



# MEETING & EVENT MENU

# BREAKFAST



## RENEWAL CONTINENTAL BREAKFAST

Fresh Sliced Fruits & Berries  
Assorted Granola Bars  
Rum Roasted Pineapple, Honey, Granola, with Vanilla Yogurt  
Fresh Baked Muffins  
Breakfast Pastries  
Assorted Bagels served with Cream Cheese  
Orange Juice, Freshly Brewed Coffee, & Hot Tea  
\$18.75 per guest

## AMERICAN BREAKFAST BUFFET

Fresh Sliced Fruits & Berries  
Individual Yogurts  
Fresh Baked Muffins  
Banana & Brown Sugar Oatmeal  
Scrambled Eggs  
Skillet Roasted Yukon & Sweet Potatoes, Peppers, & Onions  
Applewood Smoked Bacon & Sausage (can substitute Turkey Bacon & Turkey Sausage upon request)  
Ham Egg & Cheese Breakfast Sliders on a Brioche Bun  
Orange Juice, Freshly Brewed Coffee, & Hot Tea  
\$22.50 per guest

## CONSUMPTION COFFEE & TEA SERVICE

Gallon of Freshly Brewed Royal Cup Coffee  
served with Cream, Milk, & Sugars  
\$40.00 per gallon  
Gallon of Freshly Brewed Royal Cup Decaffeinated Coffee  
served with Cream, Milk, & Sugars  
\$40.00 per gallon  
Gallon of Freshly Brewed Starbucks Coffee  
served with Cream, Milk, & Sugars  
\$50.00 per gallon  
Gallon of Freshly Brewed Starbucks Decaffeinated Coffee  
served with Cream, Milk, & Sugars  
\$50.00 per gallon  
Assorted Hot Tea Bags with Gallon of Hot Water  
served with Cream, Milk, & Sugars  
\$30.00 per gallon

\*PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND 6.5% SALES TAX  
\*FOR GROUPS UNDER 20 PEOPLE A SERVICE CHARGE OF \$150.00 PLUS TAX WILL APPLY

# LUNCH



## PASTA & SALAD BUFFET

Garden salad tossed with house Vinaigrette  
Classic Baked Ziti with Herbed Ricotta & House Marinara  
Fettuccine Alfredo  
Herbed Marinated Sliced Chicken Breast  
Spaghetti with Meatballs  
House-made Cookies & Brownies  
Blueberry Lemonade  
\$23.75 per guest

## ALMAFI COAST BUFFET

Rosemary & Olive Oil Focaccia Bread  
Antipasto Display of Cured Meats, Imported Cheeses, Nuts, Crackers, Fresh & Dried Fruits  
Heirloom Tomato & Mozzarella Salad with Balsamic Glaze  
Gorgonzola & Kalamata Olive Salad with Fresh Herbs  
Chicken Parmesan  
Baked Fontina & Wild Mushroom Lasagna Rolls with a Mushroom Cream Sauce  
Mini Cannolis  
Sorrento Citrus Punch  
\$27.50 per guest

## SUBMARINE BUFFET

Garden Salad with Tomato, Cucumbers, Carrots, & House Vinaigrette  
Broccoli Cheddar Soup  
Meatball Sliders with Melted Mozzarella & Marinara on a Brioche Bun  
Carved Turkey Sandwich with Swiss, Melted Brie, Pickled Onions, Arugula, & Sliced Apples on a Pretzel Bun  
Pesto Chicken Sandwich with Sundried Tomato Tapenade, Garlic Aioli, & Spinach served on Ciabatta  
Grilled Veggie Sandwich with Hummus Spread & Sprouts on Ciabatta  
Bottled Water  
\$21.25 per guest

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# LUNCH *(CONTINUED)*

## BURGERS & DOGS BUFFET

Individual Bags of Kettle Chips  
Smokey Potato Salad with Cheddar, Bacon, & Scallions  
Burger Bar Toppings to include Cheddar & Swiss Cheese,  
Lettuce, Tomato, Onions, Pickles, Crumbled Bacon, & Mayo,  
Mustard, Ketchup, Sauerkraut  
All Beef 1/3 Pound Burgers with Sesame Buns  
Grilled Bratwursts with Sauerkraut & Poppy Seed Buns  
House Made Cookies  
Lemonade  
\$21.25 per guest

## MEXICAN STYLE BUFFET

Chips & Salsa  
Rice & Beans  
Taco Bar featuring Carnitas, Chipotle Chicken, & Ground Beef  
served with Lettuce, Tomato, Sour Cream, Shredded Cheese,  
& Guacamole  
Mini Caramel Custard Shots  
Lemon Blueberry Cookies  
Lemonade  
\$23.75 per guest

## FLORIBBEAN FLARE BUFFET

Chopped Salad with Romaine, Avocado, Tomato, Cucumbers,  
Red Onions, & Cilantro Lime Vinaigrette  
Watermelon & Jicama Salad with Arugula & Blood Orange  
Vinaigrette  
Grilled Vegetables  
Citrus & Pecan Risotto with Herbs & Manchego Cheese  
Citrus Glazed Chicken Breast  
Grilled Pork Tenderloin Medallions with Blackberry Dijon Sauce  
Assorted Homemade Cheesecakes  
Lemonade  
\$27.50 per guest

## DELI BUFFET

Individual Bags of Kettle Chips  
Pasta Salad  
Selection of Breads to include Whole Wheat, Ciabatta, Sub Rolls  
Assortment of Toppings to include Swiss, Cheddar, Colby Jack  
Cheese, Lettuce, Tomato, Onions, Mayo, & Mustard  
Assorted Cold Cuts to include Ham, Turkey, Salami, & Roast  
Beef  
House Made Cookies  
Lemonade  
\$21.25 per guest

## BBQ BUFFET

Kale Salad with Apple, Cranberries, Candied Nuts, & Vidalia  
Vinaigrette  
Pickled Onion Coleslaw  
Texas Street Corn with Cilantro, Crème Fraiche, Lime  
Yellow Rice  
"Spoon Bread" Corn Bread  
Oak Smoked Brisket with Carolina Sauce  
BBQ Pulled Pork served with brioche Buns  
Sweet & Smokey BBQ Chicken  
Gourmet Brownies  
Mango Iced Tea  
\$23.75 per guest

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# BREAKS



## REJUVENATION

Assorted Granola Bars & Protein Bars  
Fresh Fruit Skewers with a Citrus Mint Yogurt Dip  
Still & Sparkling Water  
\$15.75 per guest

## SWEET TOOTH

House-made Chocolate Chip Pretzel Cookies  
Gluten Free Brownies  
Assorted Soda & Bottled Water  
\$15.75 per guest

## BALL PARK BREAK

Popcorn Machine Popping Fresh Popcorn  
Hanging Pretzel Display of Soft Pretzels served with assorted Mustards & Beer Cheese  
Caramel Popcorn  
Assorted Soda & Bottled Waters  
\$15.75 per guest

## FIESTA WELCOME

Tri-Colored Tortilla Chips served with Salsa, Guacamole, & Queso Dip  
Chicken Quesadillas  
Assorted Soda & Bottled Waters  
\$15.75 per guest

## CANDY SHOP

A Display of Assorted Candies in Glass Jars for you to choose your fill of  
Jarritos Soda & Bottled Waters  
\$15.75 per guest

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# DINNER



## PASTA & SALAD BUFFET

Garden salad tossed with house Vinaigrette  
Classic Baked Ziti with Herbed Ricotta & House Marinara  
Fettuccine Alfredo  
Herbed Marinated Sliced Chicken Breast  
Spaghetti with Meatballs  
House-made Cookies & Brownies  
Blueberry Lemonade  
\$24.50 per guest

## ALMAFI COAST BUFFET

Rosemary & Olive Oil Focaccia Bread  
Antipasto Display of Cured Meats, Imported Cheeses, Nuts,  
Crackers, Fresh & Dried Fruits  
Heirloom Tomato & Mozzarella Salad with Balsamic Glaze  
Gorgonzola & Kalamata Olive Salad with Fresh Herbs  
Chicken Parmesan  
Baked Fontina & Wild Mushroom Lasagna Rolls with a  
Mushroom Cream Sauce  
Mini Cannolis  
Sorrento Citrus Punch  
\$31.25 per guest

## SUBMARINE BUFFET

Garden Salad with Tomato, Cucumbers, Carrots, & House  
Vinaigrette  
Broccoli Cheddar Soup  
Meatball Sliders with Melted Mozzarella & Marinara on a Brioche  
Bun  
Carved Turkey Sandwich with Swiss, Melted Brie, Pickled  
Onions, Arugula, & Sliced Apples on a Pretzel Bun  
Pesto Chicken Sandwich with Sundried Tomato Tapenade, Garlic  
Aioli, & Spinach served on Ciabatta  
Grilled Veggie Sandwich with Hummus Spread & Sprouts on  
Ciabatta  
Bottled Water  
\$24.95 per guest

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# DINNER *(CONTINUED)*

## BURGERS & DOGS BUFFET

Individual Bags of Kettle Chips  
Smokey Potato Salad with Cheddar, Bacon, & Scallions  
Burger Bar Toppings to include Cheddar & Swiss Cheese, Lettuce, Tomato, Onions, Pickles, Crumbled Bacon, & Mayo, Mustard, Ketchup, Sauerkraut  
All Beef 1/3 Pound Burgers with Sesame Buns  
Grilled Bratwursts with Sauerkraut & Poppy Seed Buns  
House Made Cookies  
Lemonade  
\$24.95 per guest

## MEXICAN STYLE BUFFET

Chips & Salsa  
Rice & Beans  
Taco Bar featuring Carnitas, Chipotle Chicken, & Ground Beef served with Lettuce, Tomato, Sour Cream, Shredded Cheese, & Guacamole  
Mini Caramel Custard Shots  
Lemon Blueberry Cookies  
Lemonade  
\$26.25 per guest

## FLORIBBEAN FLARE BUFFET

Chopped Salad with Romaine, Avocado, Tomato, Cucumbers, Red Onions, & Cilantro Lime Vinaigrette  
Watermelon & Jicama Salad with Arugula & Blood Orange Vinaigrette  
Grilled Vegetables  
Citrus & Pecan Risotto with Herbs & Manchego Cheese  
Citrus Glazed Chicken Breast  
Grilled Pork Tenderloin Medallions with Blackberry Dijon Sauce  
Assorted Homemade Cheesecakes  
Lemonade  
\$33.75 per guest

## DELI BUFFET

Individual Bags of Kettle Chips  
Pasta Salad  
Selection of Breads to include Whole Wheat, Ciabatta, Sub Rolls  
Assortment of Toppings to include Swiss, Cheddar, Colby Jack Cheese, Lettuce, Tomato, Onions, Mayo, & Mustard  
Assorted Cold Cuts to include Ham, Turkey, Salami, & Roast Beef  
House Made Cookies  
Lemonade  
\$22.25 per guest

## BBQ BUFFET

Kale Salad with Apple, Cranberries, Candied Nuts, & Vidalia Vinaigrette  
Pickled Onion Coleslaw  
Texas Street Corn with Cilantro, Crème Fraiche, Lime  
Yellow Rice  
"Spoon Bread" Corn Bread  
Oak Smoked Brisket with Carolina Sauce  
BBQ Pulled Pork served with brioche Buns  
Sweet & Smokey BBQ Chicken  
Gourmet Brownies  
Mango Iced Tea  
\$31.25 per guest

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# PLATED DINNER

PLATED DINNERS ARE THREE COURSES SERVED WITH ROLLS & BUTTER, ICED TEA, WATER, REGULAR COFFEE, DECAFFEINATED COFFEE, AND TEA.

*ALL PRICING IS LISTED UNDER THE ENTRÉE OPTIONS ON THE NEXT PAGE*

## COURSE ONE OPTIONS

*PLEASE CHOOSE ONE SOUP OR SALAD FOR THE FIRST COURSE*

FARMER'S MARKET MINESTRONE SOUP

TOMATO BASIL BISQUE

CHICKEN TORTILLA SOUP

SEASONAL SOUP SELECTION

FARMER'S MARKET TOMATO SALAD

With Fresh Basil & Mozzarella

ORGANIC SALAD

Organic Field Lettuces with Cucumbers, Carrots, Grape Tomatoes, & Goat Cheese Crostini

FLORIDA CAESAR SALAD

Romaine with Croutons, Aged Parmesan, & Roasted Tomato with a Cilantro Caesar Dressing

WEDGE SALAD

Wedge of Iceberg with Crisp Bacon, Bleu Cheese Crumble, Tomato Cucumber Relish, & Bleu Cheese Dressing

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# PLATED DINNER *(CONTINUED)*

## COURSE TWO OPTIONS

*PLEASE CHOOSE UP TO TWO ENTRÉE OPTIONS FOR THE SECOND COURSE (ONE PER GUEST)*

### CHEESE RAVIOLI

Ricotta Cheese filled Ravioli with Wild Mushroom Cream Sauce served with Sautéed Spinach & Roasted Tomatoes  
\$31.25 per guest

### CHICKEN PICCATA

Chicken Piccata with Capers & Sundried Tomatoes served with Fresh Asparagus, Artichoke, & Herb Roasted Potatoes  
\$36.25 per guest

### PROSCIUTTO WRAPPED CHICKEN

Prosciutto Wrapped Chicken Breast with a Sage Wine Sauce served with Baby Potatoes, & Sautéed Squash  
\$36.25 per guest

### PORK MEDALLIONS

Pork Medallions with Tomato Bacon Jam served with Sautéed Spinach & Creamy Mashed Potatoes  
\$36.25 per guest

### PAPAYA MARINATED SKIRT STEAK

Papaya Marinated Skirt Steak served with Charred Baby Peppers & Roasted Garlic Potatoes and a House Chimichurri  
\$36.25 per guest

### BLACKENED MAHI MAHI

Blackened Mahi Mahi with Cucumber Mango Salsa served with Sautéed Citrus Kale & Cilantro Lime Rice  
\$36.25 per guest

### PAN SEARED SALMON

Pan Seared Salmon with Cucumber Dill Sauce served with Herbed CousCous & Fresh Green Beans with Lemon Thyme Butter  
\$36.25 per guest

### BEEF TENDERLOIN

Grilled Beef tenderloin with Shallot Wine Sauce served with Sautéed Asparagus & Roasted Baby Potatoes  
\$38.75 per guest

### BEEF TENDERLOIN & BLACKENED SHRIMP

Grilled Beef Tenderloin & Orange Glazed Blackened Shrimp served with Garlic Mashed Potatoes & Sautéed Broccoli  
\$43.75 per guest

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# PLATED DINNER *(CONTINUED)*

## COURSE THREE OPTIONS

PLEASE CHOOSE ONE DESSERT FOR THE THIRD COURSE

KEY LIME PIE

CHEESECAKE

CHOCOLATE CAKE

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# A LA CARTE



## TOMATO & MOZZARELLA SALAD

Heirloom Tomato & Fresh Mozzarella with Pesto, Oil, Balsamic Glaze

\$6.25 per guest

## FLORIDA CAESAR SALAD

Romaine, Croutons, Aged Parmesan, Roasted Tomato, & Cilantro Caesar Dressing

\$6.25 per guest

## WEDGE SALAD

Wedge of Iceberg, Bacon, Bleu Cheese, Tomato Cucumber Relish, & Ranch Dressing

\$6.25 per guest

## CHOPPED SALAD

Romaine, Avocado, Tomato, Cucumbers, Red Onions, & Cilantro Lime Vinaigrette

\$6.25 per guest

## WATERMELON & JICAMA SALAD

Watermelon & Jicama with Arugula & Blood Orange Vinaigrette

\$6.25 per guest

## POTATO SALAD

Smokey Potato Salad with Cheddar Cheese, Bacon, & Scallions

\$6.25 per guest

## PASTA SALAD

Pasta mixed with Olives, Broccoli, & Banana Peppers

\$6.25 per guest

## MINISTRONE SOUP

\$6.25 per guest

## TOMATO BASIL BISQUE

\$6.25 per guest

## CHICKEN TORTILLA SOUP

\$6.25 per guest

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# A LA CARTE (CONTINUED)

## MINI CANNOLIS

\$6.25 per guest

## HOUSE MADE COOKIES

To include Chocolate Chip Pretzel, Salted Caramel, & Lemon Blueberry

\$6.25 per guest

## HOUSE MADE CHEESECAKE

\$6.25 per guest

## ASSORTED DESSERT SHOTS

To include Key Lime, Espresso Mousse, Chocolate Peanut Butter

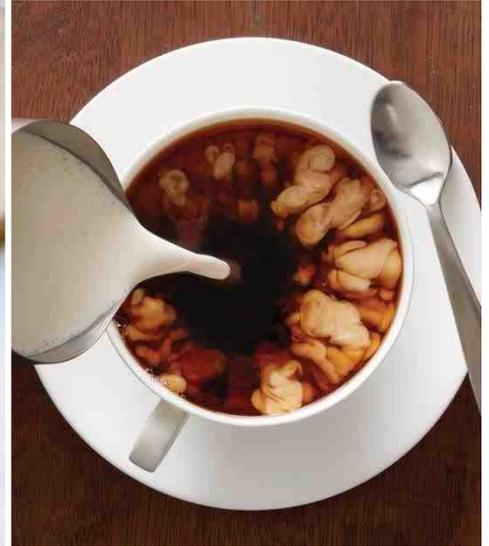
\$6.25 per guest

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# BEVERAGES



## CASH BAR | HOSTED BAR ON CONSUMPTION

Premium Cocktails	\$12.00 per drink
Select Cocktails	\$11.00 per drink
Glass of Wine	\$11.00 per drink
Imported Beer	\$10.00 per drink
Domestic Beer	\$8.00 per drink
Bottled Water & Soft Drinks	\$7.00 per drink

## BEER & WINE OPEN BAR

One Hour of Beer, Wine, Soft Drinks, & Bottle Water  
**\$19.00 per guest**  
 Each additional hour of service for Beer & Wine Open Bar  
**\$8.00 per guest**

## SELECT OPEN BAR

One Hour of Select Liquor (Smirnoff® Vodka, Cruzan® Rum, Sauza® Tequila, Gordons® Gin, Seagram's® VO, Jim Beam® Bourbon, Dewar's® Scotch), Beer, Wine, Soft Drinks, & Bottle Water  
**\$21.00 per guest**  
 Each additional hour of service for Select Open Bar  
**\$11.00 per guest**

## PREMIUM OPEN BAR

One Hour of Premium Liquor (Absolut® Vodka, Tanqueray® Gin, Bacardi® Rum, Captain Morgan®, Patron® Tequila, Jack Daniels® Whiskey, Johnny Walker Black® Scotch), Beer, Wine, Soft Drinks, & Bottle Water  
**\$26.00 per guest**  
 Each additional hour of service for Premium Open Bar  
**\$15.00 per guest**

## UNDER 21 NON-ALCOHOLIC OPEN BAR

One Hour Soft Drinks and Bottled Water served in conjunction with a Beer & Wine, Select, or Premium Open bar Package for guests under the legal drinking age of 21.  
**\$11.00 per guest**  
 Each additional hour of service for Under 21 Non-Alcoholic Open Bar  
**\$6.00 per guest**

## COFFEE ON CONSUMPTION

Freshly Brewed Starbucks Coffee  
**\$50.00 per gallon**  
 Freshly Brewed Starbucks Decaffeinated Coffee  
**\$50.00 per gallon**

A BARTENDER FEE OF \$100.00 PLUS TAX WILL BE APPLIED TO ALL BARS  
 ONE BARTENDER IS RECOMMENDED PER 75 GUESTS

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# HORS D'OEUVRES



## MUSHROOM & TRUFFLE RAVIOLI

Crispy Fried Mushroom & Truffle Ravioli with Mushroom Cream Sauce & Micro Greens (*vegetarian*)

\$3.95 per piece

## VEGETABLE SPRING ROLLS

Served with a Sweet Chili Glaze (*vegetarian*)

\$3.95 per piece

## VEGETABLE FLATBREAD

With Grilled Vegetables, Goat Cheese, & Pesto Drizzle (*vegetarian*)

\$3.95 per piece

## SPANAKOPITA

Spinach & Feta in a Flaky Crust (*vegetarian*)

\$3.95 per piece

## TOMATO & MOZZARELLA SKEWERS

Served with a Balsamic Vinaigrette (*vegetarian*)

\$3.95 per piece

## GOURMET GRILLED CHEESE BITES

Served with a Tomato basil Bisque Dip (*vegetarian*)

\$3.95 per piece

## CHICKEN PARMESAN LOLLIPOPS

With House Marinara, Fresh Mozzarella, & Basil Oil

\$3.95 per piece

## GRILLED CHICKEN SLIDERS

With Rum Roasted Pineapple, Citrus Vinaigrette, & Arugula on a Brioche Bun

\$3.95 per piece

HORS D'OEUVRES ARE AVAILABLE TO BE BUTLER PASSED OR BUFFET PRESENTED  
LIMIT OF SIX (6) DIFFERENT HORS D'OEUVRES TO BE SELECTED PER EVENT  
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# HORS D'OEUVRES *(CONTINUED)*

## PESTO CHICKEN FLATBREAD

With Sundried Tomato, Alfredo, Feta Cheese, & Balsamic Glaze

\$3.95 per piece

## CRISPY PORK POT STICKERS

Served with Sweet Soy Glaze

\$3.95 per piece

## SMOKEY PORK SLIDERS

With Picked Onion Slaw

\$3.95 per piece

## GRILLED BEEF SLIDERS

With Tomato Bacon Jam & Beer Cheese on a Brioche Bun

\$3.95 per piece

## BEEF TENDERLOIN SKEWERS

Coffee Crusted beef tenderloin skewered with a Coffee Cream Glaze

\$3.95 per piece

## BRISKET CORNBREAD SOUFFLÉ

Oak Smoked Beef Brisket, Cornbread Soufflé, Jalapeno Bourbon Glaze, & Pickled Onion

\$3.95 per piece

## MINI CRAB CAKES

With Lemon Caper Remoulade

\$3.95 per piece

## CHILLED POACHED SHRIMP COCKTAIL

Served with Cocktail Sauce

\$3.95 per piece

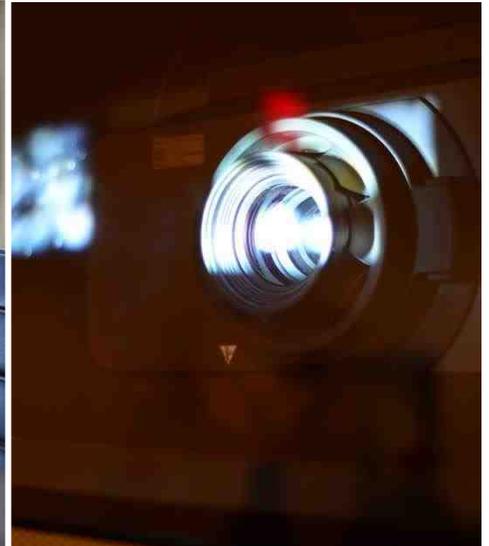
## BANG BANG SHRIMP

With Sesame Seeds & Scallions

\$3.95 per piece

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# EQUIPMENT RENTALS



## AUDIOVISUAL EQUIPMENT & FURNITURE

LCD Projector & Screen	\$150.00 per day
Screen	\$50.00 per day
Flip Chart & Markers	\$40.00 per day
Cable Extension or Power Strips	\$25.00 each per day
Podium	\$35.00 each per day
Wireless Microphone with Speakers	\$100.00 per day
AV Table or Stand	Included
Chairs Set	Included
60" Round Tables with Black Spandex Covering	Included
6' x 30" or 6' x 18" Tables	Included
Speaker Phone	\$50.00 per day
Basic Wireless Internet   1-10 devices	Complimentary
Expanded Wireless Internet   11+ devices	\$25.00 per device
Inflatable Outdoor Screen	\$100.00 per day

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# CONSIDERATIONS

## General Information

Printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs. Buffets require a per person minimum. Menu pricing is subject to change without notice.

## Policies

SpringHill/TownePlace Suites Orlando at FLAMINGO CROSSING Town Center Hotels do not permit outside Food and Beverage unless authorized by a catering sales representative. If outside Food and Beverage is authorized a fee of up to \$1,500.00++ will apply.

## Guarantees

In order to make your meeting a success, please confirm your guaranteed number of guests three business days (72 hours) prior to your event. We are able to guarantee catering services upon a 72-hour notification as long as space is available. For meeting or catering requirements, less than 72-hours, contact a hotel event sales representative.

## Service Charge and Tax

All food and beverage and Audio/Visual prices are subject to a 22% service charge and 6.5% State Sales Tax.

## Shipping

If shipping materials to the hotel, please include the company/group name, event manager and date of meeting on the outside of the package. The hotel can not assume responsibility for the damage or loss of merchandise sent for storage. Any box (not an envelope)- \$5.00 plus tax.