



SEATED BREAKFAST MENU

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GOURMET COFFEE, HERBAL TEA, AND ASSORTMENT OF JUICE IS INCLUDED IN ALL BREAKFAST MENUS.

ICE WATER WILL BE PRE-SET AT GUEST TABLES.

BUSINESS FOR BREAKFAST

Scrambled eggs
Crispy turkey bacon
House breakfast potatoes
Blueberry muffin

\$20

PERFECTLY DELICIOUS

Turkey bacon, egg, and mix of cheeses on a croissant
House breakfast potatoes
Mix of seasonal fresh fruit

\$22

SWEET 'N SAVORY

Brioche French toast with maple syrup and butter
Turkey sausage or turkey bacon
Mix of seasonal fresh fruit

\$24



GENERAL INFORMATION



FOOD AND BEVERAGE MENU

The final food and beverage selections must be confirmed at least 30 days prior to the event.

GUARANTEE AGREEMENT

An estimate of the final guest count is due two weeks prior to the event. The final guarantee of attendance is due seven business days prior to the event. You will be responsible for payment of the guaranteed amount, as well as any overage served.

DEPOSIT AND PAYMENT

A deposit of \$2,000 is due upon signing the event space contract. The remaining balance is due seven business days before the event.

SERVICE CHARGE AND SALES TAX

A 21% taxable service charge will be added to your final invoice. The current tax rate in Hillsborough County is 7%. The tax will be applied on top of the subtotal and service charge to all services rendered.

PRICING

All menu pricing is a per person cost. The breakfast menus are designed for parties with 50 or more guests. If a party is smaller than 50 guests, please ask your event coordinator for price differentials.

LINEN

All guest table linens are included in the menu price. The client will have a variety of colored 120" linen and napkins.

