



EVENT MENUS



Tampa Airport Marriott

Tampa International Airport, 4200 George J. Bean Parkway, Tampa, Florida, USA

(813) 879-5151

[marriott.com/tpaap](https://www.marriott.com/tpaap)



BREAKFAST

Continental Breakfast

Continental Breakfast | \$31 Per Person

Fresh Florida Orange Juice/Grapefruit Juice/Cranberry Juice/Apple Juice

Diced & Whole Fresh Seasonal Fruit and Berries

Assorted Freshly Baked Sweet Breads To Include:
Croissants/Danish/Muffins/Butter/Honey/ Preserves
Dry Cereals and Freshly Made Almond Granola

Whole Milk and 2% Milk

Florida Continental | \$30 Per Person

Fresh Florida Orange Juice/Grapefruit Juice/Cranberry Juice/Apple Juice

Diced & Whole Fresh Seasonal Fruit and Berries

Assorted Freshly Baked Breads To Include:
Croissants/Danish/ Muffins/Butter/Honey/Preserves

Individual Fruit Yogurts

Choice of Dry Cereals and Freshly Made Almond Granola or Steel Cut Oatmeal & Condiments

Whole Milk and 2% Milk

Freshly Brewed Coffee/Decaffeinated/Selections of Teas

Plated Breakfast

All Breakfast Entrees are served with a glass of Chilled Fresh Orange Juice, Muffins, Croissants, Fruit Preserves, Sugar Free Jams, Sweet Butter, Freshly Brewed Coffee and Selection of Teas

American Breakfast | \$37 Per Person

Scrambled Eggs
Crisp Bacon or Sausage Links
House Crafted Potato Medly

Southern Way Bowl | \$34 Per Person

Biscuit & Chef's Crafted Sausage Gravy
Fried Eggs
Potato Medly

Huevos Rancheros | \$35 Per Person

Fried Eggs
Spiced Ranchero Sauce
Queso Fresco
Cilantro
Crema
Potatoes

Tres Leches Infused French Toast | \$33 Per Person

Brioche Bread Dipped in Tres Leches Batter
Topped with Berry Compote
Bacon
Potato Medly

Breakfast Buffet

All American | \$40 Per Person

Diced & Whole Fresh Seasonal Fruit and Berries

Assorted Freshly Baked Breakfast Breads To Include:
Croissants/Danish/Muffins/Butter/Honey and
Preserves

Individual Fruit Yogurts

Choice of Dry Cereals and Freshly Made Almond
Granola or Steel Cut Oatmeal & Condiments

Whole Milk and 2% Milk

Scrambled Egg/Crisp Bacon/Potato Medley

Fresh Florida Orange Juice/Grapefruit
Juice/Cranberry Juice/Apple Juice

Freshly Brewed Coffee, Decaffeinated and
Selections of Teas

Runway Brunch | \$48 Per Person

Diced Seasonal Fruit

Assorted Freshly Baked Breakfast Breads To Include:
Croissants/Danish/Muffins/Butter/Honey and
Preserves

Fresh Scrambled Eggs

Traditional Eggs Benedict

Crisp Bacon and Chicken Sausage

Herb Roasted Tri Color Potatoes

Super Food Salad:
Romaine/Spinach/Tomatoes/Quinoa/ Carrots/
Cucumbers/ Balsamic Dressing/ Italian Dressing

Portuguese Style Grilled Chicken Breast

Roasted Seasonal Vegetables

Cheese and Charcuterie Display

Fresh Florida Orange Juice/Grapefruit
Juice/Cranberry Juice/Apple Juice

Freshly Brewed Coffee, Decaffeinated and
Selections of Teas

Fast Fare | \$35 Per Person

Diced & Whole Fresh Seasonal Fruit and Berries

Assorted Freshly Baked Breakfast Breads To Include:

Croissants/Danish/Muffins/Butter/Honey and

Preserves

Scrambled Egg/Grilled Ham/Potato Medley

Fresh Florida Orange Juice/Grapefruit

Juice/Cranberry Juice/Apple Juice

Freshly Brewed Coffee, Decaffeinated and

Selections of Teas

Enhancements

Sandwiches | \$8 Each

Bacon/Eggs/Cheese on Croissant

Sausage/Cheese/Egg on Biscuit

Breakfast Burrito: Egg/Peppers/Onions/Sausage/

Cheese/Salsa/Potatoes

Build Your Own Oatmeal | \$9 Per Person

Steel Cut Oatmeal

Brown Sugar

Raisins

Cinnamon

Fresh Berries

Honey

Build Your Own Parfait | \$10 Per Person

Yogurt

House made Granola

Toasted Almonds

Assorted Berries/Honey/Assorted Dried

Fruits/Raisins

Parfait & Oatmeal Bar | \$16 Per Person

Yogurt

House Made Granola

Toasted Almonds

Assorted Berries

Honey/Assorted Dried Fruits/Craisins

Steel Cut Oatmeal

Brown Sugar

Raisins

Cinnamon

Build Your Own Omelette* | \$15 Per Person

Eggs/Eggs Beaters/Egg White

Cheddar Cheese/Mozzarella Cheese/Pepper Jack
Cheese

Ham/Bacon/Sausage

Spinach/Onion/Tomato/Peppers/Green Onions

*Attendant Fee | \$150 per 50 People

Eggs Benedict*

Classic Eggs Benedict | \$16 Per Person

Toasted English Muffin

Poached Egg

Canadian Bacon

Hollandaise

Smoke Salmon Benedict | \$18 Per Person

Toasted Whole Wheat English Muffin

Poached Egg

Smoke Salmon

Hollandaise

*Attendant Required | \$150

Assorted Bagels | \$42 Per Dozen

Cream Cheese, Butter, Preserves



LUNCH

Plated Lunch

All Plated Lunch Entrees include: Choice of One Salad, One Dessert, Fresly Baked Rolls with Butter, Iced Tea, Feshly Brewed Coffee & Hot Tea Service

Starters - Select One

Caesar Salad

Romaine lettuce/Grated
Parmesan/Croutons/Creamy Caesar Dressing

Florida Salad

Chef Selection of Mixed Lettuce/Cucumber/Orange
Segments/Cherry Tomatoes/Corn/Carrots/Jalapeño
Agave Dressing

Crisp Garden Salad

Garden Greens/Tossed Cucumbers/Onions/Heirloom
Tomatoes/Onions/Balsamic Dressing

Entrees - Select One

Sofrito Lime Marinated Chicken

Herb Roasted Fingerling
Potato/Asparagus/Carrots/Corn & Tomato Relish
\$39 Per Person

Roasted Tomato Chicken

Grilled Chicken/House Crafted Tomato & Garlic
Sauce/Saffron Risotto/ Julienne Vegetables
\$42 Per Person

Island Spiced Mahi Mahi

Grilled Mahi Mahi/Mango Relish/Warm Quinoa
Giardiniera
\$43 Per Person

Honey Garlic Salmon

Pan Seared Salmon/Parmesan Mashed
Potatoes/Charred Cauliflower
\$46 Per Person

Quinoa Stir-Fry (GF)

Assorted Seasonal Vegetables/House Crafted Asian
Sauce/Shrimp
\$39 Per Person

Desserts - Select One

Dulce De Leche Cake

Chocolate Ganache Cake

New York Style Cheesecake

Carrot Cake

Lunch Buffet

All prices are subject to one hour service

The Great Wall | \$47 Per Person

Udon Noodle Soup
Soy & Bonito Broth/Scallions/Shredded Carrots

Asian Salad
Romaine & Iceberg Lettuce Mix/Shredded
Carrots/Heirloom Tomatoes/Snap Peas/Nuts/Asian
Dressing/Carrots Vinaigrette

Pork Dumplings Served with Ponzu Sauce

House Crafted Fried Rice
Carrots/Onions/Peas/Eggs/Lettuce/Green Onions
Garnished with Sesame Seeds

Beef and Broccoli
Sliced Beef/Broccoli/Green Onions/Garlic Soy Sauce

Chicken Cashew
Thinly Sliced Chicken Breast Tossed in Sweet Soy
Sesame Glaze with Sesame Seeds

Vegetable Lo Mein
Lo Mein Noodles/Shredded Carrots/Bean
Sprouts/Onions/Garlic/Scallions Tossed in Asian
Sauce

Fortune cookies

Lemon Bars

Iced Tea/Freshly Brewed Coffee/Decaffeinated
Coffee/Selection of Teas

Caribbean Way | \$48 Per Person

Island Green Salad
Romaine Lettuce/Roasted Peppers/Roasted
Corn/Sweet Potato/Onion/Pepitas/Papaya
Dressing/Italian Dressing

Black Bean Salad
Diced Onions/Peppers/Cilantro/Cumin/Fresh Lemon
Juice/Olive Oil

Fried Yellow Plantains Topped with Queso Fresco

Coconut Rice & Peas

Grilled Jerk Chicken

Pork Griot & Sautéd Onions

Coconut Tembleque

Carrot Cake

Iced Tea/Freshly Brew Coffee/Decaffeinated
Coffee/Selection of Teas

L' Carte | \$49 Per Person

Nicoise Salad
Shredded Lettuce/Fingerling Potatoes/Green Beans/Black Olives/Onions/Tomatoes/Eggs/Traditional Nicoise Vinaigrette

French Onion Soup

Herb Toasted Baguettes

Lyonnaise Potatoes
Sliced Yukon Potatoes/Sauteed Onions/Parsley

Seared Chicken Au jus
Seared Chicken Breast Cooked in Chicken Pan Juice & Wine

Salmon Meuniere
Seared Salmon Filet/Brown Butter/Lemon/Caper Sauce

Glazed Carrots

Roasted Asparagus with Hollandaise Sauce

Macaroons/Eclairs

Iced Tea/Freshly Brew Coffee/Decaffeinated Coffee/Selection of Teas

Sicilian Buffet | \$44 Per Person

Pasta Salad
Grilled Vegetables/Olives/Onions/Cucumber/Pesto

Arugula and Artichoke Salad
Shaved Parmesan/Onions/Cherry Tomatoes

Antipasto Salad
Prosciutto/Cappicola/Salami/Ham/Roasted Peppers/Ciliegine Cheeses/Olives

Shrimp Gemelli
Shrimp/Gemelli Pasta/Lemon Butter Sauce

Chicken Saltimbocca with Marsala Sauce
Grilled Chicken Breast/Prosciutto Ham/Provolone Cheese

Tortellini Alla Vodka
Tri Color Tortellini Pasta/House Crafted Vodka Sauce

Vegetable Caponata
Roasted Zucchini/Squash/Eggplant/Onions/Peppers/Raisins/Rustic Tomato Sauce

Garlic Bread

Cannoli & Tiramisu

Iced Tea/Freshly Brew Coffee/Decaffeinated Coffee/Selection of Teas

Yucatan | \$42 Per Person

Tortilla Soup

Chips & Dips (Salsa & Guacamole)

Taco Salad

Olives/Tomatoes/Shredded Cheese/Onions/Iceberg

Lettuce/Tortilla Strips/Jalapeño Agave

Dressing/Balsamic Vinaigrette

Chicken Cheese Enchiladas

Beef Fajitas Charred Peppers, Onions

Pork Carnitas Charred Onions

Mexican Rice

Refried Beans

Street Style Corn on the Cob

Soft Tortillas

Churros/Tres Leches Cake

Iced Tea/Freshly Brew Coffee/Decaffeinated

Coffee/Selection of Teas

Deli Shoppe | \$40 Per Person

Fresh Garden Salad

Chef Selection of Mixed Greens/Heirloom

Tomatoes/Shredded

Carrots/Cucumbers/Onions/Ranch

Dressing/Balsamic Dressing

Caesar Salad

Tri Color Potato Salad

Onions/Carrots/Parsley/Mayonnaise

Assorted Bags of Potato Chips

Artisanal Breads and Rolls

Cured Deli Meats (Select Three)

Roasted Turkey/Pastrami/Ham/Genoa Salami/Grilled

Chicken/Roast Beef

Cheddar Cheese/Swiss Cheese/Provolone/American
Cheese

Mustard/Mayonnaise/Horseradish Sauce/Olive
Oil/Red Vinegar

Lettuce/Tomatoes/Onions/Pickles

Carrot Cake/Assorted Sweet Bars

Iced Tea/Freshly Brew Coffee/Decaffeinated
Coffee/Selection of Teas

Runway BBQ | \$47 Per Person

Crisp Garden Salad
Romaine/Cucumbers/Black Olives/Heirloom
Tomatoes/Italian Dressing/Balsamic Vinaigrette

Cucumber Radish Slaw with Honey Lime Dressing
Julianne Cucumbers/Radish/Onions/Cilantro

Macaroni Salad
Diced
Peppers/Onions/Ham/Cheese/Mayonnaise/Mustard

Smoked Beef Sausage with Roasted Peppers

Grilled Chicken with House Crafted BBQ Sauce &
Grilled Oranges

Pulled Pork

Southern Style Baked Macaroni

Baked Beans

Traditional Corn Bread

Brownies/Pecan Pie

Iced Tea/Freshly Brew Coffee/Decaffeinated
Coffee/Selection of Teas

The Fit Buffet | \$42 Per Person

Spinach, Almond & Berries Salad (Balsamic, Italian
Vinaigrette)

Tabbouleh Salad

Tabbouleh

Pasta/Onions/Peppers/Cucumbers/Mint/Lemon/ Oil

Choice of Two Entrees

*Herb Chicken with Au Jus

*Seared Snapper Tomato Relish

*Gemelli Pasta/Seasonal Vegetables/Lemon Herb
Sauce

Wild Mushroom Barley Rice

Charred Cauliflower & Roasted Garlic

Fruit Salad & Jalapeño, Honey Dressing

Iced Tea/Freshly Brew Coffee/Decaffeinated
Coffee/Selection of Teas

Boxed Lunch

Choose Three Sandwiches from below. Choice of One Salad, Potato Chips or Popcorn, Fruit, and Cookie. All options can be displayed market-style or individually boxed.

Chef's Twisted Turkey Club | \$36 Per Person

Roasted Turkey Breast, Tomato, Lettuce, Bacon,
Cranberry Aioli on White Bread

Champions Chicken Sandwich | \$38 Per Person

Roasted Chicken Breast, Provolone Cheese, Jicama
Slaw, Tomato on Ciabatta Roll

Superfood Wrap | \$35 Per Person

Lettuce, Quinoa, Roasted Vegetables, Feta on
Whole Wheat Tortilla Wrap

Sicilian Way Sandwich | \$37 Per Person

Ham, Salami, Capicola, Sopressata, Shredded
Lettuce, Tomato Dressed with Oil, Vinegar, Oregano
on Baguette

Choice of Chips, Popcorn or Pretzels

Beef Bahn Mi | \$38 Per Person

Roast Beef, Cucumbers, Scallions, Pickled Carrots,
Onions and Thai Chili Sauce on Hoagie Bread

Choice of Salad

Wild Rice, Dried Mango, Cherries, Vinaigrette

Pasta Salad, Pesto, Onion, Vegetables

Cous Cous Salad, Onion, Tomato, Peppers Dressed
with Oil, Lemon, Oregano



BREAKS

Break Options

Trail Mix | \$14 Per Person

Banana Chips/Dried Cherries/Dried Apricots/Sunflower Seeds/Pepitas Seeds/Slice Toasted Almonds/Peanuts/M&M/Cashews/Peanuts/Chocolate Chips/Yogurt Covered Raisins
Aquafina Waters, Lipton Pure Teas

The Dips | \$18 Per Person

Buffy Blue Chicken Dip
Western Onion Dip
Smoky Hummus
Carrots, Celery, House Made Chips, Season Pita Chips

Halftime Snacks | \$21 Per Person

Nacho Bar with Tortilla Chips/House Crafted Black Bean Chili/Queso/Jalapeños/Salsa/Sour cream
Mini Hot Dogs
Soft Pretzels
Ice Cream Sandwiches
Pepsi Soft Drinks and Waters
Freshly Brewed Coffee/Decaffeinated/Selections of Teas

Sweet Indulgence | \$15 Per Person

Whole Milk/Low Fat Milk
House Baked Assorted Cookies
Chocolate Fudge Brownies
Blondies

Rise & Shine | \$21 Per Person

Greek
Yogurt/Strawberries/Blueberries/Grapes/House
Crafted Granola/Almonds/Chia/Candied
Pecans/Dried Cherries/Agave
Nectar/Honey/Raspberry Sauce

Prosciutto & Manchego Egg Frittata
Vegetable Frittata

Cucumer Planks/Carrots Served with Hummus

Freshly Brewed Coffee/Decaffeinated/Selections of
Teas/Bottled Water

By The Dozen | \$40 Per Dozen

House Made Cookies
Chocolate Fudge Brownies
Blondies

Superfoods | \$20 Per Person

Chef Crafted Juices: Cucumber Lime Ginger/Mango
Orange/Pomegranate Acai

Tomato Watermelon Salad
Cherry Tomato/Diced Watermelon/Pickled
Onions/Feta Cheese

Assorted Granola Bars

Freshly Brewed Coffee/Decaffeinated/Selections of
Teas/Bottled Water

Individually Priced

Assorted Bagels & Cream Cheese | \$40
Whole Fruit | \$3 pc
Assorted Greek Yogurts | \$4 pc
Granola Bars | \$4 pc
Kind Bars | \$5 pc
Assorted Chips/Pretzels | \$3 pc



DINNER

Plated Dinner

All Plated Dinners Include Choice of Salad, One Dessert, Bread Service, Iced Tea, Regular Coffee, Decaffeinated Coffee and Tea Service

Salads

Super Food Salad

Spinach/Romaine Lettuce/Cucumber/Cherry
Tomato/Shredded Carrots/Quinoa/Jalapeno Agave
Dressing

Caribbean Salad

Mix Greens/Tomato/Roasted Sweet
Potato/Cucumber/Roasted Corn/Orange
Segments/Avocado Ranch Dressing

Traditional House Salad

Mixed Greens/Cherry
Tomato/Onions/Cucumbers/Carrots/
Italian Dressing

Farm Lover Salad

Field of Greens/Heirlooms Tomatoes/Roasted
Carrots/Beets/Goat Cheese Crumbles/White
Balsamic Dressing

Entrees

Chicken Saltimbocca

Bone In Chicken Breast/Mozzarella
Cheese/Prosciutto/Tri Color Herb Roasted
Potatoes/Green Beans/Sherry Demi

\$72 Per Person

Roasted French Cut Bone In Chicken

Garlic Infused Mashed Potatoes/Curry Scented
Carrots/Roasted Asparagus

\$70 Per Person

Gulf Coast Pan Seared Grouper

Fennel Tomato Slaw/Creamy Parmesan
Polenta/Charbroiled Asparagus

\$82 Per Person

Grilled NY Steak

Herb Roasted Fingerling Potatoes/Fried Leeks/Malt
Vinegar Demi

\$88 Per Person

Cauliflower Steak

Quinoa Pilaf/Roasted Asparagus/Corn/Coconut
Sauce

\$45 Per Person

Duo Plates

Southern Infused Chicken & Shrimp

Cheddar Grits/Chicken Jus/Bacon/Chives/Roasted
Seasonal Vegetables

\$82 Per Person

Drunken Short Rib & Lobster

Braised Short Rib, Local Craft Beer Demi/Poached
Lobster Tail/Parmesan Whipped Yukon
Potatoes/Fried Brussel Sprouts

\$94 Per Person

Surf & Turf

Pan Seared Sirloin & Grilled Snapper/Vegetable
Potato Hash/Parsnip Puree/Bordelaise Sauce

\$92 Per Person

Dinner Buffet

All prices are subject to one hour service

Desserts

Chocolate Ganache Cake

Hazelnut Torte

White Chocolate Raspberry Cheesecake

NY Cheesecake

Red Velvet Cake

Taste of Tampa | \$80 Per Person

Riverview Farms Salad
Mesclun Greens/Roasted Corn/Radishes/Cherry
Tomatoes/Beets/Spiced Sunflower Seeds/Buttermilk
Avocado Dressing

Tomato & Avocado Salad/Lemon Dressing

Arroz Congri (Cuban Beans & Rice)

Fried Sweet Plantain

Garlic Yucca & Onions

Seared Mahi-Mahi with Creole Sauce

Ropa Vieja

Mojo Roasted Chicken

Mango Cheesecake/Key Lime Pie

Caribbean Way | \$75 Per Person

Island Infused Clam Chowder

Island Green Salad
Iceburg Lettuce/Roma
Tomatoes/Onions/Carrots/Croutons/ Caribbean
Dressing

Taro and Quinoa Salad
Green Onions/Sweet Carrots/Onion/Cherry
Tomatoes/ Lemon Vinaigrette

Black Bean Salad

Tostones (Green Plantains)

Coconut Rice & Peas

Grilled Jerk Chicken

Pork Griot & Sautéed Onions

Grilled Mahi-Mahi with Mango Relish

Coconut Tembleque

Carrot Cake

The Parrillada | \$82 Per Person

Elote & Chickpea Salad
Corn/Tomato/Avocado/Roasted Red
Pepper/Onions/Chickpeas/Parsley/Oil/Vinegar

Traditional Salad
Iceberg/Romaine/Croutons/Onions/Carrots/Tomato/
Black Olives/Avocado Dressing

Roasted Bone-In Chicken with Rosemary Butter

Mahi-Mahi with Tomato & Corn Relish

Grilled Skirt Steak & Chimichurri Sauce

Grilled Argentinian Chorizo
Charred Pepper/ Onions

Caramelized Onion Rice/Parsley

Cauliflower a la Plancha & Baby Carrots

Chocolate Ganache Cake/Pumpkin Pie

Veneto Buffet | \$78 Per Person

Pasta Salad
Grilled Vegetables/Olives/Onions/Cucumber/Pesto

Arugula and Artichoke Salad
Shaved Parmesan/Onions/Cherry Tomatoes

Cigielini & Tomato Salad
Cherry Tomato/Cigielini
Mozzarella/Arugula/Lemon/Oregano Oil/Balsamic
Reduction

Chicken Piccata

Lemon Butter Shrimp Gemelli Pasta

Tortellini Alla Vodka

Veal Marsala

Vegetable Caponata

Garlic Bread

Cannoli & Tiramisu



RECEPTIONS

Cold Hors D' Oeuvers*

Roasted Beef on a Focaccia Crostini/Blue Cheese/Caramelized Onions/Green Onions
\$6 Per Piece

Tomato Bruschetta/Grated Parmesan/Basil/Balsamic Reduction
\$5 Per Piece

House Crafted Mahi Mahi Mango Ceviche/Cilantro
\$6 Per Piece

Confit Portabella Herb Crostini/Boursin Cheese/Chiffonade Green Onions
\$5 Per Piece

Cigieline Mozzarella Caprese Skewer/Balsamic Reduction
5 Per Piece

Hot Hors D' Oeuvers*

Mini Crab Cake/Remoulade
\$6 Per Piece

Coconut Shrimp/Sweet Chili Sauce
\$6 Per Piece

Mini Tenderloin Wellington
\$6 Per Piece

Chicken Satay/Honey Sriracha Sauce
\$5 Per Piece

Crab Rangoon/Sweet Chili Sauce
\$6 Per Piece

Beef Empanadas/Caribbean Cocktail Sauce
\$5 Per Piece

*Cold and/or Hot Hors D' Oeuvers: 25 piece minimum required.

Signature Selections | \$7 Per Piece

Tuna Poke Mini Wonton Taquito

Tempura Shrimp/House Crafted Ponzu Sauce

Angus Slider & Brie

Shrimp Cocktail

Reception Package 2 | \$21 Per Person

Includes Choice of (3) Hors D' Oeuvers - 3 Pieces Per Person/Domestic Cheese Display

Pasta Station | \$14 Per Person

Tortellini/Penne Pasta/Gemili

Alfredo Saue/Pomodoro Sauce/Lemon

Butter/Bolognese

Peppers/Onions/Green

Peas/Carrots/Tomatoes/Chicken/Broken Shrimp

*If Chef Attendant required, \$150 per attendant

Reception Package 1 | \$19 Per Person

Includes Choice of (3) Hors D' Oeuvers - 3 Pieces Per Person/Vegetable Crudite/Avocado Ranch Dipping Sauce

Carving Stations*

Roasted Tenderloin of Beef/Caramelized Onions/Mushrooms/Local Beer Demi Glaze/Horseradish Cream/Assorted Rolls | \$350

Southern Spice Striploin/Whole Grain Mustard/Local Beer Demi Glaze/Herb Roasted Potatoes/Assorted Rolls | \$340

Herb Roasted Turkey/House Crafted Cranberry Relish/Gravy/Assorted Rolls | \$300

Whole Roasted Pig/Caramelized Onions/Fried Yucca/Mojo Sauce | \$350

*Chef Attendant required, \$150 per attendant

Machu Pichu Fusion Station | \$17 Per Person

Chicken Tacu Tacu Rice

Shredded Chicken/Onion/Carrots/Rocotto

Pepper/Garlic/Beans

Tallarin Salteado

Linguini Pasta/Soy Base

Sauce/Onions/Peppers/Scallions

*If Chef Attendant required, \$150 per attendant

Traditional Paella Station | \$19 Per Person

Saffron
Rice/Shrimps/Mussels/Clams/Chicken/Chorizo/Peas/
Asparagus/Roasted Red Peppers

*If Chef Attendant required, \$150 per attendant

Ball Park Station (Choose 2) | \$16 Per Person

Hot Dogs/Red Onion Sauce/Sauerkraut/Potato Shoe
Strings/Chili

Pretzels & Salt/Beer Cheese Sauce

Loaded Nachos/Warm Queso/Sour
Cream/Jalapenos/Chili/Scallions/Tomatoes

*If Chef Attendant required, \$150 per attendant

**All About Boneless Wings (Choose 3) | \$21 Per
Person**

Thai Chili Wings
Korean BBQ
Buffalo
Jerk
Lemon Pepper
Sriracha Honey
Naked

Served with Celery & Carrot Sticks/Blue Cheese &
Ranch Dressing

Reception Displays

Domestic Cheese Display | \$9 Per Person

Cheddar/Swiss/Pepper Jack/Orange
Marmalade/Assorted Crackers/Toasted Herb Crostini

Imported Cheese Display | \$14 Per Person

Cheddar/Swiss/Pepper Jack/Manchego/Blue
Cheese/Wensleydale Cheese/Assorted
Crackers/Toasted Herb Crostini/Pepper
Marmalade/Orange Marmalade

International Charcuterie Board | \$16 Per Person

Cheddar/Swiss/Manchego/Blue
Cheese/Wensleydale
Cheese/Prosciutto/Sopressata/Salami/Capicola/Her
b Crostini/Pepper Marmalade/Orange Marmalade



BEVERAGES

Bartender Fee | \$150 for 3 Hours, Each Additional Hour | \$25

Bar Categories

Premium Bar Liquors

Smirnoff Vodka , Cruzan Rum, Captain Morgan Original Spiced Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Jose Cuervo Tradicional Tequila, Korbel Brandy

Luxury Bar Liquors

Grey Goose, Bacardi Rum, Captain Morgan Original Spiced Rum, Bombay Sapphire Gin, Knob Creek Bourbon Whiskey, Johnnie Walker Black Label, Jack Daniel's Tennessee Whiskey, Crown Royal, Patron Silver Tequila, Hennessy Privilege VSOP

Top Shelf Bar Liquors

Absolut Vodka, Bacardi Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Maker's Mark Bourbon, Jack Daniels Tennessee Whiskey, Don Julio Silver Tequila, Courvoisier VS Cognac

Bar Packages

Premium Bar Package**

1 Hour | \$21 Per Person
Each Additional Hour | \$11 Per Person

Luxury Bar Package**

1 Hour | \$29 Per Person
Each Additional Hour | \$13 Per Person

Top Shelf Bar Package**

1 Hour | \$24 Per Person
Each Additional Hour | \$12 Per Person

Beer and House Wine Bar Package**

One Hour | \$19 Per Person
Each Additional Hour | \$9 Per Person

**Bartender Required. Bartender Fee | \$150 for 3 Hours, Each Additional Hour | \$25

Bar Services

Premium Host Bar**

Cocktails | \$9 Per Drink
Imported/Craft Beer | \$8 Per Bottle
Domestic Beer | \$7 Per Bottle
Premium Wine | \$9 Per Glass
Cordials | \$10 Per Drink
Pepsi® Soft Drinks | \$4 Each
Bottled Water | \$4 Per Bottle

Luxury Host Bar**

Cocktails | \$12 Per Drink
Imported/Craft Beer | \$8 Per Bottle
Domestic Beer | \$7 Per Bottle
Luxury Wine | \$12 Per Glass
Cordials | \$12 Per Drink
Pepsi® Soft Drinks | \$4 Each
Bottled Water | \$4 Per Bottle

Top Shelf Host Bar**

Cocktails | \$10 Per Drink
Imported/Craft Beer | \$8 Per Bottle
Domestic Beer | \$7 Per Bottle
Top Shelf Wine | \$10 Per Glass
Cordials | \$10 Per Drink
Pepsi® Soft Drinks | \$4 Each
Bottled Water | \$4 Per Bottle

Beer & Wine Host Bar**

Imported/Craft Beer | \$8 Per Bottle
Domestic Beer | \$7 Per Bottle
Premium Wine | \$9 Per Glass
Pepsi® Soft Drinks | \$4 Each
Bottled Water | \$4 Per Bottle

**Bartender Required. Bartender Fee | \$150 for 3 Hours, Each Additional Hour | \$25

Premium Cash Bar**

Cocktails | \$10 Per Drink
Imported/Craft Beer | \$9 Per Bottle
Domestic Beer | \$8 Per Bottle
Premium Wine | \$10 Per Glass
Cordials | \$11 Per Drink
Pepsi® Soft Drinks | \$5 Each
Bottled Water | \$5 Per Bottle

Luxury Cash Bar**

Cocktails | \$13 Per Drink
Imported/Craft Beer | \$9 Per Bottle
Domestic Beer | \$8 Per Bottle
Luxury Wine | \$13 Per Glass
Cordials | \$13 Per Drink
Pepsi® Soft Drinks | \$5 Each
Bottled Water | \$5 Per Bottle

Top Shelf Cash Bar**

Cocktails | \$11 Per Drink
Imported/Craft Beer | \$9 Per Bottle
Domestic Beer | \$8 Per Bottle
Top Shelf Wine | \$11 Per Glass
Cordials | \$11 Per Drink
Pepsi® Soft Drinks | \$5 Each
Bottled Water | \$5 Per Bottle

Beer & Wine Cash Bar**

Imported/Craft Beer | \$9 Per Bottle
Domestic Beer | \$8 Per Bottle
House Wine | \$10 Per Bottle
Pepsi® Soft Drinks | \$5 Each
Bottled Water | \$5 Each

**Cashier Required. Cash Bar pricing is inclusive of tax & service charge. Cashier Fee | \$150 for 3 Hours, Each Additional Hour | \$25



TECHNOLOGY

A La Carte Equipment

Internet

Basic Wireless Internet

1-25 People | \$20 Per Person (Up to 3 Mbps)
26-50 People | \$15 Per Person (Up to 5 Mbps)
51-100 People | \$10 Per Person (Up to 18 Mbps)
101+ People | We are happy to assess your large meetings to develop a customized solution

Premium Internet

1-25 People | \$30 Per Person (Up to 12 Mbps)
26-50 People | \$25 Per Person (Up to 18 Mbps)
51-100 People | \$20 Per Person (Up to 30 Mbps)
101+ People | We are happy to assess your large meetings to develop a customized solution

Screens

LCD Presentation Package | \$125

Includes Fast-Fold Screen, Power Strip, Extension Cables and A/V Table

10'x10' Cradle Screen | \$150

7.5'x10' Fast Fold Screen | \$250

Tripod Screen | \$75

Projectors

Data Projector | \$450

LCD Projector | \$700

5000 Lumen

Computer

Laptop Computer Rental | \$250

VGA Computer Switcher | \$100

HDMI Switcher | \$120

Television

42" LCD HD Flat Screen | \$300

Includes HDMI Cable and Stand

DVD Player | \$75

75" LCD HD Smart TV | \$450

Includes HDMI Cable and Stand

Microphone

Standing, Podium or Table Top | \$75

Wireless Handheld or Lavalier | \$175

Digital Podium for Logo Display with Wireless
Lavalier Microphone | \$250

Audio

Sound Patch to House Sound | \$75

4 Channel Mixer | \$75

12 Channel Mixer | \$150

Portable Sound System with 2 Speakers | \$325

Phones

Polycom Speakerphone with Phone Line | \$200

DID Phone Line | \$100

Accessories

Extension Cord and 6 Way Outlet | \$20

Flip Chart with Markers | \$75

Post-It Flip Chart with Markers | \$85

Wireless Clicker | \$50

Laser Pointer | \$50

4'x6' Reversible Dry Erase Board with Markers |
\$125

Black Pipe and Drape (By the Foot) | \$25

Power Drop | \$250

Technical Support (4 Hour Minimum)

AV Technician/Operator | \$500 (Up to 5 Hours)

AV Technician/Operator | \$700 (5-10 Hours)

Overtime | \$100 Per Hour (Over 10 Hours)

TAMPA AIRPORT MARRIOTT

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