

BANQUET
MENUS



INNISBROOK®

A SALAMANDER® RESORT

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Banquet Menus

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BANQUET AND CATERING GUIDELINES

All reservations and agreements are made upon, and are subject to, the rules and regulations of Innisbrook Resort and Golf Club, and the following conditions:

MENU PREPARATION

To ensure every detail is handled in a professional manner, the Resort requires that your menu selections and specific needs be finalized 21 days prior to your function. At that point you will receive a copy of our banquet event orders on which you may make additions and deletions and return to us with your confirming signature.

GUARANTEES

We need your assistance in making your banquet a success. Innisbrook Resort and Golf Club requires notification to the Convention Services/ Catering Department of the exact number of banquet or reception guests three business days (72 hours) prior to the function. This confirmed number constitutes the guarantee. Guarantees for Saturday, Sunday or Monday events must be confirmed on the preceding Wednesday. Tuesday events must be confirmed on the preceding Thursday. If less than the guaranteed numbers of guests attend the function, the original guarantee number will be assessed. If no guarantee is given, the expected number of people will be considered your guarantee. Guarantees are not automatically taken from the Sales Contract.

FEES

A 24% service charge is added to all food and beverage charges. Applicable State and Local Sales Tax is added to all food and beverage charges including service charge. Service charges and taxes are subject to change without notice. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality buffet pricing is based on 2 hours of service or less. Additional charges may occur for extending hours of service. All outdoor events are subject to an additional \$6.00 outdoor labor charge calculated per person. Cooking Stations and Carving stations are subject to Chef attendant fees of \$175.00 each for two hours. Thereafter the charge will be \$175.00 per hour, per chef attendant. Innisbrook staffs one attendant per 100 guests.

A \$100.00 per hour per Bartender fee will be applied to all bars unless the bar reaches \$600.00 per bar in revenue (exclusive of service charge and tax). This will also apply to cash bars regardless of consumption. Innisbrook Resort staffs 1 bartender

per 75-100 guests. Cashiers are required for all cash bars and cash concessions. A cashier fee of \$100.00 per cashier per hour will be applied to all cash bars and concessions. The Florida State Liquor Commission regulates the sales and service of alcoholic beverages and Innisbrook Resort and Golf Club is the ONLY licensee authorized to sell and serve alcoholic beverages on the premises.

FOOD AND BEVERAGE

Current prices are indicated on the enclosed menus. The quotation herein is subject to a proportionate increase to meet the cost of food and beverages and other costs of operation existing on the date of the scheduled function. The Resort reserves the right to supply all food and beverages consumed in conference facilities. All food and beverage prices are subject to change without notice unless menu prices are contracted with our Conference Services Department or Social Catering. The Resort does not allow any food to be brought onto the property from outside sources or the removal of any food after the functions.

CONTRACTUAL LIABILITY

Performance of the agreement is contingent upon the ability of the Resort's management to complete the same, and is subject to labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions upon travel, transportation, food, beverages or supplies and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall Innisbrook Resort and Golf Club be liable for the loss of profit or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

PRICES

The prices herein are subject to increase in the event of any increases in food, beverage or other costs of operation at the time of the function. The customer grants the right to the Resort to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer. Children's pricing is 50% of pricing; 13 and older will be charged full price.



BANQUET AND CATERING GUIDELINES *continued...*

LOST AND FOUND

Innisbrook Resort and Golf Club does not accept any responsibility for the damage or loss of any merchandise or article left in the Resort prior to, during or following the function.

DAMAGE

The customer agrees to be responsible and reimburse Innisbrook Resort and Golf Club for any damage done by the customer, customer's guests or contractors.

OUTSIDE CONTRACTORS

The Resort reserves the right to advance approval of all outside contractors hired for use by a convention group. The Resort will, upon reasonable notice, cooperate with outside contractors. Resort facilities are available to outside contractors to the extent that their function does not interfere with use of the facilities by other guests. All outside contractors must submit proof of insurance, engineering/electrical needs and Fire Department approved permits to the Resort fourteen (14) days prior to their set-up. Smoking by outside contractors in the public areas or in the storage areas of the Resort is prohibited. The customer is responsible for any charges and damage an outside contractor incurs while employed by the customer. The Resort will give customers a preferred vendor list upon request.

To enhance your event, we can recommend several vendors who can provide decor, linen, music and entertainment options to elevate your experience.

Contact your Conference Service or Catering Manager for details.

SIGNS AND BANNERS

The Resort has the following policy with respect to signs in the banquet and meeting areas. The Resort reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed on the exterior or interior of the guest lodges. Printed signs outside function rooms should be free standing or on an easel. The Resort will assist in placing all signs and banners and will charge a minimum of \$75.00 per banner. The total number and size of any given banner(s) will determine the actual charge for hanging.

FUNCTION ROOMS

Function rooms are assigned by the Resort according to the guaranteed minimum number of people anticipated. Room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The Resort reserves the right to change event locations to a room more suitable at the Resorts discretion, with notification, if attendance decreases or increases.

OUTDOOR FUNCTIONS

Due to the demands of scheduling staff and equipment movement, the Resort will decide on the day of your function (7 hours prior to your function) at approximately 12:00 p.m., whether the function will be held inside or outside. For daytime functions, Innisbrook Resort will make the decision by 9 a.m., the morning of the event. If the weather forecast is 40% chance of rain or higher, extreme temperatures of below 50 degrees or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. In all cases the Resort reserves the right to make the FINAL decision after consulting with the client if severe weather conditions are expected in the vicinity that may endanger the safety of our guests or Service Professionals. All outdoor events by a pool will be subject to disposable service ware. Curfew for outdoor function is 11:00 p.m. for entertainment (i.e., DJ, Bands, etc.), and pools must be vacated by 12:00 Midnight.

SHIPPING / MAILING / PACKAGE HANDLING

Innisbrook Resort and Golf Club has a \$60.00 storage and handling fee for all materials (per 100 lbs.) shipped to the Resort. Shipping and Receiving is open six days a week with limited hours of access through the Security Department. If you are planning to ship a large quantity, heavy or large crates in advance, please advise the Convention Service Manager, as there may be a labor fee in addition to the storage and handling fee.

Due to fire regulations, customers or contractors cannot use public areas and service hallways within the Resort for storage of supplies or equipment. For pre-meeting or convention storage and handling of large amounts of materials, exhibits or boxes, the Resort recommends that customers use a drayage - exhibit company or plan to have the empty boxes of materials stored back on delivery trucks.

BUSINESS CENTER

Clearview Business Center located in Edinburgh Hall and complete full service center offering a wide variety of services and supplies.

Our operating hours are Monday – Friday based on demand

Direct: 727/942-5592

Guest Fax: 727/942-5576

e-mail: bcenter@innisbrookresort.com





INNISBROOK®

A SALAMANDER® RESORT



B R E A K F A S T

Continental Breakfast Selection

Minimum 25 Guests | 1 Hour Serve Time

Includes Selection of Individual Fruit Juices, Freshly Brewed Coffee and Assortment of Hot Teas

A guarantee of fewer than 25 guests will incur a \$100 service fee

Sunshine Breakfast

\$26 per guest

Fresh Baked Mini Croissants, Danish, Muffins,
Sweet Breakfast Breads, Fruit Preserves, Whipped Butter

Fresh Seasonal Fruit Display, Assorted Individual Yogurts

Classic Continental

\$28 per guest

Fresh Baked Mini Croissants, Danish, Muffins,
Sweet Breakfast Breads, Fruit Preserves, Whipped Butter

Fresh Seasonal Fruit Display, Assorted Individual Yogurts

Dried Cereal Selection, Whole Milk, Skim Milk

Healthy Start Continental

\$32 per guest

Fresh Baked Mini Croissants, Danish, Muffins,
Sweet Breakfast Breads, Fruit Preserves, Whipped Butter

CHOICE OF:

Creamy Stone Ground Grits, Cheese, Scallions, Butter

~ OR ~

Orchard Oatmeal, Steel-Milled Oats,
Apple Cider and Cinnamon Apples

Greek Yogurt, Granola, Chopped Pecans, Mixed Berries,
Toasted Coconut, Fresh Seasonal Fruit Display



B R E A K F A S T *continued...*

Breakfast Buffet Selection

Minimum 25 Guests | 1 Hour Serve Time

Includes Selection of Individual Fruit Juices, Freshly Brewed Coffee and Assortment of Hot Teas

A guarantee of fewer than 25 guests will incur a \$100 service fee

Light Starter Breakfast Buffet

\$37 per guest

Fresh Baked Mini Croissants, Danish, Muffins,
Sweet Breakfast Breads, Fruit Preserves, Whipped Butter

Sausage, Egg and Cheese Biscuit,
Ham, Egg and Cheese Croissant

Skillet Fried Potatoes, Peppers and Onions

Greek Yogurt, Granola, Chopped Pecans, Mixed Berries,
Toasted Coconut, Fresh Seasonal Fruit Display

Innisbrook Breakfast Buffet

\$41 per guest

Fresh Baked Mini Croissants, Danish, Muffins,
Sweet Breakfast Breads, Fruit Preserves, Whipped Butter

Farm Fresh Scrambled Eggs, Sharp Cheddar Cheese,
Fresh Herbs, Applewood Smoked Bacon,
Country Sausage Links

Orchard Oatmeal, Steel-milled Oats,
Apple Cider and Cinnamon Apples

CHOICE OF:

Creamy Stone Ground Grits, Cheese, Scallions, Butter
~ OR ~

Skillet Fried Red Potatoes, Peppers, Onions

Greek Yogurt, Granola, Chopped Pecans, Mixed Berries,
Toasted Coconut, Fresh Seasonal Fruit Display

Southern Breakfast Deluxe Buffet

\$43 per guest

Fresh Baked Mini Croissants, Danish, Sweet Breakfast Breads,
Fruit Preserves, Whipped Butter

Homemade Biscuits and Sausage Gravy, Egg Strata,
Roasted Vegetable, Potatoes, Cheddar Cheese, Herb Croutons

Applewood Smoked Bacon, Country Sausage Links

CHOICE OF:

Creamy Stone Ground Grits, Cheese, Scallions, Butter
~OR~

Skillet Fried Red Potatoes, Peppers and Onions

Greek Yogurt, Granola, Chopped Pecans, Mixed Berries,
Toasted Coconut, Fresh Seasonal Fruit Display



B R E A K F A S T *continued.....*

Breakfast Enhancements

To complement your existing continental / buffet menu

Assorted Bagels, Artisanal Cream Cheese

\$7 per guest

Warm Fresh Baked Cinnamon Rolls, Orange Blossom Fondant, Pecans and Raisins

\$8 per guest

Individual Smoked Salmon Plates Artfully Garnished with Warm Mini Bagels

\$14 per guest

Bananas Foster Stuffed French Toast

\$10 per guest

Breakfast Burritos: Egg, Sausage, Peppers, Cheddar Cheese, Salsa

\$10 per guest

Croissants or Biscuit Sandwich: Egg, Cheese and choice of Ham, Bacon or Sausage

\$11 per guest

Individual Quiche:

Ham and Swiss, Spinach and Feta, Roasted Vegetable and Cheddar Cheese

\$10 per guest

Irish Oatmeal, Steel-milled Oats, Apple Cider and Cinnamon Apples

\$7 per guest

Assorted Sliced Breads: White, Wheat and Rye

Fruit Preserves, Whipped Butter

\$5 per guest

Individual Dry Cereal with Whole or Skim Milk

\$4 per guest

Individual Assorted Yogurts

\$4 per guest



B R E A K F A S T *continued...*

Chef Station

*To complement your existing continental / buffet menu
Chef Fee applies, \$175 per station, one chef per 50 guests*

Omelet Station

\$15 per guest

Smoked Ham, Applewood Smoked Bacon, Bell Peppers,
Vidalia Onions, Diced Tomatoes, Wild Mushrooms,
Fresh Spinach, Cheddar Cheese, Gouda Cheese

Monte Cristo Station

\$10 per guest

Ham, Swiss Cheese, Strawberry Preserves

Southern Shrimp & Grits

\$16 per guest

Shrimp, Chorizo Gravy, Stone Ground Cheese Grits

Smoothie Station

\$10 per guest

Strawberries, Blueberries, Peaches, Mangos,
Low-Fat Milk or Vanilla Soy Milk, Yogurt, Honey

Waffle Station

\$13 per guest

Belgian Waffle, Maple Syrup, Fruit Compote,
Toasted Pecans, Whipped Cream, Butter

Crepe Station

\$15 per guest

Southern Ham, Swiss Cheese, Sautéed Spinach,
Wild Mushrooms, Mixed Berry Compote, Toasted Pecans,
Banana Filling, Hazelnut Chocolate Filling



B R E A K F A S T *continued...*

Plated Breakfast Selections

1 Hour Serve Time

*Includes basket of Sweet Breakfast Breads, Fruit Preserves, Whipped Butter, Sliced Fresh Fruit,
Freshly Brewed Coffee, Chefs Selection of Juice and an Assortment of Hot Teas*

Classic Breakfast

\$28 per guest

Scrambled Eggs with Chives

CHOICE OF:

Applewood Smoked Bacon

~OR~

Country Sausage

CHOICE OF:

Creamy Stone Ground Grits

~OR~

Home Fries

Breakfast Frittata

\$28 per guest

Chorizo Sausage, Fresh Spinach, Potatoes, Gouda Cheese,
Cream Fraiche, Chives, Hash Browns

Stuffed French Toast

\$27 per guest

Banana Fosters Filling, Pecan Butter, Maple Syrup,
Applewood Smoked Bacon

The Benedict

\$34 per guest

CHOICE OF:

Poached Egg, Corned Beef, Fried Green Tomatoes,
Buttermilk Biscuit, White Gravy, Potatoes O'Brien

~ OR ~

Classic Benedict

Shrimp and Grits

\$37 per guest

Shrimp, Chorizo Gravy, Stone Ground Cheese Grits,
Grilled Tomatoes

Steak and Eggs

\$43 per guest

Petite Filet, Scrambled Eggs, Applewood Smoked
Bacon Potatoes Lyonnais





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THEMED REFRESHMENTS • PRIVATE BREAKS

30 Minute Serve Time

Includes Selection of Individual Fruit Juices, Freshly Brewed Coffee, Assortment of Hot Teas

Mixed Mini Cookie Bags

\$19 per guest

Chocolate Chip, White Chocolate Macadamia, Peanut Butter, Oatmeal Raisins,
Double Chocolate Chunk, Assorted Flavored Milks

At the Movies

\$20 per guest

Fresh Popped Popcorn, Chocolate Covered Peanuts, Gummy Bears,
Assorted Candy Bars, Red Rope Licorice

County Fair

\$21 per guest

Spiced Sugar Pecans, Sweet Wasabi Almonds, Fireball Cinnamon,
Macadamia Nuts, Herbed Walnuts, Mini Dutch Apple Tarts,
Chocolate Dipped Banana Bites, Churros, Chocolate Dipping Sauce

Create Your Own Trail Mix

\$23 per guest

Crumbled Granola, Slivered Almonds, Sugared Pecans, Toasted Coconut,
Dried Cranberries, Dried Apricots, Raisins, M&M's, Wasabi Peas, Pretzels

The Health Kick

\$25 per guest

Assorted Housemade Smoothies, Mini Fruit Kabobs, Honey-Lime Yogurt Dip,
Vegetable Chips, Power Bars, Granola Bars

Continuous Beverage Service

Half Day (Four Hours) \$20 per guest

Full Day (Eight Hours) \$35 per guest

Freshly Brewed Coffee, Assortment of Hot Teas,
Assorted Coca-Cola Soft Drinks, Bottled Water





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3 - I N - 1 C O F F E E B R E A K P A C K A G E

\$53 per person

Continental Breakfast

1 hour service

Fresh Baked Mini Croissants, Danish, Muffins, Sweet Breakfast Breads,
Fruit Preserves, Whipped Butter

Fresh Seasonal Fruit Display, Assorted Individual Yogurts

Selection of Individual Fruit Juices, Freshly Brewed Coffee,
Assortment of Hot Teas

Mid-Morning Refresher

30 minute service

Assorted Coca-Cola Soft Drinks, Coffee Service, Bottled Water

Afternoon Break

30 minute service

Cookies and Dessert Bar, Assorted Coca-Cola Soft Drinks, Bottled Water





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A L A C A R T E E N H A N C E M E N T S

Whole Fresh Fruit / \$4

Individual Candy Bars / \$5.50

Individual Bags of Chips or Pretzels // \$5

Lance Crackers / \$4

Individual Power Bars / \$6.50

Individual Granola Bars / \$6.50

Fresh Baked Cookies (Choice of Three) / \$39 per dozen

Pecan Bars / \$39 per dozen

Brownies / \$39 per dozen

Deluxe Mixed Nuts / \$41 per pound

Assorted Coca Cola Products / \$4.25 each

Bottled Water / \$4.25 each

POWERADE / \$5 each

Fresh Brewed Coffee / \$84 per Gallon

Fresh Brewed Iced Tea / \$84 per Gallon

Fresh Assortment of Hot Teas / \$84 per Gallon

Lemonade / \$53 per Gallon

Fruit Punch / \$53 per Gallon





INNISBROOK®
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L U N C H B U F F E T S

Minimum 25 Guests | 1 Hour Serve Time
Includes Freshly Brewed Coffee and Iced Tea
A guarantee of fewer than 25 guests will incur a \$100 service fee

Innisbrook Picnic

\$44 per guest

Roasted Corn Chowder

Potato Salad, Creamy Chopped Cole Slaw

Homemade Buttermilk Fried Chicken, Smoked Beef Brisket,
Peppers & Onions, BBQ Sauce

Macaroni and Cheese Casserole, Collard Greens
Sliced Fresh Watermelon, Bacon and Cheddar Corn Muffins,
Flaky Blue Cheese Biscuits

Strawberry Tarts, Fire Roasted Dutch Apple Tarts

Spa Luncheon

\$50 per guest

Chilled Vegetable Gazpacho

Mesclun Greens, Garden Tomatoes, Extra Virgin Olive Oil,
Balsamic Vinegar

Eggplant Caponata, Pita Chips,
Chargrilled Zucchini, Roasted Red Peppers,
Watercress, Feta Cheese

Asian Noodles, Garlic Broccoli, Golden Tofu,
Sweet Soy Ginger Dressing

Tandoori Shrimp, Cucumber, Tomatoes, Yogurt Dressing

Ginger Cilantro Chicken Salad, Mandarin Oranges, Slivered
Almonds

Assorted Pressed Panini Sandwiches:
Roasted Turkey, Avocado, Radicchio, Lemon Basil Aioli
Grilled Portobello Mushroom, Roasted Red Peppers,
Spinach, Pesto Aioli

Mojito Fruit Salad, Rum Mint Dressing, Toasted Coconut

Deli Board

\$43 per guest

Chef's Soup of the Day

Tossed Garden Salad with Assorted Dressings,
Chopped Broccoli Salad, Raisins, Pecans,
German Potato Salad

Deli Meats: Black Forest Ham, Roasted Turkey Breast,
Roast Beef, Genoa Salami,
Cheddar, Swiss, Provolone Cheese

Leaf Lettuce, Sliced Tomatoes, Bermuda Onions,
Pickles, Olives, Dijon Mustard,
Whole Grain Mustard, Horseradish Sauce,
Fresh Baked Artisan Breads

Assorted Mini Cup Cakes

Taste of Italy

\$47 per guest

Tuscan White Bean Soup

Classic Caesar Salad, Garlic Croutons,
Shaved Parmesan Cheese, Creamy Caesar Dressing

Sliced Tomatoes, Fresh Mozzarella, Basil,
Extra Virgin Olive Oil, Balsamic Glaze

Chicken Piccata, Lemon Caper Cream

Linguine, Clams, White Wine, Fresh Garlic

Baked Ziti, Marinara Sauce, Fresh Mozzarella

Grilled Ciabatta Bread, Toasted Garlic Bread

Tiramisu, Mini Cannolis

Add Stromboli for an additional \$9



Salamander Hotels & Resorts – Now this is luxury.

L U N C H B U F F E T S *continued...*

Minimum 25 Guests | 1 Hour Serve Time
Includes Freshly Brewed Coffee and Iced Tea
A guarantee of fewer than 25 guests will incur a \$100 service fee

Chef's Favorite Southern Lunch

\$52 per guest

Gumbo with Shrimp, Chicken, Okra, Tomatoes

Spinach Salad, Sliced Eggs, Mushrooms,
Applewood Smoked Bacon, Diced Tomatoes,
Poppy Seed Dressing

Creamy Macaroni Salad
Green Beans, Vidalia Onions and Herb Vinaigrette
Red Bean Dirty Rice, Succotash with Lima Beans,
Roasted Corn, Tomatoes, Okra

Pulled Pork Shoulder, Carolina Gold BBQ Sauce

Pepper Fried Catfish, Stone Ground Cheese Grits

Bacon Cheddar Corn Muffins, Flaky Blue Cheese Biscuits

Bread Pudding, Cream Anglaise, Banana Pudding

Tarpon Sponge Docks Buffet

\$52 per guest

Avgolemono Soup - Chicken and Rice finished
with Lemon and Egg

Greek Salad, Mixed Lettuce, Diced Tomatoes,
Kalamata Olives, Peppers, Feta Cheese, Greek Dressing

Yogurt Slaw, Shredded Red and White Cabbage,
Shredded Carrots

Orzo Salad, Sundried Tomatoes, Spinach,
Marinated Artichokes

Gyro Meat Thinly Sliced, Oregano Marinated Chicken

Oven Baked Bone-in Chicken, Garlic and Oregano

Olive and Feta Crusted Fresh Market Fish,
Sweet Bell Pepper Sauce

Grilled Pita, Tzatziki Sauce,
Lemon Roasted Potatoes, Spanakopita,
Mediterranean Vegetables

Baklava, Berry Crostada, Pistachio Apricot Tart





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P L A T E D L U N C H O P T I O N S

1 Hour Serve Time

Includes Appetizer, Entrée, Artisan Breads and Whipped Butter, Dessert, Freshly Brewed Coffee and Iced tea

Appetizer

Choose One

- Roasted Tomato Bisque,
Pimento Grilled Cheese Crouton, Basil Oil
- Roasted Corn Chowder Lump Crab Meat, Chili Oil
- Split Pea, Country Ham and Sautéed Mirepoix
- Baby Romaine Wedge, Garlic Crostini,
Shaved Parmesan, Caesar Dressing
- Mixed Greens, Dried Cranberries, Sugared Walnuts,
Crumbled Blue Cheese, Champagne Vinaigrette
- Chilled Jumbo Asparagus, Tomato Concasse,
Crumbled Chevre, Oregano Vinaigrette
- Orange Poached Shrimp, Chili Horseradish,
Citrus Segments, Baby Greens

Entrée

Choose One

- Penne Pasta, Ratatouille, Ricotta Cheese, Grilled Ciabatta
\$28 per guest
- Chicken Nicoise with Gathered Greens, Haricot Vert,
Fingerling Potatoes, Olives, Garden Tomatoes,
Rustic Croutons, Boursin Cheese, Roasted Shallot Dressing
\$31 per guest
- Jumbo Shrimp, Chorizo Gravy, Tempura Grit Cake, Grilled
Tomatoes
\$36 per guest
- Wild Mushroom Risotto Croquette with Celery Truffle
Salad, Smoked Tomato Coulis, Sautéed Baby Vegetable
\$31 per guest

Roulade of Turkey stuffed with Spinach, Mushrooms,
Creamy Herb Smashed Potatoes, Madeira Glace Green Beans
\$34 per guest

Herb Butter Roasted Chicken Breast, Roasted Corn,
Lima Bean Succotash, Rice Pilaf, Baby Carrots
\$40 per guest

Blackened Grouper, Watermelon Pico,
Jasmine Rice, Sautéed Spinach
\$45 per guest

Jumbo Lump Crab Cakes, Key Lime Mustard Remoulade,
Baby Greens, Celery Root Slaw
\$41 per guest

Horseradish Crusted Salmon, Cucumber Dill Slaw,
Lemon Butter Sauce, Chive Potato Cake, Grilled Asparagus
\$36 per guest

Fennel Crusted Pork Loin, Apricot Beurre Blanc,
Herb Spoon Bread, Julienne Vegetables
\$36 per guest

Seared Petit Filet, Bourbon Cream Demi,
Gorgonzola Whipped Potatoes, Steamed Broccoli
\$46 per guest

Dessert

Choose One

- Strawberry Short Cake Parfait, Macerated Strawberries,
Sweet Biscuit, Grand Marnier Whipped Cream
- Carrot Cake, Raisins, Cream Cheese Frosting, Caramel Sauce
- Chocolate Hazelnut Torte, Chocolate Sauce
- Homemade Apple Pie
- New York Style Cheese Cake topped with Strawberries





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PLATED OR BOXED SANDWICHES

3 Selections Per Event | \$32 per guest

Plated sandwiches come with a choice of one side item and fresh baked cookie

Boxed to-go lunches include Kettle Chips, whole fruit and fresh baked cookie

Maximum of 3 sandwich choices per event (including vegetarian)

Sandwiches

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce, Parmesan Cheese,
Vine Ripe Tomatoes, Caesar Dressing in a Wrap

Club Wrap

Roasted Turkey, Smoked Ham, Cheddar Cheese,
Applewood Smoked Bacon, Lettuce, Vine Ripe Tomatoes,
Sweet Chili Mayonnaise in a Wrap

Grilled Chicken Sandwich

Blackened Chicken Breast, Crispy Pancetta,
Provolone Cheese, Lettuce, Vine Ripe Tomatoes,
Lemon Aioli on Ciabatta Bread

Deli Duo

½ Roast Beef, ½ Turkey, Lettuce, Vine Ripe Tomatoes,
Onions on Wheat Bread

Veggie Delight

Grilled Portobello Mushroom, Roasted Red Peppers,
Bermuda Onions, Romaine Lettuce, Vine Ripe Tomatoes,
Creamy Goat Cheese in a Wrap

Roast Beef Gourmet

Sliced Roast Beef, Brie Cheese, Radicchio Cabbage,
Vine Ripe Tomatoes, Horseradish Mayonnaise
on a Pretzel Roll

Plated Side Items

Garden Salad-Field Greens

with Grape Tomatoes, Sliced Cucumber, Shaved Red Onions,
Matchstick Carrots, Kalamata Olives,
Feta Cheese, Lemon Oregano Vinaigrette

German Potato Salad

with Apple Smoked Bacon, Chives

Deli Style Egg Salad

with Dijon Mustard, Mayonnaise

Chilled Orzo Pasta Salad

with Sundried Tomato, Basil





INNISBROOK[®]
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R E C E P T I O N S

Cold Hors d'Oeuvres Selections

\$60 per dozen | Minimum order of five dozen per selection

SHRIMP AND GRIT CAKE

**TOMATO, FRESH MOZZARELLA,
BASIL AND BALSAMIC SKEWER**

HONEY DEW AND CANTALOUPE
with Prosciutto

**BRIE AND STRAWBERRY BALSAMIC
JAM TOAST POINT**

BAY SCALLOP, BANANA, POBLANO PEPPER
with Rum Elixir Shooter

GRIT CAKE
with Brandied Fig, Blue Cheese Mousse, Spiced Pecan

CORN AND LEEK CAKE
with Poached Lobster, Scallion, Chipotle Aioli

RISOTTO CAKE
with Smoked Duck Breast, Mandarin Orange, Anise Aioli

HOUSE SMOKED SALMON
with Dill Cream, Fried Capers on a Rye Round

CHILLED PEACH BISQUE
with Whipped Goat Cheese, Chives

TUNA TARTAR
with Sesame Dressing, Wasabi Caviar

MOLASSES SEARED BANANA "SCALLOP"
with Candied Hazelnuts, Mint Jam Skewer

GRILLED CALAMARI
with Watermelon Gazpacho Shooter

CITRUS POACHED SCALLOP
with Cucumber "Capellini" Tasting Fork

AMERICAN CAVIAR
with Fingerling Potato, Cumin Crème Fraîche

SEARED FOIE GRAS
with Fennel Marmalade on Brioche finished with Sea Salt

5 SPICE SEARED AHI TUNA WONTON
with Wasabi Crème Fraîche, Crystallized Ginger

BLACKENED BEEF TENDERLOIN
with Boursin Cheese, Red Onion Confit Crostini

PROSCIUTTO HAM AND ASPARAGUS TIPS
with Boursin Cheese

ANTIPASTI
with Olives, Mozzarella, Sundried Tomatoes, Artichokes

YELLOW TOMATO GAZPACHO
with Bloomed Scallop, Micro Greens



R E C E P T I O N S *continued...*

Hot Hors d'Oeuvres Selections

\$60 per dozen | Minimum order of five dozen per selection

MINI CRAB CAKE

with Key Lime Mustard Remoulade

MINI BEEF WELLINGTON PUFF PASTRY

with Mushroom Duxelles

SCALLOP WRAPPED

with Wood Smoked Bacon, Brown Sugar

COCONUT FRIED SHRIMP

with Orange Horseradish Marmalade

CHICKEN SATAY

with Thai Peanut Sauce

SALMON SATAY

with Chili Lime Marinade, Orange Honey BBQ Dip

TERIYAKI BEEF SATAY

with Ginger Sesame Dip

GRAHAM CRACKER CRUSTED CALAMARI

with Spicy Anchovy Aioli on a Bamboo Pick

MUSHROOM CAP

with Spinach, Smoked Gouda, Pine Nuts

CHOCOLATE GNOCCHI

with Seared Sweetbreads, Strawberry Balsamic

DEEP FRIED MACARONI AND CHEESE

LOLLIPOP LAMB CHOP

with Peach Mustard BBQ Sauce

THAI VEGETABLE SPRING ROLL

with Sweet Chili Lime Sauce

PECAN SHRIMP

with Cardamom Brown Butter

SMOKED PORK

with Gold BBQ Sauce, Mini Cheddar Biscuits

PECAN CRUSTED CHICKEN TENDERS

with Wasabi Honey Mustard

LOBSTER SPOONBREAD

with Grilled Corn, Shiitake Mushrooms,
Sweet Chow-Chow

GOAT CHEESE "BRÛLE"

with Citrus Zest Phyllo Cup

LIME CHICKEN

with Roasted Vegetable Brochette

SMOKED BEEF BRISKET

with Pickled Vegetables, Blue Cheese Fondue



R E C E P T I O N S *continued...*

Displays

1 Hour Serve Time

Domestic and Imported Cheese Display

Dried Fruits, Nuts and Artisan Crackers

Small (*Serves 50*) / \$450

Medium (*Serves 75*) / \$500

Large (*Serves 100*) / \$550

Crudités Display

Creamy Ranch Dip and Sweet Chili Sauce

Small (*Serves 50*) / \$200

Medium (*Serves 75*) / \$260

Large (*Serves 100*) / \$320

Tropical Fruit Display

Lime Honey Yogurt Dip

Small (*Serves 50*) / \$300

Medium (*Serves 75*) / \$370

Large (*Serves 100*) / \$420

Southern Bruschetta Display

\$22 per guest

Roasted Eggplant Hummus, Heirloom Tomato Basil Relish,
Pimento Cheese Dip, Green Olive Tapenade,
Southern Blue Crab Dip, Tri Color Tortilla Chips,
Fried Pita Chips, Garlic Crostini

Charcuterie display

\$34 per guest

Americano Speck, Artisan Salumi,
Assorted Chef Selections of Cured Meats,
Hand Crafted Cheeses, Giardiniera Vegetables,
Pickled Okra, Fresh Housemade Pickles, Hand Selected Olives,
Assorted Gourmet Mustards, Fresh Baked Crostini,
Grilled Breads

Seafood Displays

Cocktail Shrimp with Chili Horseradish Cocktail Sauce,
Creole Rémoûlade, Lemons
\$70 per dozen

Crab Claws, Key Lime Mustard Sauce, Lemons
\$78 per dozen

Extravagant Raw Bar Display

Minimum 25 Guests | *\$50 per guest*

Snow Crab Clusters, Local Jumbo White Shrimp,
Select Oysters, Local Clams, Jonah Crab Claws,
Cocktail Sauce, Rice Wine Mignonette, Sauce Marie, Lemons



Carving Stations

Chef Fee applies, \$175 per station, one chef per 50 guests

Fire Roasted Beef Tenderloin

Serves 20 | \$550

Dijon Horseradish Sauce, Citrus Béarnaise
Silver Dollar Rolls

Prime Rib of Beef

Serves 40 | \$520

Slow Roasted, Rosemary Garlic Crusted, Natural Jus,
Horseradish Cream, Silver Dollar Rolls

Carolina Turkey Breast

Serves 30 | \$320

Sage Butter Rubbed, Cranberry Mustard,
Silver Dollar Rolls

Virginia Baked Ham

Serves 45 | \$360

Bourbon Molasses Glazed, Pineapple Chutney,
Creamy Stone Ground Mustard, Silver Dollar Rolls

Coffee Rubbed Pork Steamship

Serves 40 | \$420

Whole Bone-in Fresh Ham, Cinnamon Coffee Rubbed,
Vanilla Pecan Aioli, Silver Dollar Rolls



R E C E P T I O N S *continued...*

Reception Stations

Enhance your buffet or select 3 or more as a reception menu.

Enhance your Station with "Chef Action Stations"

**Chef Fee applies, \$175 per station, one chef per 50 guests*

Salad Station

\$20 per guest

Baby Greens Wrapped in Cucumber Sleeves,
Grape Tomatoes, Shaved Red Onions, Blue Cheese Crumbles,
Mandarin Orange Slices, Toasted Almonds,
Brie Wedges, Assorted Dressings

*Shrimp and Scallop Flambé Station

\$30 per guest

Soy Marinated Shrimp and Citrus Scallops
Flamed to order in Ginger, Dark Rum and Orange Glace,
Served in a Martini Glass with Sesame Rice

*Shrimp and Grits Station

\$23 per guest

Shrimp, Chorizo Gravy, Stone Ground Cheese Grits

South of the Border Station

\$28 per guest

Smoked Beef Brisket, Creamy Cole Slaw, Pulled Chicken,
Grilled Mahi-Mahi, Salsa Fresca, Radicchio Cabbage,
Cilantro Slaw, Warm Flour Tortillas

Chef's Low Country Boil

\$30 per guest

Peel & Eat Shrimp, Red Potatoes,
Andouille Sausage, Corn on the Cob, Old Bay Seasoning,
Cocktail Sauce, Lemon

Mashed Potato Station

\$21 per guest

Yukon Gold Potatoes, Sweet Potatoes,
Lemon Parsley Crab Meat, Fried Tasso Ham,
Truffle Scented Wild Mushrooms, Caramelized Onions,
Smoked Gouda Cheese, Chive Crème Fraîche,
Mini Marshmallows, Brown Sugar
Served in Martini Glasses

*Pasta Pronto Station

\$23 per guest

Cheese Tortellini, Penne Pasta,
Basil Pesto, Roasted Garlic Alfredo, Marinara,
Italian Sausage, Shrimp, Chicken,
Garden Peas, Olives, Mushrooms, Diced Tomatoes, Onions,
Parmesan Cheese, Grilled Ciabatta Bread

*Asian Stir Fry Station

\$23 per guest

Chicken, Shrimp, Beef
Fried Rice, Asian Vegetables, Ginger Soy Glaze
Served with Chinese Take-Out Containers,
Chopsticks, Fortune Cookies

*Risotto Station

\$24 per guest

Poached Lobster Meat, Bay Shrimp, Crispy Pancetta,
Parmesan Cheese, Crumbled Gorgonzola, Wild Mushrooms,
Garden Peas, Sun Dried Tomatoes



R E C E P T I O N S *continued...*

Dessert Stations

Minimum 50 Guests | 1 Hour Serve Time
Includes Freshly Brewed Coffee and Assortment of Hot Teas

Viennese Table

\$21 per guest

Chef Selection of Truffles, Chocolate Covered Strawberries,
Chocolate Covered Bacon Bites, Petite Fours, Tartlets, Mini Desserts

Bananas Foster Station

\$20 per guest

Chef Fee applies, \$175 per station, one chef per 50 guests

Caramelized Bananas, Dark Rum, Crème de Banana, Vanilla Ice Cream

Cherries Jubilee Station

\$19 per guest

Chef Fee applies, \$175 per station, one chef per 50 guests

Whole Bing Cherries, Cognac, Vanilla Ice Cream

Flambé Peaches Station

\$19 per guest

Chef Fee applies, \$175 per station, one chef per 50 guests

Ripe Cling Peaches, Peach Schnapps, Oat Pecan Crumble, Vanilla Ice Cream

“I Scream for Ice Cream” Station

\$21 per guest

Chef Fee applies, \$175 per station, one chef per 50 guests

Chocolate Chips, Candy Bar Pieces, Rainbow Sprinkles, M&M's, Chopped Nuts,
Gummy Bears, Cookie Pieces, Chocolate Sauce, Caramel Sauce, Raspberry Sauce

Your creation mixed to order on chilled marble by one of our chefs





INNISBROOK®
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D I N N E R B U F F E T S

Minimum 25 Guests | 2 Hour Serve Time
Includes Freshly Brewed Coffee, Iced Tea
A guarantee of fewer than 25 guests will incur a \$100 service fee

The Grill Out

\$72 per guest

Sunshine Orange Salad: Mixed Greens, Orange Segments,
Toasted Coconut, Sliced Almonds, Diced Mango,
Champagne Orange Vinaigrette

Chopped Cole Slaw, Southern Style Potato Salad,
Fresh Fruit Salad

BBQ Pork Ribs, Hickory BBQ Sauce,
Home-Made Fried Chicken, Hamburgers, Hot Dogs

Leaf Lettuce, Sliced Tomatoes, Bermuda Onions,
Pickles, Cheddar, Swiss, Provolone Cheese,
Assorted Condiments, Artisan Rolls and Buns

Corn on the Cob, BBQ Baked Beans, Sliced Fresh Watermelon

Dutch Apple Pie, Pecan Pie, Double Chocolate Cake

*Enhance your Guest's experience by having a
Chef prepare the hamburgers and hot dogs on-site*
Available at outside venues only
\$175 Chef Fee applies

Southern Comfort

\$80 per guest

Baby Green Salad, Roasted Pecans,
Crumbled Blue Cheese, Dried Cranberries, Tomatoes,
Cucumbers, Assorted Dressings

Green Bean and Vidalia Onion Salad, Broccoli Pecan Slaw,
Three Tomato Salad

Fried Dill Pickle Chips, Spicy Remoulade

Peach Mustard BBQ Pork Chops, Roasted Root Vegetables,
Cola Marinated Flank Steak, Corn Succotash,
Beer Can Chicken, Red Bliss Potatoes

Bacon and Cheddar Corn Muffins,
Flaky Blue Cheese Biscuits, Honey Butter

Individual Peach Cobblers, Red Velvet Bites, Oreo Panna Cotta

*Enhance your guest's experience by having
a chef carve the Beer Can Chicken on-site*
\$175 Chef Fee applies



D I N N E R B U F F E T S *continued...*

Minimum 25 Guests | 2 Hour Serve Time
Includes Freshly Brewed Coffee, Iced Tea
A guarantee of fewer than 25 guests will incur a \$100 service fee

Island Splash

\$86 per guest

Frisée, Red Mustard Greens, Grapefruit, Avocado,
Roasted Yellow Peppers,
Orange Blossom Honey Vinaigrette

Grilled Belgian Endive, Crumbled Blue Cheese,
Caramelized Onions, Balsamic Reduction

Roasted Tomato Bisque

Fried Plantains, Honey Lime Yogurt

Pepper Fried Chicken Cutlets, Sweet Pecan Glaze,
Grilled Mahi-Mahi, Coconut Cream Glaze, Pineapple Relish,
Cilantro Cumin Flat Iron Steaks, Golden Lentil Stew

Smashed Red Potatoes, Goat Cheese, Chives,
Roasted Root Vegetables

Artisan Breads, Whipped Butter

White Chocolate Mousse Cups, Mini Fruit Tarts, Pecan Tarts

Pacific Rim

\$90 per guest

Artisan Lettuces, Mung Bean Sprouts, Match Stick Carrots,
Mangos, Fried Wontons, Miso Vinaigrette

Asian Noodles, Garlic Broccoli, Golden Tofu,
Sweet Soy Ginger Dressing

Napa Cabbage Slaw, Sesame Dressing

Dim Sum Steamers, Fried Pork Dumplings,
Steamed Vegetable and Seafood Dumplings, Plum Sauce,
Ginger Scallion Soy Sauce, Sweet & Sour Sauce

Mirin Glazed Snapper, Carrots, Scallions, Black Bean Salad,
Crispy Beef, Soy Glaze, Broccolini,
Char Su Pork Ribs, Roasted Pineapple, Green Mangos

Oriental Stir Fry Vegetables, Sticky Rice,
Tropical Fruit Display

Artisan Breads, Whipped Butter

Almond Cookies, Citrus Ginger Flan,
Mandarin Strawberry Chocolate Cream Tart,
Pineapple Smash Cake, Fortune Cookies



D I N N E R B U F F E T S *continued...*

Minimum 25 Guests | 2 Hour Serve Time
Includes Freshly Brewed Coffee, Iced Tea
A guarantee of fewer than 25 guests will incur a \$100 service fee

Clam Bake

\$95 per guest

Mixed Greens, Crumbled Bacon, Crumbled Blue Cheese,
Shaved Red Onions, Diced Mangos, Toasted Walnuts,
Grape Tomatoes, Assorted Dressings

Julienne Vegetable Slaw

Honey Dew, Cantaloupe, Mint, Pecans, Yogurt Dressing

Shrimp and Avocado Ceviche

Chilled Green Lip Mussels, Orange and Fennel

Clam Chowder, Mini Biscuits

Steamed Clams, Spicy Sausage, Parsley and Garlic Butter,
Roasted Atlantic Cod, Leek and Thyme Velouté,
Herb Roasted Chicken, Caramelized Onions and Sherry Jus,
Marinated Grilled Flank Steak, Wild Mushroom Demi

Old Bay Boiled Potatoes, Corn on the Cob, Onions

Artisan Breads, Whipped Butter

Build Your Own Dessert:

Fresh Macerated Strawberries, Mixed Berry Compound,
Glazed Peach Topping, Sponge Cake, Sweet Biscuits,
Flavored Whipped Creams, Chocolate Shavings,
Oat Crumbled Streusel, Toasted Coconut

Add Broiled Maine Lobster Tail | \$28 each

***Enhance your guest's experience by having a chef carve
the flank steak on-site***

Available at outside venues only – \$175 Chef Fee applies

Mediterranean Table

\$100 per guest

Roasted Eggplant Hummus, Pimento Cheese Dip,
Green Olive Tapenade, Fried Pita Chips, Garlic Crostini

Spiced Olive Salad, Dry Crumbled Goat Cheese,
Fresh Herbs, Lemon Zest

Tomato, Cucumber and Mint Couscous Salad

Gathered Greens, Kalamata Olives,
Steamed Fingerling Potatoes, Shaved Red Onions,
Boursin Cheese, Grape Tomatoes, Haricot Vert,
Rustic Croutons, Roasted Shallot Vinaigrette

“Bouillabaisse” Shrimp, Clams, Crayfish,
Saffron Fennel Tomato Broth, Rice

Seared Chicken Breast, Wild Mushrooms, Artichokes,
Capers, Grilled Lamb Chops,
Ratatouille, Green Goddess Dressing

Haricot Vert Almandine, Brown Butter,
Raspberry Brie En Croûte, Toasted Baguettes

Artisan Breads, Whipped Butter

Grand Marnier Chocolate Cake, Honey Pine Nut Tart,
Mini Praline Chocolate Cakes, Mini Peach Tarte Tatins



D I N N E R B U F F E T S *continued...*

Minimum 25 Guests | 2 Hour Serve Time
Includes Freshly Brewed Coffee, Iced Tea
A guarantee of fewer than 25 guests will incur a \$100 service fee

Gulf Coast

\$115 per guest

Spinach Salad, Pineapple, Mushrooms,
Yellow and Red Peppers, Almonds
Poppy Seed Vinaigrette Dressing,

Hearts of Palm Salad, Bermuda Red Onions,
Grape Tomatoes

Citrus Segment Salad, Fresh Kiwi, Toasted Coconut

She Crab Soup

Fried Green Tomatoes, Mango Jalapeno Emulsion,
Dried Goat Cheese Crumbles

Citrus Grilled Filets, Bourbon Cream Demi,
Oyster Mushroom Salad, Seared Grouper,
Passion Fruit Beurre Blanc, Tasso Root Vegetable Hash

Shrimp and Sausage Étouffée, White Rice,
Dry Rubbed Pork Loin, Black Eyed Peas, Avocado Pico

Sliced Artisan Breads,
Pecan, Truffle and Sweet Raspberry Butters

Coconut Cream Tarts, Kahlua Panna Cotta,
Lemon Meringue Verrines, Pistachio Mousse

The Chop House

\$131 per guest

\$175 Chef Fee applies

French Onion Soup, Gruyere Croutons

Iceberg Wedge Salad, Diced Tomatoes, Pecan Wood Bacon,
Shaved Red Onions, Crumbled Maytag Blue Cheese,
Buttermilk Ranch Dressing

Ahi Tuna Tataki, Cucumber and Daikon Sprout Salad,
Spicy Miso Aioli, Wasabi Tobiko

Caprese Salad, Heirloom Tomatoes, Buffalo Mozzarella,
Fresh Picked Basil, Extra Virgin Olive Oil, Balsamic Glaze,
Cracked Peppercorn Mélange, Sel Gris

Oysters Rockefeller, Stuffed with Bacon Anise Spinach,
Truffle Hollandaise

Carved to order Roasted Bone-In Rib-Eye,
Maytag Blue Cheese, Fontina Potatoes Gratinée,
Béarnaise Sauce, Horseradish Mornay Sauce

Cedar Plank Roasted Halibut, Creamed Rainbow Swiss Chard,
Shallots and Parmesan

Brined and Grilled Veal Chops,
Foie Gras Brandy Sauce, Fried Onion Straws,
Roasted Garlic and Artichoke Risotto

Cherry Chervil Stuffed Quail, Roasted White Asparagus,
Trumpet Mushrooms, Rosemary Ju Lie

Sliced Artisan Breads,
Pecan, Truffle and Sweet Raspberry Butters

Cardamom Apple Torte with Chantilly Cream,
New York Style Cheese Cake with Blueberry Compote,
Triple Layer Chocolate Chocolate Cake,
Dulce de Leche with Maple Glazed Walnuts

*Add Individual Shrimp Cocktail \$20 per person,
Whole Steamed Lobsters \$30 per person,
Porterhouse Steaks \$24 per person*



D I N N E R B U F F E T S *continued...*

Minimum 25 Guests | 2 Hour Serve Time
Includes Freshly Brewed Coffee, Iced Tea
A guarantee of fewer than 25 guests will incur a \$100 service fee

The Copperhead Buffet

\$152 per guest

Individual Wrapped Artisan Lettuces, Poached Pear, Truffle Honey Hazelnuts,
Crumbled Stilton, Port Wine Vinaigrette

Individually Composed Celery Root, Pickled Grapes, Watercress Salad,
Individual Creamy Crab Salads, Citrus Segments, Avocado

DISPLAY OF ARTESIAN MEATS:

Peppercorn Duck Liver Pate, Pork Rilette in Mason Jars,
Americano Speck, Tartufo Salami, Shaved Monchego, Marcona Almonds,
Castelvetrano Olives, Black Berry Jam, Cornichons,
Housemade Mustard, Rustic Sliced Breads

Brandied Lobster Bisque

Schilling Bridge Steamed Mussels, Andouille Sausage,
Shaved Fennel, Chopped Parsley, Garlic Aioli,
Toasted Croustades, Wrapped Lemons

Maple Dijon Glazed Pork Belly, Sweet Potato Gnocchi, Parma Ham,
Green Peas and Shallots, Parmesan Cinnamon Seared Duck Breast,
Wild Mushroom Spoonbread, Vanilla Corn Emulsification

Whiskey Braised Beef Short Ribs,
Charred Tomato Sauce, Goat Cheese Polenta,
Seared Sea Bass, Morel Compote,
Apple Cider Seared Brussels Sprouts, Nueske's Bacon

Sliced Artisan Breads,
Pecan, Truffle and Sweet Raspberry Butters

DESSERT TRIO OF:

Individual Key Lime Tart with Graham Cracker Ganache,
Chocolate Torte with Chantilly Cream and Salted Caramel,
Grand Marnier Flan





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P L A T E D D I N N E R S

2 Hour Serve Time

*Includes Soup, Salad, Chef's Choice of Seasonal Vegetables, Artisan Breads and Whipped Butter,
Dessert, Freshly Brewed Coffee and Iced Tea*

Soup

Choose One

Roasted Tomato Bisque,
Pimento Grilled Cheese Crouton, Basil Oil

Vegetable Gazpacho, Bay Scallops, Cilantro Crème Fraîche

New England Clam Chowder, Potatoes, Bacon, Mirepoix

Roasted Corn Chowder, Lump Crab Meat, Chili Oil

Lobster Bisque, Chive Oil, Sherry Lace

Cream of Mushroom, Shiitake "Bacon," Micro Greens

Chilled Cucumber & Melon, Cantaloupe Pearls,
Tobiko Caviar, Curry Oil
Available May 1st- Sept 30th

Roasted Butternut Squash, Cardamom,
Crème Fraîche, Fried Sage

Available Oct 1st –April 30th

Salad

Choose One

Baby Romaine Wedge, Garlic Crostini,
Shaved Parmesan, Caesar Dressing

Cucumber Wrapped Artisan Lettuces, Crumbled Feta,
Grape Tomatoes, Kalamata Olives,
Shaved Red Onions, Lemon Oregano Vinaigrette

Iceberg Wedge, Crumbled Bacon, Chopped Tomatoes,
Shaved Red Onions, Blue Cheese Dressing

Baby Lettuces, Spiced Poached Pears, Sugared Walnuts,
Goat Cheese, Cherry Vinaigrette

Bibb Lettuce, Mandarin Oranges, Strawberries, Hearts of Palm,
Macadamia Nuts, Mango Vinaigrette

Ensalada Caprese, Buffalo Mozzarella, Vine Ripe Tomatoes,
Basil, Balsamic Glaze, Extra Virgin Olive Oil, Sel Gris

Mesclun Greens, Roma Tomatoes, Sliced Cucumbers, Toasted
Pine Nuts, Blue Cheese, Croutons, Balsamic Vinaigrette



P L A T E D D I N N E R S *continued...*

2 Hour Serve Time

Includes Soup, Salad, Chef's Choice of Seasonal Vegetables, Artisan Breads and Whipped Butter, Dessert, Freshly Brewed Coffee and Iced Tea

Entrée

Choose One

Pan Roasted Breast of Chicken,
Herb Scented Supreme Sauce, Wild Mushroom Risotto
\$61 per guest

Korma Salmon, Apple Cucumber Slaw,
Saffron Cream, Jasmine Rice
\$61 per guest

Coconut Dusted Snapper, Fried Plantains,
Ginger Lime Beurre Blanc
\$68 per guest

Apple Brined Pork Chop, Lime Chipotle Sweet Potato Mash,
Pear and Peanut Chutney
\$62 per guest

Honey Curry Swordfish, Basmati Rice, Spiced Carrot Salad
\$65 per guest

Seared Grouper Filet, Crabmeat Crust,
Spinach Potato Pancake, Chablis Cream Sauce
\$70 per guest

Blackened Mahi-Mahi, Smoked Gouda Grits,
Cajun Rock Shrimp Hash, Chardonnay Cream Sauce
\$66 per guest

Char-Grilled NY Strip, Bordelaise Sauce,
Tobacco Onions, Gorgonzola Potato Torte
\$72 per guest

Serrano Ham Wrapped Veal Tenderloin, Glazed Pistachios,
Creole Mustard Cream Sauce, Leek, Thyme Potato Hash
\$80 per guest

Roasted Rack of Lamb, Butter Bean Ragout,
Lavender Whipped Potatoes, Bourbon Demi
\$94 per guest

Oven Roasted Filet Mignon,
Goat Cheese and Chive Smashed Red Bliss Potatoes,
Green Peppercorn Bordelaise Sauce
\$94 per guest

Pepper Crusted Sliced Beef Tenderloin,
Fontina Gratin, Brandy Cream Sauce
\$88 per guest

Mixed Grills

Choose One

Filet Mignon, Crabmeat and Boursin Crust,
Smoked Tomato Demi, Grilled Jumbo Shrimp,
Meyer Lemon Beurre Blanc,
Herb Roasted Fingerling Potatoes
\$105 per guest

Horseradish Crusted Prime Rib, Au Jus,
Cold Water Lobster Tail, Citrus Béarnaise Sauce,
Truffle Mashed Potatoes
\$115 per guest

Dessert

Choose One

Chocolate Lava Cake, Caramel Whipped Cream, Pecan Brittle

Chocolate Pot de Crème, Grand Marnier Whipped Cream,
Sugared Raspberries

Key Lime Tart, Raspberry Sauce, Graham Cracker Crust,
Sweet Lime Crisp

Peach Tarte Tatin, Bourbon Crème Anglaise

Strawberry Napoleon, White Chocolate Mousse, Puff Pastry

Citrus Vanilla Cheese Cake, Fresh Berries, Sweet Basil Sauce

Enhancements

INTERMEZZO

\$7 per guest

Mango Lime Sorbet, Lemon Thyme Sorbet,
Strawberry Basil Sorbet, Vanilla Peach Sorbet

DUO ENTREES

\$13 per guest

Jumbo Lump Crab Cake, Sugar Cane Shrimp Skewer,
Grilled Marinated Chicken Breast, Seared Salmon Filet
Add Maine Lobster Tail for an additional \$30 per guest





B A R S

Beverage Selections

	HOUSE	DELUXE	PREMIUM	CASH
Vodka	Absolute	Titos	Kettle One	Absolute
Gin	New Amsterdam	Tanguray	Bombay Sapphire	New Amsterdam
White Rum	Bacardi Silver	Bacardi Silver	Don Q	Bacardi Silver
Tequila	Sauza	Jose Cuervo Gold	Avion Tequila	Sauza
Whiskey	Seagrams 7	Jack Daniels	Crown Royal	Seagrams 7
Bourbon	Jim Beam	Dewars White Star	Bulleit	Jim Beam
Scotch	Grants	Canadian Club	Dewards	Grants
Spiced Rum	Captain Morgan	Captain Morgan	Captain Morgan	Captain Morgan
Liquor	\$8.50	\$10.00	\$13.00	\$11.00
Domestic Beer	\$7.00	\$7.00	\$7.00	\$9.00
Import Beer	\$7.50	\$7.50	\$7.50	\$10.00
House Wine	\$8.00	\$8.00	\$8.00	\$10.50
Craft Beer*	\$8.00	\$8.00	\$8.00	\$10.50
Soft Drinks	\$4.25	\$4.25	\$4.25	\$5.00
Bottled Water	\$4.25	\$4.25	\$4.25	\$5.00

*Craft Beer Selections are Seasonal

Hosted Bar

Prices are per Guest | Per Hour

RESORT	DELUXE	BEER, WINE
1 Hour \$27	1 Hour \$29	1 Hour \$19
2 Hours \$35	2 Hours \$38	2 Hours \$26
Each Additional Hour \$13	Each Additional Hour \$15	Each Additional Hour \$10

If bar consumption does not exceed \$600.00 per bar, exclusive of tax and gratuity, a bartender fee of \$100.00 per bartender per hour will apply.

All cash bars will incur the following fees per staff, per bar regardless of consumption:

Bartender Fee - \$100.00 per hour, per bartender

Cashier Fee - \$100.00 per hour, per cashier

Bartender and/or Cashiers are required for all cash bars and concessions





S P E C I A L T Y B E V E R A G E S

Minimum 20 Guests | 2 Hour Serve Time
Must be pre-arranged – additional bartender fees will apply

Build Your Own Bloody Mary Station

\$18 per guest

Spicy and Regular Bloody Mary Mix, House Vodka,
Selection of Garnishes including Cocktail Shrimp,
Bleu Cheese Stuffed Olives, Horseradish, Green Olives, Celery,
Limes, Lemons, Peppers, Cubed Cheese, Cucumber Slices

This station is a perfect complement to any Breakfast Buffet

Bellini Bar

\$16 per guest

Lamarca Prosecco with choice of Pureed Strawberries, Mango,
Peaches, Pineapple, Fresh Fruit to garnish

Bellini Bar is a perfect accompaniment with any Dinner Buffet

Martinis

\$14 per drink

CLASSIC MARTINI

Ketel One Vodka, Dry Vermouth, Lemon Twist

COSMOPOLITAN

Citron Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice

CHOCOLATE MARTINI

Godiva Dark Chocolate Liqueur,
Stolichnaya Vanilla Vodka, Cream

LEMON DROP MARTINI

Ketel One Citroen Vodka, Cointreau, Sweet and Sour,
Lemon Lime Soda, Sugar Rim

After Dinner Treat

\$11 per drink

CORDIAL SELECTIONS

Bailey's, Amaretto, Sambuca, Kahlua, Frangelico,
BandB, Grand Marnier, Cointreau

Brandy and Cognac Selections

\$12 per drink

Hennessey VS, Courvoisier VSOP

Specialty Coffee Station

\$12.00 per drink

CAFÉ A LORAN

Grand Marnier, Coffee, Fresh Whipped Cream Amaretto

IRISH COFFEE

Jameson Irish Whiskey, Brown Sugar,
Coffee, Fresh Whipped Cream

ITALIAN COFFEE

Sambuca Romana, Coffee, Fresh Whipped Cream

JAMAICAN COFFEE

Myer's Dark Rum, Tia Maria,
Coffee, Fresh Whipped Cream

FRENCH ROAST COFFEE

Brandy, Kahlua, Crème de Cacao,
Coffee, Fresh Whipped Cream





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S P E C I A L T Y B E V E R A G E S

Minimum 20 Guests | 2 Hour Serve Time
Must be pre-arranged – additional bartender fees will apply

Signature Craft Cocktails

\$16 per drink

SALAMANDER CRUSH

Cuervo 1800 Tequila, Chambord,
Muddled Raspberries, Mint

BLACKBERRY FIZZ

Bulleit Rye Whiskey,
House Made Blackberry Shrub, Club Soda

ABBY NORMAL

New Amsterdam Vodka, Honey Syrup,
Orange Juice, Wheat Beer

Mocktails

\$9.00 per drink

PATCH TO TABLE SPRITZ

House Made Watermelon Shrub, Muddled Basil, Club Soda

VIRGIN MOJITO

Mint Syrup, Squeeze of Lime, Club Soda

Low Calorie Cocktails

\$16 per drink

SKINNY MARGARITA

154 calories

Cuervo 1800 Tequila, Cointreau,
Fresh Lime Juice, Simple Syrup

SUNSET SPRITZ

106 calories

Smirnoff Sorbet Light Lemon,
Diet Lemon Lime Soda, Fresh Lemon Juice

ISLAND MANGO PUNCH

124 calories

Mango Passion Fruit Smirnoff Sorbet Light,
Pineapple Juice, Orange Juice





W I N E L I S T

Tier 1

WHITE

- Tunnel of Elms Chardonnay, California | \$45
- Vina Maipo, Sauvignon Blanc, Chili | \$51
- Montevina White Zinfandel, California | \$45

RED

- Kenwood, Pinot Noir, Sonoma County | \$51
- Tunnel of Elms, Merlot, California | \$45
- Tunnel of Elms, Cabernet Sauvignon, California | \$45

SPECIALTY WINES

- Belleruche Rose, France | \$48
- Tunnel of Elms, Pinot Grigio, California | \$42
- Wycliff, Sparkling | \$42
- Funf, Riesling, Rheinhessen Germany | \$42

Tier 2

WHITE

- Kendall Jackson, Chardonnay, California | \$55
- William Hill Chardonnay, Central Coast | \$61
- Oyster Bay, Sauvignon Blanc, New Zealand | \$55

RED

- Deloach Heritage, Pinot Noir, Russian River | \$59
- Red Rock, Merlot, California | \$59
- Josh Craftsman Collection, Cabernet Sauvignon, California | \$59
- Silver Palm, Cabernet Sauvignon, Napa | \$62
- Louis Martini, Cabernet Sauvignon, California | \$59

SPECIALTY WINES

- Schmitt Sohne, Riesling "Blue Bottle" | \$50
- Zonin Pinot Grigio, Italy | \$48
- La Marca Prosecco | \$56

Tier 3

WHITE

- Hess, Suskol, Chardonnay, Napa Valley | \$67
- La Crema, Chardonnay, California | \$75
- Whitehaven, Sauvignon Blanc, New Zealand | \$63

RED

- LaCrema, Pinot Noir, California | \$76
- Murphy Goode, Merlot, Sonoma Valley | \$72
- Michael David Freakshow, California | \$72
- Michael David Earthquake, California | \$76

SPECIALTY WINES

- Santa Margherita Pinot Grigio | \$82
- Shingleback Shiraz, Australia | \$65
- Ironstone Old Vine Zin | \$65
- Don Miguel Gascon Malbec, Argentina | \$57

Reserve Wine List

WHITE

- Cakebread Sauvignon Blanc, Napa Valley | \$86
- Jordan Chardonnay, Sonoma | \$103
- Rombauer Chardonnay, Sonoma | \$93

RED

- Robert Mondavi Reserve Pinot Noir, Napa | \$273
- Duckhorn Merlot, Napa | \$147
- Silver Oak, Cabernet Sauvignon, Lodi | \$294
- Atlas Peak, Cabernet Sauvignon, Napa | \$102
- Girard, Artistry Blend, Napa | \$126
- Estancia, Meritage Zinfandel, Paso Robles | \$93





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