



 Sandestin<sup>®</sup>  
Golf and Beach Resort

  
HOTEL EFFIE  
SANDESTIN

AUTOGRAPH COLLECTION<sup>™</sup>  
HOTELS



## Gatherings with Sandestin Golf and Beach Resort and Hotel Effie

Sandestin Golf and Beach Resort provides versatile and elegant meeting spaces designed to accommodate everything from intimate gatherings to large-scale conferences. Whether you're planning a corporate retreat or a celebratory event, the resort's thoughtfully appointed indoor venues and scenic outdoor settings offer the perfect backdrop. With state-of-the-art audiovisual equipment, comfortable seating arrangements, and customizable layouts, Sandestin makes it easy to tailor each space to your needs. Add in the resort's impeccable service, stunning Gulf views, and relaxing ambiance, and you have a destination where productivity meets paradise — creating events that attendees will remember long after they leave.

“Good food is the basis of genuine happiness.” - Auguste Escoffier



## **Banquet Menu**

### **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

“A meal is an experience, a connection, a moment to cherish”

- Dominique Crenn

## 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  
*Butter | Assorted Jam*

Assortment of Bagels  
*Plain Cream Cheese | Blueberry Cream Cheese*

36 Per Person

### HEALTHY CONTINENTAL

Seasonal Sliced Fruit and Berries

Avocado Toast  
*Toasted Multigrain | Heirloom Tomatoes | Breakfast Radish | Smoked Paprika*

Selection of Freshly Baked Pastries  
*Butter | Assorted Jam*

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

Hard-Boiled Eggs

41 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  
*Butter | Assorted Jam*

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

Seasonal Composition of Fresh Fruit

Selection of Breakfast Cereals and House Granola  
*Skim Milk | Whole Milk*

Assorted Greek and Fruit Yogurts

Steel Cut Oatmeal  
*Brown Sugar | Golden Raisins | Almonds*

Farm Fresh Scrambled Eggs  
*Crème Fraîche | Cheddar Cheese | Chives*

Chicken-Apple Sausage and Applewood-Smoked Bacon

Roasted Potatoes  
*Caramelized Onions and Peppers*

Brioche Liège Waffles  
*Maple Syrup | Whipped Cream | Strawberry Compote*

45 Per Person

### Non-Dairy Milk Options Available Upon Request

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### THE SOUTHERN HOSPITALITY

Assorted Muffins  
*Butter*

Seasonal Composition of Fresh Fruit

Farm Fresh Scrambled Eggs  
*Crème Fraîche | Cheddar Cheese | Chives*

Grilled Ham Steaks

Chicken Apple Sausage with Country Gravy & Breakfast  
Biscuits

Southern Breakfast Smashed Creamer Potatoes  
*Peppers | Onions*

Cheese Grits with Local Cheddar Cheese

Buttermilk Pancakes  
*Warm Maple Syrup | Butter*

43 Per Person

## BREAKFAST BUFFETS

### CORDOBA SUNRISE

Assorted Yogurts and Cereals

Mini Danish Assortment

Tropical Fruit Salad

“Huevos Pericos” Columbian Scrambled Eggs

*Scallions & Tomatoes | Fried Plantains & Fried Potato | Queso Blanco | Yellow Corn Tortilla | Queso Fresco | Chorizo Saute | Onions | Peppers | Mexican Refried Beans | Cilantro Charred Red Onions | Jalapeno | Lime*

Crispy Bacon

Pan Frances

*French Toast | Berry Compote*

Toppings

*Sour Creme | Avocado | Salsa | Salsa Verde Tomatillo | Charred Jalapenos | Lime Wedges*

Orange Juice | Pineapple Juice | Agua Fresca

Virgin Bloody Mary

Add Vodka | +6 Per Person

44 Per Person

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## BREAKFAST ENHANCEMENTS | DISPLAY & ACTION STATION

### \*OMELETS MADE TO ORDER

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

Selection of Toppings, 2 Cheeses & 5 Add Ins  
*Diced Ham | Bacon | Turkey | Sausage | Tofu | Smoked Salmon |  
Local Shrimp | Spinach | Bell Peppers | Onions | Diced Tomato |  
Mushrooms | Broccolini | Sliced Jalapeno  
Crumbled Feta | Jack Cheese | Cheddar Cheese | Swiss Cheese*

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

22 Per Person

### SMOOTHIES

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

15 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

22 Per Person

### BREAKFAST BURRITOS

Whole Wheat and Flour Tortillas

Selection of 5 Toppings  
*Scrambled Eggs | Diced Potatoes | Ranchero Black Beans |  
Sliced Jalapeno | Bacon | Black Pepper Pork Belly | Chorizo |  
Pollo Asado with Chile Toreados | Queso Oaxaca |  
Cheddar Cheese | Crema Fresca | Pico de Gallo | Guacamole |  
Chile Rojo*

Plant Based Burrito  
*Beans | Grilled Vegetables | Salsa | Warm Wheat Tortilla*

19 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 production fee.*

*\*Action Stations require a Chef Attendant fee of \$250 per chef (two hour maximum). Display stations can be attended with a Chef for the same fee.*

*\*The Omelet Station requires 1 Chef Attendant per 50 people.*

## 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*

21 Per Person

### PANCAKES

Seasonal Berries | Whipped Cream | Maple  
Syrup | Chocolate Chips

15 Per Person

### BISCUITS AND GRAVY

Freshly Baked Buttermilk Biscuits | Sausage Gravy

18 Per Person

### ASADA HUEVOS\*

*Grilled Skirt Steak | Peppers & Onions | Cilantro | Queso Fresco*

29 Per Person

### BELGIAN BRIOCHE WAFFLES

Seasonal Berries | Whipped Cream |  
Maple Syrup | Chocolate Chips

Southern Fried Chicken | +\$7 per person

21 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 | Plain Cream Cheese*

24 Per Person

### HUEVOS RANCHEROS\*

*Crispy Corn Tortillas | Black Beans | Chorizo | Eggs | Queso Fresco | Salsa  
Roja | Salsa Verde*

24 Per Person

### CHILAQUILES

*Fried Corn Tortillas | Refried Beans | Salsa Roja | Jalapeno | Tomato |  
Onion | Avocados | Queso Fresco | Crema | Scallion | Cilantro*

21 Per Person

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## 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 Butter | Assorted Jams*

#### Whole Fruit Composition

Sliced Melons and Berries

#### Low Fat Fruit Yogurts

Selection of Breakfast Cereals and House Granola

*Skim Milk | Whole 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 | Broccoli 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

76 Per Person

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## THEMED BREAK PACKAGES

### PERFECT AFTERNOON TEA

Fresh Scones and Assorted Mini Pastries

Earl Grey Pot de Crème  
*Victoria Sponge*

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

A Selection of Classic Teas

Our Signature Peach Iced Tea

32 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*

29 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*

28 Per Person

### MORNING REFRESH

Miniature Assorted Crudite |  
Roasted Pepper Hummus

Infused Berry Water

Fresh Mocktails | Seasonal Rotation

22 Per Person

### THE MATCHA BREAK

Immune Boosting Matcha Kiwi Chia  
Seed Parfait  
*Yuzu Granita*

Matcha Mini Cookies

Matcha Lemon Parfait

Matcha Espresso Shots  
*Concentrated Matcha | Hot Water |*  
*Dark Chocolate*

25 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

29 Per Person

*\*Requires a Chef Attendant Fee of \$250 per attendant*  
*Break Packages cannot be substituted for meals*

## THEMED BREAK PACKAGES

### TEX MEX

Build Your Own Carne Asada Nachos

Chipotle Chicken Quesadillas

Queso Jalapeno Dip | Corn Tortilla Chips

Black Beans | Tomato | Green Onion | Cilantro | Jalapeno | Salsa Verde | Salsa Roja | Sour Cream

#### Beverage Add-Ons

Virgin Margaritas +9

Mexican Beer +9

Micheladas +9

29 Per Person

### THE MOVIES

Nachos

White Corn Tortilla Chips | Queso Dip | Sliced Jalapeno

Assorted Candy Bars

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

Assorted Specialty Sodas

26 Per Person

### STREET FAIR

Miniature Corn Dogs  
*Ketchup | Mustard*

Soft Pretzel Bites  
*Cheese Dipping Sauce*

Warm Churros | Caramel Sauce

House Made Lemonade

31 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

36 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 & Pretzel Bites

Assorted Dips  
*Onion Dip | Blue Cheese*

Sweet Tea & Arnold Palmers

35 Per Person

### MEXICAN BREAK

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

Homemade Churros

Assorted Chef's Salsas and Chips

Mexican Chocolate

Horchata

32 Per Person

*Minimum 30 People, Maximum 150 People. Break menus with a guarantee fewer than 30 adults will result in a \$250 production fee.*

*Breaks cannot be supplemented for meals*

## THEMED BREAK PACKAGES

### COOKIE CRUMBLES

Freshly Baked Chocolate Chip  
Cookies

Black and White Cookies

Oatmeal Cookie Sandwich

Whole and Chocolate Milk

24 Per Person

### PATISSERIE 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

32 Per Person

### AFTERNOON ENERGIZER

#### Sweet

White Chocolate Truffle Popcorn

Miniature Citrus Vanilla Tartlets

Miniature Mocha Parfaits

#### Savory

Kettle Chips

Truffle Oil and Fried Parsley

Select One Cheese:

Parmesan or Blue Cheese

House Made Cucumber Coolers

Cucumber | Perrier | Sprite | Simple Syrup |

Splash of Fresh Lime Juice

Sparkling Water

Iced Tea and Arnold Palmer

31 Per Person

### BARISTA BREAK\*

Cold Brew  
Sugar Sticks | Cinnamon |  
Chocolate Shavings

Biscotti

Madeleines

Pot de Creme

26 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 |  
Caramel | Raspberry Sauce

Whole & Chocolate Milk

27 Per Person

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## 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) 36 Per Person  
Half Day Service (4-hour maximum) 26 Per Person

### BEVERAGES | A LA CARTE

Freshly Brewed Drip Coffee  
Regular & Decaffeinated  
105 Per Gallon

Cold Brew Ice Coffee  
105 Per Gallon

Assortment of Hot Herbal Teas  
105 Per Gallon

Fresh Squeezed Lemonade  
85 Per Gallon

Iced Sweet & Unsweet Tea  
85 Per Gallon

Assortment of Individual Fruit Juices  
8 Each

Powerade Sports Drinks  
8 Each

Dasani Water  
7 Each

Assorted Soda  
*Coke + Diet Coke + Sprite*  
7 Each

Assortment of Starbucks Frappuccino  
8 Each

Monster Energy Drinks  
8 Each

Gold Peak Sweet or Unsweet Iced Tea  
7 Each

Saratoga Still and Sparkling Water  
8 Each

Coconut Water  
7 Each

Infused Water  
Still or Sparkling  
*Berry Infusion or Cucumber Infusion*  
77 Per Gallon



## À LA CARTE BREAK | SNACKS

### PER PACKAGE

Kettle Potato Chips, Pretzels | 7 Each

Power Bars | 7 Each

KIND Granola Bar | Assorted Flavors | 7 Each

Mixed Nuts | Individually Packaged | 7 Each

Candy Bars | Assorted | 7 Each

Magnum Ice Cream Bars | 7 Each

Whole Fruit | 7 Each

Breakfast Sandwiches

English Muffin | Sausage | Egg Cheese | 17

Croissant | Bacon | Egg | Cheese | 19

### PER BOWL

*SERVES 25*

Potato Chips | 42 Per Bowl

Pretzels | 42 Per Bowl

Party Mix | 42 Per Bowl

Blue & White Corn Tortilla Chips | 42 Per Bowl

Pita Chips | 42 Per Bowl

Dips:

Blue Cheese | 13 Per Bowl

Onion Dip | 13 Per Bowl

Spicy Ranch | 13 Per Bowl

Guacamole | 13 Per Bowl

Salsa | 13 Per Bowl

Hummus | 13 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 | 8 Per Person

Macaroni Salad | 8 Per Person

Pasta Salad with Pesto Vinaigrette | 8 Per Person

Coleslaw | 8 Per Person

Chargrilled Potato Salad | 8 Per Person

*Caramelized Onions | Bacon Aioli*

Seasonal Vegetable Cruudités | 14 Per Person

*Endive & Herbed Tahini*

Soft Pretzel Bites | 7 Per Person

*Assorted Mustards*

### PER ORDER

#### Display of Fresh Vegetables

Small (Serves 35) | 245 Per Order

Medium (Serves 50) | 438 Per Order

Large (Serves 75) | 735 Per Order

*Select 2 Dips*

Sour Cream Ranch

Spicy Ranch

Hummus

Pesto Cream

Herb & Dijon Mustard Yogurt

## À LA CARTE BREAK | SNACKS

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### PER DOZEN

Freshly Baked Pastries | 88 Per Dozen

Assorted Selection of Bagels | 88 Per Dozen  
*Plain | Sesame | Everything | Onion*  
*Served with Cream Cheese | Butter |*  
*Assorted 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 | 72 Per Dozen

Gluten Free and Vegan Muffins | 77 Per Dozen

Crafted Seasonal Parfaits | 124 Per Dozen  
*Honey | Homemade Granola | Coconut*  
*Select 3 Seasonal Flavors*  
*Berries | Mango | Pineapple | Peaches | Papaya*

Cookies and Brownies | 72 Per Dozen  
*Chocolate Chip | Peanut Butter | Oatmeal Raisin | Sugar Cookies |*  
*Walnut Fudge Brownies | Blondies*



# LUNCH

“Food is our common ground, a universal experience”  
- James Beard

## 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 | Arugula | Lemon and EVOO Tahini Vinaigrette*

#### Roasted Artichoke Hummus

*Toasted Pine Nuts | Olive Oil | 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*

#### Moroccan Couscous

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

#### Crispy Falafel

*Tangy Cucumber Yogurt Tzatziki Sauce*

#### Warm Grilled Pita

#### Baklava

#### Assorted Cookies

#### Lebanese Mahelapi

*Milk Pudding | Dried Figs | Honey*

82 Per Person

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### VIVA MEXICO

#### Smoked Chicken Tortilla Soup

*Sour Cream | Cheddar Cheese | Tortilla Chips*

#### Tricolor Chips with Queso, Guacamole and Salsas

#### Mexican Elote "Street Corn" Salad

*Jalapenos | Avocado | Black Beans | Hominy | Cotija Cheese |  
Gem 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 | Sautéed Onions*

#### Chicken Tinga

*Thigh Meat | Adobo Spice | Peppers | Onions*

#### Smoked Pork Butt Stewed in Chile Rojo

#### Three Cheese Enchilada BBQ

*Jalapenos | Classic Colorado Sauce | Queso Fresco | Corn Tortilla*

#### Flour Tortillas

#### Spanish Rice

#### Frijoles

*Refried Pinto Beans | Queso Fresco | Cilantro | Onions*

#### Mexican Slaw

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

#### Cinnamon Churros with Warm Chocolate Sauce

#### Traditional Flan

#### Tres Leches Cake

75 Per Person

## 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

*Mushrooms | Artichoke | Roasted Eggplant | Zucchini | Summer Squash |  
Pickled Vegetables | Cured Italian Meats | Fontina | Pecorino Romano*

Caprese Salad

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

Italian Cobb Salad

*Iceberg | Cucumbers | Tomatoes | Shaved Carrots | Cannellini Beans | Basil |  
Shaved Red Onion | Bacon | Toasted Pine Nuts | Red Wine Herb Vinaigrette*

Tuscan Chicken

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

#### **Pastas | Select 3**

Three Cheese Tortellini

*Forest Mushrooms | Alfredo Sauce*

Cavatelli Pasta

*Local Shrimp | Pesto | Asparagus | Campari Tomatoes*

Rigatoni Bolognese

*Ground Beef | Hearty Tomato Basil White Wine Sauce*

Penne

*Herb Grilled Chicken | Pomodoro White Wine | Cream Sauce | Basil*

Rigatoni Arrabbiata

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

Shredded Parmesan | Chili Flakes | Breadsticks

Tiramisu with Chocolate Mocha Sauce

Mini Cannoli's

Citrus Panna Cotta

68 Per Person

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### 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

62 Per Person

## 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*

#### Hearts of Romaine

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

#### Butter Leaf Lettuce

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

#### Iceberg Wedge

*Pancetta Lardons | Blue Cheese Crumbles | Candied Walnuts |  
Pea Shoots | Bermuda Onions | 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 | 54 Per Person

Grilled Flat Iron Steak | 62 Per Person

Local Catch of the Day | 61 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

Maple Glazed Brussel Sprouts

Rosemary Roasted Root Vegetables

Cauliflower Gratin

Wilted Greens

Baby Carrots | Chimichurri Rojo

Heirloom Tomato and Garlic Confit

Mascarpone Herbed Polenta

Buttery Mash Potato

Roasted Baby Potatoes | Garlic Parsley Butter

Corn Souffle

### VEGETARIAN

Gnocchi | 47 Per Person

*Asparagus | Lemon Ricotta | Tomato Sauce | Fried Rainbow Kale*

Neapolitan | 43 Per Person

*Marinated Grilled Vegetables | Quinoa | Cashew Cream | Tomatoes |  
Nutritional Yeast | Aged Balsamic*

### DESSERT

Royal Chocolate Mousse Cake

Crepe Brule with Seasonal Berries

Vanilla Cheesecake with Strawberry Compote

Bourbon Chocolate Pecan Tart

Mini Key Lime Pies

*Passionfruit Curd*

Entree selections of three or more will have a \$10++ per person additional fee. Alternating desserts will have an additional \$6++ per person fee.

## LUNCH BUFFET

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

### ARTISAN BUTCHER BLOCK

Chef's Selection of Seasonal Soup

House Salad

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

Red Creamer Potato Salad

*Whole Grain Mustard | Green Onions | Mayonnaise | Parsley*

**Sandwich Display**

Italian Grinder

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

Turkey Club

*Bacon | Aged Cheddar Cheese | Lettuce | Tomato | Mayonnaise | Sourdough*

Roast Beef

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

Grilled Vegetable Wraps

*Mushroom | Zucchini | Arugula | Roasted Red Pepper Hummus Spread | Spinach Wrap*

Dijon Mustard | Mayonnaise | Ketchup | Pickles

Sea Salt Potato Chips

Brownies | Assorted Cookies | Citron Fruit Tart

58 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.*

## BOXED LUNCHES

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

### **Turkey Club**

*Bacon | Aged Cheddar Cheese | Tomato | Sourdough*

### **Ham Croissant**

*Swiss Cheese | Lettuce | Sun-Dried Tomato Mayonnaise | Croissant*

### **Grilled Chicken**

*Lettuce | Tomato | Boursin Cheese Spread | 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**

*Romaine | Parmesan | 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*

### **Southwest Chicken Salad**

*Corn | Black Beans | Cotija Cheese | Romaine |  
Chipotle Ranch Dressing*

## SIDES

### Red Skin Potato Salad

*Hard Boiled Eggs | Scallions | Mayonnaise-Based*

### House Made Hummus with Pita Chips

### Corn Bread

### Golden Quinoa Salad

*Roasted Vegetables | Dried Cranberries | Cucumber | Queso Fresco*

### Traditional Tropical Fruit Salad

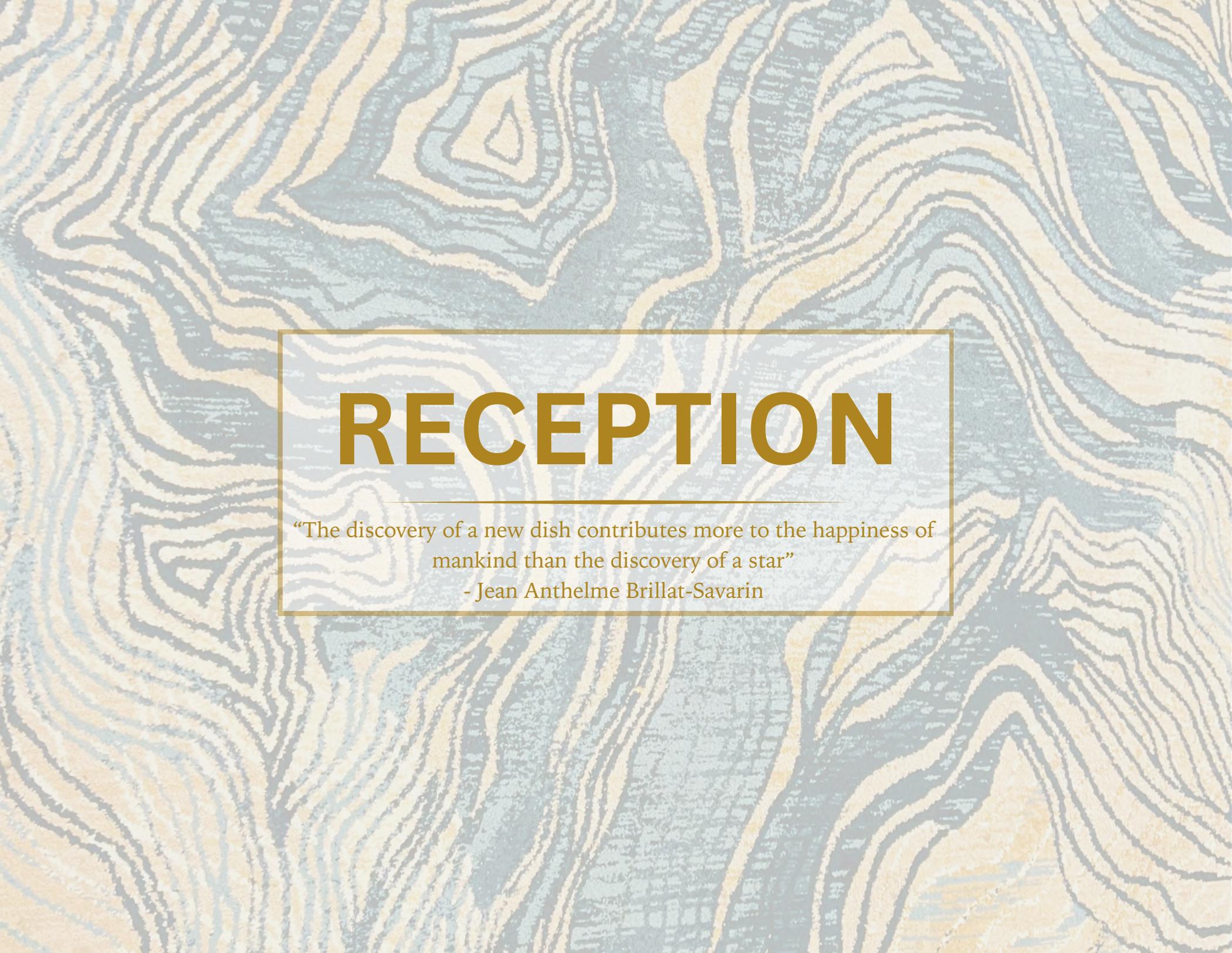
### Tofu Egg Salad

38 per person

*Minimum 30 People, Maximum 150 People. Lunch Menus with a guarantee fewer than 30 adults will result in a \$250 production fee.*

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

*Minimum of 10 Per Selection*



# RECEPTION

“The discovery of a new dish contributes more to the happiness of mankind than the discovery of a star”  
- Jean Anthelme Brillat-Savarin



## 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 | 7**

*Toasted Focaccia | Rosemary Salt*

#### **Chilled Green Tomato Gazpacho | 7**

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

#### **Salmon Mousse | 8**

*Toasted Sesame Crackers | Dill*

#### **Edamame Hummus | 7**

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

#### **Vadouvan Chicken Salad | 8**

*Pâte à Choux Puff*

#### **Hand Cut Classic Steak Tartare | 8**

*Ketchup | Potato Chips*

#### **Gin Infused Compressed Watermelon | 7**

*Whipped Ricotta | Lime Zest | Chinese Spoon*

#### **Roasted Eggplant | 7**

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

#### **Watermelon "Tuna" Brochette | 7**

*Soy | Mirin | Sesame Seeds*

#### **Jumbo Shrimp Cocktail | 9**

*Brandy Cocktail Sauce*

#### **Lobster Salad | 11**

*Pickled Cucumber | Hackleback Caviar*

#### **Duck Prosciutto | 10**

*Sour Cabbage | Orange Gele*

#### **Foie Gras Mousse | 11**

*Apricot Jam | Pumpernickel Toast*

#### **Tomato and Mozzarella Pesto Skewers | 7**

*Olive Oil | Sea Salt | Balsamic*

#### **Local Oyster | 10**

*Mignonette | Smoked Salmon Roe*

#### **Shrimp Ceviche Shooter | 9**

*Lime | Orange | Red Onion | Serrano 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 | 8**

*Fried Plantain | Papaya Slaw*

#### **Truffled Arancini | 7**

*Mushroom Duxelle | Parmigiano Fonduta | Tomato Essence*

#### **Vegetable Spring Rolls | 7**

*Sweet Soy Ginger Dipping Sauce*

#### **Tempura Market Vegetables | 8**

*Shot Glass | Ponzu Sauce | Spicy Aioli*

#### **Smoked Texas "Twinkies" | 9**

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

#### **Coconut Shrimp | 10**

*Thai Chili Sauce | Lemon*

#### **Vegan Meatballs | 9**

*Spicy Tomato Sauce*

#### **Local Oysters Rockefeller | 10**

*Butter | Herbs | Breadcrumbs*

#### **Harissa Spiced Lamb Loin | 10**

*Cucumber Raita | Feta Cheese*

#### **Petite Potato Samosa | 7**

*Guajarati | Mint Chutney*

#### **Potatoes Crisp | 9**

*Braised Short Rib | Bermuda Onion | Horseradish | Creme Fraiche*

#### **Crab Cake | 10**

*Mustard Aioli*

#### **Grilled Lamb Lollipops | 10**

*Salsa Verde | Kalamata Olive | Lemon Herb Gremolata*

#### **Bacon Wrapped Boneless Chicken Thigh Bites | 8**

*Spicy Cheese Spread*

#### **Thai Beef Satay | 8**

*Soy Ginger Glaze*

#### **Bacon Wrapped Scallops Skewer | 11**

*Honey Glaze*

#### **Maple and Peppercorn Pork Belly Skewers | 8**

*Maple | Soy | Brown Sugar | Lemongrass*

#### **Seared Beef Tenderloin | 10**

*Horseradish Aioli | Crispy Onions | Everything Lavosh*

*\$150 Passed Server Fee*

## RECEPTION | DISPLAYS

### ARTISAN CHEESE SELECTION

Selection of Internationally Sourced Artisan Cheeses  
*Grapes | Dried Fruits | Olives | Pickled Red Onions | Candied  
Walnuts | Jams | Crackers | Baguette*

26 Per Person

### SELECTION OF SMOKED AND CURED MEATS

*Salami | Capicola | Saucisson | Spanish Chorizo | Prosciutto Di  
Parma | Pate De Campagne | Cornichon | Whole Grain Mustard |  
Honey Mustard | French Dijon*

28 Per Person

### SEASONAL ICED MARKET SEAFOOD

Jumbo Lump Crab Louie Martini | 23 Each

Maine Lobster Medallions | 16 Per Piece  
*Brandy Sauce*

Cocktail Snow Crab Claws | MKT Price  
*Key Lime Mustard Sauce*

*Available Seasonally at Market Price:  
Poached Colossal Shrimp  
West/East Coast Oysters on the Half Shell*

### MARKET CRUDITE

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

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

27 Per Person

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## RECEPTION | DISPLAYS

### GARDEN FRESH SALAD

*Selection of 2 Salads in Advance*

#### Hearts of Romaine

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

#### 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

*Pancetta Lardons | Blue Cheese Crumbles | Candied Walnuts |  
Pea Shoots | Bermuda Onions | Cosmic Carrot |  
Buttermilk 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*

#### Endive Salad

*Shaved Heirloom Carrot | Crispy Pancetta | Mandarin  
Oranges | Honey Mustard Dressing*

#### Tomato Mozzarella Salad

*Ciliegine | Heirloom Tomato | Frisee | Chive | Basil Pesto  
Vinaigrette | Balsamic Glaze*

#### Fried Plantains

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

17 Per Person

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

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## RECEPTION | DISPLAYS

*Available as a Small Plate Option*

### SALATA LA ROMA

*Displayed as Small Plates*

Mozzarella with Roasted Tomatoes  
Pecorino Romano  
Parmigiano  
Prosciutto San Daniela  
Speck Tirolese  
Coppa Salami  
Capicola

34 Per Person

### JAMBALAYA

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

27 Per Person

### PAELLA

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

50 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,  
Shrimp, Tako

Sashimi | Fresh from the Market

15 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

32 Per Person

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## RECEPTION | DISPLAYS

### GOURMET PIZZA

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 | Mascarpone | Arugula |  
Truffle Oil*

Gorgonzola

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

Italian Sausage

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

28 Per Person

### BUILD YOUR OWN TACO

Flour Tortillas

Chili Spiced Shrimp

*Lime Cilantro | Salsa Roja*

Chicken Tinga

*Adobe Spice*

Barbacoa Beef

*Charred Scallion*

Guajillo Pork Carnitas

Accompaniments

*Guacamole | Sour Cream | Pico De Gallo | Shredded Lettuce | Radish  
| Pickled Red Onions | Shredded Cabbage | Chile Toreadors Blistered  
Jalapeno Peppers | Lime Wedges | Mexican Rice*

*Calabasitas | Zucchini | Corn | Peppers | Red Onions | Mushrooms |*

*Nopales | Tomatoes | Cilantro*

32 Per Person

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## RECEPTION | ACTION STATIONS

*Available as a Small Plate Option*

### WHOLE ROASTED ANGUS TENDERLOIN

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

Cauliflower Potato Gratin  
*Parmesan Cheese | Garlic | Thyme*

Bordelaise Sauce

52 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*

29 Per Person

### RACLETTE STATION\*

Traditional Switzerland Fare  
Fire Melted Raclette Cheese

*Assorted Sausages | Vegetables | Forest  
Mushrooms | Braised Baby Tomatoes |  
Toasted Crostini Bread*

49 Per Person  
Minimum 30 mins

### HOUSE SMOKED BARBEQUE BRISKET

Red Cabbage Apple Slaw

Baked Potato  
*Sour Cream | Scallions*

Creamy White Cheddar Mac and Cheese  
*Brioche Crumble*

Fried Onion Rings | BBQ Sauce

Soft Buns

40 Per Person

### SMOKED SOUS VIDE BEEF SHORT RIB

Brussel Sprouts Salad  
*Radicchio | Apples | Almonds |  
Pomegranate Glaze*

Steamed Broccoli with Lemon Zest

Corn Souffle Flan

Short Rib Jus | Creamy Horseradish  
Sauce

48 Per Person

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## RECEPTION | ACTION STATIONS

*Available as a Small Plate Option*

### FROZEN VODKA & CAVIAR\*

Elegant Petrossian Caviar

Brunoises Onions | Egg Whites |  
Egg Yolks | Buckwheat Blinis

Presented with Chilled Assorted Vodkas

*Dramatic Hand Carved Ice Sculpture  
Additional Charge Applies*

206 Per Person | Minimum 20 People

### HERB ROASTED CHICKEN\*

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

Savory Bread Pudding  
*Prosciutto | Fontina*

Natural Jus

37 Per Person

### MAINLAND POKE STOP\*

Select 2 in Advance

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 | Garnished with Wonton Chips

33 Per Person

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## RECEPTION | ACTION STATIONS

*Available as a Display Option*

### ALL ABOUT THE PASTA\*

Cacio e Peppe  
*Tonnarelli Pasta Prepared by Order*  
Grana Padano Parmesan Wheel | +\$500

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

Penne  
*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*

Spaghetti Squash  
*Broccolini Florets | White Wine | Garlic | Nutritional*  
Yeast | Cannellini Bean Sauce | Chili Flakes

Presented with Breadsticks | Extra Virgin Olive Oil | Parmesan

42 Per Person for 2 selections

46 Per Person for 3 Selections

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## RECEPTION | FIRE ON THE GRILL

\*Chef Attendant Required

### HERB GRILLED WHOLE ROASTED SNAPPER\*

Wakame and Cucumber Salad

Grilled Bok Choy  
*Sesame Soy Chili*

Edamame Fried Rice  
*Spam Ham*

39 Per Person

### WHOLE HERB MARINATED FREE RANGE CHICKEN\*

Grilled Broccolini

Baby Carrots

Baked Potatoes

Truffled Mac and Cheese

Fried Onion Rings

33 Per Person

### HAWAIIAN WHOLE ROASTED PIG\*

Garden Salad

Sweet Potato Casserole

Island Rice

49 Per Person

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### 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*

46 Per Person

### FIRE GRILLED BONE IN TOMAHAWK STEAK\*

*Displayed on a Gaucho Grill*

Steak House Iceberg  
*Blue Cheese | Smoked Bacon |  
Ranch Dressing*

Ported Pear

Roasted Baby Yukon Potatoes  
*Duck Fat | Rosemary*

MKT Price

### MISO GLAZED MAHI MAHI\*

Cucumber Slaw  
*Scallion | Hoisin Sauce*

Charred Asian Vegetables  
*Sambal Lime*

Okinawa Potatoes

Steamed Rice Bun

50 Per Person

### BLACKENED GROUPER\*

*Creamy Cheesy Stone Grits | Charred Broccoli  
Lemon Zest | Baby Carrot | Fennel*

Fresh Mango Cilantro Corn | Fresno Chile  
Lime Salsa

MKT Price



## 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 Mascarpone*

26 Per Person

### S'MORES STATION

Graham Crackers | Chocolate Sauce | Fluffy Marshmallow

16 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

18 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*

18 Per Person

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## A LA CARTE DESSERT

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Assorted Chocolate Bon Bons and Macarons | 98 Per Dozen

White and Dark Chocolate-Dipped Strawberries | 85 Per Dozen

Assorted French and Italian Pastries | 98 Per Dozen

Assorted Biscotti | 96 Per Dozen

Homemade Cookies | 76 Per Dozen

Miniature Cupcakes | 86 Per Dozen

Assorted Cake Pops | 87 Per Dozen



# DINNER

The Dining experience should be a celebration of all  
events - Thomas Keller

## DINNER BUFFETS

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

### TASTE 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 | Dried 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

Orange Olive Oil Cake

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

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### 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  
\*can not be served individually\**

Southern Fried Chicken

*Pan Gravy*

Grilled Pork Loin

*Peach Onion | Bourbon Brown Sugar Maple Glaze*

Smoked St Louis Ribs

*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

Banana Pudding Shooters

102 Per Person

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## DINNER BUFFETS

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### 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 and  
Balsamic Dressing*

Grilled Petite Filet Mignon

*Chimichurri | Cabernet Demi-Glace*

Spiced Pork Loin

*Roasted Apple | Tarragon*

Mahi Mahi

*Mango Chutney*

Baked Idaho Potatoes

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

Creamed Spinach

Broccoli and Carrots

Artisan Rolls

New York Style Cheesecake

Raspberry Crème Brûlée Tartlet

114 Per Person

### LA MAISON VIVA LE FRANCE

Baby Gem and Frisee Salad

*Pickled Red Onion | Bacon Lardons |  
Champagne Vinaigrette*

Tuna Nicoise

*Seared Tuna | Herbed Fingerling Potatoes | Haricot Verts |  
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 Verts | Brown Butter Parisian Potato |  
Nicoise Olive Jus*

Artisan Rolls

Chocolate Decadent Mousse Cake

Crème Brûlée with Seasonal Berries

134 Per Person

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## DINNER BUFFETS

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### 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 | Arugula | Lemon, Olive Oil and 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*

#### Roasted Artichoke Hummus

*Toasted Pinenuts | Olive Oil | Zaatar Spice*

#### Warm Grilled Pita

#### Baklava

#### Chocolate Cookies

#### Lebanese Mahelapi

*Milk Pudding | Fresh Figs | Honey*

118 Per Person

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## DINNER BUFFETS

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## NOCHE DE FIESTA

### Sopa Azteca Mexican Style Chicken Soup

*Chipotle | Corn | Garbanzo Beans | Black Beans | Chorizo Roasted  
Pepper Cheese Dip | Corn Tortillas*

### Nopales Salad

*Iceberg | Roasted Cactus Nopales | Cucumber | Tomato | Roasted  
Corn | Cosmic Carrots | Queso Fresco | Spiced Pepitas | Orange  
Habanero Lime Dressing*

### Baja Salad

*Black Bean | Roasted Corn | Hominy | Red Roasted Peppers |  
Garbanzo Beans | Cumin | Garlic | Cilantro | Fried Tortilla Strips |  
Chipotle Ranch Dressing*

### Jicama Mango Slaw

*Shredded Jicama | Onions | Lime Smoked Chile Powder*

### Achiote Smoked Chicken Salad

*Mayo | Celery | Chipotle Lime | Cumin*

### Build Your Own Taco

*Almond Mole | Flour Torillas  
Chili Spiced Shrimp | Lime Cilantro | Salsa Roja  
Chicken Tinga | Adobe Spice  
Barbacoa Beef | Charred Scallion  
Guaillo Pork Carnitas*

### Accompaniments

*Guacamole | Sour Cream | Pico De Gallo | Shredded Lettuce | Radish |  
Pickled Red Onions | Shredded Cabbage | Chile Toreados Blistered  
Jalapeno Peppers | Lime Wedges | Mexican Rice | Calabasitas | Zucchini |  
Corn | Peppers | Red Onions | Mushrooms | Nopales | Tomatoes | Cilantro*

### Frijoles Refritos | Refried Beans

*Fried Plantain | Tostones*

### Desserts

*Arroz con Leche | Mexican Rice Pudding  
Cinnamon Churros | Hot Chocolate Dipping Sauce  
Mexican Sprinkle Cookies*

120 Per Person

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## DINNER BUFFETS

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### 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 |  
Spicy 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

*Dried Fruits | Rum Chantilly*

#### Miniature Coconut Lime Tart

*Grizzancha*

124 Per Person

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## DINNER BUFFETS

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

### THE EMERALD COAST

Market Green Salad  
*Ranch | Balsamic*

Tomato Cucumber Salad  
*Dill Lemon Vinaigrette*

Hamachi Crudo  
*Peach | Sweet Potato | Sweet Chili Lime Sauce*

Shrimp Cocktail Platter  
*Garlic Aioli | Drawn Butter | Tartar Sauce*

Curly Fries

Deviled Crab Salad  
*Siracha*

Rosemary Roasted Potatoes

Garlic Bread

Coleslaw

Corn Bread

Best of the Sea

*Fried Calamari | Battered Coconut Shrimp | Cornmeal Crusted Cod Bites*

Florida Baked Oysters

*Soubise Sauce | Sharp Cheddar | Garlic and Fresh Herbs | Toasted Bread Crumbs*

Florida Grilled Whole Redfish\*

*Lemon garlic | Caper | Tomato | Lime | Basil | Butter | Charred lemon*

Fried Okra

Hushpuppies

Corn on the Cob

Medley of Colorful Steamed Vegetables  
*Garlic Butter | Sea Salt*

Key Lime Pie

Strawberry Shortcake

Chocolate Chunk Cookies

145 Per Person

*\*Florida Grilled Whole Redfish action station require a Chef Attendant fee of \$250 per chef with a maximum of 150 attendees per chef (two hour maximum).*

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## 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*

95 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*

74 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*

89 Per Person

### THE EXPATRIATE

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

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

89 Per Person

*Plated menus with a guarantee fewer than 30 adults will result in a \$250 production fee.*

*If more than one entree is selected, choose one salad and dessert for the entire event.*

*Entree selections of three or more will have a \$10++ per person additional fee.*

*Alternating desserts will have an additional \$6++ per person fee.*

## SIGNATURE PLATED DINNER

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

### LA 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*

144 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*

149 Per Person

### THE CHOPHOUSE

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

Signature 8 oz Ribeye  
*Pecorino Crème Fraiche | Puree of Parsnips |  
Haricot Verts | Cognac Morel | Pan Jus*

134 Per Person

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*Entree selections of three or more will have a \$10++ per person additional fee.*

*Alternating desserts will have an additional \$6++ per person fee.*

### SURF AND TURF

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

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

160 Per Person

### THE MEETING CIRCLE

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

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

180 Per Person

## COMBINATION PLATED DINNER

*A Combination Entree Can be Created with any of the following Two Entres with Chef approval - Higher Prices Prevail*

### **MAINE LOBSTER TAIL AND PETIT BEEF TENDERLOIN**

*Drawn Butter | Fume Blanc reduction | Aged Port  
Demi-Glaze  
MKT Price*

### **6 OZ NEW-YORK STRIP AND COLOSSAL SHRIMP**

*Drawn Butter | Fume Blanc Reduction | Aged  
Port Demi-Glaze  
MKT Price*

### **MAINE LOBSTER TAIL AND RED WINE BRAISED SHORT RIBS**

*Drawn Butter | Fume Blanc Reduction | Aged Port  
Demi-Glaze  
MKT Price*

### **CHOOSE ONE OF THE FOLLOWING SIDES**

Black Truffle Poms Puree

Potato Millefeuille, Sweet and Yukon

Next Level Mac and Cheese  
*Bacon | Sausage | Rock Lobster | Roasted  
Cauliflower | Smoked Gouda Cheese*

Okinawa Purple Sweet Potato and Yam

Steamed Broccolini

Citrus and Baby Carrot

Jumbo Asparagus

*Plated menus with a guarantee fewer than 30 adults will result in a \$250 production fee.*

*If more than one entree is selected, choose one salad and dessert for the entire event.*

*Entree selections of three or more will have a \$10++ per person additional fee.*

*Alternating desserts will have an additional \$6++ per person fee.*

## PLATED FISH DINNER

*A Combination Entree Can be Created with any of the following Two Entres with Chef approval - Higher Prices Prevail*

### **CORVINA BASS**

*Fume Blanc Caper Sauce*

110 Per Person

### **MAHI MAHI**

*Tropical Mango*

120 Per Person

### **LOCAL BLACKENED RED FISH**

*Creamy Creole Tarragon Sauce*

115 Per Person

### **CHOOSE ONE OF THE FOLLOWING SIDES**

Black Truffle Poms Puree

Potato Millefeuille, Sweet and Yukon

Next Level Mac and Cheese  
*Bacon | Sausage | Rock Lobster | Roasted  
Cauliflower | Smoked Gouda Cheese*

Okinawa Purple Sweet Potato and Yam

Steamed Broccolini

Citrus and Baby Carrot

Jumbo Asparagus

*Plated menus with a guarantee fewer than 30 adults will result in a \$250 production fee.*

*If more than one entree is selected, choose one salad and dessert for the entire event.*

*Entree selections of three or more will have a \$10++ per person additional fee.*

*Alternating desserts will have an additional \$6++ per person fee.*

## 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

Forest Mushroom  
*Chives | Crème Fraiche*

She Crab Soup  
*Corn and Tomato Relish*

Butternut Squash  
*Five Spice Lemon Cream*

### DESSERT

Royal Chocolate Mousse Cake

Crème Brûlée with Seasonal Berries

Bourbon Chocolate Pecan Tart  
*Candied Pecans*

Orange Olive Oil Cake  
*Almond Chantilly*

Vanilla Cheesecake with Strawberry  
Compote

Lavender White Chocolate Panna Cotta  
*Hazelnut Crisp*

Raspberry Lemon Cake

Goose Battercake  
*Berry Compote*

Apple and Almond Tart  
*Mascarpone Cream*

Chocolate Berry Entremets

Tiramisu  
*Coffee Nougatine | Powdered Cocoa*

Key Lime Pie  
*Passionfruit Curd*

*Alternating desserts will have an additional \$6++ per person fee*

The background of the image is a detailed wood grain pattern in shades of blue, teal, and gold. The grain lines are wavy and concentric, creating a complex, organic texture. In the center, there is a rectangular box with a thin gold border. Inside this box, the word "BEVERAGE" is written in a large, bold, gold-colored sans-serif font. Below the word, a thin horizontal gold line is followed by a German proverb in a smaller, gold-colored sans-serif font.

# BEVERAGE

To good eating belongs good drinking - German Proverb

## **Bar and Beverage Program**

### **Curated by Manoj Rajaguru**

*Director of Banquet Operations*

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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 | No. 3  
Bourbon | Elijah Craig  
Whiskey | Crown Royal  
Rum | Brugal  
Tequila | Ocho Silver  
Scotch | Glenmorangie 12yr.

### WINE

Noteworthy | Cabernet Sauvignon  
J Vineyard | Chardonnay  
Whitehaven | Sauvignon Blanc  
St. Nabor | Cotes Du Rhone Rose

### BEER AND NON-ALCOHOLIC OFFERINGS

Domestic | Miller Lite, Michelob Ultra  
Import | Stella Artois, Modelo Especial, High Noon  
Sandestin Craft | Pale Ale, Blonde Ale, Indian Pale Ale, Lager  
Non-Alcoholic | Bottled Water, Saratoga  
Soft Drinks

### Unlimited Host Bar | Superior Brands

Superior Liquor + Superior Wine + Beer + Non-Alcoholic  
1 Hours - 38 Per Person  
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 | No. 3  
Bourbon | Old Forester  
Whiskey | Jack Daniel  
Rum | Don Q  
Tequila | Luna Azul Silver  
Scotch | Glenmorangie 12 yr.

### WINE

St. Francis | Chardonnay  
J Lohr | Cabernet Sauvignon  
Joel Gott | Sauvignon Blanc  
Joel Gott | Rose

### BEER AND NON-ALCOHOLIC OFFERINGS

Domestic | Miller Lite, Michelob Ultra  
Import | Stella Artois, Modelo Especial, High Noon  
Sandestin Craft | Pale Ale, Blonde Ale, Indian Pale Ale, Lager  
Non-Alcoholic | Bottled Water, Saratoga,  
Soft Drinks

### Unlimited Hosted Bar | Premium Brands

Premium Liquor + Premium Wine + Beer + Non-Alcoholic  
1 Hour - 32 Per Person  
2 Hours - 49 Per Person  
3 Hours - 66 Per Person  
4 Hours - 83 Per Person  
5 Hours - 100 Per Person

### BEER & WINE ONLY | PREMIUM OFFERINGS

#### 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

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## BAR SERVICE | RESORT OFFERINGS

### LIQUOR

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

### 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 | Pale Ale, Blonde Ale, Indian Pale Ale, Lager  
Non-Alcoholic | Bottled Water, Saratoga,  
Soft Drinks

### Unlimited Hosted Bar | Resort Brands

Premium Liquor + Premium Wine + Beer + Non-Alcoholic  
1 Hours - 28 Per Person  
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 | 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 | 12 Per Drink

Domestic Beer | 10 Per Drink

Sparkling Water & Red Bull | 7 Per Drink

Soft Drinks | 7 Per Drink

Bottled Water | 7 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 | 13 Per Drink

Domestic Beer | 11 Per Drink

Sparkling Water & Red Bull | 8 Per Drink

Soft Drinks | 7 Per Drink

Bottled Water | 7 Per Drink

\*Cash Bars accept Credit Card only

## BAR SERVICE | SIGNATURE COCKTAIL SELECTION

### Classic

Key Lime Martini

*Vanilla Vodka | Lime | Pineapple*

Moscow Mule

*Tito's Vodka | Lime | Ginger Beer*

Mandarin Orange Blossom Cosmo

*Orange Blossom Vodka | Lime |  
White Cranberry*

Dark & Stormy

*Rum | Lime | Ginger Beer*

Old Fashioned

*Rye | Bitters | Brandied Cherry  
Try it Smoked*

Bee's Knees

*Gin | Honey | Lemon*

Blinker

*Rye | Grapefruit | Raspberry*

225 per gallon

### Contemporary

June Bug

*Malibu Rum | Midori | Pineapple*

Hemingway Daquiri

*Pineapple Rum | Lime | Grapefruit | Cherry*

Aviation

*Gin | Lemon | Cherry | Creme' de Violette*

Hibiscus Rum Punch

*Rum | Lime | Hibiscus | Soda*

Rye Manhattan Up

*Rye | Sweet Vermouth | Bitters |  
Brandied Cherry*

Mexican Old Fashioned

*Anejo Tequila | Agave | Chocolate Bitters |  
Orange*

Last Word

*Gin | Cherry | Lime | Brandied Cherry*

250 per gallon

### Audacious

Honey & Hearth

*Bourbon | Lemon | Ginger | Cinnamon*

The Chadburn

*Tawny Port | Rum | Pear | Chocolate Bitters |  
Brandied Cherry*

Singapore Sling

*Gin | Lemon | Cherry | Bitters | Orange | Soda*

Vieux Carre'

*Rye | Cognac | Sweet Vermouth | Bitters |  
Brandied Cherry*

Zombie

*Aged Run | Black Rum | White Rum |  
Lime | Grapefruit | Cinnamon | Mint*

Tradewinds

*Rum | Apricot | Coconut Cream | Lemon |  
Pineapple*

Juan Ho Royale

*Tequila | Prosecco | Lime | Almond*

Scarlet Glow

*Pisco | Grapefruit | Hibiscus Tea*

290 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 Conference Service Manager for additional recommendations and about batching our cocktails.*



# POLICIES

“Action is the foundational key to all success - Pablo Picasso.”

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 the time of the event. Sandestin® reserves the right to make good-faith substitutions to menu items due to, but not limited to, product availability and logistical challenges.

Menus should be selected and submitted to Sandestin® Conference Services at least 45 days prior to the 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 an additional 15% culinary fee 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 10 business days in advance 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. Final guarantees must be 95% of the meeting set. Menus with a guarantee of fewer than 30 adults will result in a \$250 production fee. The kitchen will prepare 3% over the guarantee for plated meals. The tables will be set up to 3% over the guarantee. If the count is increased within 72 hours, oversets will not be guaranteed. The count of each menu item and each station must match your guarantee.

### **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

**Attendance must be confirmed 10 business days before your event.**

### **LENGTH OF TIME FOR BUFFETS AND BREAKS**

To preserve the quality of our food and provide the best culinary experience for our guests, buffets and breaks 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, becomes 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 cash 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®. Liquor 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.

### **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.

Barstools \$25.00 each per day

Acrylic podium - \$500

Staging (per 6' x 8' panel) \$25.00 per panel

Soft seating on stage - \$50.00 each per day

Dance Floor – Medium Oak

21' x 21' - \$300

24' x 24' - \$600

Dance Floor - Parquet Oak (Hotel Effie or Baytowne)

20' x 20' - \$1200

*The Parquet Oak dance floor is only available for groups in Hotel Effie & Baytowne Conference Centers. Additionally, Sandestin does not offer a 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. Larger shows require pre- and post-walk-through with resort personnel

### **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

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 petals 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 Event Manager. A remote service charge of \$12 per person applies to all 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, including decor pieces

This is not an extensive list of outdoor venue guidelines. For a full list, please reach out to your Conference Service 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. However, larger guest counts may require an earlier end time.

## **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. Security is required for all events on the Beach and is arranged by your Event Manager at an additional cost.

## **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. Our Banquet Manager will present you with a banquet check on each day of your event, which you will be required to sign.

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.

#### **Additional Enhancement Fees**

Production Fee | 250 for less than 30 Guests

Hand Passed Server Fee | 150 per server

Wine Server Fee | 150 per server

Bartender Fee | 150 per bartender

Chef Attendant Fee | 250 per chef

Staging | 25 per 6x8 Panel

Barstools | 25 per stool per day

Stage Soft Seating | 50 per chair per day

Acrylic Podium | 500

Medium Oak 21' x 21' Dance Floor | 300

Medium Oak 24' x 24' Dance Floor | 600

Parquet 20' x 20' Dance Floor | 1200

Card Stock Copies | 1.25 Per Copy

Paper Copies | 0.75 Per Copy

Security | 45 Per Hour (minimum of 6 Hours)

Trade Show Common Area Cleaning | 500

Trade Show Teardown Bulk Trash Cleaning | 500

Confetti Cleaning | 500

Beach or Villa Delivery | 150

On-Site Set-up Change | 250

On-Site Guarantee Change | Meal Price + 150

### **RESORT ACTIVITIES POLICY**

All activities taking place on Resort property (including but not limited to recreation, entertainment, fitness, tours, excursions, fishing, beach and special events) must be booked directly through the Resort's Activities Department. Groups are not permitted to contract directly with outside vendors for activities without prior written approval from the Resort. Failure to comply with this policy will result in the Group being charged a vendor access fee equal to twenty-five percent (25%) of the contracted vendor's total charges.



[sandestin.com/gather/meetings](http://sandestin.com/gather/meetings)