

WHERE EXPECTED ENDS, EXTRAORDINARY BEGINS.

Celebration
HOTEL

TABLE OF CONTENTS

EXCEPTIONAL MEETINGS	03
THE CELEBRATION DIFFERENCE	04
EVENT SPACE	05
FOOD AND BEVERAGE	06
CELEBRATION EXPERIENCES	07
SERVICES & OFFERINGS	10
CAPACITY CHART & FLOOR PLANS	11
AUDIO VISUAL	12
CATERING MENUS	
Celebration Hotel	
Guidelines.....	13
Beverages	14
Celebration Breakfast Displays	15
Celebration Breakfast Enhancements.....	16
Celebration Breaks.....	17
Celebration Buffet Luncheons.....	19
Celebration Plated Lunches	21
Celebration Grab & Go.....	23
Celebration Plated Dinners	24
Celebration Dinner Buffets.....	26
Celebration Dinner Buffet Enhancements	28
Grande Reception.....	30
Hors d'oeuvre Packages	32
Hors d'oeuvres.....	33
Reception Beverages.....	34





PLAN TO BE INSPIRED.

EXCEPTIONAL MEETINGS

Your meeting is the only meeting that matters. You'll feel it in everything we do. Whether you're with us to celebrate a milestone, make a future-defining decision, generate and innovate new ideas, connect and build relationships or reveal the next big thing—your mission is our only agenda.

Celebration Hotel has a way of inviting your creativity to come out and play. Stir your curiosity. And imagine things differently. Around every corner a new surprise, be it an art collection you've never seen or a beautiful natural Florida lake view. The chic space and intuitive service sets a tone both captivating and charming, where you'll feel welcomed and inspired, motivated and well taken care of. It's nearly impossible to describe but once you arrive, you'll get it.



MORE OF WHAT MATTERS.

THE CELEBRATION DIFFERENCE

What matters to you, happens here. While you plan your meeting down to the tiniest detail, we leave the doors open for the unexpected. That's why you could add things like an art gallery happy hour or handcrafted cocktail classes to your contract. Or a Surrey Bike Tour to your agenda. You can expect that your event will be just as planned. You can only imagine what else we can bring to inspire or simply render your guests speechless. If you're tempted to try something remarkable, you're in great company. The only people as dedicated to your event as you, are our passionate Grand Performers who deliver it.

GRAND CELEBRATION ART GALLERY



INSPIRATION DRIVEN.

EVENT SPACE

Every finish, every chandelier, every piece of art on the wall and every chair you sit in was thoughtfully hand-selected with one intention in mind, to truly inspire our guests. When a small group gathers for a board meeting, a sales team joins forces, or a 150-member company celebrates a winning year, we give them the backdrop that brings their story to life. It's so much more than square footage. It's transcending from space to a feeling that your time together was exceptional.



SABAL BALLROOM



MANGROVE BOARDROOM



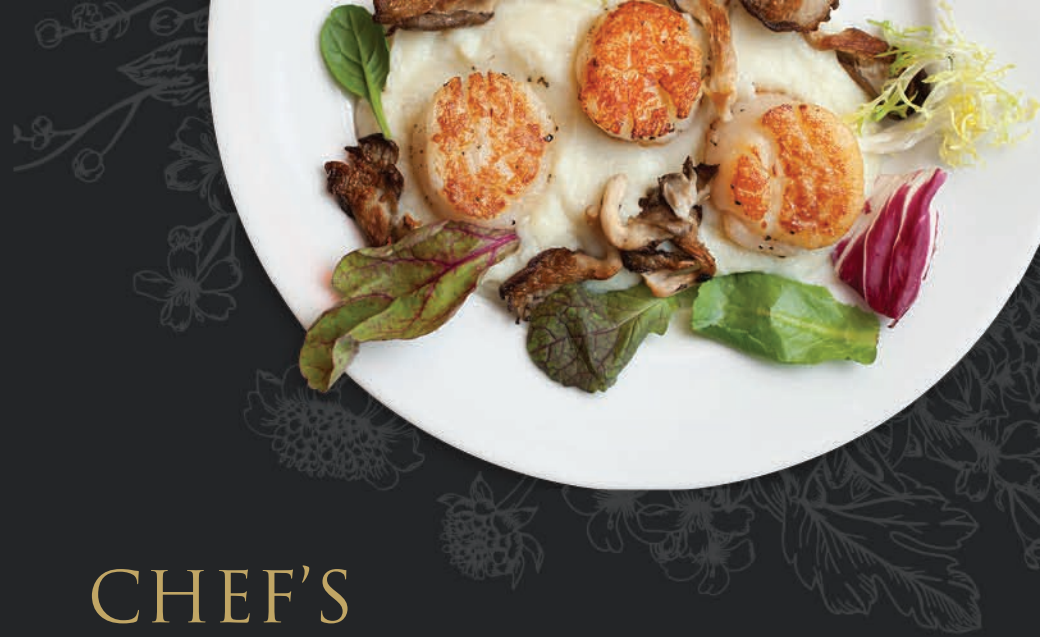
LAKESIDE BAR + GRILL PATIO



LAKESIDE BAR + GRILL



LAKESIDE BAR + GRILL



CHEF'S TABLE CUISINE.

FOOD AND BEVERAGE

At Lakeside Bar + Grill, we rebel against banquet meals for one simple reason, we're passionate about every plate—even the ones you custom create for your event. So when you dine with us, know that it's much more than a break for food. It's another inspired experience we are thrilled to share with you.

We believe some of the moments between schedules are the most memorable. So we create unique and unusual cocktails with stories of their own and serve them in interesting spaces guaranteed to stir great conversation. Take a moment to try one of our exclusive wines over dinner in our private dining room overlooking the lake.



SAMPLE THE UNUSUAL.

CELEBRATION EXPERIENCE

From the lobby that greets you to the guest room you rest in and every hallway in between, we invite you to pause for a second, find what raises your pulse, try something different and share these moments together. Celebration delivers a hotel and art gallery full of original pieces, a spa experience, live and curated music, incredible dining and destination adventures, all in one stay. Add any of these to the schedule and your day becomes much more than a meeting.



CELEBRATION HOTEL LOBBY BAR





PASSION AND
PURPOSE.

Celebration
HOTEL

SET THE STAGE.

AN INSPIRED MENU OF SPACES, CUISINE,
EXPERIENCES AND MEETING MUST-HAVES.



BEGIN WITH A BLANK CANVAS.

SERVICES & OFFERINGS

Every meeting begins with a fresh start where new ideas are born, visions take shape, and stories come to life. We have spaces that inspire, cuisine and cocktails that dare you to taste something new, and experiences that transform events—from small boardroom gatherings to large company retreats.

Take a look at our offerings and feel free to wander away from what you've always done. We would be delighted to create something unique and inspiring for your group. After all, extraordinary starts at the edges of your usual plans.



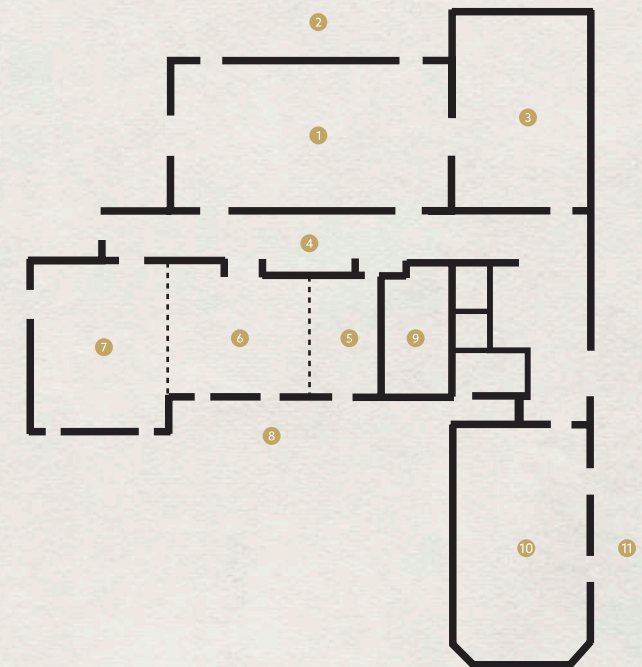
AVIARY BALLROOM

CAPACITY CHART & FLOOR PLANS

MEETING ROOM	SQ. FT.	RECEPTION	BANQUET	THEATER	CLASSROOM	U-SHAPE	CONFERENCE
Sabal One	286	10	8	10	4	-	10
Sabal Two	594	40	40	40	12	8	16
Sabal Three	783	50	50	50	20	14	14
Sabal Ballroom	1,663	120	120	100	60	45	-
Sabal Terrace	273	30	30	-	-	-	-
Aviary Ballroom	1,170	80	60	70	20	25	20
Lakeside Terrace	2,400	100	60	-	-	-	-
Mangrove Boardroom	286	-	-	-	-	-	12
Private Dining Room	572	20	18	-	12	-	18
Plantation Room	1,040	100	80	80	54	24	-
Orange Grove Room	676	40	50	60	32	20	20

**Floor plans are not shown to scale.*

1. PLANTATION ROOM 2 PLANTATION TERRACE
3. ORANGE GROVE ROOM 4. PRE-FUNCTION 5. SABAL ONE
6. SABAL TWO 7. SABAL THREE 8. SABAL TERRACE
9. MANGROVE BOARDROOM 10. AVIARY BALLROOM
11. LAKESIDE TERRACE





STATE-OF-THE-ARTISTIC AUDIO VISUAL

For your convenience, our in-house audio visual department is fully equipped to supply all of your audio visual needs with state-of-the art equipment.

MEETING ENHANCEMENTS

- Extension Cords
- Power Strip
- Wireless Presentation Remote
- Whiteboard
- Flipchart
- LCD Projector
- Standard and Wireless Microphones
- Multi-Channel Mixers
- DVD Player
- Inspired Lighting
- House Audio
- Elegant Pipe and Drape
- Computers and Printers
- Phones and Internet Connectivity

Your Event Services Manager will gladly provide assistance with your audio visual requirements.



GUIDELINES

REFRESHING BREAKS

Breaks are priced on 45 minutes of service; replenishments of any menu items after 45 minutes are charged on consumption.

LUNCH & DINNER BUFFETS*

For a minimum of 25 guests. Events with less than 25 guests will have an additional \$7/person surcharge.

CHEF-INSPIRED DISPLAYS*

Each display requires a chef attendant at \$175. One chef attendant per 75 guests, minimum of 25 guests. Events with less than 25 guests—\$7/person surcharge.

GRAB & GO*

Maximum of two options permitted; minimum quantity of five per option.

PLATED LUNCH AND DINNER EVENTS

Maximum of two entrée selections permitted; menu will be priced based on highest priced entrée.

BARTENDER

A bartender fee of \$175/bartender will be applied to all bars (4 hours). Each additional hour is \$50/bartender. One bartender per 75 guests.

PRICING

Menu prices are subject to a 25% service charge and 7.5% state sales tax. Prices are subject to change until signed event orders are received by the Event Services Manager.

HORS D'OEUVRE RECEPTIONS

Hors d'oeuvres receptions are priced on 1 hour of service.

**All items are displayed for a maximum of 90 minutes to ensure health and safety standards.*

BEVERAGES

FRESHLY BREWED REGULAR,
DECAFFEINATED COFFEE AND
ASSORTED SPECIALTY TAZO® TEAS • \$80 / GAL

SANPELLEGRINO® SPARKLING WATER • \$5

EVIAN® SPRING WATER • \$5

ASSORTED COCA-COLA® PRODUCTS • \$5

GOURMET SODAS • \$6

Root Beer, Vanilla Cream, Orange Cream, Black Cherry

BOTTLED MINUTE MAID® LEMONADES • \$6

ORGANIC ICED TEA® • \$6

*Sweet, Unsweetened, Peach, Lemon, Green Tea,
Raspberry, Diet Lemon*

ASSORTMENT OF ALL BOTTLED BEVERAGES,
CHARGED ON CONSUMPTION • \$7



CELEBRATION BREAKFAST DISPLAYS

All Celebration Breakfast Displays include fresh orange juice and grapefruit juice and assorted specialty Tazo® Teas.

AMERICAN CONTINENTAL • \$24 / PP

Warm Breakfast Pastries: Cinnamon Rolls, Morning Glory Mini Muffins, Danishes, Croissants, Toast, English Muffins

Greek Yogurt Bar: Fresh Berries, House Baked Granola, Dried Fruits, Honey

Fresh Cut Fruit with Garden Berries

AMERICAN CLASSIC • \$29 / PP

Greek Yogurt Bar: Fresh Berries, House Baked Granola, Dried Fruits, Honey

Fresh Cut Fruit with Garden Berries

Scrambled Eggs with Aged Cheddar Cheese and Fresh Herbs

Smoked Bacon or Sausage

Roasted Fingerling Potatoes

GOURMET AMERICAN • \$42 / PP

Warm Breakfast Pastries: Cinnamon Rolls, Morning Glory Mini Muffins, Danishes, Croissants, Toast, English Muffins

Greek Yogurt Bar: Fresh Berries, House Baked Granola, Dried Fruits, Honey

Fresh Cut Fruit with Garden Berries

Scrambled Eggs with Aged Cheddar Cheese and Fresh Herbs

Celebration Egg Sandwich: Freshly Baked Croissants with Scrambled Eggs, Black Forest Ham, Swiss Cheese

(Whole wheat available if requested in advance)

Smoked Bacon or Sausage

Roasted Fingerling Potatoes

GOURMET EUROPEAN • \$44 / PP

Smoked Salmon Display with Herbed Cream Cheese, Capers, Red Onion, Hard Boiled Egg and Toasted Bagels

Fresh Cut Fruit with Garden Berries

Quiche Lorraine

Hard and Soft Cheeses with Sliced Prosciutto and Baguette

Warm Hard Boiled Eggs

Roasted Fingerling Potatoes

GOURMET BRUNCH • \$54 / PP

Fresh Whole Fruits

Smoked Salmon Display with Herbed Cream Cheese, Capers, Red Onion, Hard Boiled Egg and Toasted Bagels

Quiche Lorraine

Buttermilk Pancakes with Berry Compote and Maple Syrup

Smoked Bacon or Turkey Sausage

Roasted Fingerling Potatoes



CELEBRATION BREAKFAST ENHANCEMENTS

Only available as an enhancement to Celebration Breakfast Displays.

FRESH BAKED CHOCOLATE CROISSANTS • \$30 / DOZ

BREAKFAST PASTRIES • \$39 / DOZ

Cinnamon Rolls, Morning Glory Mini Muffins, Danishes, Croissants

GOURMET BAGELS • \$130 / SERVES 15

Assorted Cream Cheese Schmears, Whipped Butter and Preserves, Almond Butter, Smoked Salmon, Capers, Tomatoes, Diced Red Onions, Chopped Egg

INDIVIDUAL CEREALS • \$5 / PP

*Kellogg's® Cereals, Kashi® Cereals, Chilled Skim and 2% Milks
(Soy and Almond Milks Available)*

YOGURT BAR • \$5 / PP

Greek Yogurt, Fresh Berries, House Baked Granola, Dried Fruits, Honey

BREAKFAST BURRITOS • \$6 / PP

Scrambled Eggs, Monterey Jack, Onions, Peppers, Mexican Chorizo, Salsa

SUNRISE SMOOTHIES • \$7 / PP

Greek Yogurt, Fresh Garden Berries, Bananas

CHEF ATTENDED STATIONS

OMELETTES • \$15 / PP

Vegetables

Tomatoes, Spinach, Mushrooms, Peppers, Onions

Proteins

Black Forest Ham, Smoked Bacon, Smoked Salmon

Cheeses

Aged Cheddar, Monterey Jack, Goat Cheese, Feta, Gruyère

WAFFLES • \$12 / PP

Accompaniments

Fresh Whipped Cream and Butter, Warm Maple Syrup, Cinnamon Sugar

Enhancers

Fresh Berries, Orange Marmalade, Apple Compote

CELEBRATION BREAKS

MORNING GLORY • \$19 / PP

Glorious Morning Muffins

Breakfast Breads with Sweet Butter

Mini Parfaits

*Blueberries, Toasted Shaved Almonds,
Granola, Greek Yogurt*

Salted Almonds

Roasted Walnuts

RISE & SHINE • \$23 / PP

Yogurt and Granola Bar with Honey and Fresh Berries

Mini Croissants and Croissant Sandwiches

*• Ham & Gruyère Cheese
• Gruyère Cheese, D'arbo Jam and Butter*

Fresh Cut Seasonal Melon

Roasted Mixed Nuts

CHIPS AND DIP • \$19 / PP

Warm Corn Tortilla Chips

Assorted Kettle® Potato chips

Pita Chips

Fresh Hummus

Guacamole and House-Made Salsa

Jalapeño Ranch Dip

Garden Fresh Vegetable Crudités

BARISTA • \$14 / PP

Add-on To Regular Coffee Service

Flavored Creamers, Cinnamon Sticks,
Swizzle Sticks, Cubed Sugars

Almond Biscotti

Chocolate Covered Espresso Beans

Walker's Shortbread Cookies

MILK AND COOKIES • \$19 / PP

House Baked Cookies

*Chocolate Chip, White Chocolate and
Macadamia Nut, Oatmeal Raisin, Peanut
Butter, and Florentine Cookies*

Individual Bottles of Horizon Organic® Milk

FIESTA TIME • \$21 / PP

South of the Border Empanadas

Warm Corn Tortilla Chips

Guacamole and House-Made Salsa

Fresh Queso Blanco

Assorted Hot Sauces



CELEBRATION BREAKS *(Continued)*

DAY AT THE PARK • \$21 / PP

Salted Soft Pretzels with Beer Cheese Sauce
Cracker Jacks®
Smartfood® Popcorn
Mini-Corn Dogs
Premium Mixed Nuts
Hershey's® Mini Chocolate Bars

TRAILSIDE • \$23 / PP

Assorted KIND® Bars
Assorted Cliff® Bars
Ambrosia Signature Trail Mix
Fresh Whole Fruit
Brown Sugar and Spice Beef Jerky

THE CANDY SHOPPE • \$14 / PP

All Day Replenishment (Choose six below)

Life Savers®
Jolly Ranchers
Peanut Butter Bars
Strawberry Bon Bons
M&M's® Peanut and Plain
Hershey's® Miniatures
Reese's® Peanut Butter Cups
Jelly Belly® Jelly Beans
Haribo® Gummi-Bears
Werther's® Originals
Ghiradelli® Chocolate Bars
Bit-O-Honey® Bars

EURO BREAK • \$21 / PP

Domestic and Imported Artisan Cheeses
Hunt Board with Accompaniments
Castelvetrano Olives
French Baguette
SanPellegrino® Sparkling Water

SWEET TREATS • \$21 / PP

Mini-Cupcakes: Red Velvet, Chocolate, Vanilla, Lemon Meringue
Assorted Cookies and Dessert Bars
Individual Bottles of Horizon Organic Milk
Tazo Hot Teas



CELEBRATION BUFFET LUNCHEONS

All Celebration Buffet Luncheons include fresh bread.



PROVINCIAL • \$34 / PP

Baby Greens Salad

*Tango, Lolla Rossa, Mixed Greens, Feta
Grape Tomatoes, Walnut Vinaigrette*

Antipasti

*Artichokes, Roasted Red Peppers, Cured Olives,
Burrata, Fresh Thyme, Basil, Oregano*

Chicken Cacciatore

*Roasted Tomato, White Wine, Capers,
Italian Parsley*

Pan-Seared Whitefish

Caramelized Fennel, Kalamata Olives, Chermoula

Preserved Lemon Risotto with Chives and Pistachio

Chayote Squash Ragout

Basil Peach Crumble

Rustic Apple Galette

GREEN VALLEY • \$39 / PP

Baby Spinach Salad

*Orange, Shaved Fennel, Manchego Cheese,
Pink Peppercorn Gastrique*

Beet Salad

*Pickled Apple, Pomegranate Seeds, Goat
Cheese, Preserved Orange Vinaigrette*

Sweet Tea Brined Pork Tenderloin

Chili Apple Reduction

Coriander Roasted Joyce Farms Chicken

Spiced Orange Glaze

Summer Squash, Tomato, Onion, Pecorino Casserole

Roasted Potatoes

Key Lime Pie

Chocolate Toffee Mousse Cake

BUTCHER CHARCUTERIE BOARD • \$41 / PP

Tomato & Fennel Bisque

Simply Green Salad

*Lolla Rossa, Frisée, Tango, Shaved Fennel,
Strawberries, Pink Peppercorn Dressing*

Red Bliss Potato Salad, Creamy Grain Mustard

Charcuterie & Antipasti Display

*Turkey, Prosciutto, Roast Beef, Salami, Gruyère,
Brie, Goat Cheese, Cambazola, Aged Cheddar,
Artichokes, Roasted Peppers, Kalamata Olives,
Tomatoes, Fresh Mozzarella*

House-made Delicatessen Specialties

Chicken Salad, Tuna Salad, Egg Salad

Assorted Accoutrements

*Lettuce, Tomatoes, Onions, Pickles,
Grain Mustard, Mayonnaise*

Artisanal Breads

Kettle® Potato Chips

Fresh Whole Fruit

Salted Caramel Brownie

Assorted Warm Cookies

CELEBRATION BUFFET LUNCHEONS *(Continued)*

All Celebration Buffet Luncheons include fresh bread.

COUNTRYSIDE • \$44 / PP

Squash and Corn Soup

Squash, Peppers, Onions, Corn Cream, Potatoes

Baby Greens Salad

*Tango, Lolla Rossa, Mixed Greens, Feta
Grape Tomatoes, Walnut Vinaigrette*

Roasted Vegetable Salad

*Peppers, Asparagus Tips, Zucchini, Artichokes,
Lemon Thyme Vinaigrette*

Grilled Coriander Skirt Steak, Chimichurri

Pan Seared Corvina

Citrus Slaw, Saffron Butter Sauce

Chateau Potatoes

Herbed Green Beans

Lemon Chiffon Cake

Salted Caramel Cheesecake

FARMER'S MARKET • \$44 / PP

Sweet Pea Edamame Soup

Arugula Salad

*Candied Pecans, Brie, Apples, Dried Cherries,
Champagne Vinaigrette*

Tomato Mozzarella Salad

*Grape Tomatoes, Fresh Mozzarella, Basil Pesto,
Fresh Herbs*

Pan Seared Salmon, Ginger Mango Chutney

Herb Roasted Chicken Breast, Red Onion Marmalade

Artisan Cheese Cavatappi Pasta

*Asparagus, Cremini Mushrooms,
Green Peas, Pecorino*

Red & White Roasted Quinoa

Salted Caramel Cheesecake

Carrot Layer Cake



CELEBRATION PLATED LUNCHESES

Each Celebration Plated Lunch consists of three courses and includes fresh bread.

STARTERS *(Select One)*

BEET SALAD

Pickled Apple, Pomegranate Seeds, Goat Cheese, Preserved Orange Vinaigrette

SIMPLY GREEN SALAD

Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing

THE NUESKE'S BACON WEDGE

Old World Style Smoked & Peppered Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, Jalapeño Ranch Dressing

ROASTED SEASONAL FRUIT SALAD

Field Greens, Buttered Pecans, Buttermilk Blue Cheese, Raspberries, Cornbread Croutons, Fig & Sherry Vinaigrette

CEASAR SALAD

Shaved Parmesan, Grape Tomatoes, Italian Bread Croutons, House Caesar Dressing

ARUGULA SALAD

Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette

SWEET PEA EDAMAME SOUP

TOMATO BISQUE SOUP

ENTRÉES *(Select One)*

COBB SALAD • \$36 / PP

Smoked Bacon, Fresh Avocado, Grilled Herbed Chicken, Hard Boiled Egg, Cherry Tomatoes, Blue Cheese Crumbles, Crisp Romaine Lettuce, Green Goddess Dressing

GRILLED ATLANTIC SALMON SALAD • \$36 / PP

Mixed Greens, Cucumbers, Red Onion, Feta Cheese, Tomatoes, Lemon Dill Cream Dressing

LENTIL KALE SALAD • \$36 / PP

Marinated Chicken, Goat Cheese, Dried Cranberries, French Lentils, Rustic Croutons, Grape Tomatoes, Kale and Romaine Lettuce, Fig & Sherry Vinaigrette

CIDER HONEY PORK LOIN • \$41 / PP

Spiced Summer Squash Purée, Spinach, Chili Cider Reduction

JOYCE FARMS FREE RANGE CHICKEN • \$41 / PP

Toasted Couscous, Garlic Spinach, Preserved Tomato Emulsion

ARTISAN CHEESE CAVATAPPI PASTA • \$41 / PP

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

SEA BASS • \$49 / PP

Gingered Sweet Potato Mash, Baby Green Beans, Beet Emulsion

GREEN CHILI MARINATED BISTRO STEAK • \$49 / PP

Roasted Corn Salad, Coriander Potatoes, Chimichurri

ROASTED SALMON • \$46 / PP

Succotash, Sweet Corn, Peppers, Fresh Dill Beurre Blanc

CELEBRATION PLATED LUNCHES *(Continued)*

Each Celebration Plated Lunch consists of three courses and includes fresh bread.

DESSERTS *(Select One)*

BERRIES WITH MINTED WHIPPED CREAM

KEY LIME PIE

NUTELLA CHOCOLATE FLOURLESS CAKE

CHOCOLATE TOFFEE MOUSSE CAKE

SALTED CARAMEL CHEESECAKE

CARROT LAYER CAKE



CELEBRATION GRAB & GO

Maximum 2 options per order, minimum quantity of 5 per option.

ENERGY SNACK PACK • \$19 / PP

Smartfood® Popcorn, Clif® Bar, KIND® Bar, Gourmet Nut Mix, Sweet Caroline Trail Mix and Gummi Bears

MUNCHIES SNACK PACK • \$19 / PP

Cracker Jacks®, Trail Mix, Kettle® Chips, Nutter Butters, Jelly Beans, Sea Salt Pretzels, Double Fudge Brownie

MEDITERRANEAN • \$27 / PP

Vegetable Couscous Salad, Edamame Energy Salad, Grilled Zucchini and Baby Carrots with Hummus and Pita Bread. Served with Fresh Fruit, Almonds, and a Salted Caramel Brownie

CHARCUTERIE • \$27 / PP

Domestic and Imported Cheeses, Charcuterie, Whole Grain Mustard, Flatbread Crisps, Sweet Onion Fingerling Potato Salad, Whole Fruit, Almonds and a Salted Caramel Brownie

CHICKEN CAESAR WRAP • \$27 / PP

Chicken Caesar Wrap, Red Pepper Hummus with Pretzel Crisps, Yogurt Ambrosia Snack Mix, Salted Caramel Brownie, and Seasonally Inspired Fresh Whole Fruit

GREEK WRAP • \$29 / PP

Spinach Wrap with Grilled Herbed Chicken, Artichoke Hearts, Feta Cheese, Olives, Roasted Red Peppers, Tomatoes, Lettuce, and Red Onion. Served with Edamame Energy Salad, Fresh Fruit, Almonds and a Dark Chocolate Walnut Blondie

CLUB SANDWICH • \$27 / PP

Sliced Turkey, Smoked Bacon, Tomato, Lettuce, and Chipotle Lime Mayo on Sourdough Bread. Served with Sweet Onion Fingerling Potato Salad, Whole Fruit, Almonds and a Salted Caramel Brownie

CHICKEN CAPRESE SANDWICH • \$27 / PP

Grilled Chicken, Fresh Mozzarella, Roma Tomatoes, Basil Pesto on Ciabatta Bread. Served with Fresh Fruit, Almonds, and a Dark Chocolate Walnut Blondie

PESTO PORTABELLA SANDWICH • \$27 / PP

Portabella Mushroom Roasted Red Peppers, Spinach, Provolone Cheese, Basil Pesto on Whole Wheat Bread. Served with an Edamame Energy Salad, Fresh Fruit, Almonds, and a Dark Chocolate Walnut Blondie

STEAK AND CAESAR SANDWICH • \$29 / PP

Sliced Prime Beef, Romaine, Caesar Dressing, Shaved Parmesan on Ciabatta Bread. Served with a Seasonal Pasta Salad, Fresh Fruit, Almonds, and a Dark Chocolate Walnut Blondie

TURKEY AND BRIE SANDWICH • \$29 / PP

Sliced Turkey, Brie Cheese, Lingonberry Aioli, and Spinach on a Buttery Croissant. Served with an Arugula, Shaved Parmesan, Pecans, Dried Cranberry and Grilled Vegetable Cous Cous with Champagne Vinaigrette, and Whole Fruit, Almonds, and a Dark Chocolate Walnut Blondie

CELEBRATION PLATED DINNERS

Each Celebration Plated Dinner consists of three courses and includes fresh bread.

STARTERS *(Select One)*

ARUGULA SALAD

Dried Cherries, Brie, Candied Pecans, Apples,
Champagne Vinaigrette

SIMPLY GREEN SALAD

Lolla Rossa, Frisée, Tango, Shaved Fennel,
Strawberries, Pink Peppercorn Dressing

THE BACON WEDGE SALAD

Old World Style Smoked & Peppered Bacon,
Grape Tomatoes, Candied Walnuts, Blue Cheese,
Jalapeño Ranch Dressing

ROASTED SEASONAL FRUIT SALAD

Field Greens, Buttered Pecans, Buttermilk Blue
Cheese, Raspberries, Cornbread Croutons,
Fig & Sherry Vinaigrette

CAESAR SALAD

Shaved Parmesan, Grape Tomatoes, Italian Bread
Croutons, House Caesar Dressing

LOBSTER AND CRAB BISQUE

FRENCH GREEN LENTIL SOUP

ROASTED TOMATO BISQUE

SQUASH AND CORN SOUP

ENTRÉES *(Select One)*

LAND • \$69 / PP

Roasted Pork Tenderloin
*French Lentils, Carrots, Squash, Dijon Vermouth
Sauce, Blueberry Chutney*

Ginger Honey Grilled Chicken
*Roasted Beets, Green Beans, Squash, Fingerling
Potatoes, Brussels Sprouts, Walnut Vinaigrette*

Grilled Chicken Breast
*Toasted Couscous, Garlic Spinach, Preserved
Tomato Emulsion*

Oven Roasted Chicken
*Creamed Corn Risotto, Seasonal Vegetable,
Orange Glaze*

Petite Filet Mignon (+\$20)
*Butternut Yukon Mash, Brussels Sprouts,
Blackberry Port Reduction*

SEA • \$69 / PP

Red Snapper
*Gingered Sweet Potato Mash, Seasonal Vegetable,
Orange Beurre Blanc*

Seared Salmon
*Lemon Shrimp Scallion Mashed Potatoes,
Grilled Asparagus, Tomato Chutney*

Chilean Sea Bass (+\$20)
*Certified Sustainable, Beet Coconut Reduction,
Asparagus, Butternut Yukon Mash*

VEGETARIAN • \$59 / PP

Artisan Cheese Cavatappi Pasta
*Asparagus, Cremini Mushrooms, Green
Peas, Pecorino*

Wild Mushroom Pappardelle
*Beech, Cremini, Oyster Mushrooms, Parmesan,
White Truffle Shallots Cream Sauce, Pine Nuts*

DUETS • \$89 / PP

Chicken and Salmon
*Roasted Joyce Farms Chicken, Pan Seared Salmon
Filet, Butternut Kale Farro, Baby Zucchini, Charred
Tomato Emulsion*

Petite Filet and Sea Bass (+\$20)
*Pan Seared Filet, Chilean Sea Bass, Yukon Goat
Cheese Mashed Potatoes, Roasted Asparagus and
Grape Tomatoes, Blackberry Port Reduction*

Petite Filet and Crab Cake (+\$20)
*Grilled Filet, Seared Celebration Lump Crab Cake,
Roasted Garlic Chive Mash, Butter Poached
Asparagus, Lemon Beurre Blanc*

Petite Filet and Salmon (+\$20)
*Seared Tenderloin Filet, Roasted Salmon, Butter
Based Portabella Mushrooms, Lentils, Grape
Tomatoes, Roasted Fingerling Potatoes,
Vermouth Mustard Sauce*

CELEBRATION PLATED DINNERS *(Continued)*

Each Celebration Plated Dinner consists of three courses and includes fresh bread.

DESSERTS *(Select One)*

BERRIES WITH MINTED WHIPPED CREAM

KEY LIME PIE

NUTELLA CHOCOLATE FLOURLESS CAKE

CHOCOLATE TOFFEE MOUSSE CAKE

SALTED CARAMEL CHEESECAKE

CARROT LAYER CAKE



CELEBRATION DINNER BUFFETS

Includes fresh bread.

SPICE MARKET • \$80 / PP

Beet Salad

Pickled Apple, Pomegranate Seeds, Goat Cheese, Preserved Orange Vinaigrette

Green Lentil and Marinated Artichoke Salad

Green Goddess Dressing

Shoulder Steak, Cilantro Pesto

Pork Tenderloin

Sweet Tea Brined, Chili Apple Reduction

Summer Squash, Tomatoes, Onions,

Pecorino Gratin

Butter Poached Asparagus

Berries with Minted Whipped Cream

Carrot Layer Cake

FARMSTAND • \$85 / PP

Roasted Tomato Bisque

Chopped Salad

Cucumbers, Tomatoes, Feta, Romaine Lettuce, Orange Emulsion Dressing

Arugula Salad

Candied Pecans, Brie Cheese, Apples, Dried Cherries, Champagne Vinaigrette

Pan Seared Salmon, Ginger Mango Chutney

Herb Roasted Chicken Breast,

Red Onion Marmalade

Fava Beans, Edamame, Sweet Corn,

Peppers, Fresh Herbs

Creamed Corn Risotto

Chocolate Toffee Mousse

Key Lime Pie

SEASIDE • \$90 / PP

Corn Chowder

Shrimp Salad

Avocado, Chayote Lime Slaw, Chipotle Oil

Citrus Glazed Green Beans

Roasted Mahi Mahi

Tomatoes, Fennel, Lemon Basil, Beurre Blanc

Grilled Sirloin, Coriander Chimichurri

Celeriac Puree

Garlic Chips

Saffron Shrimp Risotto

Salted Caramel Cheesecake

Warm Nutella Chocolate Cake

CELEBRATION DINNER BUFFETS *(Continued)*

Includes fresh bread.

NATURAL FARE • \$95 / PP

Shaved Brussels Sprout Salad

*Gorgonzola, Red Apples, Brioche Croutons,
Cider Vinaigrette*

Mixed Green Salad

*Orange Segments, Shaved Fennel, Feta, Citrus
Pink Peppercorn Vinaigrette*

Green Beans, Toasted Almonds and Olive Oil

Roasted Prime Ribeye, Pot Roast Jus

Crab Crusted Grouper, Lemon Chardonnay Sauce

Garden Vegetable Caponata

Garlic and Herb Roasted New Potatoes

Lemon Chiffon Cake

Warm Nutella Chocolate Cake

COASTAL INSPIRATION • \$100 / PP

Lobster and Crab Bisque

Strawberry Salad

*Baby Arugula, Orange Segments, Candied
Pecans, Goat Cheese Crumbles, Shaved Red
Onion, White Balsamic Vinaigrette*

Roasted Vegetable Salad

Peppers, Asparagus Tips, Zucchini, Artichokes

Pan Seared Chilean Sea Bass, Lemon Thyme Jus

House Seasoned Strip Steak

Wild Mushroom Reduction (Carving Station)

Thyme Roasted Marbles Baby Potatoes

Green Beans, Sweet Tomatoes, Toasted Almonds

Chocolate Toffee Mousse Cake

Key Lime Pie

HEIRLOOM HARVEST • \$105 / PP

Tomato Fennel Bisque

Artisan Cheese Croutons, Caramelized Fennel

Roasted Seasonal Fruit Salad

*Field Greens, Buttered Pecans, Buttermilk Blue
Cheese, Raspberries, Cornbread Croutons,
Fig & Sherry Vinaigrette*

Heirloom Tomato and Burratta Salad

*Heirloom Tomatoes, Crete Extra Virgin Olive Oil,
Aged Balsamic Glaze, Fresh Oregano, Fleur Del
Sel, Cracked Black Pepper*

Herb Roasted Beef Tenderloin

Black Truffle Glace (Carving Station)

Lobster Pappardelle

Meyer Lemon Cream (Action Station)

Herb Garlic Red Bliss Potatoes

Roasted Root Vegetables with Orange Honey Glaze

Warm Rustic Apple Galette

Carrot Layer Cake



DINNER BUFFET ENHANCEMENTS

Only available as an enhancement to Celebration Dinner Buffet.

ACTION STATIONS

MAC 'N CHEESE STATION \$24 / PP

Cavatappi Pasta in choice of Three Cheese, Wild Mushroom & Caramelized Onions, or Pork Burnt Ends & Bacon

CRAB CAKE STATION • \$20 / PP

Rémoulade Sauce

CARVING STATIONS

ROASTED PRIME RIB • \$560 / SERVES 35

Horseradish Aioli, Red Onion Marmalade

CIDER HONEY PORK LOIN • \$250 / SERVES 30

Calvados Jus, Apple Chutney

ROASTED HONEY HAM • \$280 / SERVES 55

Sweet Bay Mustard, Red Onion Marmalade

HERB ROASTED TURKEY • \$180 / SERVES 20

Cranberry Citrus Relish, Pan Jus

ROASTED SALMON FILET • \$260 / SERVES 20

Cucumber Yogurt, Fresh Lemon

DISPLAYS

SEASONAL GARDEN VEGETABLES • \$13 / PP

Creamy Garlic and Maytag Blue Cheese Dips

INTERNATIONAL CHEESE DISPLAY • \$15 / PP

Naked Goat, Cambozola, Gruyère, Manchego, AmaBlu, Rustic Baguette, Flatbreads, Cornichons, Regional Chutney

HUNT BOARD & LOCAL ARTISAN CHEESES • \$17 / PP

Prosciutto, Soppressata, Naked Goat, Cambozola, Natural Castelvetroano Olives, Cornichons, Lingonberry, Antipasta, Rustic Baguette, Flatbreads

CHILLED JUMBO COCKTAIL SHRIMP • \$21 / PP

Traditional Cocktail Sauce (3 pieces per person)

SEAFOOD DISPLAY • \$24 / PP

Smoked Salmon, Seasonal Oysters, Chilled Shrimp, Mignonette Sauce, Lemon Aioli, Traditional Cocktail Sauce

DINNER BUFFET ENHANCEMENTS *(Continued)*

DESSERTS

SWEET AND TRADITIONAL • \$19 / PP

Vanilla & Blueberry Petit Eclairs, Caramel Almond Tartes, Eclairons, Chocolate Carolines and Lemon Macaroons

CHOCOLATE AND FRUIT • \$19 / PP

Assorted Chocolate Truffles, Fresh Berries with Minted Whipped Cream and Florentine Cookies



GRANDE RECEPTION

DISPLAY ARRANGEMENTS

PACKAGE ONE • \$55 / PP

Warm Brie en Croute

Sliced Rustic Breads, Cabernet Berry Marmalade

Seasonal Garden Vegetables

Creamy Garlic and Maytag Blue Cheese Dips

Fresh Pasta (Choice of Two)

• Mushroom Pappardelle

Boursin Cheese, Baby Spinach, Truffle Oil

• Orecchiette Carbonara

Pancetta, Parmesan Reggiano, English Peas

• Butternut Squash Gemelli

*Grilled Chicken, Manchego Cheese, Kale,
Roasted Garlic*

• Cavatappi alla Capricciosa

*Roasted Tomato Almond Pesto, Shrimp,
Fresh Lemon, Basil*

• Artisan Cheese Cavatappi Pasta

*Asparagus, Cremini Mushrooms,
Green Peas, Pecorino*

Chocolate & Fruit

*Assorted Chocolate Truffles, Fresh Berries,
Minted Whipped Cream, Florentine Cookies*

PACKAGE TWO • \$65 / PP

Hunt Board &

Local Artisanal Cheeses

*Prosciutto, Soppressata, Naked Goat,
Cambozola, Natural Castelvetrano Olives,
Cornichons, Lingonberry, Antipasti, Rustic
Baguette, Flatbreads*

Seasonal Garden Vegetables

Creamy Garlic and Maytag Blue Cheese Dips

Cider Honey Pork Tenderloin

Calvados Jus, Apple Chutney

Fresh Pasta (Choice of Two)

• Mushroom Pappardelle

Boursin Cheese, Baby Spinach, Truffle Oil

• Orecchiette Carbonara

Pancetta, Parmesan Reggiano, English Peas

• Butternut Squash Gemelli

*Grilled Chicken, Manchego Cheese, Kale,
Roasted Garlic*

• Cavatappi alla Capricciosa

*Roasted Tomato Almond Pesto, Shrimp,
Fresh Lemon, Basil*

• Artisan Cheese Cavatappi Pasta

*Asparagus, Cremini Mushrooms,
Green Peas, Pecorino*

Chocolate & Fruit

*Assorted Chocolate Truffles, Fresh Berries,
Minted Whipped Cream, Florentine Cookies*



GRANDE RECEPTION *(Continued)*

DISPLAY ARRANGEMENTS

PACKAGE THREE • \$75 / PP

Hunt Board & Local Artisanal Cheeses

Prosciutto, Soppressata, Naked Goat, Cambozola, Natural Castelvetro Olives, Cornichons, Lingonberry, Antipasti, Rustic Baguette, Flatbreads

Chilled Jumbo Cocktail Shrimp

Traditional Cocktail Sauce (3 pieces per person)

Fresh Pasta (Choice of Two)

- Mushroom Pappardelle
Boursin Cheese, Baby Spinach, Truffle Oil
- Orecchiette Carbonara
Pancetta, Parmesan Reggiano, English Peas
- Butternut Squash Gemelli
Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic
- Cavatappi alla Capricciosa
Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil
- Artisan Cheese Cavatappi Pasta
Asparagus, Cremini Mushrooms, Green Peas, Pecorino

Roasted Prime Rib

Horseradish Aioli, Red Onion Marmalade

Sweet & Traditional

Vanilla & Blueberry Petit Eclairs, Caramel Almond Tartes, Eclairons, Chocolate Carolines and Lemon Macaroons

PACKAGE FOUR • \$90 / PP

Hunt Board &

Local Artisanal Cheeses

Prosciutto, Soppressata, Naked Goat, Cambozola, Natural Castelvetro Olives, Cornichons, Lingonberry, Antipasti, Rustic Baguette, Flatbreads

Seafood Display

Smoked Salmon, Seasonal Oysters, Chilled Shrimp, Mignonette Sauce, Lemon Aioli, Traditional Cocktail Sauce

Fresh Pasta (Choice of Two)

- Mushroom Pappardelle
Boursin Cheese, Baby Spinach, Truffle Oil
- Orecchiette Carbonara
Pancetta, Parmesan Reggiano, English Peas
- Butternut Squash Gemelli
Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic
- Cavatappi alla Capricciosa
Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil
- Artisan Cheese Cavatappi Pasta
Asparagus, Cremini Mushrooms, Green Peas, Pecorino

Roasted Prime Rib

Horseradish Aioli, Red Onion Marmalade

Cider Honey Pork Tenderloin

Calvados Jus, Apple Chutney

Sweet & Traditional

Vanilla & Blueberry Petit Eclairs, Caramel Almond Tartes, Eclairons, Chocolate Carolines and Lemon Macaroons

HORS D'OEUVRE PACKAGES

Only available as an enhancement to Celebration Dinners and Grande Receptions.

PACKAGE ONE • \$25 / PP

Bruschetta

*Red and Yellow Tomatoes, Garlic, Basil,
Grilled Toast*

Goat Cheese Phyllo Cup

Black Pepper Honey, Almond

Asparagus & Ham Canapé

Mustard Aioli, Artisan Crostini

Chicken Saltimbocca Skewer

Prosciutto, Sage

Coconut Shrimp

Orange Chili Glaze, Ginger

PACKAGE TWO • \$30 / PP

Brie Brioche

Apple Chutney, Toasted Brioche

Beef Tartare

*Fried Capers, Onion Jam, Artisan
Cheese, Crostini*

Lump Crab Cake

*Organic Arugula, Basil Oil, Rémoulade,
Grilled Lemon*

Fried Green Tomatoes

Buttermilk Dressing

PACKAGE THREE • \$35 / PP

Baked Brie

Fresh Raspberries, Cabernet Berry Compote

Asparagus & Ham Canapé

Mustard Aioli, Artisan Crostini

Duck Confit

Seasonal Fruit Marmalade, Jalapeño, Pita Point

Bourbon & Boursin Chicken En Crouete

Mustard Aioli, Artisan Crostini

Goat Cheese Phyllo Cup

Black Pepper Honey, Almond

Smoked Chicken Crostini

Mango, Almond, Coconut, Chive, Multi-Grain Crostini

PACKAGE FOUR • \$45 / PP

Baked Brie

Fresh Raspberries, Cabernet Berry Compote

Smoked Chicken Crostini

Mango, Almond, Coconut, Chive, Multi-Grain Crostini

Beef Tartare

Fried Capers, Onion Jam, Artisan Cheese, Crostini

Duck Confit

Seasonal Fruit Marmalade, Jalapeño, Pita Point

Seasonal Garden Vegetables

Creamy Garlic and Maytag Blue Cheese Dips

Mini Shrimp n' Grits

Goat Cheese, Chive

Asparagus Ham Canapé

Mustard Aioli, Artisan Crostini



HORS D'OEUVRES

Only available as an enhancement to Celebration Dinners and Grande Receptions.

CHILLED HORS D'OEUVRES *(Per Dozen)*

BRIE BRIOCHE • \$60

Apple Chutney, Toasted Brioche

BRUSCHETTA • \$60

Red and Yellow Tomatoes, Garlic, Basil, Grilled Toast

GOAT CHEESE PHYLLO CUP • \$60

Black Pepper Honey, Almond

SMOKED CHICKEN CROSTINI • \$60

Mango, Almond, Coconut, Chive, Rye Bread

ASPARAGUS HAM CANAPÉ • \$66

Mustard Aioli, Artisan Crostini

BEEF TARTARE • \$66

Fried Capers, Onion Jam, Artisan Cheese, Crostini

DUCK CONFIT • \$66

Seasonal Fruit Marmalade, Jalapeño, Pita Point

MANDARIN SHRIMP CANAPÉ • \$66

Lemon Crème Fraîche, Chive

PEPPER FLATBREAD • \$66

Manchego Cheese, Spicy Smoked Pepper Chutney

WARM HORS D'OEUVRES *(Per Dozen)*

FRIED GREEN TOMATOES • \$66

Buttermilk Dressing

SESAME VEGETABLE PHYLLO • \$66

Asian Soy Dressing, Phyllo

VEGETABLE SAMOSA • \$66

Peach Chutney

VEGETABLE SPRING ROLL • \$66

Miso Cured Vegetables, Ginger Chili Sauce

BAKED BRIE • \$72

Fresh Raspberries, Cabernet Berry Compote

BEEF SATAY • \$72

Horseradish Crust

BOURBON AND BOURSIN CHICKEN EN CROUTE • \$72

Mustard Aioli, Artisan Crostini

CHICKEN SALTIMBOCCA SKEWER • \$72

Prosciutto, Sage

CHICKEN SATAY • \$72

Peppers, Onions

CHILI LIME CHICKEN CROSTINI • \$72

Cumin Pepper Glaze, Fresh Lime Zest

COCONUT SHRIMP • \$75

Orange Chili Glaze, Ginger

LUMP CRAB CAKE • \$75

Organic Arugula, Basil Oil, Rémoulade, Grilled Lemon

MINI SHRIMP N' GRITS • \$75

Goat Cheese, Chive

RECEPTION BEVERAGES

A WAKE-UP CALL

(Charged on Consumption)

BLOODY MARY STATION

Select • \$10
Premium • \$12
Luxury • \$14

MIMOSAS • \$7 / EACH

With Fresh Orange, Peach or Pineapple Juice

SPECIALTY BARS

(Charged on Consumption)

OPEN BEER & WINE BAR

1 HOUR • \$20 | 2 HOURS • \$27
3 HOURS • \$34 | 4 HOURS • \$41
5 HOURS • \$48

- House Red & White Wine
- Domestic & Imported Beers
- Assorted Waters, Juice and Sodas

FROM THE PUNCH BOWL

(One Gallon Minimum; Serves (20) 6 oz Drinks per Gallon)

SANGRIA, CHAMPAGNE PUNCH • \$130 / GAL

MARGARITA, MOJITO, CAIPIRINHA

Select • \$130 / GAL
Premium • \$170 / GAL
Luxury • \$240 / GAL

MARTINI BAR

(Charged on Consumption)

CHOICE OF SELECT FLAVORS

Select • \$10
Premium • \$12
Luxury • \$14

Pomegranate, Apple, Cosmopolitan, Espresso, Chocolate or Classic

CORDIALS AND COGNACS

(Charged on Consumption, 2 oz Serving)

2 OZ. SERVING • \$14 / EACH

B & B, Bailey's, Cointreau, Disaronno, Frangelico, Drambuie, Grand Marnier, Kahlua, Sambuca, Southern Comfort, Campari, Courvoisier, Remy Martin, Hennessy

HOST BAR

(On Consumption, plus Service Charge and Tax)

LIQUORS

Select • \$9
Premium • \$10
Luxury • \$12

WINES | HOUSE WINE

Glass • \$9
Bottle • \$40

BEERS

Domestic • \$6.50
Import • \$7.50

RECEPTION BEVERAGES *(Continued)*

CASH BAR

(Prices Include Service Charge and Tax)

LIQUORS

Select • \$12
Premium • \$14
Luxury • \$16

WINES

House Wine • \$12 / GLASS

BEERS

Domestic • \$9
Import • \$10

NON-ALCOHOLIC

Sodas & Juices • \$5
Mineral Waters • \$5

OPEN HOST BAR

(Prices are Per Person, Per Hour)

SELECT

1 HOUR • \$25 | 2 HOURS • \$35
3 HOURS • \$45 | 4 HOURS • \$55
5 HOURS • \$65

PREMIUM

1 HOUR • \$27 | 2 HOURS • \$37
3 HOURS • \$47 | 4 HOURS • \$57
5 HOURS • \$67

LUXURY

1 HOUR • \$29 | 2 HOURS • \$39
3 HOURS • \$49 | 4 HOURS • \$59
5 HOURS • \$69

SELECT

Tito's Vodka, Beefeater Gin, Bacardi Rum,
Exotico Tequila, Jim Beam Bourbon,
Seagram's 7 Whiskey, Dewar's Scotch

PREMIUM

Ketel One Vodka, Tanqueray Gin, Mount Gay Rum,
Bacardi Rum, 1800 Silver Tequila, Bulleit 91 Bourbon,
Jack Daniel's Whiskey, Johnnie Walker Black Scotch

LUXURY

Grey Goose Vodka, Hendrick's Gin,
Ron Zacapa 23 Year Rum, Bacardi Rum,
Patron Tequila, Maker's Mark Bourbon,
Crown Royal Blended Whiskey, Glenmorangie Scotch





CREATE SOMETHING EXCEPTIONAL.

Come together. Stay a while. Explore. Leave the expected waving in your rearview mirror. Add mid-meeting timeout for a chair massage to your schedule. Add a golf tournament at the nearby Celebration Golf Club to your agenda. Extraordinary starts at the edges of your usual plans. We personally invite you to go there with us.

Let's begin creating your Exceptional Event together. Contact our team at 407.566.6000 to begin.

Celebration
HOTEL