



 **Sandestin**[®]
Golf and Beach Resort



HOTEL EFFIE
SANDESTIN

AUTOGRAPH COLLECTION[®]
HOTELS



Gatherings with Sandestin Golf and Beach Resort and Hotel Effie

When you want your meeting or event to have it all, you choose a venue that offers it all. Beautifully renovated indoor spaces, gorgeous outdoor spots. Delectable meals, fun-filled team activities, and memorable moments that will allow your attendees to forget they're even away for work. Sandestin has everything needed to create an event that exceeds your expectations- and everyone else's.



Banquet Menus

Curated by Chef Janos Csonka

Executive Chef

With more than three decades of culinary excellence, Chef Janos Csonka brings a unique blend of classic European technique, modern luxury, and global versatility to Sandestin Golf and Beach Resort. Originally from Hungary, Chef Janos refined his craft in France and England, building his expertise in Michelin-starred restaurants and world-renowned banquet venues, guided by the high standards of Forbes, Relais & Châteaux, and Leading Hotels of the World (LHW). His distinguished reputation was built over 26 years in Europe's finest kitchens and further honed by 13 years at world premier destinations in Las Vegas, making him adept across a wide range of cuisines.

Chef Janos's culinary and banquet creations have been the highlight of exclusive events, from elegant weddings and grand galas to corporate gatherings and private dining experiences, impressing high-profile guests, including Hollywood icons. Known for his dedication to fresh, top-quality ingredients and refined presentation, Chef Janos ensures each dish is a memorable experience. At Sandestin, he continues to set new standards for dining and banquet offerings, crafting moments that leave a lasting impression on every guest.



BREAKFAST

“All happiness depends on a leisurely breakfast.”
- John Gunther

CONTINENTAL BREAKFAST BUFFET

Breakfast buffets are served with orange, apple, and cranberry juices, regular and decaffeinated coffee, and a selection of hot teas with accompaniments.

THE CLASSIC CONTINENTAL

Assortments of Breakfast Cereals
Skim Milk | Whole Milk

Seasonal Sliced Fresh Fruit

Selection of Fresh Baked Pastries

Assortment of Bagels
Plain Cream Cheese | Blueberry Cream Cheese

35 Per Person

HEALTHY CONTINENTAL

Seasonal Sliced Fruit and Berries

Avocado Toast
Toasted Multigrain | Heirloom Tomatoes | Breakfast Radish

Selection of Freshly Baked Pastries
Sweet Butter | Cream Cheese

Chia Seed Parfaits
Coconut Milk | Agave Honey Mango Puree | Toasted Coconut Flakes

Hard-Boiled Eggs

40 Per Person

Non-Dairy Milk Options Available Upon Request

A Production Fee of \$250 will apply for buffets with fewer than 30 guests. 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.

BREAKFAST BUFFETS

Breakfast buffets are served with orange, apple, and cranberry juices, regular and decaffeinated coffee, and a selection of hot teas with accompaniments.

THE FLORIDA CLASSIC

Selection of Fresh Baked Pastries

Assorted Bagels, White & Wheat Toast
Cream Cheese | Butter | Seasonal Preserves

Seasonal Sliced Fresh Fruit

Selection of Breakfast Cereals and House Granola

Assorted Greek and Fruit Yogurts

Steel Cut Oatmeal
Brown Sugar | Golden Raisins | Marcona Almonds

Farm Fresh Scrambled Eggs
Crème Fraîche | Cheddar Cheese | Chives

Chicken-Apple Sausage and Applewood-Smoked Bacon

Roasted Potatoes with Caramelized Onions and Peppers

Brioche Liège Waffles
Maple Syrup | Whipped Cream | Strawberry Compote

42 Per Person

THE SOUTHERN HOSPITALITY

Seasonal Sliced Fresh Fruit

Farm Fresh Scrambled Eggs
Crème Fraîche | Cheddar Cheese | Chives

Grilled Ham Steaks

Chicken Apple Sausage & Country Gravy Breakfast Biscuits

Southern Breakfast Smashed Creamer Potatoes
Peppers | Onions

Cheese Grits with Local Cheddar Cheese

Buttermilk Pancakes
Warm Maple Syrup | Butter

Assorted Muffins & Cornbread Muffins

41 Per Person

Non-Dairy Milk Options Available Upon Request

Buffet menus with a guarantee fewer than 30 adults will result in a \$250 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.

BREAKFAST ENHANCEMENTS | DISPLAY & ACTION STATION

OMELETS MAKE TO ORDER

Cage-Free Eggs | Egg Whites | “Just Egg” Vegan Eggs

Selection of Toppings, 2 Cheeses & 5 Add Ins

*Diced Ham | Applewood Smoked Bacon | Turkey | Sausage | Tofu |
Smoked Salmon | Local Shrimp | Spinach | Bell Peppers | Onions |
Diced Tomato | Mushrooms | Broccolini | Sliced Jalapeno
Crumbled Feta | Jack Cheese | Cheddar | Swiss*

Maine Lobster | +\$MKT
Florida Fresh Crab | +\$MKT

21 Per Person

WAFFLES

Seasonal Berries | Whipped Cream |
Maple Syrup | Chocolate Chips

Southern Fried Chicken | +\$7 per person

20 Per Person

BREAKFAST BURRITOS

Whole Wheat and Flour Tortillas

Selection of 5 Toppings

*Scrambled Eggs | Diced Potatoes | Ranchero Black Beans
Jalapeno | Bacon | Black Pepper Pork Belly | Chorizo or Pollo
Asado with Chile Toreados | Queso Oaxaca | Sharp Cheddar |
Crema Fresca | Pico de Gallo | Guacamole | Chile Rojo*

Vegan Whole Wheat Plant Based Burrito
Beans | Grilled Vegetables | Salsa | Warm Wheat Tortilla

18 Per Person

SMOOTHIES

Selection of Seasonal Fruits and Berries | Greek Yogurt |
Milk | Seeds | Maple Syrup | Agave

14 Per Person

Breakfast stations are meant to supplement suggested buffets and are portioned accordingly. Stations can either be added to a breakfast menu or require a minimum of 2 selections. All stations with a guarantee of under 30 adults are subject to a \$250 setup fee. Action stations require a Chef Attendant fee of \$250 per chef (two hour maximum).

BREAKFAST ENHANCEMENTS | DISPLAY & ACTION STATION

POWER YOGURT PARFAIT

Acai Yogurt Parfait
*Orange Acai Puree | Vanilla Yogurt | Fresh Berries | Desert Honey |
Gluten Free Oats | Bee Pollen*

Horchata Chia Seed Pudding Parfait
*Banana Chips | Toasted Coconut | Cinnamon Almond Milk | Mango
Purée*

Pitaya Yogurt Parfait
*Dragon Fruit | Kiwi | Strawberries | Agave Syrup | Toasted Hemp
Seed Granola*

19 Per Person

BREAKFAST SANDWICH

English Muffin or Croissant

Bacon or Pork Sausage

Swiss or Cheddar Cheese

Scrambled Eggs | Herbed Aioli

14 Per Person

BISCUITS AND GRAVY

Freshly Baked Buttermilk Biscuits | Sausage Gravy

14 Per Person

BUILD YOUR OWN

FLORIDA SHRIMP AND GRITS

Creamy Stone Ground Cheese Grits | Shrimp | Ham |
Roasted Peppers | Caramelized Onion | Spinach | Mushroom |
Tomato | Jalapeno | Cheddar Cheese

16 Per Person

PANCAKES

Seasonal Berries | Whipped Cream |
Maple Syrup | Chocolate Chips

20 Per Person

BAGEL AND SALMON LOX

Bagels

*Plain | Blueberry | Cinnamon Raisin | Poppy Seed | Onion |
Everything Bagel*

Toppings

*Cucumber | Dill Lemon Butter | Smoked Salmon | Avocado |
Arugula | Tomato | Strawberry Cream Cheese | Plain Cream
Cheese | Peanut Butter*

23 Per Person

Breakfast stations are meant to supplement suggested buffets and are portioned accordingly. Stations can either be added to a breakfast menu or require a minimum of 2 selections. All stations with a guarantee of under 30 adults are subject to a \$250 setup fee. Display stations can be attended with a Chef for \$250 per chef (two hour maximum).

BRUNCH BUFFET

Breakfast Buffets are served with Orange, Apple and Cranberry Juices, Regular and Decaffeinated Coffee, and a Selection of Hot Teas with Accompaniments

IT'S NEVER TOO LATE TO BRUNCH

Artisan Breakfast Basket

Chef Selections | Croissants | Muffins | Breakfast Breads | Danish

Whole Fruit Composition

Sliced Melons and Berries

Low Fat Fruit Yogurts

House Made Granola | Healthy Cereals | Chilled Milk

*Eggs Prepared by Our Chefs

*Bacon | Mushroom | Scallions | Tomatoes | Peppers | Spinach |
Cheddar Cheese | Black Forest Ham | Sausage | Crab*

Brioche French Toast

Spiced Berry Compote | Rich White Chocolate Sauce

Citrus Spinach Salad

*Spinach | Shaved Fennel | Red Onions | Mandarin Supremes |
Toasted Almonds | Red Wine Vinaigrette*

Florida Red Snapper

*Cardamom Orange Glazed Carrots | Snipped French Beans |
Mustard Sauce | Broccolini Lemon Zest*

Heritage Farms Young Chicken

*Honey-Glazed Carrot | Roasted Fingerling Potatoes |
Pea Lemon Agrodolce*

Braised Pork Belly

Brown Sugar | Soy Ginger | Lemongrass

Market Vegetable Pasta

*Cavatappi Pasta | Blistered Cherry Tomatoes | Sugar Peas |
Caramelized Cipollini Onions | Parmesan Mushroom Broth*

Crème Brûlée | Seasonal Fruit

Raspberry Chocolate Bars

Key Lime Tarts

Vanilla Cheesecake | Berry Compote

French Fruit Tart | Creamy Vanilla Custard

74 Per Person

Buffet menus with a guarantee fewer than 30 adults will result in a \$250 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. Omelets station requires a Chef Attendant fee for \$250 per chef (two hour maximum).

THEMED BREAK PACKAGES

TEATIME

Freshly Baked Scones
*Assorted Mini Pastries | Crafted Chocolate |
Pot de Crème*

Assorted Finger Sandwiches
*Egg | Smoked Salmon & Cucumber |
Ham & Cheese | Chicken Curry Salad on a
Miniature Whole Wheat Croissant*

A Selection of Herbal Teas
Our Signature Peach Iced Tea

31 Per Person

MID MORNING RECHARGE

Exotic Fruit and Berry Skewers
Coconut Lime Sugar

Oatmeal Raspberry Bars

Warm Apple Beignets | Vanilla Sauce

Homemade Tropical Lemonade
Mango Puree | Lemonade

28 Per Person

*HEALTHY SHAKES

Selection of Two
Cassava
*Kiwi | Lime | Coconut Cilantro Shake | Natural
Honey*

Immunity “Tea Bomb”
*Ginger Lemon Turmeric | Pineapple Orange |
Cayenne Black Pepper Juice Frozen Ice
Cube*

Healthy Detox
*Cucumber | Parsley | Spinach | Lime | Coconut
Water |
Black Pepper*

Ginger Honey Lemon
Turmeric | Hemp Seed

Beet Red Punch
Beet | Ginger | Orange | Lime | Honey

Moringa
Pineapple Juice | Local Honey

27 Per Person

MORNING SPA

Miniature Assorted Crudite |
Roasted Pepper Hummus

Infused Berry Water

Fresh Mocktails | Seasonal Rotation

21 Per Person

AFTERNOON SPA

Fresh Vegetable Display
*Herb and Dijon Low Fat Yogurt
Dip*

Hummus and Pita Chips

Melon Kebabs
*Honeydew | Cantaloupe |
Watermelon*

Miniature Fruit Tarts

Sparkling Fruit Infused Spa
Water

28 Per Person

*Minimum 25 People, Maximum 150 People
*Requires a Chef Attendant Fee of \$250 per attendant
Break Packages cannot be substituted for meals*

THEMED BREAK PACKAGES

THE MOVIES

Nachos
*White Corn Tortilla Chips | Con Queso
Dip | Sliced Jalapeno*

Assorted Candy Bars

Assorted Popcorn-Popped Fresh
with Attendant
*Butter | Rogue Blue Cheese | Salted
Chocolate Caramel*

Assorted Specialty Sodas

25 Per Person

SPORTS BOOK

Miniature Hot Dog Sliders
*Pickle Relish | Diced Onion | Mustard |
Ketchup*

Individual Pizzas
Cheese | Pepperoni

Chicken and Cheese Quesadillas
Sour Cream | Guacamole | Salsa

Kettle Chips & Pretzels

Assorted Dips
Onion Dip | Blue Cheese

Sweet Tea & Arnold Palmers

34 Per Person

THE SUPERFOOD

Edamame Hummus
*Tahini | Peruvian Purple Potato Bites | Hemp
Seeds | Smoked Paprika*

Lentil Vegetable Soup
Kale | Cauliflower

Vegan Burrito Bowl
*Tofu | Forbidden Rice | Napa Cabbage |
Canned Beans | Avocado | Roasted Peppers |
Lime Vinaigrette | Whole Wheat Tortilla Crisp*

Arrabbiata Style Spaghetti Squash
Kale | Peas | Spicy Tomato Sauce | EVOO

Garden Burger
*Bibb Lettuce | Sweet Potato Fries | Avocado
Lime Smear*

Iced Tea & Lemonade

35 Per Person

*Minimum 25 People, Maximum 150 People
*Requires a Chef Attendant Fee of \$250 per attendant
Breaks cannot be supplemented for meals*

*MEXICAN BREAK

Crispy Birria Tacos
*Queso Birria | Simmered Beef |
Mexican Chilies | Jack Cheese | Onion
| Cilantro | Chili Dipping Sauce*

Churros Made to Order

Assorted Chef's Salsas and Chips

Mexican Chocolate

Horchata

31 Per Person

BACK YARD

Classic Beef Sliders
Dill Pickle | Sauteed Onions

Tater Tots Served with Ketchup

Veggie Sliders with Secret Sauce

Smores Bar

Miniature Apple Tarts

Lemonade & Tropical Iced Tea

29 Per Person

THEMED BREAK PACKAGES

COOKIE CRUMBLES

Freshly Baked Chocolate Chip Cookies

Black and White Cookies

Oatmeal Cookie Sandwich

Whole or Chocolate Milk

23 Per Person

PÂTISSERIE & ESPRESSO BREAK

Coconut Macaron

French Macarons

Mini Chocolate Chip Cookies

Assorted Financiers | Almond &
Pistachio

Double Chocolate Brownies and
Blondies

Sables & Tuiles

Assorted Biscotti

Coffee & Tea

Sparkling & Still Water

37 Per Person

DONUT ALLEY

Miniature Donut Display

Flavors Include:
Iced with Sprinkles

Cinnamon Sugar

Chocolate Glazed

Blueberry Cake Donuts

Peach Jam | Whipped Cream |
Fresh Strawberries | Chocolate Sauce |
Chocolate | Caramel | Raspberry Sauces

Whole & Chocolate Milk

26 Per Person

Minimum 25 People, Maximum 150 People

**Requires a Chef Attendant Fee of \$250 per attendant
Breaks cannot be supplemented for meals*

STREET FAIR

Miniature Corn Dogs

Soft Pretzel Bites
Cheese Dipping Sauce | Served Warm

Warm Churros | Caramel Sauce

House Made Lemonade

30 Per Person

AFTERNOON ENERGIZER

Savory

House Made Cucumber Coolers
Muddled Cucumber | Perrier | Sprite | Simple Syrup | Splash of Fresh Lime Juice

Kettle Chips
Truffle Oil and Fried Parsley

Select One Cheese: Parmesan or Blue Cheese

Sweet

White Chocolate Truffle Popcorn
Miniature Citrus Vanilla Tartlets
Miniature Mocha Parfaits

Sparkling Water

Iced Tea and Arnold Palmer

30 Per Person



À LA CARTE BREAK | 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) 35 Per Person

Half Day Service (4-hour maximum) 25 Per Person

BEVERAGES | A LA CARTE

Freshly Brewed Drip Coffee
Regular & Decaffeinated
96 Per Gallon

Cold Brew Ice Coffee
96 Per Gallon

Assortment of Hot Herbal Teas
78 Per Gallon

Fresh Squeezed Lemonade
78 Per Gallon

Iced Sweet & Unsweet Tea
78 Per Gallon

Assortment of Individual Fruit Juices
7 Each

Powerade Sports Drinks
7 Each

Assorted Soda
Coke + Diet Coke + Sprite
6 Each

Assortment of Starbucks Frappuccino
7 Each

Monster Energy Drinks
7 Each

Gold Peak Sweet or Unsweet Iced Tea
6 Each

Saratoga Water
7 Each

Coconut Water
6 Each

Infused Water
Still or Sparkling
Berry Infusion or Cucumber Infusion
75 Per Gallon



À LA CARTE BREAK | SNACKS

PER PACKAGE

Kettle Potato Chips, Pretzels | 6 Each
Power Bars | 6 Each
KIND Granola Bar | Assorted Flavors | 6 Each
Mixed Nuts | Individually Packaged | 6 Each
Candy Bars | Assorted | 6 Each
Ice Cream Bars | 6 Each
Whole Fruit | 6 Each
Breakfast Sandwiches | 10 Each
Breakfast Burritos | 10 Each

PER BOWL

Potato Chips | 40 Per Bowl
Pretzels | 40 Per Bowl
Party Mix | 40 Per Bowl
Blue & White Corn Tortilla Chips | 40 Per Bowl
Pita Chips | 40 Per Bowl
Dips:
Blue Cheese | 58 Per Bowl
Onion Dip | 58 Per Bowl
Spicy Ranch | 58 Per Bowl
Guacamole | 58 Per Bowl
Salsa | 58 Per Bowl
Hummus | 58 Per Bowl

PER PERSON

Assorted Seasonal Sliced Fruits | 9 Per Person
Seasonal Berries | +4 Per Person
Selection of Cereals with Milk | 12 Per Person
Potato Salad | 7 Per Person
Macaroni Salad | 7 Per Person
Pasta Salad with Pesto Vinaigrette | 7 Per Person
Coleslaw | 7 Per Person
Chargrilled Potato Salad | 8 Per Person
Caramelized Onions | Bacon Aioli
Seasonal Vegetable Crudités | 12 Per Person
Endive & Herbed Tahini
Soft Pretzel Bites | 6 Per Person
Assorted Mustards

PER ORDER

Display of Fresh Vegetables

Small (Serves 35) | 235 Per Order
Medium (Serves 50) | 425 Per Order
Large (Serves 75) | 715 Per Order

Select 2 Dips

Sour Cream Ranch

Spicy Ranch

Hummus

Pesto Cream

Herb & Dijon Mustard Yogurt

À LA CARTE BREAK | SNACKS

PER DOZEN

Freshly Baked Pastries | 86 Per Dozen

Assorted Selection of Bagels | 86 Per Dozen

*Plain | Sesame | Everything | Onion
Served with Cream Cheese | Butter |
Assorted Local Jams & Marmalade*

Bagel Add On's

*Smoked Salmon | +8 Per Person
Chives & Onion Dip | +6 Per Person
Charred Red Pepper Hummus | +6 Per Person*

Assorted Scones | 69 Per Dozen

Gluten Free and Vegan Muffins | 75 Per Dozen

Crafted Seasonal Parfaits | 120 Per Dozen

*Honey | Homemade Granola | Coconut
Select 3 Seasonal Flavors
Berries | Mango | Pineapple | Peaches | Papaya*

Cookies and Brownies in a Jar | 70 Per Dozen

Select 3

*Chocolate Chip | Peanut Butter | Oatmeal Raisin | Sugar Cookies |
Walnut Fudge Brownies | Blondies*



LUNCH

“A proper lunch makes a hard day easier.”
- Anonymous

LUNCH BUFFET

Lunch buffets include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water.

THE DELI CORNER

Chefs Selection of Seasonal Soup

House Salad

*Mixed Greens | Cucumber | Tomato | Bermuda Onions | Shredded Cheddar | Garlic Croutons |
Buttermilk Ranch Dressing | Balsamic Dressing*

Red Creamer Potato Salad

Whole Grain Mustard | Green Onions | Mayonnaise | Parsley

Sandwich Display

Black Forest Ham

Capicola | Salami | Provolone | Olive Tapenade | Hoagie Rolls

Smoked Turkey

Pimento Spread | Swiss Cheese | Brioche Bun

Cajun Roast Beef

Pretzel Rolls | Cheddar Cheese | Creamy Horseradish | Balsamic Onion

Vegetarian Wraps

Mushroom | Zucchini | Spinach | Roasted Red Pepper Hummus Spread | Whole Wheat Tortilla

Dijon Mustard | Mayonnaise | Ketchup | Pickles

Sea Salt Potato Chips

Brownies | Assorted Cookies | Citron Fruit Tart

56 Per Person

Buffet menus with a guarantee fewer than 30 adults will result in a \$250 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.

LUNCH | BUFFETS

Lunch buffets include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water.

MEDITERRANEAN FEAST

Greek Salad

*Romaine Lettuce | Cucumber | Feta | Kalamata Olives |
Roasted Peppers | Red Onions | Lemon Oregano Vinaigrette*

Fennel Salad

*Pickled White Onions | Roasted Sweet Potato | Fennel Seed | Mandarin Orange
| Basil Chiffonade | Crispy Arugula | Lemon and EVOO Tahini Vinaigrette*

Roasted Artichoke Hummus

Toasted Pine Nuts | Olive Oil and Zaatar Spice

Chicken Tajine

*Chicken Cutlets | Green Olives | Squash | Chickpeas | Tomatoes |
Dried Apricots | Preserved Lemon*

Grilled Skirt Steak

Garlic | Parsley | Tomato | Lemon Confit

Grilled Red Snapper

Garlic | Parsley | Lemon | Oregano | Black Currants | EVOO

Harissa Roasted Vegetables

*Sweet Potato | Zucchini | Red Onion | Bell Peppers | Olives |
Medjool Dates | Pumpkin Seeds | Warm Grilled Pita*

Moroccan Couscous

Artichoke Hearts | Tomato | Kalamata Olives | Lemon Oregano | Cilantro

Crispy Falafel

Tangy Cucumber Yogurt Tzatziki Sauce

Mini Fruit Tarts with Creme Patisserie

Assorted Cookies

Lebanese Mahelapi

Milk Pudding | Fresh Figs | Honey

78 Per Person

VIVA MEXICO

Smoked Chicken Tortilla Soup

Tricolor Chips with Queso, Guacamole and Salsas

Mexican Elote “Street Corn” Salad

*Jalapenos | Avocado | Black Beans | Hominy & Cotija Cheese | Gems
Lettuce | Radish | Chili Lime Pumpkin Seeds | Cilantro Lime
Vinaigrette*

Charred Chopped Salad

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

Carne Asada Skirt Steak

Roasted Jalapenos and Sautéed Onions

Chicken Tinga

Thigh Meat | Adobe Spice | Peppers and Onions

Three Cheese Enchilada BBQ

Jalapenos | Classic Colorado Sauce | Queso Fresco | Corn Tortilla

Smoked Pork Butt Stewed in Chile Rojo

Flour Tortillas

Spanish Rice

Frijoles

Refried Pinto Beans | Queso Fresco | Cilantro | Bermuda Onions

Mexican Slaw

Red & White Cabbage | Cilantro | Radish | Onion | Carrot | Cumin

Cinnamon Churros with Warm Chocolate Sauce

Traditional Flan

Tres Leches Cake

72 Per Person

Buffet menus with a guarantee fewer than 30 adults will result in a \$250 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.

LUNCH BUFFET

Lunch buffets include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water.

CUCINA ITALIANA

Tomato Basil Bisque

Toasted Focaccia with Truffle Fontina Cheese

Antipasto with Grilled Vegetables

Forest Mushrooms | Artichoke | Roasted Eggplant | Zucchini |

Summer Squash | Pickled Vegetables | Cured Italian Meats | Fontina |

Pecorino Romano Cheese

Caprese Salad

Basil | Grape Tomato | Garlic Herb Vinaigrette | Mozzarella | Balsamic Glaze

Italian Cobb Salad

Chopped Iceberg | Cucumbers | Roma Tomatoes | Shaved Carrots |

Cannellini Beans | Fresh Basil | Shaved Red Onion | Bacon | Toasted Pine

Nuts | Red Wine Herb Vinaigrette

Tuscan Chicken

White Wine Tomato Sauce | Mozzarella Cheese | Garlic | Tomato | Basil

Create Your Own Pastas

Select 2 | Penne | Cheese Tortellini | Gemelli | Whole Wheat

Select 2 | Pesto Parmesan | Salsa Rosa | Marinara

Select 3 | Braised Meatballs | Grilled Chicken | Wild Mushroom |

Roasted Fennel | Sundried Tomato | Kale | Asparagus | Kalamata

Olives | Tomatoes in Olive Oil | Calabrian Chilies

Burrata Cheese | +5 Per Person

Shredded Parmesan | Chili Flakes

Breadsticks

Tiramisu with Chocolate Mocha Sauce

Mini Cannoli's

Citrus Panna Cotta

65 Per Person

LUNCH ON THE GREEN

Bibb Lettuce Salad

Carrot | Heirloom Tomato | Onion | Hard Boiled Eggs |

Buttermilk Ranch Dressing

Red Cabbage and Apple Coleslaw

German Style Potato Salad

Bacon Vinaigrette | Parsley | Scallion | Grainy Mustard

Barbecue Grilled Chicken Breast

Hamburgers

Fried Catch of the Day

Tartar Sauce

Buns | Lettuce | Tomato | Onion | American Cheese | Pickles

Ketchup | Mustard | Mayo | Hot Sauce

Macaroni and Cheese

Gemelli | Fontina | Parmesan Herb Crust

Curly Fries

Steamed Broccoli

Lemon Zest

Corn on the Cobb

Freshly Baked Corn Bread

Honey Butter

Pecan Pie

Seasonal Cobbler

60 Per Person

Buffet menus with a guarantee fewer than 30 adults will result in a \$250 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.



LUNCH ENHACEMENTS

Minestrone Soup with Pesto | 10 Per Person

Vegan Lasagna | 13 Per Person

*Grilled Eggplant | Quinoa | Basil Cashew Cream |
Tomato Compote | Blistered Tomato | Pesto*

Pasta of Your Choice | 14 Per Person

*Penne | Spaghetti | Tagliatelle | Bow Tie Pasta | Gemelli
Marinara Sauce | Alfredo Sauce | Vegan Bolognese*

Chicken | +7 Per Person

Ground Beef | +9 Per Person

Shrimp | +11 Per Person

Gochujang Mac & Cheese | 16 Per Person

Asian twist | Short Ribs | Parmesan Gremolata

Reuben Sandwich | 14 Per Person

*Corned Beef | Swiss Cheese | Sauerkraut |
Thousand Island | Rye Bread*

Sausage Station | 15 Per Person

*Roasted Italian Sausage | Fresh Basil | Peppers |
Grilled Broccoli Rabe | Garlic White Wine Broth*

Salisbury Steak | 22 Per Person

Brown Gravy | Buttermilk Mashed Potatoes

Southern Fried Chicken | 19 Per Person

Pan Gravy | Watermelon Wedges

Gourmet Pizzas | 27 Per Person

Select Three

Pepperoni

Mushrooms | Green Peppers | Mozzarella Cheese

Margherita

Roasted Tomato | Fresh Mozzarella | Basil

California

*Goat Cheese | Roasted Red and Yellow Peppers |
Rosemary and Saba Glaze*

Prosciutto

*Sauteed Mushrooms | Marscarpone | Arugula |
Truffle Oil*

Gorgonzola

*Fontina | Mozzarella | Parmesan | Garlic EVOO |
Basil*

Italian Sausage

*Piquillo Peppers |
Olive and Sundried Tomato Pesto | Crushed Chilies*

Lunch Enhancements are meant to supplement suggested buffets and are portioned accordingly. Enhancements must be added to a lunch menu and cannot be served ala carte. Enhancement menus will require the full lunch guarantee.

PLATED LUNCH

Lunch menus are served with freshly brewed coffee, hot and iced teas, your choice of one salad, entree, vegetable, starch, sauce and dessert, rolls and butter.

SALAD

Mixed Baby Garden Greens

Cherry Tomatoes | Heirloom Carrot | Rainbow Radish | Sherry Vinaigrette

Romaine Leaves

*Baby Kale | Grana Padano | Olives | Cherry Tomato |
Focaccia Olive Croutons | Caesar Dressing*

Butter Leaf Lettuce

*Cherry Tomatoes | Watermelon Radish | Goat Cheese Crumbles |
Marble Carrots | White Balsamic Vinaigrette*

Iceberg Lettuce

*Pancetta Lardons | Blue Cheese Crumbles | Candied Walnuts |
Pea Shoots | Cosmic Carrot | Buttermilk Ranch Dressing*

Salt Roasted Beet Salad

*Goat Cheese Crostini | Arugula | Frisee | Pistachios |
Champagne Agave Vinaigrette*

Caprese Salad

Marinated Olives | Tomato | Mozzarella | Pesto | Olive Oil

ENTREE

Herb Crusted Chicken Breast | 52 Per Person

Grilled Flat Iron Steak | 60 Per Person

Local Catch of the Day | 59 Per Person

SAUCE

Recommended for Meat

Madeira Wine Sauce or Natural Chicken Jus

Recommended for Seafood

Saffron Lemon Veloute or Traditional Chimichurri

VEGETABLE & STARCH

Grilled Romanesco Florets

Garlic Butter Brussel Sprouts

Rosemary Roasted Root Vegetables

Cauliflower Gratin

Wilted Greens

Baby Carrots | Chimichurri Rojo

Petite Watercress Salad | Citrus Herb Emulsion

Heirloom Tomato and Garlic Confit

Marscarpone Herbed Polenta

Buttery Mash Potato

Roasted Baby Potatoes | Garlic Parsley Butter

Corn Souffle

VEGETARIAN

Gnocchi | 46 Per Person

Asparagus | Lemon Ricotta | Tomato Sauce | Fried Rainbow Kale

Vegan Lasagna | 42 Per Person

*Marinated Grilled Vegetables | Quinoa | Cashew Butter | Tomatoes |
Aged Balsamic*

DESSERT

Royal Chocolate Mousse Cake

Creme Brule with Seasonal Berries

Vanilla Cheesecake with Strawberry Compote

BOXED LUNCHES

Each Boxed Lunch includes Bottled Water, Potato Chips, Choice of One Side, Chocolate Brownie

Turkey Club

Bacon | Aged Cheddar Cheese | Tomato | Sourdough

Ham Croissant

Swiss Cheese | Sun-Dried Tomato Mayonnaise | Whole Grain Croissant

Grilled Chicken

Lettuce | Tomato | Boursin Cheese Spread | Buttered Brioche

Roast Beef

Horseradish Cream Sauce | Lettuce | Tomato | Cheddar Cheese | Marble Rye Bread

Italian Grinder

Italian Cold Cuts | Aged Provolone | Hot and Sweet Peppers | Lettuce | Tomato | Italian Sub Roll

French Brie

Raspberry Onion Marmalade | Watercress | Pumpernickel Bread

Albacore Tuna

Mayonnaise | Multigrain Bread

Lemongrass Chicken Banh Mi

Pickled Vegetables | Cilantro | Jalapeno | Sriracha Mayo | Bao Bun

Tomato and Mozzarella

Arugula | Basil Pesto | Rosemary Focaccia

Grilled Vegetables

Arugula | Hummus | Spinach Wrap

Grilled Chicken Caesar Wrap

Spinach Tortilla

Cuban Ham

Ham | Swiss Cheese | Lettuce | Tomato | Pickles | Yellow Mustard | Aioli | Ciabatta Roll

Herb Roasted Vegetables

Whipped Goat Cheese | Cranberry Chutney | Arugula | Multigrain Bread

Veganize Mustard

Onions | Cornichons | Frisee | Soft Bun

Sides

*Red Skin Potato Salad
Scallions | Shallot Vinaigrette*

*Golden Quinoa Salad
Roasted Vegetables | Dried Cranberries | Cucumber | Queso Fresco*

House Made Hummus with Pita Chips

Traditional Tropical Fruit Salad

Tofu Egg Salad

38 Per Person

*All sandwiches can be made gluten free and require advanced notice | +5 Per Person
Minimum of 10 Per Selection*



RECEPTION

“People who love to eat are always the best people.”
- Julia Childs



RECEPTION | HORS D'OEUVRES

Butler Passed or Display

Selections are individually priced and require a minimum of 50 pieces per selection

Recommended 3 pieces of Hors D'Oeuvres per person of consumption

COLD BITES

Piperade | 6

Toasted Focaccia | Rosemary Salt

Chilled Green Tomato Gazpacho | 6

*Cucumber | Jalapeno | Peas | Shallot | Dill | Parsley |
Green Peppers | Rock Salt | Sherry Vinaigrette*

Salmon Mousse | 7

Toasted Sesame Crackers | Dill

Edamame Hummus | 6

*Tahini | Peruvian Purple Potato Bites | Hemp Seed |
Smoked Paprika*

Vadouvan Chicken Salad | 7

Pâte à Choux Puff

Hand Cut Classic Steak Tartare | 7

Ketchup | Potato Chips

Gin Infused Compressed Watermelon | 6

Whipped Ricotta | Lime Zest | Chinese Spoon

Roasted Eggplant | 6

*Heirloom Tomato | Basil | Whipped Ricotta |
Toasted Baguette*

Watermelon "Tuna" Brochette | 6

Soy Mirin Sesame Seeds

Jumbo Shrimp Cocktail | 8

Brandy Cocktail Sauce

Lobster Salad | 10

Pickled Cucumber | Hackleback Caviar

Duck Prosciutto | 9

Sour Cabbage | Orange Gele

Foie Gras Mousse | 10

Apricot Jam | Pumpernickel Toast

Tomato and Mozzarella Pesto Skewers | 6

Olive Oil | Sea Salt | Balsamic

Local Oyster | 9

Mignonette | Smoked Salmon Roe

Shrimp Ceviche Shooter | 8

*Lime | Orange | Red Onion | Serano Peppers |
Avocado | Cilantro*

\$150 Passed Server Fee



RECEPTION | HORS D'OEUVRES

Butler Passed or Display

Selections are individually priced and require a minimum of 50 pieces per selection

Recommended 3 pieces of Hors D'Oeuvres per person of consumption

HOT BITES

Jerk Chicken Bites | 7

Fried Plantain | Papaya Slaw

Truffled Arancini | 6

Mushroom Duxelle | Parmigiano Fonduta | Tomato Essence

Vegetable Spring Rolls | 6

Sweet Soy Ginger Dipping Sauce

Market Vegetables | 7

Tempura in a Shot Glass | Ponzu Sauce | Spicy Aioli

Smoked Texas "Twinkies" | 8

Bacon Wrapped Stuffed Jalapeno | Brisket | Jack Cheese | BBQ Rub Sauce

Coconut Shrimp | 9

Thai Chili Sauce | Lemon

Vegan Meatballs | 8

Spicy Tomato Sauce

Local Oysters Rockefeller | 9

Butter | Herbs | Breadcrumbs

Harissa Spiced Lamb Loin | 9

Cucumber Raita | Feta Cheese | Poppadum

Petite Potato Samosa | 6

Guajarati with Mint Chutney

Potatoes Crisp | 8

Braised Short Rib | Bermuda Onion | Horseradish | Creme Fraiche

Crab Cake | 9

Mustard Aioli

Grilled Lamb Lollipops | 9

Salsa Verde | Kalamata Olive | Lemon Herb Gremolata

Bacon Wrapped

Boneless Chicken Thigh Bites | 7

Spicy Cheese Spread

Thai Beef Satay | 7

Soy Ginger Glaze

Bacon Wrapped Scallops Skewer | 10

Honey Glaze

Maple and Peppercorn Pork Belly Skewers | 7

Maple, Soy Brown Sugar, Lemongrass

Seared Beef Tenderloin | 9

Horseradish Aioli | Crispy Onions | Everything Lavosh

\$150 Passed Server Fee

RECEPTION | DISPLAYS

CHARCUTERIE DISPLAY

Selection of Imported Cheeses | Salami Toscano |
Sopressata Prosciutto | Sausages | Pate de Campagne |
Cornichon | Marinated Olives | Pickled Vegetables | Fresh
Fruit Garnish | French Baguettes | Stuffed Peppadew
Peppers | Assorted Crackers | Fruit Preserves

28 Per Person

SEASONAL ICED MARKET SEAFOOD DISPLAY

Jumbo Lump Crab Louie Martini | 22 Each

Maine Lobster Medallions | 15 Per Person
Brandy Sauce
Minimum 3 Pieces Per Person

Florida Stone Crab Claws | 14 Per Person
Key Lime Mustard Sauce
Minimum 3 Pieces Per Person

Alaskan King Crab Legs
Poached Colossal Shrimp
West/East Coast Oysters on the Half Shell
Available Seasonally at Market Price

MARKET CRUDITE

Composed Raw Market Vegetables
Grilled Seasonal Vegetables
Red Pepper Hummus
Ranch
Sea Salt
Balsamic Glaze

17 Per Person

MEDITERRANEAN DISPLAY

Hummus
Baba Ghanoush
Olives
Tabbouleh
Feta Tomato Dill Relish
Chicken Souvlaki
Garlic | Oregano | Olive Capers

Vegetarian Croquettes
Cucumber Dill Sauce

Warm Pita Bread

26 Per Person

Reception stations/displays are meant to supplement menus and are portioned accordingly and require the full guest guarantee only. Stations/displays can either be added to a dinner menu or require a minimum of 3 selections. All stations with a guarantee of under 30 adults are subject to a \$250 setup fee. Action stations require a Chef Attendant fee for \$250 per chef (two hour maximum).

RECEPTION | DISPLAYS

GARDEN FRESH SALAD

Selection of 2 Salads in Advance

Hearts of Romaine
Baby Kale | Parmesan Croutons

Baby Spinach
*Arugula | Radicchio | Tomatoes | Bacon | Hard Boiled Eggs
| Warm Bacon Shallot Dressing*

Burrata Salad
*Roasted Baby Tomatoes | Basil Pesto | Sea Salt | Arugula |
Lavosh Cracker*

Iceberg Wedge
*Bermuda Onions | Blue Cheese Crumbles | Cherry Tomato |
Chives | Bacon | Ranch Dressing*

Mediterranean Pasta Salad
*Marinated Artichokes | Cucumber | Olives | Roasted Peppers
| Red Onion | Toasted Almonds | Sea Salt*

Artisan Market Green Salad
*Dried Cranberries | Candied Almonds | Goat Cheese
Crumble | Port Poached Pear Balsamic Vinaigrette*

Sicilian Fennel Orange Salad
Fennel | Black Olives | Red Onion | Italian Parsley

Green Bean Salad
*Nicoise Olive | Radicchio | Garlic | Feta Crumble | Roasted
Peppers | Red Onion | Toasted Almonds | Sea Salt*

Curried Chicken Salad
Celery | Grapes | Apple | Cashews | Creamy Curry Dressing

Quinoa Salad
*Garbanzo Beans | Red Bell Pepper | English Cucumber |
Preserved Lemon*

Curry Cardamom Roasted Tri-Color Cauliflower Salad
Cucumber | Roasted Corn | Pepitas | Ranch Dressing

Endives Salad
*Shaved Multicolor Carrot | Crispy Pancetta Bacon |
Mandarin Oranges | Honey Mustard Dressing*

Tomato Mozzarella Salad
*Ciliegine | Heirloom Tomato | Basil Pesto Vinaigrette |
Frizze Chive | Balsamic Glaze*

Fried Plantains
*Mango | Crispy Arugula | Red Cabbage | Feta Cheese
Crumbles | Spiced Pepitas | Cajun Ranch Dressing*

20 Per Person

Grilled Chicken +4 | Steak +6 | Salmon +5

Reception stations/displays are meant to supplement menus and are portioned accordingly and require the full guest guarantee only. Stations/displays can either be added to a dinner menu or require a minimum of 3 selections. All stations with a guarantee of under 30 adults are subject to a \$250 setup fee. Action stations require a Chef Attendant fee for \$250 per chef (two hour maximum).

RECEPTION | DISPLAYS

Available as a Small Plate Option

MAINLAND POKE STOP

Select 2 in Advance; Served on Steamed Rice and Garnished with Wonton Chips

Ahi Tuna

Cucumber | Gochujang | Ponzu Sauce | Crispy Garlic | Edamame

Spicy Salmon

Sriracha Mayo | Edamame | Black Sesame | Cilantro

Tofu

Scallions | Jalapenos | Sweet Shoyu | Toasted Sesame Seeds | Pea Shoots | Furikake | Sriracha and Togarashi on the side

Wakame Seaweed Salad | Steamed Jasmine Rice

32 Per Person

SALATA LA ROMA

Mozzarella with Roasted Tomatoes

Pecorino Romano

Parmigiano

Prosciutto San Daniela

Speck Tirolese

Coppa Salami

Capicola

33 Per Person

JAMBALAYA

Chicken Thighs | Andouille Sausage | Shrimp | Crawfish | Spicy Cajun Broth

23 Per Person

PAELLA

Traditional Spanish Paella
Sofrito | Bomba Rice | Shrimp | Scallops | Chicken Thighs | Squid | Chorizo | Clams | Mussels | Roasted Tomatoes | Spanish Saffron

49 Per Person

SUSHI & SASHIMI BAR

*All displays are served with Soy Sauce, Wasabi, Pickled Ginger, and Chopsticks
100 Piece Minimum*

Maki Sushi | An Assortment of Sushi Rolls

Nigiri Sushi | Tuna, Salmon, Whitefish, Ebi Shrimp, Tako

Sashimi | Fresh from the Market

14 Per Piece

DIM SUM

Served with Chinese Mustard, Garlic Chili Sauce, Soy Sauce, and Ginger Scallion Dipping Sauce

Select 2 in Advance

Steamed BBQ Pork Bun

Steamed Shrimp and Pork Shumai

Shrimp Wontons

Chicken Potstickers

Pork Potstickers

30 Per Person

Reception stations/displays are meant to supplement menus and are portioned accordingly and require the full guest guarantee only. Stations/displays can either be added to a dinner menu or require a minimum of 3 selections. All stations with a guarantee of under 30 adults are subject to a \$250 setup fee. Action stations require a Chef Attendant fee for \$250 per chef (two hour maximum).

RECEPTION | ACTION STATIONS

Available as a Small Plate Option

WHOLE ROASTED ANGUS TENDERLOIN

Bordelaise Sauce

Cauliflower Potato Gratin
Parmesan Cheese | Garlic & Thyme

House Market Salad
*Shaved Seasonal Vegetables | White Balsamic
Vinaigrette*

50 Per Person

HERB ROASTED CHICKEN NATURAL JUS

Savory Bread Pudding
Prosciutto and Fontina

Farms Baby Kale Salad
*Grapes | Walnuts | Apples | Aged Cider Dijon
Vinaigrette*

36 Per Person

ROASTED FREE RANGE TURKEY BREAST

Waldorf Salad
Celery | Grapes | Crisp Pears | Tender Butter Lettuce

Pearl Couscous
Preserved Lemon | Tomato | Broccolini | Harissa

Natural Pan Jus
Cranberry Orange Sauce

28 Per Person

HOUSE SMOKED BARBEQUE BRISKET

Creamy White Cheddar Mac and Cheese
Brioche Crumble

Red Cabbage Apple Slaw

Baked Potato
Sour Cream | Scallions

Soft Buns

Fried Onion Rings | BBQ Sauce

38 Per Person

FROZEN VODKA & CAVIAR

Elegant Petrossian Caviar
Accompanied by Brunoise Onions, Egg Whites,
Egg Yolks served on Buckwheat Blinis
Presented with Chilled Assorted Vodkas
*Dramatic Hand Carved Ice Sculpture
Additional Charge Applies*

200 Per Person | Minimum 20 People

SMOKED SOUS VIDE BEEF SHORT RIB

Brussel Sprouts Salad
Radicchio | Apples | Almonds

Pomegranate Glaze

Creamy Horseradish Sauce

Corn Souffle Flan

Steamed Broccoli with Lemon Zest

Short Rib Jus

46 Per Person

*Reception stations/displays are meant to supplement menus and are portioned accordingly and require the full guest guarantee only.
Stations/displays can either be added to a dinner menu or require a minimum of 3 selections. All stations with a guarantee of under 30 adults are
subject to a \$250 setup fee. Action stations require a Chef Attendant fee for \$250 per chef (two hour maximum).*

RECEPTION | ACTION STATIONS

Available as a Display Option

ALL ABOUT THE PASTA

Cacio e Peppe
*Tonnarelli Pasta Prepared by Order in a
Grana Padano Parmesan Wheel*

Ricotta Ravioli
Ricotta | Heirloom Tomatoes | Fresh Basil

Three Cheese Tortellini
Forest Mushroom | Alfredo Sauce

Cavatelli Pasta
*Local Shrimp | Pesto | Asparagus | Campari
Tomatoes*

Orecchiette Pasta
Braised Short Ribs | English Peas

Pasta Amatriciana
*Spaghetti | Pancetta | Wine | Calabrian Chili |
Garlic | Tomato Sauce | Fresh Basil | Parmesan
Cheese*

Rigatoni Bolognese
*Ground Beef | Hearty Tomato Basil White Wine
Sauce*

Cavatelli
*Herbed Grilled Chicken | Pomodoro White Wine |
Cream Sauce | Basil*

Rigatoni Arrabbiata
*San Marzano Tomato | Chili Flakes | Garlic | Basil |
Olive Oil*

Neapolitan Ragu | +13
*Beef Chuck Simmered in Barolo Wine | Sausage |
San Marzano Tomato | Basil | Gemelli Pasta*

Butternut Squash Ravioli
Sage and Brown Butter

Pesto Gnocchi
*Basil Garlic Cream | Spinach | Ham | Parmesan
Cheese*

Red Wine Braised Bolognese
Forest Mushroom | Peas

Campanella
White Wine | Clams | Guanciale | Garlic | Parsley

Risotto Parmesan
White Wine | Peas | Ham

Vegan Pasta
*Broccolini Florets | White Wine | Garlic | Nutritional
Yeast | Cannellini Bean Sauce | Chili Flakes*

Presented with Breadsticks | Extra Virgin Olive Oil | Parmesan

40 Per Person for 2 selections

45 Per Person for 3 Selections

Reception stations/displays are meant to supplement menus and are portioned accordingly and require the full guest guarantee only. Stations/displays can either be added to a dinner menu or require a minimum of 3 selections. All stations with a guarantee of under 30 adults are subject to a \$250 setup fee. Action stations require a Chef Attendant fee for \$250 per chef (two hour maximum).

RECEPTION | FIRE ON THE GRILL

Available for Outdoor Events Only | Chef Attendant Required

HERB GRILLED WHOLE ROASTED SNAPPER

Edamame Fried Rice | Spam Ham

Wakame and Cucumber Salad

Grilled Bok Choy
Sesame Soy Chili

38 Per Person

WHOLE HERB MARINATED FREE RANGE CHICKEN

Baked Potatoes

Grilled Broccolini

Baby Carrots

Truffled Mac and Cheese

Fried Onion Rings

32 Per Person

HAWAIIAN WHOLE ROASTED PIG

Island Rice

Sweet Potato Casserole

Garden Salad

48 Per Person

JAPANESE YAKITORI STATION

Lemongrass Miso Shrimp
Chicken Thigh | Furikake Spice

Shiitake Mushroom Scallion

Kurobata Pork Sausage

Beef Skewers

Japanese Inspired Cucumber Salad
*Cilantro | Peanut | Soy | Garlic | Sesame
Seeds | Chili*

Steamed Green Beans Sayaingen
Goma Ae | Sesame Seeds | Pine Nuts

Steamed Rice Shoyu Wine

45 Per Person

WHOLE ROASTED NEW ZEALAND RACK OF LAMB

Baby Kale Salad
Feta | Lemon Oregano Vinaigrette

Brown Butter Orzo Pasta
Asparagus | Charred Mini Peppers

Roasted Mediterranean Vegetables
Red Pepper Coulis

Mint Chutney and Rosemary Lamb Jus

47 Per Person

MISO GLAZED MAHI MAHI

Scallion | Hoisin Sauce |
Cucumber Slaw

Steamed Rice Buns

Okinawa Potatoes

Charred Asian Veg Su
Sambal Lime

49 Per Person

Reception stations/displays are meant to supplement menus and are portioned accordingly and require the full guest guarantee only. Stations/displays can either be added to a dinner menu or require a minimum of 3 selections. All stations with a guarantee of under 30 adults are subject to a \$250 setup fee. Action stations require a Chef Attendant fee for \$250 per chef (two hour maximum).



DESSERT STATIONS

DIVINE MINIATURE DESSERTS DISPLAY

L'Opera
Chocolate Ganache | Coffee Buttercream | Almond Genoise | Dark Chocolate

Tropical Dream
Vanilla Cake | White Chocolate Ganache | Mango Curd | Passion Fruit Jam | Pineapple Mousse

Vegan Strawberry Shortcake
Vegan Strawberry Mousse | Strawberry Jam

Tiramisu
Cocoa Powder | Coffee Soaked Lady Fingers | Dark Chocolate

Verrine Cups
Lemon Cheesecake | Guava | Raspberry Marscarpone

23 Per Person

SMORES STATION

Graham Crackers | Chocolate Sauce | Fluffy Marshmallow

15 Per Person

A LA MODE STATION

Variety of Cakes and Pies served A La Mode

Vanilla Ice Cream

Chocolate Cake

Pecan Sticky Buns

Peach Cobbler

Apple Pie

17 Per Person

CAKE STATION

Shortcake
Lemon Pound Cake | Strawberry Compote | Whipped Cream

Chocolate Pound Cake
Raspberry Compote | Raspberry Cream

Tropical Cream
Coconut Pound Cake | Exotic Fruit Compote

17 Per Person

Reception stations/displays are meant to supplement menus and are portioned accordingly and require the full guest guarantee only. Stations/displays can either be added to a dinner menu or require a minimum of 3 selections. All stations with a guarantee of under 30 adults are subject to a \$200 setup fee. Action stations require a Chef Attendant fee for \$200 per chef (two hour maximum).

A LA CARTE DESSERT

Assorted Chocolate Bon Bons and Macarons | 95 Per Dozen

White and Dark Chocolate-Dipped Strawberries | 82 Per Dozen

Assorted French and Italian Pastries | 95 Per Dozen

Assorted Biscotti | 96 Per Dozen

Homemade Cookies | 74 Per Dozen

Mini Cupcakes | 76 Per Dozen

Cake Pops | 84 Per Dozen



DINNER

“Dinner is not just about feeding the body; it's
about nourishing the soul.” - Unknown

DINNER BUFFETS

Dinner buffets include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water.

FLAVORS OF ITALY

Market Greens

Mozzarella | Heirloom Tomatoes | Arugula | Pesto

Chilled Orzo Salad

Italian Salami | Olive | Artichoke | Heirloom Tomato | Spinach Gem Lettuce | Red Wine Vinaigrette

Roasted Fennel

Cannellini Beans | Dry Cranberry | Crispy Pancetta | Pear Vinaigrette

Lemon Chicken Piccata

Veal Saltimbocca

Mushroom Madeira Sauce

Ricotta Ravioli

Pomodoro Sauce

Charred Broccolini

Lemon Zest | Fennel | Creamer Potatoes

Risotto Verde

Spinach | Blistered Tomato

Ratatouille Vegetables

Eggplant | Bell Pepper | Zucchini | Onion | Tomato | Garlic

Warm Rosemary Focaccia Bread

Tiramisu

Chocolate Cannoli

Fruit Tart Display

95 Per Person

Buffet menus with a guarantee fewer than 30 adults will result in a \$250 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.

DINNER BUFFETS

Dinner buffets include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water.

LOW COUNTRY

Grilled Corn

Chopped Romaine | Rice | Black Eyed Peas | Tomato Salad | Ranch and Balsamic Vinaigrette

Green Beans

Baby Potato | Spinach | Red Onion | Tomato | Goat Cheese Crumble | Lemon Herb Vinaigrette

Deviled Eggs

Bacon Crumbles | Chives

Seafood Boil

Shrimp | Crawfish | Red Skin Potato | Corn Cobb | Spicy Broth

Buttermilk Hot Sauce Marinated Southern Fried Chicken

Pan Gravy

Grilled Pork Loin

Tender Moist Pork | Peach Onion | Bourbon Brown Sugar Maple Glaze

Smoked St Louis Ribs

Spare Pork Ribs Sticky BBQ Sauce

Southern Mac and Cheese

Toasted Breadcrumbs | Chives

Corn and Bean Succotash

Fried Green Tomatoes

Cornbread

Southern Red Cabbage Coleslaw

Watermelon

Bourbon White Chocolate Bread Pudding with Vanilla Sauce

Pecan Pie

Vanilla Cheesecake with Berry Compote

98 Per Person

Buffet menus with a guarantee fewer than 30 adults will result in a \$250 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.

DINNER BUFFETS

Dinner buffets include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water.

CONTEMPORARY FLAIR

Wedge Salad

Iceberg Lettuce | Bacon | Tomatoes | Blue Cheese

Spinach Kale Salad

*Heirloom Tomato | Hard boiled Eggs | Bermuda Onions |
Black Beans | Feta Cheese | Buttermilk Ranch | Balsamic
Dressing*

Grilled Petite Filet Mignon

Chimichurri | Cabernet Demi-Glace

Spiced Pork Loin

Roasted Apple | Tarragon | Butter

Mahi Mahi

Mango Chutney

Baked Idaho Potatoes

*Olive Oil | Salt | Black Pepper | Sour Cream | Chive |
Butter*

Creamed Spinach

Broccoli and Carrots

New York style Cheesecake

Raspberry Crème Brûlée Tartlet

110 Per Person

MA MAISON VIVA LE FRANCE

Baby Gem and Frisee Salad

*Pickled Red Onion | Bacon Lardons |
Champagne Vinaigrette*

Tuna Nicoise

*Seared Tuna | Herbed Fingerling Potatoes | Haricot Vertes
| Olives | Red Onion | Hard Boiled Egg |
Jarez Mustard Vinaigrette*

Artichoke au Pistou

*Barigoule Nage | Braised Baby Vegetables | Garden
Greens*

Chicken Provincial

*Green Olives | Market Tomato | Shallot | Thyme | White
Wine | Tarragon Chicken Jus*

Beef Entrecote Style Flat Iron

Home Fries | Mustard Sauce | European Ketchup

Herb Tomato Crusted Halibut

*Haricot Vertes | Brown Butter Parisian Potato | Nicoise
Olive Jus*

Chocolate Decadent Mousse Cake

Crème Brûlée with Seasonal Berries

130 Per Person

Buffet menus with a guarantee fewer than 30 adults will result in a \$250 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.

DINNER BUFFETS

Dinner buffets include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water.

MEZZE HEALTHY MEDITERRANEAN

Greek Salad

*Chopped Romaine Lettuce | Cucumber | Feta | Kalamata Olives |
Roasted Peppers | Red Onions | Lemon | Oregano | Olive Oil
Vinaigrette*

Chilled Green Tomato Gazpacho

*Cucumber | Jalapeno | Peas | Shallot | Dill | Parsley | Green
Peppers | Rock Salt | Sherry Vinaigrette*

Pearl Couscous

*Bell Peppers | Tomato | Parsley | Olives | Garbanzo Beans |
Tomato Cumin Sumac | Honey Vinaigrette*

Fennel Salad

*Pickled White Onions | Roasted Sweet Potatoes | Fennel Seed |
Mandarin Orange | Basil Chiffonade | Crispy Arugula | Lemon and
Olive Oil Tahini Vinaigrette*

Kefir Lime Marinated Vadouvan Chicken

Raita Sauce

Grilled Red Snapper

Garlic | Parsley | Lemon | Oregano

Lamb Tajine

*Slow Braised Lamb Shoulder in Aromatics | Garlic | Onion | Ginger |
Cinnamon | Coriander | Green Olives | Chickpeas | Tomatoes |
Dried Apricots*

Harissa Roasted Vegetables

*Sweet Potato | Zucchini | Red Onion | Bell Peppers | Olives |
Medjool Dates | Pumpkin Seeds*

Mediterranean Chick Pea Stew

Spinach | Roasted Peppers | Garlic | Lime | Feta

Moroccan Couscous

*Artichoke Hearts | Tomato | Kalamata Olives | Lemon | Oregano |
Cilantro*

Crispy Falafel

Tangy Cucumber Yogurt Tzatziki Sauce

Warm Grilled Pita

Roasted Artichoke Hummus

Toasted Pinenuts | Olive Oil and Zaatar Spice

Mini Fruit Tarts

Crepe Patisserie

Chocolate Cookies

Lebanese Mahelapi

Milk Pudding | Fresh Figs | Honey

115 Per Person

Buffet menus with a guarantee fewer than 30 adults will result in a \$250 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.

DINNER BUFFETS

Dinner buffets include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water.

FLAVORS OF INDIA

Dal Lentil Soup

*Red and Yellow Lentils | Cummin | Cardamom | Turmeric |
Cayenne Pepper*

Yogurt Curd

Dhokla | Spicy Tamarind Chutney

Vegetable Samosas

Potato Cashew | Mint and Cilantro Green Chili Chutney

Smoked Tandoori Chicken

Chicken Drumsticks Marinated in Curd

Shrimp Marinated in Onion

Garlic Peanuts | Curry Leaves

Kachumbar

*Cucumber | Onions | Tomato | Cilantro | Chat Masala
Dressing*

Brussel's Sprout Salad

Mango | Lemon | Chat Masala

Chicken Bryani Dum Style

*Chicken Marinated in Yogurt and Aromatics | Saffron |
Basmati Rice | Crispy Fried Onions*

Lamb Curry

*Turmeric | Indian Spices | Star Anise | Cardamom | Tossed in
Ghee | Golden Raisin | Savory Gravy*

Local Red Snapper Bites

Yogurt Turmeric | Whole Spice Marinade | Mint Raita Chutney

Aloha Choka

*Indian Style Mashed Potato | Mustard Seed | Caramelized
Onions | Cummin*

Palak Paner

*Cheese Cubes | Gujarati Spices | Creamy Curried Spinach
Puree*

Eggplant Bhaji

*Fried Eggplant | Potato | Chili | Garlic Coriander | Garam
Masala*

Basmati Jeera Rice

Cinnamon Cardamom | Cumin | Clove

Gulab Jamun

Sweet Dough soaked in Flavored Sugar Syrup

Rice Pudding

Mango Kheer | Milk | Cardamom

Gajar Halva

Carrot Caramelized | Ghee | Dried Fruits | Brown Sugar | Jaggery

125 Per Person

Buffet menus with a guarantee fewer than 30 adults will result in a \$250 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.

DINNER BUFFETS

Dinner buffets include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water.

FLAVORS OF JAMAICA

Tropical Oasis

*Arugula | Salt Roasted Beets | Toasted Coconut |
Scotch Bonnet Pineapple Vinaigrette*

Iceberg Salad

*Red and White Cabbage | Tomato | Cucumber | Shaved Carrot |
Spiced Ranch*

Island Fried Green Plantains

Pepper and Onions | Turmeric Curry Mayo Emulsion

Jamaican Jerk Chicken

Pan Gravy | Mango Red Onion Salsa

Braised Beef

Homemade Dumplings | Butterbeans | Carrots

Escovitch

*Red Snapper | Carrot | Bell Peppers | Tart Spicy
and Sweet Carrot Sauce | Bonnet Pepper*

Jamaican Rice and Peas

Red Kidney Beans | Coconut Milk | Scallions

Bonito Mash

Sweet Potato | Garlic | Coconut Milk

Rasta Pasta

*Creamy Jamaican Rustic Penne | Fried Bell Peppers | Onion |
Garlic | Coconut Milk | Parmesan Cheese*

Steamed Broccoli

Garlic | Lemon

Dark Chocolate Cake

Strawberry Rum

Strawberry Cheesecake Shooters

Dry Fruits | Rum Chantilly

Mini Coconut Lime Tart

Grizzancha

120 Per Person

Buffet menus with a guarantee fewer than 30 adults will result in a \$250 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.

PLATED DINNER

Dinner menus are served with freshly brewed coffee, hot and iced teas, your choice of one dessert and rolls and butter.

THE EXECUTIVE

Garden Greens Bouquet
*Heirloom Tomato | Grilled Hearts of Palm |
Whipped Ricotta | Balsamic Vinaigrette*

8 oz Angus Filet Mignon
*Mille-fuille of Sweet and Yukon Potatoes |
Fricassee of Forest Mushrooms | Jumbo
Asparagus | Heirloom Orange Glazed Carrots |
Green Peppercorn Sauce*

93 Per Person

LE PETITE POULET

Baby Gem
*Artisan Kale | French Radish | Herb Pesto |
Marinated Heirloom Tomatoes | Spiced Pepitas
Goat Cheese | Lemon Honey Vinaigrette*

Herb Roasted Organic Chicken Breast
*Vanilla Infused Celery Root Puree | Swiss Chard |
Bacon | Shallots | Sherry Vinaigrette | Sage
Chicken Jus | Potato Lattice*

72 Per Person

THE SANDESTIN

Market Greens
*Parisian Watermelon | Prosciutto Crisp |
Parmesan | Sherry Agave Vinaigrette*

Grilled Flat Iron Steak
*Truffled Potato Puree | Broccolini | Tomato
Garlic Herb Confit | Red Wine Demi-Glace*

87 Per Person

THE EXPATRIATE

Frisée Radicchio Garden Salad
*Haricot Vert | Fingerling Potatoes | Bermuda
Onion | Shallot Dijon Vinaigrette*

Crispy Skin Salmon
*Golden & Black Quinoa |
Cardamom Orange Glazed Heirloom Carrot |
Broccoli | Citrus Herb Vinaigrette*

86 Per Person

SIGNATURE PLATED DINNER

Dinner menus are served with freshly brewed coffee, hot and iced teas, your choice of one dessert and rolls and butter.

MA MAISON

Frisee aux Lardons
Truffle Cured Egg Yolk Snow | Dijon Vinaigrette

Herb Crusted Rack of Lamb
*Red Wine Braised Red Cabbage | Walnut |
Parisian Potato and Carrot | Nicoise Olive |
Lamb Jus | Nicoise Dust*

140 Per Person

MARE E MONTI

Salata Mozzarella Cilegine
*Pesto | Pea Shoot | Pea Puree | Heirloom Tomato
| Limoncello Vinaigrette | Parmesan Crust*

Veal Osso Bucco
*Marscarpone Polenta | Creamed Spinach |
Lemon Herb Gremolata*

145 Per Person

THE CHOPHOUSE

Baby Iceburg
*Radicchio | Pea Shoot | Candied Walnuts |
Chives | Cello Radish | Blue Cheese | Ported
Apple | Green Goddess Dressing*

Signature 8 oz Ribeye
*Parsnip Pecorino Crème Fraiche Puree | Haricot
Vert | Cognac Morel | Pan Jus*

130 Per Person

SURF AND TURF

Citrus Salad
*Shaved Fennel | Baby Arugula | Pecorino
Romano | Toasted Pistachio*

Duo of Braised Beef Short Rib & Seared
Diver Scallop
*Spiced Carrot Mousseline | Broccoli Rabe Saute
| Shallots | Red Wine Vinegar | Potato Fondant
Slow Cooked in Duck Fat | Barolo Red Wine Jus*

155 Per Person

THE MEETING CIRCLE

Salt Roasted Beet Salad
*Whipped Ricotta | Pistachio | Pear Agave
Vinaigrette | Balsamic Pearls*

Duet of Black Grouper & Diver Scallop
*Creamy Farotto | Maitake Mushroom |
Asparagus | Pea Mousseline | Bouillabase*

175 Per Person

PLATED DINNER

Dinner menus are served with freshly brewed coffee, hot and iced teas, your choice of one dessert and rolls and butter.

PREMIER STARTER A LA CARTE

Soups | +9 per person

*Creamy Wild Mushroom
Chives | Crème Fraîche*

*She Crab Soup
Corn and Tomato Relish*

*Butternut Squash
Five Spice Lemon Cream*

DESSERT

Royal Chocolate Mousse Cake

*Vanilla Crème Brûlée
Seasonal Berries*

Citrus Vacherin Mouse Royal Martini

*Crème Chocolate Cremieux Lavender
White Chocolate Pana Cotta | Hazelnut Crisp*

*Vanilla Cheesecake
Strawberry Compote*

*Vanilla Sponge Framboise
Vanilla Bean Chantilly | Fresh Raspberries*



BEVERAGE

“Too much of anything is bad, but too much of good whiskey is barely enough.” - Mark Twain



Bar and Beverage Program

Curated by Manoj Rajaguru

Director of Banquet Operations

With over two decades of expertise in Las Vegas's world premier destinations, Manoj Rajaguru is celebrated for his refined approach to luxury hospitality, transforming events into unforgettable experiences. His career in the industry's most elite and prestigious 5-star, 5-diamond resorts guided by the standards of Forbes, Michelin, Relais & Châteaux, and Leading Hotels of the World (LHW) has solidified his reputation for delivering high-end service with modern luxury, style, and precision. As both a skilled sommelier and accomplished mixologist, Manoj's knowledge of fine wines, premium spirits, craft beers, and signature cocktails elevates every menu, bringing sophistication and creativity to each occasion.

Now leading banquet operations at Sandestin Golf and Beach Resort, Manoj blends meticulous planning with a warm, personal touch, ensuring that every gathering is seamlessly executed and memorable. He continues to set new standards in modern luxury hospitality, leaving a lasting impact on every guest at Sandestin.

BAR SERVICE | SUPERIOR OFFERINGS

LIQUOR

Vodka | Grey Goose
Gin | The Botanist
Bourbon | Bulleit
Whiskey | Crown Royal
Rum | Don Q Reserva 7 Year
Tequila | Don Julio Blanco
Scotch | Glenmorangie

WINE

J Vineyard | Chardonnay
Liberty School Reserve | Cabernet Sauvignon

BEER AND NON-ALCOHOLIC OFFERINGS

Domestic | Miller Lite, Michelob Ultra
Import | Stella Artois, Modelo Especial, High Noon
Sandestin Craft Collection | Lager, India Pale Ale (IPA)

Non-Alcoholic | Bottled Water, Saratoga
Soft Drinks

Unlimited Host Bar | Superior Brands

Superior Liquor + Superior Wine + Beer + Non-Alcoholic
2 Hours - 55 Per Person
3 Hours - 73 Per Person
4 Hours - 91 Per Person
5 Hours - 109 Per Person

2025 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

LIQUOR

Vodka | Tito's Handmade
Gin | Bombay Sapphire
Bourbon | Old Forester
Whiskey | Crown Royal
Rum | Don Q
Tequila | Milagro
Scotch | Glenmorangie

WINE

St. Francis | Chardonnay
J Lohr | Cabernet Sauvignon

BEER AND NON-ALCOHOLIC OFFERINGS

Domestic | Miller Lite, Michelob Ultra
Import | Stella Artois, Modelo Especial, High Noon
Sandestin Craft Collection | Lager, India Pale Ale (IPA)

Non-Alcoholic | Bottled Water, Saratoga,
Soft Drinks

Unlimited Hosted Bar | Premium Brands

Premium Liquor + Premium Wine + Beer + Non-Alcoholic
2 Hours - 49 Per Person
3 Hours - 66 Per Person
4 Hours - 83 Per Person
5 Hours - 100 Per Person

Unlimited Beer & Wine Bar | Premium Brands

Premium Wine + Beer + Non-Alcoholic
2 Hours - 37 Per Person
3 Hours - 49 Per Person
4 Hours - 61 Per Person
5 Hours - 73 Per Person

2025 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 | RESORT BEER AND WINE

LIQUOR

Sandestin Spirits Collection | Vodka, Gin,
Whiskey, Rum, Tequila

WINE

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

BEER AND NON-ALCOHOLIC OFFERINGS

Domestic | Miller Lite, Michelob Ultra
Import | Stella Artois, Modelo Especial, High Noon
Sandestin Craft Collection | Lager, India Pale Ale (IPA)

Non-Alcoholic | Bottled Water, Saratoga,
Soft Drinks

Unlimited Hosted Bar | Resort Brands

Premium Liquor + Premium Wine + Beer + Non-Alcoholic
2 Hours - 39 Per Person
3 Hours - 51 Per Person
4 Hours - 63 Per Person
5 Hours - 75 Per Person

2025 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 | SIGNATURE COCKTAIL SELECTION

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

225 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*

BAR SERVICE | CONSUMPTION

HOSTED BAR | On Consumption

Superior Bar Cocktail | 18 Per Drink

Premium Bar Cocktail | 16 Per Drink

Resort Bar Cocktail | 14 Per Drink

Superior Wine | 17 Per Drink

Premium Wine | 15 Per Drink

Resort Wine | 13 Per Drink

Imported & Craft Beer | 11 Per Drink

Domestic Beer | 10 Per Drink

Sparkling Water & Red Bull | 7 Per Drink

Soft Drinks | 6.50 Per Drink

Bottled Water | 6.50 Per Drink

CASH BAR | On Consumption

Superior Bar Cocktail | 19 Per Drink

Premium Bar Cocktail | 17 Per Drink

Resort Bar Cocktail | 15 Per Drink

Superior Wine | 18 Per Drink

Premium Wine | 16 Per Drink

Resort Wine | 14 Per Drink

Imported & Craft Beer | 12 Per Drink

Domestic Beer | 11 Per Drink

Sparkling Water & Red Bull | 8 Per Drink

Soft Drinks | 7 Per Drink

Bottled Water | 7 Per Drink



POLICIES

“If a rule is not based on values, it doesn't
deserve to be a rule.” - Lebogang Seale

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 may result in additional 15% culinary fees of the selected meal cost to be applied.

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. Any changes inside 72 hours will incur an additional 10% culinary fees of the selected meal cost. Any changes inside 24 hours will incur an additional 25% culinary fees of the selected meal cost. Final guarantees must be 95% of the meeting set.

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 3% 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 items that are available through the resort for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

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 \$150 bartender fee per bar for a minimum of 4 hours. One bartender will be staffed for every 100 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.

If a bar is extended on-site, a \$250 surcharge will apply.

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.

CASH BARS

Cash Bars require a minimum of \$400 in sales per bar. If the sales do not reach this amount, the difference will be added to the group master.

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

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 it's 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 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 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 require approval and may not be available due to the location and guest count.
- 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.

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.

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

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 and surrounding outdoor lawns will be subject to a 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.

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.

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.com/gather/meetings