



BANQUET MENU

Le MERIDIEN

LE MERIDIEN
TAMPA

T + 813 221 9555
www.Lemeridientampa.com

BREAKFAST

All Breakfast Menus Include Freshly Brewed Coffee, Decaffeinated Coffee and Hot Specialty Tea.

STANDARD

FLORIDA CONTINENTAL / \$23.00 PER PERSON

Freshly Squeezed Local Orange & Grapefruit Juices

Regionally Resourced Sliced Fresh Fruit & Berries

House Baked Pastries & Muffins

HEALTHY START CONTINENTAL / \$28.00 PER PERSON

Freshly Squeezed Local Orange & Grapefruit Juices

House Made Granola and Greek Yogurt Parfaits

Regionally Resourced Sliced Fresh Fruit & Berries

Hard Boiled Eggs

Hearty Cinnamon and Vanilla Oatmeal with Sliced Bananas and Dried Fruit

BIZOU TRADITIONAL BUFFET / \$34.00 PER PERSON

Freshly Squeezed Local Orange & Grapefruit Juices

Regionally Resourced Sliced Fresh Fruit & Berries

Scrambled Eggs & Fine Herbs

Breakfast Potatoes with Grilled Spanish Onion

Whole Hog Sausage and Crispy Bacon

A Variety of Sliced Breakfast Breads with Whipped Butter and Fruit Preserves.

DAILY ENHANCEMENTS

Whole Fruit / \$4.00 Per Item

Plain or Low Fat Yogurt / \$4.00 Per Item

Assorted Cereals / \$4.00 Per Person

Steel Cut Oatmeal / \$4.00 Per Person

Challah Fresh Toast / \$7.00 Per Person

Freshly Baked Muffins & Croissants / \$38.00 Per Dozen

Assorted Breakfast Sandwiches / \$40.00 Per Dozen

Bagels and Cream Cheese / \$38.00 Per Dozen

Banana and Nutella Crepes / \$5.00 Per Person

Smoked Salmon Platter / \$8.00 Per Person

Granola Bars / \$3.00 Per Item

Protein Bars / \$4.00 Per Item

Smoothies / \$6.00 Each

- Strawberry, Banana, Basil w/ Almond Milk
- Orange, Cashews, Mint w/ Coconut Milk

*Omelet Station / \$9.00 Per Person

Eggs, Egg Whites, Ham, Sausage, Mushrooms, Onions, Peppers, Spinach, Tomato, And Choice of Cheese

- Chef Attendant Required / \$100.00 Per 50 Guests

SIGNATURE BREAKFAST

Awake to inspiration with a selection of traditional café classics enlivened with a modern twist. Start your day with distinctive edibles that take their flavours from local cuisine.

SIGNATURE BUFFET / \$39.00 PER PERSON

Freshly Squeezed Local Orange & Grapefruit Juices

Regionally Resourced Sliced Fresh Fruit & Berries

Scrambled Eggs & Fine Herbs

Potato Hash Brown Casserole with Onions

Whole Hog Sausage and Crispy Bacon

Stuffed French Toast Topped with Root Beer Berry Compote

Berry Infused Yogurt

A Variety of Sliced Breakfast Breads with Whipped Butter and Fruit Preserves.

EYE OPENERS

Awake your palette with freshly pressed fruits and Vegetables, infused with local flavours. Eye openers offer a destination focused discovery with every sip! / \$7.00 Per Person

Davis Island Paradise

Pineapple, Strawberry, Orange and Mint

Ybor Street

Jalapenos, Watermelon, Basil and Key Lime

Morning Lightening

Grapefruit, Raspberry and Carrot

Tampa Bay Breeze

Cucumber, Basil, Ginger, Green Apple, Spinach and Carrots

Price Does Not Include 23% Service Charge and Current State Taxes

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

MEETING BREAKS

Enjoy flexible menu options resulting in a Productive, Successful and Hassle-Free Meeting.

AWAKEN / \$15.00 PER PERSON

Iced Mocha Shooter, Yogurts, Granola Bars, And Cranberry Orange Scones. Served with Assorted Soft Drinks and Bottled Water

SWEET SHOP / \$15.00 PER PERSON

An Assortment of Freshly Baked Cookies, Brownies & Blondies. Served with Assorted Soft Drinks and Bottled Water.

INTERMISSION / \$17.00 PER PERSON

Soft Pretzels with Mustard, Freshly Popped Truffle Popcorn and Assorted Candy Bars. Served with Assorted Soft Drinks and Bottled Water

FOCUS / \$18.00 PER PERSON

Build Your Own Trail Mix: Chocolate Chips, Assorted Dried Fruits, Granola, Shredded Coconut, And Nuts. Bottled Water and Soft Drinks.

REVIVE / \$18.00 PER PERSON

Tortilla, Hummus, Vegetable Crudité, Domestic and Imported Cheeses. Served with Bottled Water and Soft Drinks

ALL DAY BREAK PACKAGE / \$44.00 PER PERSON

FLORIDA CONTINENTAL

Freshly Squeezed Local Orange & Grapefruit Juices

Regionally Resourced Sliced Fresh Fruit & Berries, House Baked Breakfast Breads

MID MORNING REFRESHER

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Specialty Teas, Assorted Soft Drinks & Bottled Waters.

THE PM WRAP UP

An Assortment of Freshly Baked Cookies, Brownies & Blondies. Served with Assorted Soft Drinks and Bottled Water

DESTINATION INSPIRED BREAKS

CITRUS GROVE / \$22.00 PER PERSON

Enjoy Tampa's Freshest Local Fruits and Vegetables, Squeezed and Prepared Fresh Each Morning.

Local Ingredients Include: Strawberries, Peach, Mango, Kiwi and Kumquat

PRESSED FOR TIME / \$22.00 PER PERSON

A Tribute to the Cuban Community! Deconstructed Cuban Sandwiches Served with Chocolate Cigars and a Sample of Local Beers

Served with Our Very Own House Made Mojo Sauce, Sliced Pork, Salami, Smoked Ham, Gruyere Cheese, Pickles, Dijon Mustard on Cuban Bread from an Ybor City Bakery! Served with Assorted Soft Drinks and Bottled Water

SWEET AND SAVORY BREAK / \$22.00 PER PERSON

Enjoy Some of Florida's Favorite Sweets! Start with a Build Your Own Strawberry Shortcake Bar and end with Bite Sized Chocolate Dipped Key Lime Pie!

Shorkcake Bar to Include Fresh Biscuits, Sliced Strawberries, Vanilla Bean Whipped Cream, Roasted Nuts and Strawberry Compote. Served with Assorted Soft Drinks and Bottled Water

ALL DAY BEVERAGE BREAK/

\$18.00 PER PERSON

Refreshed as Needed Throughout the Day

Assorted Pepsi Products
Infused Water Station
Regular and Decaffeinated Coffee
Hot Specialty Tea

BEVERAGE REFRESH OPTIONS

Beverage Fresh When Followed By a Breakfast Or Lunch

Regular & Decaffeinated Coffee
Hot Specialty Tea

\$4.50 Per Person

Assorted Soft Drinks & Bottled Water

\$4.75 Per Person

Regular & Decaffeinated Coffee

Hot Specialty Tea

Bottled Water

Assorted Soft Drinks

\$6.00 Per Person

Price Does Not Include 23% Service Charge and Current State Taxes

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

PLATED LUNCHESES

Service for a Minimum of 15 People
All Plated Lunches Include Iced Tea, Regular and Decaffeinated Coffee & Hot Specialty Tea

SALADS

(Choose One)

Green Salad
Seasonal Mixed Greens, Baby Heirloom Tomatoes, Red Onion, Cucumbers, and House Made Parmesan Croutons with Vinaigrette Dressing

Seminole Cesar Salad
Romaine Spears, Gruyere and Homemade Croutons

ENTREES

ROASTED HERB CHICKEN BREAST / \$32.00

Served with Scallop Potatoes and Merlot Baby Carrots

ROASTED LEMON MUSTARD SEED SALMON / \$33.00

Served with an Herb Jasmin Rice and Grilled Asparagus

GRILLED HANGER STEAK / \$35.00

Served with Mashed Potatoes and Roasted Asparagus

PRESSED PRIME RIB SANDWICH / \$34.00

Served with Arugula, Onion Jam, Smoked Cheddar Cheese with Au Jus and Pub Chips

HERB MARINATED CHICKEN SANDWICH / \$28.00

Grilled Herb Marinated Chicken Breast, Arugula, Cajun Spread and Boursin Cheese on Ciabatta.
Served with Pub Chips

DESSERTS

(Choose One)

New York Cheesecake with Rum Strawberry Compote

Key Lime Pie

Carrot Cake

TRAVELERS BOXED LUNCH / \$20.00 PER PERSON

Turkey or a Ham Sandwich Served with Gruyere Cheese, Lettuce, Vine Ripe Tomato and Red Onion

Fresh Whole Fruit

Kettle Cooked Chips

Freshly Baked Cookie

Arizona Green Tea or Assorted Sodas

Price Does Not Include 23% Service Charge and Current State Taxes

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

LUNCH BUFFETS

All Lunch Options Are Based on Service for a Minimum of 15 People.

All Lunch Buffets Include Artisan Rolls and Whipped Butter, Iced Tea, Regular and Decaffeinated Coffee, Hot Specialty Tea

DELT LUNCH BUFFET / \$35.00

Chef's Soup Du Jour

Grandma's Potato Salad

Creamy Southern Cabbage Slaw

House Roast Beef, Roast Turkey Breast, Smoked Ham and Salami, Cheddar, Gruyere and Provolone Cheese, Bibb Lettuce, Vine Ripe Tomato, Red Onion, Pickles, Mayonnaise, Dijon Mustard

Assorted Breads and Miniature Rolls

Whole Seasonal Fruit

Pub Chips

House Baked Cookies

BIZOU BUFFET / \$37.00

Seasonal Mixed Garden Greens, Baby Heirloom Tomatoes, Red Onion, Cucumbers, House Made Parmesan Croutons, Chef's Vinaigrette Dressing

Southern Dry Rubbed Chicken Breast with a Citrus Tennessee Honey Jack Glaze

Pan Seared Herb Salmon with a Fruit Salsa

Fresh Garden Vegetable Medley Topped in a Garlic White Wine Butter Sauce

Mixed Pepper Basil Couscous Salad

Mascarpone Mini Berry Cakes

Black Lava Cake Topped with Vanilla Bean Whipped Cream

THE GRINDERS / \$35.00

Chef's Soup Du Jour

Smoked Cesar Salad
Romaine Spears, Gruyere and Homemade Croutons

Chef's Pasta Salad

Prime Rib with Mushrooms, Onions and Three Pepper Guoda Cheese Toasted on Cuban Bread with a Horseradish Aioli

Chicken Salad with Roasted Peppers, Romaine and a Drizzle of Ancho-Chili Cesar Dressing in Assorted Wraps

Roasted Tomatoes, Red Onion, Raw Spinach, Mushrooms, Avocado, Topped with an Italian Dressing and Served on Pressed Cuban Bread

Pub Potato Chips

Carrot Cake

CREOLE LUNCH BUFFET / \$43.00

Seasonal Mixed Garden Greens, Sunflower Seeds, Roasted Corn, Peppers, Red Onion, Creamy Cajun Herb Dressing

Chopped Iceberg Salad, Tomatoes, Cucumbers, Feta Cheese with a Sherry Vinaigrette

Grilled Herb Bone in Chicken Layered Over Creole Sauce Topped with Crispy Onions

Grilled Skirt Steak with a Jack Daniels Pepper Cream Sauce

Dirty Rice

Roasted Okra and Corn Tossed in a Honey Butter

Beignets

SOUTHERN HOSPITALITY / \$43.00

Creamy Southern Cole Slaw

Grandma's Potato Salad

Southern Style Pulled Pork

Grilled Sausage with Peppers and Onions

Artisan Rolls

Assorted Mustard and Mayonnaise

Country Style Green Beans

Apple Cinnamon Cornbread Pudding

Price Does Not Include 23% Service Charge and Current State Taxes

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

DINNER BUFFETS

All Dinner Options Are Based on a Minimum of 15 People

All Dinner Packages Include Artisan Rolls, Whipped Butter, Iced Tea, Regular and Decaffeinated Coffee, Hot Specialty Tea

BIZOU BUFFET / \$65.00

Green Salad

Seasonal Mixed Greens, Baby Heirloom Tomatoes, Red Onion, Cucumbers, and House Made Parmesan Croutons with a House Vinaigrette Dressing

Roasted Pepper Pasta Salad

Spinach and Artichoke Stuffed Pork Loin

Churrasco Skirt Steak

Roasted Parmesan Red Bliss Potatoes

Wild Rice Pilaf

Blistered Cherry Tomatoes with Bok Choy

Apple Beignet Pie

German Chocolate Cake

SIGNATURE BUFFET / \$77.00

Strawberry Spinach Salad
Candied Pecans, Feta Cheese and Red Onion Tossed in a Berry Vinaigrette

Roasted Pepper Arugula Salad
Served with Crispy Shallots, Chopped Prosciutto, Toasted Almonds in a Mustard Vinaigrette

Tennessee Honey Glazed Short Ribs

Seared Grouper with a Key Lim Bulrouge

Wild Rice Pilaf

Roasted Parmesan Red Bliss Potatoes

Roasted Thyme Baby Carrots

Chocolate Coffee Mousse Shooters

Miniature Strawberry Parfait

ULTIMATE SEAFOOD BUFFET / \$129.00

Lobster Bisque

Chilled Jumbo Shrimp Served with Cocktail Sauce and Lemon Wedges

Bizou Chopped Salad- Arugula, Radicchio and Spinach

Seared Sea Scallops Served with Grilled Corn in a Garlic Chive Cream Sauce

Golden Brown Fried Shrimp Served with a House Tartar Sauce

Cedar Grilled Salmon with a Mahogany Glaze

Sweet Peppers with Marbled Potatoes

Southern Corn Casserole

Key Lime and Strawberry Tarts

CLASSIC VIP BUFFET / \$139.00

House Caesar Salad Served with Seasoned Croutons and Grated Parmesan Cheese

Grilled Jumbo Shrimp Salad with Roasted Vegetables, Gruyere Shards and an Infused Olive Oil

Charcuterie and Cheese Platter- Chef's Selection of Cured Meats and Cheeses

Broiled Lobster Tails in a Lemon and Chive Butter Sauce

Sliced Roasted Beef Tenderloin Served with a Bernaise Sauce

Classic Potato Gratin with Gruyere, Thyme and a Garlic Cream

Grilled Asparagus with a Lemon Zest

Broiled Parmesan Potatoes

Bananas Foster Flambe

Chocolate Dipped Strawberries

Price Does Not Include 23% Service Charge and Current State Taxes

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

PLATED DINNERS

All Dinner Options Are Based on a Minimum of 15 People
All Dinner Packages Include Artisan Rolls, Whipped Butter, Iced Tea, Regular and Decaffeinated Coffee, Hot Specialty Tea

SALADS

(Choose One)

Baby Wedge Salad
Heirloom Tomatoes, Goat Cheese, Radish Tossed in a Creamy Dill Herb Dressing

House Salad
Mixed Greens, Tomatoes, Cucumbers, Red Onion, Tossed with our House Balsamic Vinaigrette

Seminole Cesar Salad
Romaine Spears, Gruyere and Homemade Croutons

ENTREES

Planners Must Provide a Place Card for Each Attendee Indicating the Preselected Entrée

PAN SEARED HERB CRUSTED CHICKEN BREAST / \$56.00

Stuffed with Fresh Mozzarella and Capicola. Served with a Mixed Baby Vegetable Medley and Red Bliss Mashed Potatoes Finished with a House Jack Daniels Demi

GRILLED TATATOUILLE STACK / \$53.00

Served with Roasted Tomato Port Wine Sauce A Top Israeli Couscous

SEARED GROUPEL / \$67.00

Topped with a Roasted Tomato and Sweet Pepper Relish Served with a Basil Jasmin Rice and Baby Carrots

GRILLED MUSTARD SEED SALMON / \$67.00

Glazed with a Lemon Herb Cream and Served with Roasted Garlic Green Beans and Marbled Potatoes

PEPPER & HONEY BACON CRUSTED FILET MIGNON / \$72.00

Served with Grilled Asparagus and Safron Mashed Potatoes

GRILLED PETITE FILET AND COCONUT SHRIMP/ \$75.00

Served with a Baby Vegetable Medley Overtop Mushroom Risotto

GRILLED PETITE PEPPERCORN CRUSTED FILET AND GRUYERE CRUSTED CHICKEN BREAST/ \$73.00

Topped with a Garlic Butter Cream Sauce and Served with a Roasted Garlic Red Bliss Mashed Potato and Creamed Spinach

DESSERTS

(Choose One)

Southern Strawberry Shortcake
Fresh Biscuit Served with Strawberries, Vanilla Whipped Cream Topped with a Whiskey Strawberry Glaze

Crème Brule Cheesecake with Fresh Raspberries

Coffee Soaked Chocolate Bundt Cake with a Peanut Butter Glaze

Price Does Not Include 23% Service Charge and Current State Taxes

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

HORS D'OUERVES

Prices Listed are Per Person, Unless Otherwise Noted. There is a Minimum Requirement of 25 Pieces Per Order.

COLD

Classic Bruschetta / \$4.50

Herb Hummus Canape with Chopped Sweet Peppers / \$5.00

Nut Crusted Brie with a Cactus Fruit Compote / \$5.00

Caprese Spear / \$5.00
Fresh Mozzarella, Tomato & Basil with a Balsamic Glaze

Smoked Salmon in a Wonton Cup / \$5.50

Grilled Steak and Basil Canape / \$5.50

Herb Crusted Lamb Chop with an Aioli / \$6.00

Jumbo Shrimp Cocktail / \$7.00
Served with Cocktail Sauce and a Lemon Wedge

HOT

Crispy Corn and Jalapeno Cheese Fritters / \$5.00

Fried Mozzarella Bites with a Cajun Herb Marinara / \$5.00

Grilled Chicken Florentine Served on a Parmesan Crisp / \$5.00

Pulled Duck Pickled Vegetable Wonton / \$5.50

Italian Sausage Sliders / \$5.50
Served with Fresh Mozzarella and Sundried Tomatoes

Tempura Shrimp with a Sweet Chili Glaze / \$5.50

Smoked Bisket with Cabbage in a Crisp / \$6.00

Miniature Lump Crab Cakes / \$6.00
Served with House Made Remoulade

HORS D'OUERVES PACKAGES

Pricing is For One Hour of Service

OPTION ONE

Vegetable Crudite Display
Crispy Corn and Jalapeno Fritters
Miniature Crab Cakes with a Remoulade Sauce
Grilled Chicken Florentine Served on a Parmesan Crisp
Smoked Brisket with Cabbage in a Puff Pastry

\$35.00 Per Person

*Approximately 6 Pieces Per Person

OPTION TWO

Cheese Platter with Fresh Berries and Crackers
Tempura Shrimp with a Sweet Chili Glaze
Grilled Steak and Basil Canape
Pickled Pulled Duck on a Vegetable Wonton Crisp
Grilled Chicken Florentine Served on a Parmesan Crisp

\$45.00 Per Person

*Approximately 6 Pieces Per Person

CARVING STATIONS

Chef Attended Beef Tenderloin* / \$550.00 Per Loin
Served Approximately 30 People

Served with Truffle Port Jus, Roasted Garlic Spread and Assorted Dinner Rolls

Chef Attended Prime Rib* / \$625.00 Per Loin
Served Approximately 40 People

Served with Truffle Port Jus and Assorted Dinner Rolls

Roasted Pork Loin Station* / \$275.00 Per Loin
Served Approximately 30 People

Served with Mojo Au Jus and Artisan Rolls

Rosemary Beer Brined Turkey* / \$350.00 Per Loin
Served Approximately 30 People

Served with Herb Gravy and Dinner Rolls

RECEPTION STATIONS

COLD DISPLAYS

Cheese Platter with Fresh Berries and Crackers / \$250.00 Per Platter
Serves 25 People

Vegetable Crudite Display / \$195.00 Per Platter
Serves 25 People

ACTION STATIONS

Chef Attended Pasta Station* / \$23.00 Per Person

Grilled Chicken, Italian Sausage, Tomato, Basil, Pecorino Cream, Tortellini, Penne Pasta, Roasted Peppers, Caramelized Onions, Mushrooms, Spinach, Broccoli and Parmesan Cheese

Mashed Potato Bar / \$14.00 Per Person

Mashed Sweet Potato, Mashed Russet Potato, Butter, Marshmallow, Pecans, Brown Sugar, Roasted Garlic, Sour Cream, Green Onion, Bacon and Cheddar Cheese

Risotto Station* / \$15.00 Per Person

Truffle Oil, Pesto, Parmesan Cheese, Roasted Peppers, Roasted Tomatoes, Mushrooms, Spinach and Carmalized Onions

Build Your Own Salad Station / \$12.00 Per Person

Assorted Lettuces, Cheeses, Dried Fruit, Fresh Garden Vegetables, Assorted Nuts and Dressings

Shrimp and Grits Station* / \$23.00 Per Person

Southern Cheese Frits, Shrimp, Creole Sauce, Herb Pesto and Chorizo Sausage

*Requires a Chef Attendant at \$150.00 Per 50 Guests

DESSERT STATION

Brownies, Blondies, Cookies, Miniature Crepes, Eclairs and Pastries / \$7.00 Per Person

Price Does Not Include 23% Service Charge and Current State Taxes

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

BEVERAGES

All Bar Packages Include Choice of Brand Level Liquors and Wines, Imported Beers, Soft Drinks, Bottled Water, Fresh Fruit Juice and Mixers

BEER AND WINE

\$18.00 per person- 1 Hour
\$28.00 per person- 2 Hours
\$36.00 per person- 3 Hours
\$44.00 per person- 4 Hours
\$52.00 per person- 5 Hours

House Brand Wines, Bud, Bud Light, Miller Lite, Heineken and Corona

BEER, WINE & SIGNATURE LIQUOR

\$25.00 per person- 1 Hour
\$35.00 per person- 2 Hours
\$45.00 per person- 3 Hours
\$55.00 per person- 4 Hours
\$65.00 per person- 5 Hours

House Brand Wines, Bud, Bud Light, Miller Lite, Heineken and Corona

Three Olives Vodka, Bacardi Silver Rum, Bombay Gin, Cazadores Silver Tequila, Dewars Scotch, Seagrams 7 Whiskey, Old Forester Bourbon

BEER, WINE & PREMIUM LIQUOR

\$28.00 per person- 1 Hour
\$38.00 per person- 2 Hours
\$48.00 per person- 3 Hours
\$58.00 per person- 4 Hours
\$68.00 per person- 5 Hours

Premium Brand Wines, Bud, Bud Light, Miller Lite, Heineken and Corona

Grey Goose Vodka, Bacardi Silver Rum, Bacardi Oakheart Rum, Bombay Sapphire Gin, Patron Silver Tequila, Le Meridien Single Barrel Jack Bourbon, Aberfeldy 12 yr. Scotch, Seagrams V0 Whiskey,

BEER, WINE & LUXURY LIQUOR

\$32.00 per person- 1 Hour
\$42.00 per person- 2 Hours
\$52.00 per person- 3 Hours
\$62.00 per person- 4 Hours
\$72.00 per person- 5 Hours

Luxury Brand Wines, Bud, Bud Light, Miller Lite, Heineken and Corona

Grey Goose Vodka, Bacardi Silver Rum, Bacardi Oakheart Rum, Bacardi 10 yr Sipping Rum, Oxley Gin, Roca Patron Silver Tequila, Angels Envy Bourbon, Crown Royal Whiskey, Royal Brackula Scotch

CASH BAR PRICING

**Price Includes Tax and Gratuity*

Signature Mixed Beverages / \$12.00

Premium Mixed Beverages / \$14.00

Luxury Mixed Beverages / \$16.00

Signature Wines Per Glass / \$12.00

Signature Wines Per Bottles / \$35.00

Domestic Bottled Beer / \$6.00

Imported Bottled Beer / \$7.00

Soft Drinks / \$4.00

Bottled Water / \$4.00

LE MERIDIEN SIGNATURE COCKTAILS

ENHANCE YOUR EVENT!

Choose FOUR Classic Cocktails Which Will Be Hand Crafted with the Freshest Ingredients by One of the Le Meridien's Mixologists, Exclusively for your Guests

French 75, Sidecar, The South Side Fizz, Bees Knees, Old Fashion, Sazerac, Manhattan, Vieux Carre, Bramble, Black Jack, Moscow Mule, White Sangria, Classic Martini, Mojito, Margarita, Rum Runner

Additional \$10.00 Per Person

BUILD YOUR OWN BLOODY MARY

Come try our custom crafted do it yourself just the way you like it Bloody Mary Bar!

Regular and Spicy Bloody Mary Bar Accompanied with Appropriate Garnishes and Condiments

\$80.00 Per Gallon

BUILD YOUR OWN MIMOSA

Come try our custom crafted do it yourself just the way you like it Mimosa Bar!

Sparkling Wine with Assorted Fruit Juices to Include Orange, Cranberry and Pineapple Juices. Accompanied with Appropriate Fruits and Garnishes.

\$65.00 Per Gallon

*For an Additional \$10.00 Upgrade your Mimosa Bar to Include Peach Bellini's or a **Night in Paris!***

BUILD YOUR OWN MIMOSA & BLOODY MARY

Come try our custom crafted do it yourself just the way you like it Mimosa and Bloody May Bar!

Sparkling Wine with Assorted Fruit Juices to Include Orange, Cranberry and Pineapple Juices. Accompanied with Appropriate Fruits and Garnishes. Regular Bloody Mary Bar Accompanied with Appropriate Garnishes and Condiments

\$95.00 Per Gallon

\$150.00 Bartending Fee Applies Per Bar- Recommended (1) Bartender Per (50) Guests

Price Does Not Include 23% Service Charge and Current State Taxes

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

WINE LIST

BUBBLES

Avissi, Prosecco, Italy / \$39.00

Veuve du Vernay, Loire Valley France / \$41.00

Martini & Rossi, Rose, Pessione, Italy / \$40.00

Pommery "POP" Rose, Champagne (split) / \$19.00

Veuve Clicquot Yello Label, Champagne, France / \$99.00

Moet & Chandon Imperial, France / \$86.00

Dom Perignon, Champagne, France / \$399.00

WHITE WINE

Three Thieves Chardonnay, California / \$29.00

Folie a Deux Chardonnay, California / \$42.00

Clos Pegase, Carneros, California / \$46.00

Sonoma-Cutrer Chardonnay, Russian River / \$54.00

Veramonte, Casablanca Valley, Chile / \$37.00

Kim Crawford Sauvignon Blanc, New Zealand / \$54.00

Three Thieves Pinot Grigio, California / \$29.00

Antinori Santa Cristina, Delle Venezie, Italy / \$39.00

Santa Margherita Pinot Grigio, Italy / \$56.00

J Lohr Bay Mist Riesling, California / \$34.00

Castello Del Poggio, Moscato d'Astri, Italy / \$37.00

Cloud Chaser Rose, Cotes De Provence, France / \$39.00

RED WINE

Three Thieves, California / \$29.00

J Lohr Estates Cabernet Sauvignon / \$38.00

Michael David Cabernet Sauvignon, Freak Show / \$49.00

Three Thieves Pinot Noir, California / \$29.00

Lyric by Etude Pinot Noir, Santa Barbara, California / \$44.00

La Crema Pinot Noir, Monterey / \$54.00

Trinity Oaks Merlot, California / \$29.00

Drumheller Merlot, Columbia Valley, Washington / \$38.00

BoneShaker, Zinfandel, Lodi, California / \$41.00

J Lohr Estates Syrah / \$38.00

Niner Estate, Red Blend, Paso Robles, California / \$41.00

Amancaya Malbec / \$43.00

Primus, Carmenere, Calchagua Valley, Chile / \$56.00

Price Does Not Include 23% Service Charge and Current State Taxes

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.