



BANQUET MASTERS

**Conference Facilities & Accommodations
Parties of 30-700**

Catered Affairs from 2 to 2000

“In the Center of Pinellas County”

Southeast Corner of 49th Street & Ulmerton Road

13355 49th Street North Clearwater, FL 33762

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Banquet Masters

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13355 49th Street North Clearwater, FL 33762

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Thank you for contacting Banquet Masters for your catering needs. Banquet Masters is a full service, chef owned and operated caterer that has been serving the Tampa Bay area since 1988. Whether you are looking for a formal black-tie event, wedding reception, or casual function such as a picnic, bar-b-que or family reunion, we can help. Banquet Masters has an extensive menu to choose from, offering sit-down served dinners, hors d'oeuvres receptions, and buffets. If you do not see what you are looking for; please do not hesitate to ask and we can customize a menu for you.

We are happy to cater at your location or **Banquet Masters location at 13355 49th Street North Clearwater, FL 33762.**

Banquet Masters banquet rooms can hold parties from 30-700 guests. The banquet rooms have crystal chandeliers with 20-foot ceilings. Black linen, china, silverware, glassware, round tables for your guests, six to eight-foot banquet tables and chairs are included. All your appropriate tables will be clothed.

Black tablecloths and napkins are included at no charge. White tablecloths are available for weddings at no charge. Color napkins, color tablecloths, and chair covers are not included, but are available at an additional charge through other vendors. I would be happy to provide you with a list of vendors that provide linen service.

Sit-down Served Dinners at Banquet Masters start at \$29.00 pp. plus a Server Charge of \$175.00/Server & 7% sales tax,

Off-premise served dinners start at \$33.00 pp. plus a Server Charge of \$175.00/Server & 7% sales tax. A Kitchen Staff Fee of \$350.00 is charged for off-site catering for sit-down served dinners. All sit-down served dinners come with a garden salad, rolls & butter, entrée, hot vegetable, hot starch, coffee, iced tea, and decaf coffee. If you waive our dessert, we will cut and serve your cake at no charge. The **minimum number is 30 adult guests** for a sit-down served dinner at the menu prices.

If you choose one or two entrée choices for the adults, the cost is the printed price of the menu. If you choose three entree choices for the adults, the menu price is increased by \$3.00 pp. plus tip and tax. Whether you choose one, two, or three entrée choices you can always have the children's entrée choice of Chicken Fingers. The children's entrée choice comes with the same side items as the adult meals.

The Banquet Buffet at Banquet Masters start at \$27.00 pp. plus an 18% gratuity and 7% sales tax, \$34.09 pp. including tip & tax. The Banquet Buffet's **off-premise** price starts at \$30.00 pp. plus an 18% gratuity and 7% sales tax, \$37.88 pp. including tip & tax. The Banquet Buffet comes with a 14-item salad bar, rolls & butter, your choice of three entrees, a hot vegetable, hot starch, coffee, iced tea, and decaf coffee. If you waive our dessert bar we will cut and serve your cake at no charge. Children 0-3 are free for buffets; children 4-10 are 40% off the adult price. Guests 11 and older are considered an adult. Sixty-five (65) adults is the minimum number of guests required for a dinner buffet at the printed menu price. If you have less than 65 adults, we can still offer any of the dinner buffets for a small price increase.

Minimum of 65 adults, the printed menu buffet price is the cost.

Minimum of 50 adults, add \$2.00 to the printed price of any of the dinner buffets.

Minimum of 40 adults, add \$6.00 to the printed price of any of the dinner buffets.

The Hors D'oeuvres Reception at Banquet Masters is \$24.00 pp. plus an 18% gratuity and 7% sales tax, which is \$30.30 pp. including tip & tax. The Hors D'oeuvres Reception **off-premise** price starts at \$27.00 pp. plus an 18% gratuity and 7% sales tax, which is \$34.09 pp. including tip & tax. The minimum number is 40 adult guests for the Hors d'oeuvres Reception. The Hors D'oeuvres Reception allows your choice of eight appetizers from the Hot & Cold Selections plus one Carved Item with sliced rolls & condiments, coffee, iced tea, and decaf coffee. Cake cutting is included with the Hors D'oeuvres Receptions. Children 0-3 are free for buffets; children 4-10 are 40% off the adult price. Guests 11 and older are considered an adult.

The Beer & Wine Open Bar (Open 4 hours) at \$12.00 pp. ++ is \$15.68 pp. including tip & tax. **The Beer & Wine Open Bar** includes **Bottle Beer**: Bud, Bud Light, Miller Light, Heineken, Corona, & O'Doul's, **Wine**: Chardonnay, White Zinfandel, Merlot, & Cabernet Sauvignon, and Soda.

The **Premium Open Bar (Open 4 hours)** at \$16.00 pp. ++ is \$20.21 pp. including the tip & tax. **The Premium Open Bar** gives you the **Liquors**: Absolute Vodka, Tangueray Gin, Bacardi Rum, Captain Morgan Rum, Cuervo Tequila, Jim Beam Bourbon, Jack Daniel's, Canadian Club Whiskey, Dewar's Scotch, Kahlua, and Peach Schnapps., plus Beer, Wine & Soda.

The **Bartender Fee** of \$150.00 is added to the cost of the receptions with a bar.

Open/Hosted Bars are available in the Banquet Room. **The minimum bar revenue required for a bar in the banquet room is \$1000.00.** If the bar reaches the hosted limit the bar will be closed in the Banquet Room and a Cash Bar will be available at Banquet Masters lobby bar, Gatsby's.

Cash Bars are available at Banquet Masters Lobby Bar Gatsby's. There is not a bar revenue minimum to use the lobby bar Gatsby's.

Room Rental Fees for 2020-2023 have been waived due to COVID-19.

The **deposit** is \$1000.00 for a room that can hold 30-130 guests. The **deposit** is \$2000.00 for a room that can hold 130-600 guests. The deposit is due at booking. The deposit is a **non-refundable deposit & non-transferable deposit.** The deposit does two things locking in your date and pricing.

Final payment is due eight (8) days prior to the event for wedding receptions.

You pick your own **4-hour block of time** for your party. If you want to extend your party time past a 4-hour time limit overtime is available. **Overtime at Banquet Masters** is available after the 4-hour party time has been reached.

Banquet Masters Beverage Service

Banquet Masters recommends one bartender per 75 guests.

Cash or Hosted Bar:

The Bartender Fee is \$150.00 for a **Cash Bar** in the lobby bar, Gatsby's. Your guests simply purchase what they want from the bartenders at Gatsby's. There is not a bar revenue minimum required for using the lobby bar, Gatsby's.

If you want a bar in the banquet room the Bartender Fee is \$150.00 per Bartender. One Bartender per 75 guests is recommended.

The bar revenue minimum required for an Open/Hosted Bar in a banquet room is \$1000.00 plus the Bartender Fee.

Cash Bars are not available in the Banquet Rooms.

Hosted/Open Bars that convert to Cash Bars will be moved to the lobby bar, Gatsby's.

Soda

\$2.00 per glass

Liquor

\$7-\$12 per drink

Beer:

Bottle

Domestic Beer: Bud, Bud Light, Michelob Ultra, O'Doul's

\$4.00

Imported Beer: Heineken & Corona

\$5.00

House Wines:

Glass Bottle

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot & Pinot Noir

\$7

\$20-750ml, 5 glasses

Toasts:

Glass Bottle Case-12 Btls

Champagne

8 glasses per bottle

\$5

\$18 \$150

Asti Spumante Martini & Rossi

8 glasses per bottle

NA

\$30 \$275

Sparkling Cider, Non-Alcoholic

8 glasses per bottle

NA

\$12 \$120

Punch:

Minimum of 3 gallons for all Punches

Gallon

Fruit Punch, non-alcoholic

Approx. 20 glasses per gallon

\$20

Champagne Punch

Approx. 20 glasses per gallon

\$35

Sangria Punch

Approx. 20 glasses per gallon

\$40

Rum Punch

Approx. 20 glasses per gallon

\$40

Open Bars/Hosted Bars in the Banquet Rooms:

If you want a bar in the banquet room the Bartender Fee is \$150.00 per Bartender. One Bartender per 75 guests is recommended.

The minimum bar revenue is \$1000.00 for a Bar in a banquet room plus the Bartender Fee.

Per Consumption

Drinks will be charged per consumption. A tally will be kept by the Bartender and a total for the alcohol consumed will be presented to the host of the party at the end of the function.

Beer & Wine Open Bar

Four (4) Hour Cost \$12.00 pp.

Two (2) Hour Cost \$10.00 pp.

Beer: Bud, Bud Light, Michelob Ultra, Corona Extra & Heineken.

House Wines: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon & Pinot Noir are included.

Premium Open Bar

Four (4) Hour Cost \$16.00 pp.

Two (2) Hour Cost \$14.00 pp.

Alcohol included: **Liquor:** Absolute Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Jose Cuervo Tequila, Jim Beam Bourbon, Jack Daniels, Canadian Club, Fireball, Dewar's Scotch, Kahlua & Peach Schnapps.

Beer: Bud, Bud Light, Michelob Ultra, Corona Extra & Heineken.

House Wines: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon & Pinot Noir are included.

Super Premium Open Bar

Four (4) Hour Cost \$19.00 pp.

Two (2) Hour Cost \$17.00 pp.

Alcohol included: **Liquor:** Vodka: Grey Goose, Absolute, Tanqueray Gin, Rum: Bacardi, Captain Morgan, Malibu, Myers's, Tequila: Jose Cuervo Gold, Patron, Bourbon: Jim Beam, Wild Turkey, Maker's Mark,

Whiskey: Jack Daniels, Canadian Club, Fireball, Crown Royal, Scotch: Dewar's White Label, Johnnie Walker Red and Black

Cognac: Hennessy VS, Cordials: Kahlua, Baileys, Grand Mariner & Peach Schnapps.

Beer: Bud, Bud Light, Michelob Ultra, Corona Extra & Heineken.

House Wines: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon & Pinot Noir are included.

Please add an 18% gratuity and 7% sales tax to the total bar sales

Banquet Masters Hors D'oeuvres

Hot Selections

Crabmeat Stuffed Mushrooms	\$87.50	Franks in a Jacket	\$87.50
Spring Egg Rolls-Vegetarian	\$87.50	Meatballs-Choose one:	\$75.00
Chinese Egg Rolls	\$87.50	<i>Swedish, Teriyaki, Italian, BBQ, Greek, or</i>	
Assorted Mini Quiche	\$87.50	<i>Sweet & Sour Meatballs</i>	
Toasted Cheese Raviolis	\$87.50	Chicken Tenders Buffalo Style	\$87.50
Spanakopita-Spinach, Feta Cheese & Filo	\$87.50	Chicken Tenders w/Sweet Chili Sauce	\$87.50
Quesadillas with Black Beans, Pepper Jack Cheese	\$87.50	Chicken Tenders w/ BBQ & Ranch Sauces	\$87.50
Quesadillas with Chicken, Smoked Gouda Cheese	\$87.50	Chicken Tenders w/ Citrus Chipotle BBQ	\$87.50
Quesadillas with Pulled BBQ Pork, Cheddar Cheese	\$87.50	Buffalo Wings (<i>Mild, Medium or Hot</i>)	\$87.50
Chicken Drumettes	\$87.50	Sweet Chili Sauce Wings	\$87.50
Fried Calamari Rings <i>Squid</i>	\$87.50		
Buffalo Chicken Dip with Tortilla Chips	\$115.00/pan	Serves 25	
Chili Con Queso Dip with Tortilla Chips, <i>Vegetarian</i>	\$100.00/pan	Serves 25	
Queso con Carne Dip with Tortilla Chips	\$115.00/pan	Serves 25	

Above prices are based on an average of 50 pieces

Cold Selections

Fresh Garden Vegetables & Dip	Minimum 30 people	\$2.00 per person
Vegetable Crudit� with Roasted Red Pepper Hummus	Minimum 30 people	\$2.00 per person
Gourmet Cheeses & Crackers	Minimum 30 people	\$3.00 per person
Fresh Fruit Display	Minimum 30 people	\$3.25 per person
Deviled Eggs	Minimum 30 pieces	\$2.50 each
Assorted Finger Sandwiches	Minimum 30 pieces	\$2.50 each
Assorted Cookies	Minimum 24 pieces	\$1.50 each

Butler Hors d' Oeuvres Served Prior to Dinner

\$7.25 per person

Choose 4 Hors d' Oeuvres from the Hot Selections List above, quantity is 6 pieces per person

Hors d' Oeuvres Reception 12-14 pieces per person

Minimum 40 adults

Buffet is open 1½ hours

Select **8 Items** from the Hot & Cold Selections from above and **one Carved Item**: Breast of Turkey, Roast Beef, Sugar Glazed Ham, Roast Pork Loin, or Whole Smoked Salmon with chopped onion, hard boiled eggs, tomatoes, and capers. Carved items are served with rolls and condiments. Coffee, Tea & Decaf are included.

On-Premise \$24.00 per person

Off-Premise \$27.00 per person

Carved Specialties of the House:

Top Round of Beef	<i>Medium Rare</i>	Serves approx. 75	\$200.00
Prime Rib	<i>Medium Rare</i>	Serves approx. 30	Market Price
Filet Mignon of Beef	<i>Medium Rare</i>	Serves approx. 10	Market Price
Sugar Glazed Ham		Serves approx. 75	\$175.00
Roast Pork Loin		Serves approx. 40	\$150.00
Breast of Turkey		Serves approx. 40	\$150.00
Leg of Lamb	<i>Medium Rare</i>	Serves approx. 30	Market Price
Whole Smoked Salmon		Serves approx. 40	\$175.00

Served with chopped onions, hard boiled eggs, tomatoes, and capers

Includes fresh baked rolls & appropriate condiments

Please add an 18% gratuity (*Minimum Gratuity \$175.00*) and 7% sales tax
Chef selected menu substitutions may be required due to supply chain/logistic issues.

**Consuming raw or undercooked meats, eggs, or fish may increase your risk of foodborne illness.
 Especially if you have certain medical conditions.**

Banquet Masters Premium Hors d'oeuvres

minimum order is 50 pieces

Item		Cost
Mini Beef Tenderloin Brochette	Grilled Filet Mignon, Mushrooms, Bell Peppers & Onion	\$5.75 ea.
Mini Chicken Brochette	Grilled Boneless Breast of Chicken, Pineapple, Bell Peppers & Onion	\$3.25 ea.
Teriyaki Beef Sate	Skewered Ribbon of Beef Skirt Steak Marinated in Teriyaki & Grilled	\$4.00 ea.
Chicken Sate with Peanut Sauce	Skewered Ribbon of Chicken Marinated in Lemon Grass & Garlic	\$3.25 ea.
Coconut Chicken Fingers		\$2.50 ea.
Lollipop Lamb Chops with Tzatziki Sauce	<i>Cucumber Yogurt Sauce</i>	Market Price
	Grilled French Boned Lamb Chops rubbed with a Pesto of Fresh Garlic, Mint Parsley, Rosemary & Extra Virgin Olive Oil	
Bruschetta:		
• Beef Tenderloin with Gorgonzola Cheese & Horseradish Cream Sauce on Crostini		\$5.50 ea.
• Carpaccio:		\$5.50 ea.
	Shaved Rare Tenderloin of Beef drizzled with and Aioli of Roasted Garlic, Lemon, Extra Virgin Olive Oil, and topped with Shaved Parmesan Cheese, Finely Sliced Red Onion & Capers on Crostini	
• Tuna Sashimi	Rare Ahi Tuna served with Pickled Ginger & Wasabi Aioli on Crostini	\$4.50 ea.
• Smoked Salmon	Cream Cheese with Dill, Chopped Tomato, Red Onion & Capers on Crostini	\$4.00 ea.
• Classic	Tomato, Basil, Extra Virgin Olive Oil on Crostini	\$3.00 ea.
• Caprese	Tomato, Basil, Fresh Buffalo Mozzarella, Extra Virgin Olive Oil & Garlic on Crostini	\$3.00 ea.
• Caramelized Onions & Portabella Mushrooms flavored with Marsala Wine & Garlic on Crostini		\$3.00 ea.
Sliders	<i>Minimum 40 each</i>	
• Angus Beef Hamburgers with Condiments		\$3.50 ea.
• Pulled BBQ Pork		\$3.50 ea.
• Philly Steak & Cheese		\$3.50 ea.
• Buffalo Chicken Sliders		\$3.50 ea.
Mexican Street Tacos	<i>Minimum 40 each</i>	
• Carnitas Pulled Pork	<i>Served with Pico de Gallo, Onion, Cilantro, Lime, Salsa & Chipotle Sour Cream</i>	\$3.50 ea.
• Carne Asada Beef	<i>Served with Pico de Gallo, Onion, Cilantro, Lime, Salsa & Chipotle Sour Cream</i>	\$3.50 ea.
• Tinga Tacos Chicken	<i>Served with Pico de Gallo, Onion, Cilantro, Lime, Salsa & Chipotle Sour Cream</i>	\$3.50 ea.
• Taco de Pescado Shrimp	<i>Served with Pico de Gallo, Onion, Cilantro, Lime, Salsa & Chipotle Sour Cream</i>	\$3.50 ea.
Ceviche Shots-Shrimp & Scallops	<i>Marinated Shrimp & Scallops</i>	\$4.25 ea.
Mini Crab Cakes		\$4.75 ea.
Bacon Wrapped Scallops		\$2.25 ea.
Lollipop Skewers:		
• Caprese Lollipops	Skewer of Grape Tomato, Basil, Mini Fresh Mozzarella Balls & Balsamic Glaze	\$3.00 ea.
• Antipasto Lollipops		\$4.25 ea.
	Skewer of Genoa Salami, Basil, Miniature Fresh Mozzarella Balls, Pepperoni, Grape Tomato, and Marinated Artichoke Hearts with a Balsamic Glaze	
• Mediterranean Lollipop		\$4.25 ea.
	Skewer of Green Queen Olive, Sun dried Tomato, Parmesan Reggiano, and Kalamata Olive Drizzled with Extra Virgin Olive Oil	
• Fruit & Cheese Lollipop	Skewers Assorted Cheeses & Fresh Fruit	\$3.00 ea.
• Prosciutto & Fruit Lollipops		\$4.25 ea.
	Shaved Ribbons of Italian Ham wrapped around pieces of Cantaloupe, Honeydew & Pineapple	
Special Selections		
Large Shrimp Cocktail, 100 pieces		\$175.00/100
Tuna Sashimi	Rare Ahi Tuna served with Soy Sauce, Pickled Ginger, Wasabi & Seaweed Salad <i>Minimum 40</i>	\$7.75 pp.
Baked Wheel of Brie en Croute with Brown Sugar and Toasted Almonds		\$95.00
Dark Belgian Chocolate Fondue	<i>Minimum 40 people</i>	\$6.75 pp.
	Assorted Fresh Fruit, Marshmallows, Angel Food Cake & Pretzels	
Antipasto Tray	<i>Minimum 40 people</i>	\$7.00 pp.
	Sliced Genoa Salami, Pepperoni, Provolone & Buffalo Mozzarella Cheeses, Kalamata Olives, Green Olives, and Cherry Peppers tossed with Extra Virgin Olive Oil & Garlic	
Charcuterie Board	<i>Minimum 40 people</i>	\$11.25 pp.
	Gourmet Cheese Assortment, Smoked Meats, Olive Medley, Dried Fruits, Red/Green Grapes, Stone Ground Mustard, Served with Crostini & Crackers	

Please add an 18% gratuity (*Minimum Gratuity \$175.00*) and 7% sales tax

Consuming raw or undercooked meats, eggs, or fish may increase your risk of foodborne illness.

Banquet Masters Sit-down Served Plated Dinner Menu

Prices listed below one or two entrée selections. Three or more entrée selections are available at additional costs.

All Dinners include: Garden or Caesar Salad, Rolls & Butter, Appropriate Starch & Vegetable du Jour, Chef Selected House Dessert or Cake Cutting, Coffee, Tea, and Decaf Coffee

Entrees:

Poultry

		On- Premise	Off- Premise
Chicken Marsala	<i>Boneless Breast with Marsala wine & Mushroom Sauce</i>	\$29.00	\$33.00
Chicken Piccata	<i>Boneless Breast with Lemon sauce</i>	\$29.00	\$33.00
Chicken Cordon Bleu	<i>Boneless Breast with Stuffed with Ham & Swiss Cheese</i>	\$29.00	\$33.00
Chicken Florentine	<i>Boneless Breast with Spinach & Provolone Cheese</i>	\$29.00	\$33.00
Cornbread Stuffed Chicken Breast		\$29.00	\$33.00
Chicken Parmesan served with Penne Pasta Pomodoro	<i>Tomato Basil Sauce</i>	\$29.00	\$33.00
Oven Roasted Herb Rubbed Chicken Breast Quarter	<i>Gluten Free</i>	\$29.00	\$33.00
Roasted Turkey & Dressing with Cranberries		\$29.00	\$33.00

Pork

Roast Pork Loin with Stuffing		\$29.00	\$33.00
Roast Pork Loin with Apples		\$29.00	\$33.00
Mojo Pork Loin with Black Beans & Yellow Rice		\$29.00	\$33.00
Sugar Glazed Pit Ham		\$29.00	\$33.00

Seafood

Salmon Filet	<i>Choose one: Dill Sauce, Almond Sauce, Bourbon Glazed or Onion Crusted</i>	\$29.00	\$33.00
Potato Crusted Cod		\$29.00	\$33.00
Butter Crumb Baked Cod		\$29.00	\$33.00
Baked Cod with Piccata Sauce	Lemon Sauce	\$29.00	\$33.00
Baked Cod Florentine	Spinach & Provolone Cheese Sauce	\$29.00	\$33.00

Pasta

Stuffed Shells Pomodoro	<i>Vegetarian</i>	\$29.00	\$33.00
Pasta Primavera	<i>Vegetarian</i>	\$29.00	\$33.00
Spinach & Mushroom Lasagna	<i>Vegetarian</i>	\$29.00	\$33.00
Lasagna with Meat		\$29.00	\$33.00

Beef Medium Rare, unless another temperature is specified

Prime Rib with Horseradish		Market Price	Market Price
Oven Roasted Sliced Sirloin with a Cabernet Mushroom Sauce		Market Price	Market Price
Oven Roasted Sliced Sirloin Au Poivre	Brandy, peppercorn & cream sauce	Market Price	Market Price
Filet Mignon, Medium, 8 oz. with Wild Mushroom Forrester Sauce		Market Price	Market Price
Meatloaf		\$29.00	\$33.00

Combination Dinner Plates

Filet Mignon & Chicken Breast with a Marsala Wine & Mushroom Sauce		Market Price	Market Price
Shrimp & Fillet Mignon		Market Price	Market Price
Onion Crusted Salmon & Chicken Piccata		\$32.00	\$36.00
Bourbon Glazed Salmon & Chicken Marsala		\$32.00	\$36.00
Butter Crumb Baked Cod & Chicken Florentine		\$32.00	\$36.00
Roast Pork with a Rosemary Shallot Sauce & Chicken Marsala		\$32.00	\$36.00

Children's Meals under 10 years old

Chicken Fingers		\$15.00	\$19.00
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Please add 18% gratuity (Minimum Gratuity \$175.00/Server, 1-Server/30-35 guests required) & 7% sales tax

Chef Fee: 1-2 Chef's will be needed to plate up Sit-down Served Dinners at \$175.00 each.

Chef selected menu substitutions may be required due to supply chain/logistic issues.

Consuming raw or undercooked meats, eggs, or fish may increase your risk of foodborne illness.

Especially if you have certain medical conditions.

Banquet Masters Banquet Buffet

Buffet is open for your guests one and one-half hours

Salad Bar: Mixed Lettuces with Assorted Condiments: Tomatoes, Cucumbers, Red Onions, Black Olives, Green Olives, Carrots, Garbanzo Beans, Greek Peppers, Giardiera, Sliced Beets, Red Skin Potato Salad, Pasta Salad, Three Bean Salad, Assorted Salad Dressings, Rolls & Butter

Entrees (*Choice of Three Entrees in total from Carving Station & Chafing Dish Entrees*):

Carving Station Entrees (*Carved at No Charge*):

- Steamship Round of Roast Beef *Medium Rare* with Horseradish
- Prime Rib of Beef *Medium Rare* with Horseradish _____ *additional cost Market Price*
- Carved Filet Mignon of Beef _____ *additional cost Market Price*
- Leg of Lamb *Medium Rare* with a Rosemary Sauce _____ *additional cost Market Price*
- Sugar Glazed Tennessee Baked Ham
- Roast Pork Loin *with a Rosemary Shallot Sauce*
- Roast Turkey with Dressing, Gravy and Cranberry Sauce

Chafing Dish Entrees:

- Chicken Marsala *Boneless Breast with a Marsala Wine & Mushroom Sauce*
- Chicken Piccata *Boneless Breast with a Lemon Sauce*
- Chicken Florentine *Boneless Breast with a Spinach & Provolone Cheese Sauce*
- Chicken Parmesan *Boneless Breast with Tomato Basil Sauce & Provolone Cheese*
- Mojo Pork *Cuban Style Marinated & Grilled Pork*
- Italian Herb Roasted Chicken *Spanish Chicken & Yellow Rice*
- Chicken Teriyaki *Fried Chicken*
- Salmon Filet with an Almond Sauce *Salmon Filet with a Dill Sauce*
- Onion Crusted Salmon *Bourbon Glazed Salmon Filet*
- Butter Crumb Baked Cod *Tilapia Piccata*
- Baked Cod with Piccata Sauce *Potato Crusted Cod*
- Baked Cod Florentine *Baked Cod with Mango Salsa*
- Stuffed Shells Pomodoro *Vegetarian* *Lasagna with Meat*
- Spinach & Mushroom Lasagna *Vegetarian* *Eggplant Parmesan Vegetarian*

The Banquet Buffet comes with a fresh garden vegetable and appropriate starch.

Chef Selected Dessert Table or Cake Cutting is included in the Banquet Buffet.

Beverages included in the Banquet Buffet: Regular Coffee, Decaf Coffee, Iced Tea, Hot Tea, and Ice Water

On-Premise Price \$27.00 per person Off-Premise Price \$30.00 per person

Prices listed above are for a minimum of 75 guests.

Buffets are available for smaller groups at an additional cost.

Please add an 18% gratuity (*Minimum Gratuity \$175.00*) and 7% sales tax
Chef selected menu substitutions may be required due to supply chain/logistic issues.

**Consuming raw or undercooked meats, eggs, or fish may increase your risk of foodborne illness.
Especially if you have certain medical conditions.**

Banquet Masters Buffet

Appetizer Bar

Appetizer Bar is available for your guests for one-hour

- Assorted Cheeses with Crackers and Fresh Vegetable Crudités

Banquet Masters Buffet

Buffet is open for your guests one and one-half hours

Salad Bar: Mixed Lettuces with Assorted Condiments: Tomatoes, Cucumbers, Red Onions, Black Olives, Green Olives, Carrots, Garbanzo Beans, Greek Peppers, Giardiera, Sliced Beets, Red Skin Potato Salad, Pasta Salad, Three Bean Salad, Assorted Salad Dressings, Rolls & Butter

Entrees (*Choice of Three Entrees in total from Carving Station & Chafing Dish Entrees*):

Carving Station Entrees (*Carved at No Charge*):

- Steamship Round of Roast Beef *Medium Rare* with Horseradish
- Prime Rib of Beef *Medium Rare* with Horseradish _____ *additional cost Market Price*
- Carved Filet Mignon of Beef _____ *additional cost Market Price*
- Leg of Lamb *Medium Rare* with a Rosemary Sauce _____ *additional cost Market Price*
- Sugar Glazed Tennessee Baked Ham
- Roast Pork Loin *with a Rosemary Shallot Sauce*
- Roast Turkey with Dressing, Gravy and Cranberry Sauce

Chafing Dish Entrees:

- Chicken Marsala *Boneless Breast with a Marsala Wine & Mushroom Sauce*
- Chicken Piccata *Boneless Breast with a Lemon Sauce*
- Chicken Florentine *Boneless Breast with a Spinach & Provolone Cheese Sauce*
- Chicken Parmesan *Boneless Breast with Tomato Basil Sauce & Provolone Cheese*
- Mojo Pork *Cuban Style Marinated & Grilled Pork*
- Italian Herb Roasted Chicken *Spanish Chicken & Yellow Rice*
- Chicken Teriyaki *Fried Chicken*
- Salmon Filet with an Almond Sauce *Salmon Filet with a Dill Sauce*
- Onion Crusted Salmon *Bourbon Glazed Salmon Filet*
- Butter Crumb Baked Cod *Tilapia Piccata*
- Baked Cod with Piccata Sauce *Potato Crusted Cod*
- Baked Cod Florentine *Baked Cod with Mango Salsa*
- Stuffed Shells Pomodoro *Vegetarian* *Lasagna with Meat*
- Spinach & Mushroom Lasagna *Vegetarian* *Eggplant Parmesan Vegetarian*

Banquet Masters Buffets come with a fresh garden vegetable and appropriate starch.

Chef Selected Dessert Table or Cake Cutting is included in the Banquet Masters Buffet.

Beverages included in the Buffet: Regular Coffee, Decaf Coffee, Iced Tea, Hot Tea, and Ice Water

On-Premise Price \$30.00 per person

Off-Premise Price \$33.00 per person

Prices listed above are for a minimum of 75 adult guests.

Buffets are available for smaller groups at an additional cost.

Please add an 18% gratuity (*Minimum Gratuity \$175.00*) and 7% sales tax
Chef selected menu substitutions may be required due to supply chain/logistic issues.

**Consuming raw or undercooked meats, eggs, or fish may increase your risk of foodborne illness.
Especially if you have certain medical conditions.**

Banquet Masters Grand Buffet

Appetizer Bar

Appetizer Bar is available for your guests one-hour

- Assorted Cheeses with Crackers and Fresh Vegetable Crudités

Hot Selections-Butlered Hors d'oeuvres *Please choose four*

Crabmeat Stuffed Mushrooms

Spring Egg Rolls-Vegetarian

Chinese Egg Rolls

Assorted Mini Quiche

Toasted Cheese Raviolis

Spanakopita-Spinach, Feta Cheese & Filo

Quesadillas with Black Beans, Pepper Jack Cheese

Quesadillas with Chicken, Smoked Gouda Cheese

Quesadillas with Pulled BBQ Pork, Cheddar Cheese

Franks in a Jacket

Meatballs-Choose one:

Swedish, Teriyaki, Italian, BBQ, Greek, or

Sweet & Sour Meatballs

Chicken Tenders

Chicken Drumettes

Buffalo Wings (*Mild, Medium or Hot*)

Fried Calamari Rings *Squid*

Grand Buffet

Buffet is open for your guests one and one-half hours

Salad Bar: Mixed Lettuces with Assorted Condiments: Tomatoes, Cucumbers, Red Onions, Black Olives, Green Olives, Carrots, Garbanzo Beans, Greek Peppers, Giardiera, Sliced Beets, Red Skin Potato Salad, Pasta Salad, Three Bean Salad, Assorted Salad Dressings, Rolls & Butter

Entrees (*Choice of Four Entrees in total from Carving Station & Chafing Dish Entrees*):

Carving Station Entrees (*Carved at No Charge*):

- Steamship Round of Roast Beef *Medium Rare* with Horseradish
- Prime Rib of Beef *Medium Rare* with Horseradish _____ *additional cost Market Price*
- Carved Filet Mignon of Beef _____ *additional cost Market Price*
- Leg of Lamb *Medium Rare* with a Rosemary Sauce _____ *additional cost Market Price*
- Sugar Glazed Tennessee Baked Ham
- Roast Pork Loin *with a Rosemary Shallot Sauce*
- Roast Turkey with Dressing, Gravy and Cranberry Sauce

Chafing Dish Entrees:

- Chicken Marsala *Boneless Breast with a Marsala Wine & Mushroom Sauce*
- Chicken Piccata *Boneless Breast with a Lemon Sauce*
- Chicken Florentine *Boneless Breast with a Spinach & Provolone Cheese Sauce*
- Chicken Parmesan *Boneless Breast with Tomato Basil Sauce & Provolone Cheese*
- Mojo Pork *Cuban Style Marinated & Grilled Pork*
- Italian Herb Roasted Chicken *Spanish Chicken & Yellow Rice*
- Chicken Teriyaki *Fried Chicken*
- Salmon Filet with an Almond Sauce *Salmon Filet with a Dill Sauce*
- Onion Crusted Salmon *Bourbon Glazed Salmon Filet*
- Butter Crumb Baked Cod *Tilapia Piccata*
- Baked Cod with Piccata Sauce *Potato Crusted Cod*
- Baked Cod Florentine *Baked Cod with Mango Salsa*
- Stuffed Shells Pomodoro *Vegetarian* *Lasagna with Meat*
- Spinach & Mushroom Lasagna *Vegetarian* *Eggplant Parmesan Vegetarian*

Banquet Masters Buffets come with a fresh garden vegetable and appropriate starch.

Chef Selected Dessert Table or Cake Cutting is included in the Grand Buffet.

Beverages included in the Buffet: Regular Coffee, Decaf Coffee, Iced Tea, Hot Tea, and Ice Water

On-Premise Price \$32.50 per person

Off-Premise Price \$35.50 per person

Prices listed above are for a minimum of 75 adult guests.

Buffets are available for smaller groups at an additional cost.

Please add an 18% gratuity (*Minimum Gratuity \$175.00*) and 7% sales tax

Chef selected menu substitutions may be required due to supply chain/logistic issues.

Consuming raw or undercooked meats, eggs, or fish may increase your risk of foodborne illness.

Especially if you have certain medical conditions.

Banquet Masters Deluxe Buffet

Appetizer Bar

Appetizer Bar is available for your guests one-hour

- Shrimp Cocktail Display with Lemon & Cocktail Sauce
- Assorted Cheeses with Fresh Fruit and Fresh Vegetable Crudités

Hot Selections-Butlered Hors d'oeuvres *Please choose four*

Crabmeat Stuffed Mushrooms

Spring Egg Rolls-*Vegetarian*

Chinese Egg Rolls

Assorted Mini Quiche

Toasted Cheese Raviolis

Spanakopita-*Spinach, Feta Cheese & Filo*

Quesadillas with Black Beans, Pepper Jack Cheese

Quesadillas with Chicken, Smoked Gouda Cheese

Quesadillas with Pulled BBQ Pork, Cheddar Cheese

Franks in a Jacket

Meatballs-Choose one:

Swedish, Teriyaki, Italian, BBQ, Greek, or

Sweet & Sour Meatballs

Chicken Tenders

Chicken Drumettes

Buffalo Wings (*Mild, Medium or Hot*)

Fried Calamari Rings *Squid*

Deluxe Buffet

Buffet is open for your guests one and one-half hours

Salad Bar: Mixed Lettuces with Assorted Condiments: Tomatoes, Cucumbers, Red Onions, Black Olives, Green Olives, Carrots, Garbanzo Beans, Greek Peppers, Giardiera, Sliced Beets, Red Skin Potato Salad, Pasta Salad, Three Bean Salad, Assorted Salad Dressings, Rolls & Butter

Entrees (*Choice of Four Entrees in total from Carving Station & Chafing Dish Entrees*):

Carving Station Entrees (*Carved at No Charge*):

- Prime Rib of Beef *Medium Rare with Horseradish* _____ *additional cost Market Price*
- Filet Mignon of Beef *Medium Rare* _____ *additional cost Market Price*
Served with Horseradish and a Cognac Peppercorn Sauce or a Cabernet Mushroom Sauce
- Leg of Lamb *Medium Rare with a Rosemary Shallot Sauce* _____ *additional cost Market Price*
- Sugar Glazed Tennessee Baked Ham
- Roast Pork Loin *with a Rosemary Shallot Sauce*
- Roast Turkey with Dressing, Gravy and Cranberry Sauce

Chafing Dish Entrees:

- Chicken Marsala *Boneless Breast with a Marsala Wine & Mushroom Sauce*
- Chicken Piccata *Boneless Breast with a Lemon Sauce*
- Chicken Florentine *Boneless Breast with a Spinach & Provolone Cheese Sauce*
- Chicken Parmesan *Boneless Breast with Tomato Basil Sauce & Provolone Cheese*
- Mojo Pork *Cuban Style Marinated & Grilled Pork*
- Italian Herb Roasted Chicken
- Chicken Teriyaki
- Salmon Filet with an Almond Sauce
- Onion Crusted Salmon
- Butter Crumb Baked Cod
- Baked Cod with Piccata Sauce
- Baked Cod Florentine
- Stuffed Shells Pomodoro *Vegetarian*
- Spinach & Mushroom Lasagna *Vegetarian*
- Spanish Chicken & Yellow Rice
- Fried Chicken
- Salmon Filet with a Dill Sauce
- Bourbon Glazed Salmon Filet
- Tilapia Piccata
- Potato Crusted Cod
- Baked Cod with Mango Salsa
- Lasagna with Meat
- Eggplant Parmesan *Vegetarian*

Banquet Masters Buffets come with a fresh garden vegetable and appropriate starch.

Chef Selected Dessert Table or Cake Cutting is included in the Deluxe Buffet.

Beverages included in the Buffet: Regular Coffee, Decaf Coffee, Iced Tea, Hot Tea, and Ice Water

On-Premise Price

\$44.00 per person

Off-Premise Price \$47.00 per person

Prices listed above are for a minimum of 75 adult guests.

Buffets are available for smaller groups at an additional cost.

Please add an 18% gratuity (Minimum Gratuity \$175.00) and 7% sales tax

Chef selected menu substitutions may be required due to supply chain/logistic issues.

Consuming raw or undercooked meats, eggs, or fish may increase your risk of foodborne illness.

Especially if you have certain medical conditions.

Proposals for 100 Guests at Banquet Masters

Sit-Down Served Plated Dinner-4 hours

Appetizers-none-but may be added

Sit-Down Served Plated Dinner:

Garden or Caesar Salad, Rolls & Butter, Entrée, Hot Vegetable & Starch, Cake Cutting or Dessert, Coffee, Tea & Decaf

# of Guests	Item	Plated Entrée Cost	Cost w/Tip & Tax	Total for 100
90	Sit-Down Served Plated Dinner	\$29.00 pp. ++	.	\$2610.00
10	Chicken Fingers-Child 0-10 years	\$15.00 pp. ++		\$150.00
100	Food & Beverage			\$2760.00
	Servers 18% Gratuity or \$175.00/Server minimum, Minimum 1-Server per 30-35 guests			\$525.00
TBD	Room Rental Fee			TBD
	7% Sales Tax			\$229.95
100	Total Sit-Down Served Plated Dinner based on 100 guests (90 adults & 10 children)			\$3514.95

Hors D'oeuvres Reception-4 hours

Appetizers-none

Hors D' Oeuvres Reception: Choose **8 Appetizers** from the Hot & Cold Selections plus **One Carved Item** w/Rolls & Condiments,

Cake Cutting is included, Coffee, Tea & Decaf

# of Guests	Item	Lt. Hors d'oeuvre Cost	Cost w/Tip & Tax	Total for 100
90	Hors D'oeuvres Reception	\$24.00 pp. ++	\$30.30 pp.	\$2727.00
05	Child 4-10 years		\$18.18 pp.	\$90.90
05	Child 0-3 years		N/C	\$-0-
TBD	Room Rental Fee			TBD
100	Hors D'oeuvres Reception based on 100 guests (90 adults & 10 children)			\$2817.90

Banquet Buffet-4 hours

Appetizers-none

Banquet Buffet: Salad Bar, **3-Entrees**, Hot Vegetable & Starch, Cake Cutting or Dessert, Coffee, Tea & Decaf

# Guests	Item	Banquet Buffet Cost	Cost with Tip & Tax	Total for 100
90	Banquet Buffet 11 years+	\$27.00 pp. ++	\$34.09 pp.	\$3068.00
05	Child 4-10 years old	\$16.20 pp. ++	\$20.46 pp.	\$102.30
05	Child 0-3 years old	\$-0- pp. ++	No charge	\$-0-
TBD	Room Rental Fee			TBD
100	Total Banquet Buffet based on 100 guests (90 adults & 10 children)			\$3170.30

Banquet Masters Buffet-4 hours

Appetizers-Cheeses & Crackers, Vegetables & Dip

Banquet Masters Buffet: Salad Bar, **3-Entrees**, Hot Vegetable & Starch, Cake Cutting or Dessert, Coffee, Tea & Decaf

# Guests	Item	Banquet Masters Buffet Cost	Cost with Tip & Tax	Total for 100
90	Banquet Masters Buffet 11 years+	\$30.00 pp. ++	\$37.88 pp.	\$3409.20
05	Child 4-10 years old	\$18.00 pp. ++	\$22.73 pp.	\$113.65
05	Child 0-3 years old	\$-0- pp. ++	No charge	\$-0-
TBD	Room Rental Fee			TBD
100	Total Banquet Masters Buffet based on 100 guests (90 adults & 10 children)			\$3522.85

Grand Buffet-4 hours

Appetizers-Cheeses & Crackers, Vegetables & Dip, plus **4-Hot Butler Hors d'oeuvres**

Banquet Masters Grand Buffet: Salad Bar, **4-Entrees**, Hot Vegetable & Starch, Cake Cutting or Dessert, Coffee, Tea & Decaf

# of Guests	Item	Grand Buffet Cost	Cost w/Tip & Tax	Total for 100
90	Grand Buffet	\$32.50 pp. ++	\$41.03 pp.	\$3692.70
05	Child 4-10 years old	\$19.50 pp. ++	\$24.62 pp.	\$123.10
05	Child 0-3 years old	\$-0- pp. ++	No charge	\$-0-
TBD	Room Rental Fee			TBD
100	Total Grand Buffet based on 100 guests (90 adults & 10 children)			\$3815.80

- Proposals listed above are based on 100 guests, for a **4-hour reception time**.
- **The Room Rental for parties of 130 or less is \$1000.00. The room rental for parties of 130 or more is \$2000.00.**
- **Overtime** is available at an additional fee per hour after the 4-hour party time has been reached.
- **Deposit is \$1000.00** for a room that can hold 30-130 guests. **Deposit is \$2000.00** for a room that can hold 130-600 guests.
- **Deposit is due at booking. The deposit is a non-refundable deposit & non-transferable deposit.**
- **Balance is due 8 days prior** to the reception, along with the menu and number of guests.
- Black tablecloths & napkins, china, silverware, and glassware are included.

Four Dinner Proposals for 100 Guests for Off-site Catering by Banquet Masters

Sit-down Served Dinner, Choice of Two Entrées:

Appetizers: Not quoted but can be added.

Sit-Down Served Dinner:

Garden Salad, Rolls & Butter, Entrée, Hot Vegetable & Starch, and Cake Cutting or Dessert, Coffee, Tea & Decaf

# Guests	Item	Plated Entrée Cost	Cost w/ Tip & Tax	Total for 100
90	Sit-Down Served Plated Dinners	\$33.00 pp. ++		\$2970.00
10	Chicken Fingers-Child 0-10 years	\$19.00 pp. ++		\$190.00
100	Food & Beverage Total			\$3160.00
04	Servers 18% Gratuity or \$175.00/Server minimum, Minimum 1-Server per 30 guests			\$700.00
02	Kitchen Personnel to Plate up	\$175.00 ea.		\$350.00
TBD	Catering Fee/Kitchen Fee	Depends on the Facility-TBD		TBD
	7% Sales Tax			\$294.70
100	Total Sit-down served plated dinner based on 100 guests (90 adults & 10 children)			\$4504.70

Banquet Buffet

Appetizers-none

Banquet Buffet: Salad Bar, **3-Entrees**, Hot Vegetable & Starch, Cake Cutting or Dessert, Coffee, Tea & Decaf

# Guests	Item	Banquet Buffet Cost	Cost with Tip & Tax	Total for 100
90	Banquet Buffet 11 years+	\$30.00 pp. ++	\$37.88 pp.	\$3409.20
05	Child 4-10 years old	\$18.00 pp. ++	\$22.73 pp.	\$113.65
05	Child 0-3 years old	\$-0- pp. ++	No charge	\$-0-
TBD.	Catering Fee/Kitchen Fee	Depends on the Facility-TBD		TBD
100	Total Banquet Buffet based on 100 guests (90 adults & 10 children)			\$3522.85

Banquet Masters Buffet

Appetizers-Cheeses & Crackers, Vegetables & Dip

Banquet Masters Buffet: Salad Bar, **3-Entrees**, Hot Vegetable & Starch, Cake Cutting or Dessert, Coffee, Tea & Decaf

# Guests	Item	Banquet Masters Buffet Cost	Cost with Tip & Tax	Total for 100
90	Banquet Masters Buffet 11 years+	\$33.00 pp. ++	\$41.67 pp.	\$3750.30
05	Child 4-10 years old	\$19.80 pp. ++	\$21.97 pp.	\$109.85
05	Child 0-3 years old	\$-0- pp. ++	No charge	\$-0-
TBD.	Catering Fee/Kitchen Fee	Depends on the Facility-TBD		TBD
100	Total Banquet Masters Buffet based on 100 guests (90 adults & 10 children)			\$3860.15

Grand Buffet

Appetizers-Cheeses & Crackers, Vegetables & Dip, **4-Hot Butler Hors d'oeuvres**

Grand Buffet: Salad Bar, **4-Entrees**, Hot Vegetable & Starch, Cake Cutting or Dessert, Coffee, Tea & Decaf

# Guests	Item	Grand Buffet Cost	Cost with Tip & Tax	Total for 100
90	Grand Buffet	\$35.50 pp. ++	\$44.82 pp.	\$4033.80
05	Child 4-10 years old	\$21.30 pp. ++	\$26.89 pp.	\$134.45
05	Child 0-3 years old	\$-0- pp. ++	No charge	\$-0-
TBD	Catering Fee/Kitchen Fee	Depends on the Facility-TBD		TBD
100	Total Grand Buffet based on 100 guests (90 adults & 10 children)			\$4168.25

- Proposals listed above are based on 100 guests, for a **4-hour reception** time at an **Off-Site location**. Banquet Masters Staff will be arriving **3 hours prior** to the start of the event to set-up and prepare for your event. The food will arrive later with the Chef.
- Banquet Masters Staff is paid by an 18% Gratuity. Costs are based on a **4-hour party time**.
- Minimum gratuity is \$175.00/Server.
- Overtime** is available at **\$50.00 per hour per server**, after the 4-hour party time has been reached.
- Black Tablecloths & Napkins, China, Silverware, Coffee Cups, Water Glasses and Staff are included.**
- Wine Glasses, Champagne Glasses, and additional glassware are available at an additional charge.
- Deposit is \$600.00 due at booking. Balance is due 8 days prior to the reception**, with the menu and number of guests.
- A **Tax Exemption Certificate** is due prior to the event for tax exempt functions.
- DJ, Centerpieces, Party Favors, Photographer, Wedding Cake, Tables and Chairs are not included.
- Catering Fees/Kitchen Fees** charged to Banquet Masters by some of the Banquet Halls are not included in the above quotes

Banquet Masters Information & Restrictions

Guaranteed Number:

Banquet Masters must have your guaranteed number of guests **72 hours prior to the event**. If not, your expected number will become your guaranteed number. The guaranteed number is the amount you will pay for, unless the actual number of guests is greater than the guaranteed number. If the number of guests attending is greater than the expected number, you will be charged for the number of guests attending. If fewer guests attend than the guaranteed number, you will be charged for the guaranteed number of guests.

Overages:

Banquet Masters will prepare the guaranteed number of meals ordered. Banquet Masters does try to prepare for an additional 05% over your guaranteed number or to a **maximum of 10 meals**, whichever is the lesser number.

An allowance for additional meals is not guaranteed.

Deposit:

The deposit for a function is required at the time of booking. The **deposit is non-refundable and non-transferable**.

The deposit is applied to the cost of your banquet and deducted from the final bill.

Payment:

Banquet Masters request payment at the time of the function, unless credit has been established prior to the event.

Wedding Receptions payments are due 8 days prior to the event, along with the number of guests attending.

Gratuity:

A customary 18% gratuity and 7% sales tax will be added to all menu items.

Tax Exempt Functions:

A copy of your **Tax-Exempt Certificate (DR-14)** or **FL Annual Resale Certificate for Sales Tax (DR-13)** must be presented **prior to the event** for all tax-exempt functions. If you do not provide Banquet Masters with a copy prior to the event, you will be charged sales tax.

Overtime:

All functions are based on a four (4) hour party time. Functions that exceed four (4) hours will be charged overtime.

Overtime at Banquet Masters will be charged at a rate based on your room selection.

Overtime for Off-premise functions will be charged at **\$50.00 per hour per Staff member** for all additional time.

Security:

Banquet Masters shall not assume any responsibility for the storage, damage, breakage, or loss of any merchandise, articles, or equipment left at Banquet Masters or Off-premise locations. **Banquet Master accepts no responsibility** for the loss or breakage of Champagne Flutes, Cake Tops, Cake Pillars, Wedding or Specialty Cakes, Cake Servers, Fountains, or other party favors used for the party.

Decorations:

Banquet Masters will **not permit** the affixing of anything to the walls, floors, or ceilings with nails, tacks, staples or two-sided tape. Banquet Masters does **not permit** the removal of any pictures, mirrors, plants, or decorations already adhered to our walls or lobby areas. Banquet Masters does **not allow** confetti, sequins, glitter, potpourri, or other loosely scattered objects for decorating effects on the tables and dining rooms. Birdseed is **not allowed** on Banquet Masters property.

Clean up fee of \$200.00 minimum will be charged for violating these policies.

Damages:

If there is any intentional damage or destruction of Banquet Masters property and equipment the **engager of the event is responsible for restitution**. If wedding cake or frosting is left on the walls or floors a minimum clean-up fee of \$200.00 will be charged.

Menus & Linen Colors:

Menus are recommended to be finalized **14 days prior to the event**.

Black Tablecloths and Napkins are available at no charge. Colored Tablecloths, Colored Napkins, Chair Covers, and Centerpieces are not provided by Banquet Masters. Banquet Masters can provide a list of vendors for your review.

Leftovers:

No leftover food or beverages are to leave Banquet Masters premises. Leftovers are the property of Banquet Masters and will be disposed of in accordance with the State of Florida Health Department guidelines for food handling and safety.

Off-premise Catering:

Additional fees may apply depending on distance and fees charged to Banquet Masters by the catering halls.

Safety Notice:

Consuming raw or undercooked meats, eggs, or fish may increase your risk of foodborne illness.

Especially if you have certain medical conditions.