

2017 Event Menus



Continental Breakfasts:

Deluxe Continental - \$ 34

Assortment of fresh juices: apple, cranberry, pineapple

Sun Harvest orange and grapefruit juices

Fresh bakery selection: bagels, croissants, muffins and breakfast breads

Butter, cream cheese and fruit preserves

Sliced seasonal fruit and berries

Freshly brewed Illy coffee, decaffeinated and select teas

Executive Continental - \$ 35

Assortment of fresh juices: apple, cranberry, pineapple

Sun Harvest orange and grapefruit juices

Fresh bakery selection: bagels, croissants, muffins and breakfast breads

Butter, cream cheese and fruit preserves

Sliced seasonal fruit and berries

Gluten free steel cut oatmeal with dried fruits, honey, brown sugar and agave nectar

Country style Muesli and assorted cold cereals with a selection of apples and bananas

Soy milk, almond milk, 2% and skim milk options

Cage free peeled hard boiled eggs

Individual flavored yogurts and low fat cottage cheese

Freshly brewed Illy coffee, decaffeinated and select teas



Breakfast Buffets:

Sabal - \$ 46

Apple fritters, pecan sticky buns, apricot ricotta croissants, guava almond filled coffee cakes

Honey butter, apple butter and local preserves

Southern cheesy breakfast casserole: farm eggs, country sausage, cheddar cheese, onions, peppers, local potatoes

Cage free scrambled eggs

Lyonnise Yukon breakfast potatoes, caramelized onions, parsley

Buttermilk biscuits, country pork sausage gravy

Smoked Bacon and country style ham

Fresh Start - \$ 45

Fresh bakery selection: Bagels, croissants, muffins and breakfast breads

Butter, cream cheese and fruit preserves

Cage free scrambled eggs

Smoked bacon

Chicken apple sausage

O'brien potatoes, roasted onions and bell peppers



Breakfast Buffets:

Palm - \$ 47

Naked Juices

Whole wheat croissants, blueberry bran muffins, breakfast breads

Tropical fruit salad: kiwi, mango, papaya, pineapple, lychee and citrus Individual yogurt parfaits, chia seed, mixed berries and house granola

Individual mini lox and bagel, whipped dill creme, cucumber, tomato, caper, lemon

Cage free scrambled eggs

Individual turkey sausage quiche, kale, poached leeks, fontina cheese

Egg white scramble, quinoa, spinach, onion, bell peppers, edamame, shitake mushrooms

Gluten free crunchy French toast, sugar free syrup, agave nectar, berry compote, maple syrup

Buffets include the following:

Assortment of fresh juices: apple, cranberry, pineapple

Sun Harvest orange and grapefruit juices, Individual local juices

Sliced seasonal fruit and berries

Steel cut oatmeal with dried fruits, honey, brown sugar and agave nectar

Country style Muesli and assorted cold cereals with a selection of apples and bananas

Soy milk, almond milk, 2% and skim milk options

Freshly brewed Illy coffee, decaffeinated and select teas



Brunch Buffet:

Brunch - \$ 55

Assortment of fresh juices: apple, cranberry, pineapple
Sun Harvest orange and grapefruit juices

Sliced seasonal fruit and berries

Fresh bakery selection: bagels, croissants, muffins and breakfast breads
Butter, cream cheese and fruit preserves

Steel cut oatmeal with dried fruits, honey, brown sugar and agave nectar

Country style Muesli and assorted cold cereals with a selection of apples and bananas
Soy milk, almond milk, 2% and skim milk options

Cage free scrambled eggs

Smoked bacon

Chicken apple sausage

O'Brien potatoes, roasted onions and bell peppers

Belgian Waffles, whipped butter, maple syrup, fruit accompaniments, Chantilly cream and variations of chocolate selections

Farmers salad: assortment of lettuce, garden vegetables, selection of dressings
Cheese & charcuterie, cambozola, white cheddar, gruyere, coppa ham, duck rilette, cherry almond jam, pickle, pistolet

Freshly brewed Illy coffee, decaffeinated and select teas

Choice of one of the following:

Lox and bagels, display of smoked-cured salmon, classic accoutrements

Chicken Fried Steak, buttermilk biscuits, white pepper gravy
Eggs Benedict, English muffin, Canadian bacon, hollandaise sauce

Choice of one of the following: *

Glazed country ham, pommery sauce and cheddar scones
Herb roasted turkey, white pepper gravy and buttered yeast rolls

Baked salmon en croute, braised spinach, leeks, asparagus, lemon dill sauce

*Chef required, Fee \$ 150

Boxed Breakfast (On the Run) - \$ 38

Individual Sun Harvest Orange juice

Banana

Individual flavored yogurt

Fresh baked blueberry muffin

Freshly brewed Illy Coffee, Decaffeinated and Select Teas

Choice of one of the following:

Egg white sandwich: English muffin, turkey sausage, spinach, swiss cheese

Sausage biscuit sandwich, buttermilk biscuit, cage free egg, country style pork sausage

McMarco sandwich: Cage free egg, pepper bacon, Tillamook cheddar cheese on English Muffin

Egg white scramble, quinoa, spinach, onion, bell peppers, edamame, shitake mushrooms

Plated Breakfast -

Sun Harvest orange juice service (other juice selections available upon request) Freshly brewed Illy coffee, decaffeinated and select teas
Table arrangement of fresh baked items

Individual fruit smoothie at each place setting

Entree choices:

Simple Sunrise: Fresh scrambled cage free eggs, chicken apple sausage, smoked bacon, roasted O'Brien potatoes \$ 36

Latin Fusion: Roasted mojo pork, corn tortilla, refried beans and potato hash, 60 minute egg, mole poblano sauce (GF) \$ 38

Modern Farmer: Scrambled cage free eggs, locally sourced crushed potatoes, non GMO house breakfast sausage, Gluten free French toast, bourbon barrel aged maple syrup and whipped local butter \$ 42

Garden: Locally sourced vegetable frittata, quinoa, smoky tomato jam, roasted jalapenos, spinach, onion (LF, GF) \$ 40

GF - Gluten Free

LF - Low fat

[Non - GMO: Non Genetically Modified Organism \(food items\)](http://www.nongmoproject.org)
<http://www.nongmoproject.org>

Breakfast Enhancements:

Breakfast Sandwiches:

- \$ 8 - Brisket and Biscuit: house smoked beef brisket, cage free egg on buttermilk biscuit
- \$ 7 - McMarco: cage free egg, pepper bacon, Tillamook cheddar cheese on English muffin
- \$ 7 - Smart Start: turkey sausage, spinach, Egg white and Swiss cheese on English muffin
- \$ 7 - Southerner: cage free egg, country style pork sausage on buttermilk biscuit
- \$ 7 - Frenchy: farmers ham, gruyere cheese, bechamel sauce on whole wheat butter croissant

Individuals:

- \$ 9 - Spinach and Cheese Quiche: organic spinach, cage free eggs, fontina cheese, herb crust
- \$ 8 - Bacon Cheddar Grits: Tillamook cheddar, bacon jam, bourbon maple, chopped scallions
- \$ 9 - Huevos Rancheros Burrito - refried beans, Mexican rice, scrambled eggs, roasted tomato chili sauce, guacamole
- \$ 8 - Garden Vegetable Frittata - seasonally farmed vegetables, cage free eggs, local goat cheese, herbs
- \$ 7 - Lox and Bagel: whipped dill creme, cucumber, tomato, caper, lemon
- \$ 6 - Yogurt Parfaits: layered with house made honey almond granola, chia seed, fresh berries, blueberry lavender reduction

Displays:

- \$ 18 - Lox and Bagels: smoked cured salmon, classic accoutrements
- \$ 18 - Artisan: charcuterie-cured smoked meats, artisanal cheese, baked breads, mustard and pickle pairings
- \$ 9 - Steel Cut Oatmeal: steel cut oats, dried fruits, honey, brown sugar, agave nectar, berries, apples and bananas
- \$ 7 - Assorted Cold Cereals: old country style muesli, berries, bananas, soy milk, almond milk, 2% skim
- \$ 9 - Sliced Fruit & Berries: fresh seasonal melons, pineapple, strawberries, blackberries, blueberries
- \$ 6 - Cage free Peeled Hard Boiled Eggs: brown and white eggs, selection of mustards, pickled farmer vegetables, hot sauce bar



Creations:

\$ 15 - Eggs to Order: omelets and other egg variations made to order***

Omelet toppings to include: Country ham, smoked bacon, grilled chicken, chicken apple sausage, poached shrimp, smoked salmon, onions, bell peppers, local tomatoes, organic spinach, mushrooms, asparagus, fire roasted salsa, cheddar, mozzarella, gruyere cheese

\$ 13 - Batters and Doughs: Belgian waffles, pancakes, French toast...gluten free options available***

Whipped butter, maple syrup, agave syrup, fruit accompaniments, Chantilly cream and variations of chocolate selections

\$ 14 - Smoothies: A healthy variation of fruit and protein enriched options available

Strawberry - banana, Pineapple - coconut - peach, Wild berry pomegranate - watermelon, Green Antioxidant of Chia seeds, Tropical Banana Wild Berry

\$ 15 - Hash: All paired with cage free eggs (choose one)***

Crab and O'Brien hash: blue crab, onions, bell peppers, diced potatoes, smoked tomato choron sauce

Corned beef hash: house made corned beef, shallots, potatoes, parsley, grain mustard sauce

Garden Vegetable hash: selection of seasonal vegetables, roasted local potatoes, Hollandaise sauce

\$ 16 - Carver: Carved items paired with fresh bakery items (choose one)***

Roasted pork steamship, bourbon maple, buttermilk biscuits

Smoked Kielbasa & Spiced Boudin Blanc, pecan cinnamon rolls, Country Style ham, pommery sauce, apple fritters

\$ 14 - Farmers Delight: Housemade chicken fried steak, Belgian waffles, white pepper gravy and red eye gravy***

*** Chef fee of \$ 150 (based on one hour of service)



Breaks:

Beverages:

Per gallon pricing:

\$ 88 Freshly Brewed Illy Coffee, decaffeinated coffee and select teas

\$ 80 California Quivers Infused flavored Water Station

On consumption pricing:

\$ 6 Sun Harvest Orange and Grapefruit juice, V-8 Tropicana apple and cranberry.

\$ 5 Soy, almond, 2%, skim milks

\$ 6 Naked Juices

\$ 6 Pepsi Cola Soft Drinks

\$ 6.50 Coca - Cola Soft Drinks

\$ 5 Spring or sparkling waters

\$ 6 Flavored Iced Teas

\$ 6 Flavored Lemonades

\$ 6 Power drinks

By the Dozen: \$ 55 per dozen

Breakfast Danish: apple, cherry, cheese, apricot, pecan

Coffee cake slices: apricot ricotta, cinnamon streusel, raspberry cream cheese

Breakfast breads: zucchini, banana macadamia nut, carrot, pound cake

Bagels: assorted New York style, cream cheese selection, fruit preserves

Freshly baked croissants: French butter, multi-grain, almond, chocolate, cappuccino, hazelnut

Freshly baked muffins: lemon poppy seed, blueberry, bran, chocolate

Donuts: assortment of funky doughnuts, local find "Peace, Love and Little Donuts - South Naples"

House-made: apple fritters, pecan cinnamon sticky buns, cheddar scones, cherry almond scones

Cookies: double chocolate, white chocolate macadamia, peanut butter, oatmeal raisin, sugar

Brownies and Bars: milk chocolate fudge, dark chocolate, blondies, lemon bars, key lime bars, guava bars, sea salt caramel bars

Cupcakes: key lime, red velvet, bourbon vanilla, milk chocolate, sea salt caramel, almond, carrot, strawberry shortcake

Macaroons: assorted flavors

Chocolate covered Strawberries: milk chocolate, dark chocolate and white chocolate coated, artistically arranged

Petites: fruit tarts, chocolate-hazelnut torte, almond frangipan, assorted verrines, biscotti, cream puffs, pecan tarts

Individuals: (per person pricing)

- \$ 7 - Protein bars: assorted
- \$ 6 - Cereal and candy bars: assorted novelty candy, Quaker Chewy, Nature Valley, Nutri Grain Cereal. Kashi Trail Mix
- \$ 6 - Nuts and Seeds: Sahale snacks, pistachios, smoked almonds, chocolate covered almonds, salted cashews, roasted peanuts, trail mix, honey roasted peanuts, roasted pumpkin seeds
- \$ 4 - Whole fruit: Honey Crisp, Fuji and Granny Smith apples, local Naval oranges, Mandarin oranges, bananas, pears
- \$ 6 - Yogurt parfaits: layered with house-made honey almond granola, chia seed, fresh berries, blueberry lavender reduction
- \$ 5 - Individual flavored yogurts: Plain, flavored and Greek
- \$ 5 - Assorted bags: potato chips, vegetable chips, pretzels and popcorn
- \$ 6 - Specialty frozen treats: Novelty Ice Cream & Fruit Bars, Haagan Daz

Fun Stuff: (based on 30 minutes of service)

- \$ 7 - Bavarian pretzels: brown butter, salted, cinnamon sugar, horseradish cheese spread, IPA caramel, specialty mustards
- \$ 7 - House chips: salt & vinegar, BBQ, sea salt & peppercorn, French onion dip, hummus
- \$ 8 - Fried tortillas: fire roasted salsa, salsa Verde, spiced guacamole
- \$ 7 - "Craft" Root Beer: vanilla bean ice cream, Craft Root Beer, brown butter sugar cookies***
- \$ 9 - Bruschetta: tomato & mozzarella, mushroom & garlic, brie - pear- raspberry
- \$ 14 - Bacon bar: cheddar pork rinds, pork rilette, chorizo sausage, bacon maple doughnuts, chocolate bacon bark
- \$ 12 - Garden crudite: carrots, celery, romaine, cucumbers, broccolini, radish, kale, tomatoes, asparagus, peppers, three dips
- \$ 9 - Beach mix: yogurt covered pretzels and raisins, peanuts, M&M's, dried tropical fruits, honey almond granola, wasabi peas

***Attendant Fee \$ 125

Morning Breaks: (based on 30 minutes of service)

\$ 15 - Beverage: Pepsi Cola soft drinks, still and sparkling waters, freshly brewed Illy coffee, decaffeinated coffee, select teas (Coca Cola products, additional \$ 1)

\$ 20 - Energy: Naked Juices, power drinks, protein bars, whole fruit, freshly brewed Illy coffee, decaffeinated coffee, select teas

\$ 14 - Smoothies: A healthy variation of fruit and protein enriched options available

\$ 18 - Doughnuts: assortment of funky doughnuts, freshly brewed Illy coffee, decaffeinated coffee, select teas

\$ 20 - Late Start: sliced fruit & berries, cereal bars, individual yogurts, Breakfast Danish and croissants, freshly brewed Illy coffee, decaffeinated coffee and select teas

Afternoon Breaks: (based on 30 minutes of service)

\$ 15 - Beverage: Pepsi Cola soft drinks, still and sparkling waters, freshly brewed Illy coffee, decaffeinated coffee, select teas (Coca Cola products, additional \$ 1)

\$ 22 - Salty Dog: bacon chocolate toffee, sea salt caramel brownie bites, capicola and melon brochettes, bacon wrapped apricots, chocolate covered almonds, yogurt covered pretzels, non-alcoholic "Salty Dog" (Sierra Mist and Grapefruit) cocktail

\$ 24 - Sunset: fried tortillas, fire roasted salsa, salsa verde, spiced guacamole, chile lime watermelon, conch fritters, Gulf shrimp brandade croquettes, citrus remoulade, key lime-coconut macaroons, guava bars

\$ 20 - Pub: Bavarian pretzels, brown butter, smoked gouda fondue, specialty mustards, salt & vinegar chips, horseradish dip, mini smoked brisket shepherd's pie with white cheddar, beer battered onion rings, sriracha aioli

\$18- Milk & Cookies: freshly baked chocolate chip, oatmeal raisin, white chocolate- macadamia, peanut butter, soy milk almond milk, 2%, skim, chocolate milk



Plated Luncheons:

Soups:

Garden vegetable minestrone, garden vegetables, tomato broth, blackpepper potato dumplings, herbs

Creamy baked potato soup, local potatoes, black pepper bacon, smoked cheddar, green onions

Roasted tomato bisque, local heirloom tomatoes, fried goat cheese croquettes, white truffle oil, green garlic streusel

Salads:

Grilled asparagus salad, artichoke panna cotta, black garlic, watercress, ricotta salata, parsley oil

Farmers salad (Signature salad), organic bibb lettuce, shaved vegetables, burrata cheese, grilled knob onions, tomato vinegar, olive oil

Grilled hearts of romaine, pickled heirloom tomatoes, feta cheese, honey mustard vinaigrette, torn baguette

Florida spinach salad, kale, citrus, pickled shallots, avocado, mint, grana padano, cracked tellicherry peppercorn, lime oil

Cold Entrees:

\$ 44 - Chilled Thai basil shrimp: glass noodles, carrot, sprouts, mango, onion, coriander, chile oil, lemongrass-coconut milk

\$ 45 - Grilled flank steak salad: grilled romaine, roasted corn, cherry tomatoes, grilled peppers, avocado, cilantro lime dressing

Plated Luncheons:

Hot Entrees:

- \$ 48 - Glazed cobia: miso yaki onigiri, sriracha butter, bok choy, green onion, yuzu vinaigrette
- \$ 46 - Seared Block Island swordfish: mushroom risotto, English peas, maple glazed heirloom carrots, roasted corn milk nage
- \$ 47 - Tanglewood Farms chicken: mushroom duxelle and goat cheese stuffed, parsnip puree, roasted zucchini, thyme jus
- \$ 44 - Herb crusted turkey paillard: rock shrimp potato hash, roasted fennel, cauliflower, snap peas, lemon pepper butter
- \$ 52 - Jerk spiced skirt steak: sweet potato and roasted corn hash, organic spinach, green garlic, brown rum butter
- \$ 48 - Fontina and corn bread stuffed pork chop: smoked cheddar polenta, roasted parsnips, heirloom carrots, bourbon glaze
- \$ 44 - Butternut squash ravioli: sage brown butter, caramelized onions, roasted butternut gorgonzola, walnuts, mushrooms

Desserts (choose one) :

Chocolate hazelnut torte, milk chocolate ganache, sea salt caramel, black berries, dark chocolate bark

Key lime chiffon, lemon curd, citrus creme, pistachio brown butter toffee

Roasted ginger peach gazette, elderflower strawberry coulis, meyer lemon Chantilly

Olive oil cake, yuzu glaze, rosemary pine nut brittle, local grapefruit, pink peppercorn (GF)

GF - Gluten free

Plated luncheons include a selection of soup or salad, entree and dessert, Selection of Artisan breads, herb butter, Iced tea and Illy coffee service



Boxed Lunches \$ 48

Sides (choose one):

Baked potato salad, smoky bacon, cheddar, scallions

Orecchiette pasta salad, pancetta, peas, pesto, asiago

Black bean & hominy salad, poblano peppers, jicama, onion, coriander, mojo vinaigrette

Broccoli salad, shredded carrot, raisins, diced apples, candied walnuts

Garden salad, arugula, romaine, tomatoes, carrots, cucumbers, radish, garden herb vinaigrette

Mains (choose one):

Turkey club wrap: house brined turkey breast, pepper bacon, mayonnaise, romaine, whole wheat tortilla

Chicken tarragon salad: toasted almonds, dried cranberries, whole grain croissant

Spinach avocado wrap: organic spinach, hass avocado, tomatoes, onion, hummus spread, spinach tortilla

French ham and cheese: emmenthaler cheese, pommery mustard, cornichons, watercress, french baguette

Roast beef: arugula, onion jam, horseradish spread, sourdough baguette

Boxed lunches include Bottled water or Pepsi - Cola soft drink, florida citrus, individually wrapped old fashioned doughnuts, sea salt sweet potato chips, packaged mints

Upgraded Selections \$ 6

Beef tenderloin Nicoise: olives, marinated tomato, haricot vert, fingerlings, roast peppers, cambozola, herb dressing

Spicy shrimp & lobster roll, brioche roll, watercress, scallion, celery, lemon

Lemongrass pork Banh Mi: coriander, cucumber, pickled jicama & carrots, jalapenos, pate schmear, French baguette

Tuna sashimi: sriracha aioli, rice noodle salad, shaved vegetables, coriander, scallions, garlic ginger dressing



Buffet Lunches:

Sliced Deli (indoors only) \$ 50

Broccoli cheddar ale soup or Garden vegetable minestrone Orecchiette pasta salad, pancetta, peas, pesto, asiago Sweet honey cabbage slaw, carrots, scallions, bell pepper

Simple Caesar: crispy romaine, creamy garlic dressing, chopped grilled chicken, garlicky sourdough croutons, parmesan

Sliced deli meats: house brined turkey breast, smoked ham, cracked pepper roasted eye round, corned beef

Sliced deli cheeses: aged cheddar, Swiss, provolone and American

Pickle bar: sweet hots, bread and butter, kosher dill, half sours, giardiniera vegetables, sport peppers, pepperoncini

Accoutrements: mustards - yellow, Dijon, dill, pommery, horseradish spread, chick pea spread, low fat mayonnaise, cranberry mayonnaise. leaf lettuce, sliced tomatoes, red onion, Artisan rolls, baguettes, sliced breads, assorted bags of chips

Fruit tarts, pecan tarts, chocolate caramel tarts, cranberry oatmeal cookies

Read Between the Slices \$ 55

Roasted tomato bisque with herb and cheese bread twist or Five onion soup with gruyere sourdough crisps

Garden bar: organic greens, spinach, cherry tomatoes, carrots, onions, chick peas, crimini mushrooms, roasted corn, cucumber, bell peppers, giardiniera, chopped egg, chopped bacon, gorgonzola cheese, shredded cheddar, torn croutons, buttermilk ranch, oil & vinegar, papaya vinaigrette

Griddled patty melt: Colby jack, beer braised onions, marble rye***

Holy cheeses!: grilled cheese of Munster, provolone, gruyere, parmesan, tomato ham (made to order, Chef required)***

Quinoa avocado wrap: watercress, dried cranberries, tomato, cucumber, raita, whole wheat wrap

Chicken tarragon salad: toasted almonds, dried cranberries, whole grain croissant

Dark chocolate brownie, lemon bars, pecan bars, key lime coconut macaroon

***Chef fee \$ 150 (based on one hour of service)

Buffet luncheons include Iced tea and Illy coffee service

Buffet Lunches:

90 Miles \$ 56

Spanish bean and ham soup: garbanzo beans, smoked ham, chorizo, potato, Cuban bread

Tomato onion salad: cucumber, herbs, red onion, sweet onion dressing

Black bean & hominy salad: poblano peppers, jicama, onion, coriander, mojo vinaigrette

Spinach salad: kale, citrus, pickled shallots, avocado, mint, queso cotija, cracked tellicherry peppercorn, lime oil

Traditional Cuban sandwich: ham, roast pork, swiss cheese, pickle, mustard, mayonnaise

Seared Atlantic Swordfish: mango poblano relish, brown rum butter

Pollo Guisado: braised whole chicken, sofrito, tomatoes, garlic, herbs

Roasted mojo vegetables: chayote, squash, carrots, red onion, celeriac, sweet yams

Rice & beans: Annatto yellow rice, stewed black beans, fried Maduro

Cuban custard, cinnamon churros, guava bars, coconut rum leche cake

Marco Grill'd \$ 56 (Chef Fee, one per 100 guests')

Baked potato salad: smoky bacon, cheddar, scallions Grilled vegetables: arugula, pecorino, fig balsamic glaze

Broccoli salad: shredded carrot, raisins, diced apples, candied walnuts

From the grill: charred pub burgers, black bean burgers, 1/4 lb. hot dogs, jerk grilled chicken, blackened mahi mahi

Bourbon maple baked bean casserole: strap molasses pecan streusel

Corn on the cob: brown butter roasted, cane syrup, key lime juice, coriander

Pretzel rolls, kaiser buns, brioche, whole grain buns, sliced cheeses, condiments

House chips and dips, sliced watermelon, frozen fruit bars, double chocolate chip cookies

***Chef fee \$ 150 (based on one hour of service)

Buffet luncheons include Iced tea and Illy coffee service



Buffet Lunches:

Sante Fe \$ 57

Braised pork and green chile pazole soup: cabbage, coriander, lime, queso fresco

Trail salad: kale, romaine, quinoa, roasted corn, black beans, onions, peppers, tomatoes, jalapenos, honey lime vinaigrette

Fried corn tortillas: guacamole, fire roasted salsa, tomatillo salsa

Hatch chile and chicken enchiladas: corn tortillas, Monterey jack, green onion, green chile, queso cotjia

Carne Adovada: braised pork shoulder with ancho and pasilla chiles, citrus, oregano, serviced with steamed corn tortillas and limes

Beef empanadas: seasoned ground beef, onions, olives, green chile and red chile sauces, citrus crema Borracha beans & rice: drunken pinto beans stewed with local ale, onions, tomatoes and cumin Calabacitas: seasonal squash varieties, sweet corn, caramelized onions, roasted green chiles

Indian fry bread, sopapillas with honey, tres leche rice pudding, chocolate empanadas

The Tropics \$ 58

Tropical fruit salad: Florida grove citrus, mango, papaya, pineapple, kiwi, star fruit, banana, toasted coconut Jicama slaw: shredded carrots, jicama, cabbage, red onion, coriander, sesame oil, ancho chile-lime vinaigrette Island slaw: mazuna, romaine, hearts of palm, cucumber, tomato, onion, carrot, papaya vinaigrette, chipotle ranch Rock shrimp and conch fritters: corn meal, roasted corn, caramelized onions, peppers, citrus remoulade

Seared Gulf grouper, papaya-chayote salsa, passion fruit butter sauce

Cherry Wood jerk chicken: all spice, scotch bonnet peppers, ginger, thyme, mango salsa

Coconut rice: jasmine rice, coconut milk, toasted coconut, pigeon peas

Grilled vegetables: zucchini, yellow squash, portobello mushrooms, carrots, parsnips, onion, Jamaican curry sauce

Corn bread, fried banana fritters, vanilla rum tapioca pudding, strawberry ginger hand pies

***Chef fee \$ 150 (based on one hour of service)

Buffet luncheons include Iced tea and Illy coffee service



Plated Dinners:

Starters (choose one):

Salt roasted beets, truffle ricotta, chicory, citrus, raisin toast, marcona almond, fennel, carrot puree, tarragon sherry dressing
Grilled Hearts of Romaine – Roasted garlic bread crumbs, shaven parmesan, Caesar dressing
Farmers Salad (Signature salad), organic bibb lettuce, shaved vegetables, burrata cheese, grilled knob onions, tomato vinegar, olive oil
Roasted parsnip bisque, honey butter brioche, truffle, king crab, tarragon gastrique
Coconut curry laksa (soup), smoked boar pangsit (dumpling), soft egg, scallions, sprouts, coriander, citrus
Cheese & charcuterie, cambozola, white cheddar, gruyere, coppa ham, duck rilette, cherry almond jam, pickle, pistolet
Sesame tuna sashimi, green mango slaw, yuzu fluid gel, pickled radish, avocado, wasabi caviar
Iceberg Wedge, bleu cheese crumble, bacon, lardons, roasted tomatoes, fried onions, Roquefort

Upgraded Starters:

\$ 15 - Jumbo lump crab cake, lemon garlic brown butter, romesco sauce
\$ 12 - Lobster ravioli, sage brown butter, roasted kabocha, lobster nage
\$ 14 - Bourbon maple pork belly, smoked cheddar grits, baby kale
\$ 20 - Foie gras torchon, pickled blueberries, orange dust, brioche toast
\$ 10 - Mushroom & chevre strudel, romesco, sherry vinegar gastrique, baby lettuce

Entree Selections:

\$ 118 - Red wine braised Tanglewood Farms chicken: pearl onions, lardons, mushrooms, roasted carrots, whipped potatoes
\$ 120 - Roasted Amish chicken: fingerling potatoes, haricot vert, artichoke barigoule, parmesan broth, herbs
\$ 138 - Grilled filet mignon: mushroom fricassee, roasted root vegetables, chive mashers, bordelaise sauce
\$ 136 - Gorgonzola strip steak: caramelized four-onion ragout, fried trumpet mushrooms, sauteed greens, au poivre sauce
\$ 135 - Balsamic braised short ribs: mascarpone whipped polenta, Pernod creamed spinach, fried brussels sprouts
\$ 115 - Grilled grouper: saffron paella rice, gulf shrimp, clams, chorizo, roasted peppers, long beans, fennel, lobster nage
\$ 113 - Roasted wreckfish: white bean succotash, maple glazed pork belly, sweet corn puree
\$ 110 - Prosciutto wrapped monk fish: brown butter glaze turnips, heirloom carrot, beluga lentils, caper butter, tomato jam



Upgraded additions:

- \$ 12 - Seared diver scallops, caramelized fennel, uni butter
- \$ 12 - Blackened Rock shrimp, butter sauce, charred lemon
- \$ 12 - Sugar cane shrimp, jerk spiced, mango chutney
- \$ 16 - Seared Foie gras, carambola, grand marnier glaze
- \$ 15 - Boursin blue crab stuffing, roasted garlic bread crumbs
- \$ 20 - Broiled lobster tail, sriracha aioli, grilled lemon

Desserts (choose one):

- Griddled apple cake, wine poached apple, currents, hazelnut, sage, sea salt caramel mousse
- Strawberry cheesecake, variations of strawberries, vanilla meringue, lavender dust
- Milk chocolate tart, candied pecan, sea salt caramel, coffee
- Blueberry "Pie", variations of blueberries, brown butter almond streusel, lemon curd, bourbon vanilla crema
- Coconut mousse, white chocolate, mango, roasted pineapple, passion fruit, macadamia nut toffee
- Bananas "Foster", dark chocolate torte, Myer's rum, brulee banana, molasses streusel, pistachio, coconut milk solids
- Key lime pie, graham crumb, coconut meringue, vanilla chantilly, strawberry dust

Plated dinners include starter, entree, dessert, Artisan bread, herb butter and Illy coffee service.

Upgraded starters and upgraded additions at additional pricing as shown.



Buffet Dinners:

A la Planxa (Spanish inspired grilled favorites) \$ 130

"Suquet" Catalan stew, traditional seafood stew, roasted tomatoes, aioli, crusty bread

Tomato & grilled artichokes, arugula, olive oil, fried garlic, # 9 sherry vinegar Grilled lettuce, manchego, walnuts, roasted potatoes, charred onion dressing Grilled vegetables, breadcrumb picada, marcona almonds, romesco

Spanish papas, smoked paprika, roasted peppers & onions, herbs, roasted garlic vinaigrette Seafood paella, shrimp, clams, mussels, cuttle fish, chorizo sausage, roasted peppers, annatto rice Charred octopus, warm ricotta, lemon, olive oil, arugula, romesco, marcona almonds

Chimichurri steak, grilled and cut to order, fried tostones (beach locations grilled on open fire pit) Chef required***

Gaicho grilled pork shoulder, sofrito sauce, torta bread, marinated tomatoes Chef required***

Caramel flan, dark chocolate cremeux banana hazel nut, coconut horchata croquettes, rosemary caramel, pastissets

Marco Roadhouse \$ 130

Frito pie, smoked brisket chili, corn fritos, shredded cheese, sour cream Chef required*** Honey butter corn bread, roasted poblano pepper hushpuppies, white bread

Sliced watermelon

Shake 'em salad, mason jarred Caesar salad, garden salad with raspberry balsamic, kale salad with creamy peppercorn

Tangy coleslaw, apple cider vinegar, barrel aged fish sauce

Pulled pork shoulder, sweet rolls, four types barbeque sauce

Smoked Pasture Prime Family Farm turkey, sweet onion cranberry chutney Chef required***

Smoked brisket, cracked pepper dry rubbed Chef required***

Hotlinks, spicy smoked pork sausage

Smoked salmon, farm raised cold water salmon, grain mustard sauce Buttered beans, garden green beans, wax beans, toasted almonds Bourbon maple baked bean casserole, strap molasses pecan streusel Smoked cheddar mac n cheese, roasted garlic bread crumbs

Pickle bar, sweet hots, bread and butter, kosher dill, half sours, giardiniera vegetables, sport peppers, pepperoncini

Baked apple cobbler, bourbon peach cobbler, Coca Cola cake, vanilla ice cream Chef required***

***Chef Fee \$ 200 per one hour of service

Buffet Dinners:

Food Street Delights \$ 135 (100 guests' minimum)

(Wizard Connection, our decor and entertainment partner can provide you with Food truck decor at additional pricing)

Tiki Tacos & Tostadas

Pork carnitas, skirt steak, gulf fish, refried beans, cabbage, avocado, lime, queso fresco, corn flour tortillas

Chef required***

Spiced chicharron, tortilla chips, salsa, guacamole

Mexicali salad in a cup, lettuce, corn, queso, avocado, tortillas, honey chipotle dressing

Hand Helds

Sliders, American angus with tillamook cheddar, crispy pork belly with kimchi, coriander Chef required***

Fritters and bacalao and crayfish with citrus aioli, conch and roasted poblano with remoulade

Chicken & waffles, southern fried chicken cutlet, white pepper gravy, bourbon maple Chef required***

Tomato mozzarella salad in a cup, arugula, basil, olive oil, balsamic

Poutine (truck fries)

Steak fries, balsamic braised short rib with mozzarella curd, giardiniera

Papas bravas with chimichurri and manchego

Stick Foods Chef required***

Lemongrass shrimp, sriracha aioli Thai chicken, peanut curry sauce Garden vegetable, balsamic glaze

Sweets Assorted Whoopee pies, beignets, apple fritters, assorted cupcakes

***Chef Fee \$ 200 for one hour service



Cozy Comfort Chow \$ 135

New England clam chowder, smoked bacon, roasted corn, seasoned oyster crackers, sourdough bread

Tomato mozzarella, Florida heirloom tomatoes, sliced mozzarella, balsamic, basil, olive oil

Caesar salad, chopped romaine, sourdough croutons, parmesan, roasted garlic caesar dressing

Watermelon feta salad, cucumbers, garden arugula, mint, red onion, lime vinaigrette

Choose one poultry selection:

Chicken fried chicken, southern style with white pepper gravy, buttermilk biscuits

Buttermilk fried chicken & biscuits, double dipped, pan gravy

Honey BBQ chicken, grilled with local honey & spiced bbq sauce, sweet corn bread

Carved sage rubbed turkey, veloute sauce, buttered yeast rolls ***Chef required

Choose one beef selection:

Beer braised short ribs, stout braised with caramelized vegetables

Tenderloin tip stroganoff, egg noodles, sour cream, caramelized onions, chives

Carved salt & pepper prime rib, herb roasted, pan au jus, horseradish cream, buttered yeast rolls***Chef required

Choose one pork selection:

Pan fried pork chops, bourbon apples

Smoked pork spare ribs, dry rubbed, smoked six hours, variety of bbq sauces

Mojo roasted pork loin, scotch bonnet jam, brown rum butter sauce, fried plantains ***Chef required

Choose one seafood selection:

Seafood jambalaya: grouper, shrimp, mussels, scallops, cuttlefish, Andouille sausage, onions, peppers, rice

Blackened mahi mahi, mango butter sauce, vanilla roasted pineapple

Shrimp scampi, garlic, scallions, white wine, shallots, lemon, garlic Cuban bread

Maple roasted carrots & parsnips, green bean casserole with fried onions, cheddar mac n cheese, buttermilk mashers

Praline french toast, butter pecan ice cream, toffee waffles with honey goat cheese ice cream and warm vanilla peaches

***Chef required

Banana pudding & Nilla wafers, S'more tarts, berry cobbler, molasses streusel

Dinner Chef fees \$ 200 (based on one hour of service) per Chef

Based on menu and number of guests', our Executive Chef to determine staffing.

All buffet dinners include Illy coffee service.

Our "Signature Event" the Coastal Florida Buffet \$ 160

Jerk spiced conch chowder, roasted tomato, diced potato, jerk spice, cilantro, toasted Cuban bread

Marco Salad, chopped lettuces, peppers, mango, banana bread croutons, papaya vinaigrette

Roasted vegetable salad, jicama, chayote, sweet potato, hearts of palm, sweet onion, chili vinaigrette

Beer can chicken, lemon pepper seasoned, stout bbq sauce, sweet corn casserole

Steaks on the Grill, mesquite grilled dry rubbed steaks, house steak sauce

Crispy deep fried red snapper, key lime tartar sauce, lemons

Lobsters Tails on the Grill, mesquite grilled, lemons, chive butter

Crab au gratin potatoes, chive sour cream, Florida blue crab and boursin au gratin potatoes

Lime roasted corn and coriander, grilled squashes, garlic herb butter

Key lime pie, tropical fruit tarts, Bananas Foster rice pudding, chocolate samoa cheesecake bites

***Chef Fee \$ 200 for one hour service



Reception:

Cold \$ 7 per piece (minimum 50 pieces per item)

Spiced Watermelon, chevre goat cheese, chives, balsamic reduction

Tomato bruschetta, basil, garlic, crostini

House cured salmon, pumpernickel, citrus cream cheese, dill, capers

Chicken tinga, gordita, cilantro, sour cream, fire roasted salsa

Tomato caprese, grape tomatoes, basil pesto, fresh mozzarella, aged balsamic pipette

Deviled egg, truffle, chives, smoked paprika

Marinated fig, English cracker, brie, parsley

Rock shrimp salad, lemon, dill, phyllo cup

Beet & goat cheese, endive, honey truffle goat cheese, toasted walnut

Lobster baked potato, lobster salad, prosciutto, crema, yukon potato

Seafood ceviche shooter, local citrus, chiles

Chicken salad tea sandwich, marcona almonds, tarragon, dried cranberries

Hot \$ 8 per piece (minimum 50 pieces per item)

Mini beef wellington, horseradish crema

Chicken wellington, whole grain mustard aioli

Coconut shrimp, orange chile sauce

Ginger chicken pot sticker, cilantro orange chile sauce

Vegetable spring roll, sesame soy sauce

Mini crab cakes, key lime tartar sauce

Warm fontina, prosciutto phyllo, fig jam Breaded artichoke, boursin cheese

Bacon wrapped dates, romesco sauce

Short rib beggars purse, smoked cheddar Jerk spiced conch fritter, cajun remoulade

Black bean quesadillas, tamarind chutney

Open faced lobster grilled cheese, gruyere, truffle

Displayed Selections: (per person pricing) Chef required for all stations

- \$ 15 - Bruschetta: tomato-basil, sundried tomato-olive, shrimp-apple, assorted toast points
- \$ 18 - Cheese: assorted artisan cheese selections paired with jams, nuts, fruit and crackers
- \$ 22 - Charcuterie: assorted salami, hams, pate, rillettes, pickles, breads, mustards
- \$ 12 - Crudite: assorted garden vegetables, spiced tortilla strips, selection of dips
- \$ 28 - Sushi: assorted hand rolled maki, nigiri, wasabi, pickled ginger, soy sauce (4 pieces per person)
- \$ 32 - Seafood market: poached shrimp, crab claws, oysters (shucked to order), lobster tails, cocktail sauce, mustards, lemons, hot sauce, crackers

Dessert Selections: (per person pricing) Chef required for all stations

- \$ 18 - Peachy comfort: caramelized southern peaches, agave nectar, Cruzan peach rum, honey goat cheese gelato
- \$ 18 - Bananas Foster: tropical bananas, brown sugar, Myer's dark rum, chunky monkey ice cream, brown butter cake
- \$ 18 - Beignets & Espresso: warm doughnuts, espresso chocolate mousse, sea salt caramel sauce
- \$ 20 - Fried pies: "Varsity" inspired favorites, bourbon maple apple, drunken cherries, key lime cheesecake, dipping sauce
- \$ 20 - Chocolate plating: Valrhona dark chocolate tart, white chocolate mousse, milk chocolate pudding
- \$ 22 - Gelato Bar: variety of gelato flavors, assorted toppings, biscotti cookies
- \$ 25 - Minis: key lime cheesecake, pineapple upside down cake, assorted verrines, tortes, tarts, crumbles and cupcakes



Oyster Bar \$ 25 (selections based on seasonality) Two east coast & two west cost options
Cocktail sauce, horseradish, mignonette, house crackers, hot sauce bar

Mezzaluna Salad \$ 18 (chopped salads prepared to order)

Spinach, egg, tomato, dried cranberries, onions, garbanzo beans, quinoa, honey mustard dressing

Wedge salad, blue cheese, sundried tomatoes, bacon, fried onions, egg, buttermilk, blue cheese dressing

Romaine, arugula, aged cheddar, garbanzos, bacon, onion, sundried tomatoes, cucumbers, garlic dressing

Pasta Bar \$ 20 (creative Chef crafted pasta selections, - choose two pastas)

Potato gnocchi, caramelized butternut, gorgonzola, madeira cream sauce, sage, brown butter

Cheese tortellini, roasted tomato pomodoro, garden herbs

Portobello ravioli, asiago cream sauce, sundried tomatoes, organic spinach

Lumache bolognese, crushed tomatoes, ground beef, grated parmesan, chile flakes

Garlic parmesan bread knots, grissini sticks, fried prosciutto, house cured olives

Baja Coastal \$ 24 (SoCal favorites made simple)

Fish tacos, blackened dorado, cabbage, lime, queso fresco, hot sauce bar

Fried yucca, pickled chile peppers, sriracha aioli

Smoked brisket nachos, pico de gallo, cabbage, queso cotija, lime crema



"Cakes" \$ 28 (fresh seafood inspirations made to order)

Coastal blue lump crab cakes, pan seared, citrus remoulade, lemon

Lobster Johnny cakes, pan seared, roasted corn, vanilla aioli, micro cilantro

Thai fish cakes, lemongrass, ginger, garlic, coconut curry sauce

Tokyo to Beijing \$ 32 (Asian delicacies expertly prepared)

Hand rolled sushi, chef inspired assorted maki rolls, nigiri, traditional accoutrement

Char Siu Bao, Cantonese barbecue-pork filled bun, sweet and sour sauce

Yaki Onigiri, Japanese fried rice ball stuffed with miso salmon

Ault Grilled Cheese \$ 22

Queso Frico, Spanish inspired, tetilla, provolone, serrano ham, tomato jam, pickled peppers

Croque Monsieur, French inspired, smoked turkey, gruyere, gorgonzola, sage, bechamel

Cheesy Madness, cheddar, provolone, asiago, brie, poached pears, gouda fondue, port wine drizzle



Guac Bar \$ 19 (four versions of this classic guacamole delight)
Smokey & charred, roasted corn, smoked onion, cilantro, pico de gallo, fresh chiles
Sweet & spicy, roasted pineapple, mango, jalapenos
Drunken nut, Don Julio tequila spiked, lime, sea salt, pomegranate, smoked almonds
Plain Jane, no frills, just good ol' fashioned, freshly made avocado goodness

Fresh fried tortillas, plantain chips, root vegetable chips, house potato chips

Fork & Knife (carved items are expertly prepared and crafted with delightful pairings)

- \$ 22 - Horseradish encrusted New York striploin, greenpeppercorn bordelaise, blue cheese fingerling potatoes
- \$ 25 - Beef Wellington, roasted tenderloin, porcini mushroom duxelle, smoked tomato choron, pickled asparagus
- \$ 22 - Carved Salt & Pepper prime rib, herb roasted, pan au jus, horseradish cream, buttered yeast rolls
- \$ 18 - Smoked pork steamship, bourbon barrel aged stout bbq sauce, jalapeno cheddar cornbread
- \$ 19 - Tamarind glazed Heritage Breed porkloin, pineapple ginger chutney, bibingka coconut skillet rice cake
- \$ 16 - Bourbon maple glazed Virginia ham, pommery mustard sauce, buttermilk biscuits, honey butter
- \$ 18 - Smoked Pasture Prime Family Farms turkey, charred onion veloute sauce, buttered yeast rolls
- \$ 15 - Salmon en croute, farm raised salmon, braised greens, Meyer lemon sauce
- \$ 17 - Banana leaf wrapped rock fish, jalapeno guacamole, fresh gorditas, citrus, cabbage slaw

Reception Chef fees \$ 200 (based on one hour of service) per Chef

Based on menu and number of guests', our Executive Chef to determine staffing.

Beverage:

Hosted bars

Well brands drinks and wines

\$9 Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label, Jim Beam White Label, Canadian Club, Jose Cuervo Traditional Silver, Korbel Brandy Stone Cellars: Chardonnay, Pinot Grigio, Cabernet, Merlot Beringer White Zinfandel, Freixenet Blanc de Blancs,

Call brands drinks and wines

\$11 Absolut, Bacardi Superior, Captain Morgan Original Spiced, Tanqueray Gin, Johnnie Walker Red Label, Maker's Mark, Jack Daniels, Seagram's VO, 1800 Silver Tequila, Courvoisier VS Clos du Bois Chardonnay, Pighin Pinot Grigio, Estancia Cabernet, Mark West Pinot Noir, Chateau St. Michelle Riesling, Mumm Napa "Brut Prestige",

Premium brands drinks and wines

\$13 Grey Goose, Bacardi Superior, Mt. Gay Eclipse Gold, Bombay Sapphire, Johnnie Walker Black Label, Knob Creek, Jack Daniels, Crown Royal, Patron Silver, Hennessy Privilege VSOP Chateau St. Michelle Chardonnay, Acacia Carneros Pinot Noir, Rutherford Hill Merlot, Pighin Pinot Grigio, Aquinas Cabernet Sauvignon, Mumm Napa "Brut Prestige"

Cordials \$12 per glass

All bars include Bud Light, Michelob Ultra, O'Douls \$7

Blue Moon Belgian White, Landshark, Corona \$8

Craft Beers on request:

Our Local Craft Beers featuring Three Daughters Beach Blonde, Darwin Circa Tangerine wheat, Florida Beer Company IPA (cans only) \$ 7.50

Pepsi-Cola Soft Drinks \$6

Sparkling and Still Water \$ 5

Coca-Cola Soft Drinks \$ 6.50

Enhance your bar with a Specialty Drink: Margarita, Daquiris, Bloody Mary's, Mimosas, Signature Drink \$ 11

Enjoy a Martini or frozen Pina Colada, Daquiri or Margarita \$13

Our "Signature" Drink: Blackberry Lemonade: fresh blackberries, blackberry vodka and lemonade \$ 12.50

Our Special Drink Station: "NOTYOUR FATHER'S" Root Beer Float (spiced ale and vanilla ice cream) \$ 12.50

Attendants required

Experienced and Knowledgeable Mixologist \$ 150 per hour

Cash Bars

Well brands and Wines \$9

Call brands and Wines \$11

Premium brands and Wines \$ 13

Domestic Beer per bottle \$ 7

Imported Beer per bottle \$ 8

Pepsi Cola Soft Drinks \$ 6

Mineral Water \$ 5

Neither the Client, nor its guests, will be permitted to bring food and/or beverages of any kind into the Resort or onto its premises. Corkage fees automatically apply should food and/or beverages be brought in without Resort Management approved exceptions. Corkage fees \$35 per bottle liquor, \$25 per bottle wine, \$3 per bottle beer, \$1 soft drinks or waters.

Bars per hour:

Well Brand first hour per person \$22 Each additional hour \$ 14

Call Brand first hour per person \$25 Each additional hour \$ 19

Premium Brand first hour per person \$ 30 Each additional hour \$24

Domestic and Imported Beer, Call Brand House Wine, Pepsi Cola Soft Drinks

and Mineral and Sparkling Water, first hour, per person \$ 17 Each additional hour \$12

Bartender fees \$ 150, complimentary with a \$ 500 minimum. One Bartender per 100 guests'. Cashier Fees \$ 75 per two hours.

Hospitality Bar:

Domestic Beer \$7

Imported Beer \$8

Soft Drinks \$6

Mineral Water \$5

Sparkling Perrier \$5

Jack Daniels \$130

Makers Mark \$130

Tanqueray \$110

Bombay Sapphire \$125

Captain Morgan \$100

Myers Dark Rum \$120

Dewars \$130

Johnny Walker Gold \$290

Cuervo Gold \$110

Absolut \$125

Grey Goose \$150

Ketel One \$140

Crown Royal \$150

Technology:

The JW Marriott Marco Island is pleased to have Presentation Services Audio Visual (PSAV) as our official source for all of your audio-visual equipment and service needs.

PSAV is a premier national staging and production company, there is no limit to the scope and technical sophistication for any programs held at our Hotel.

All events and meetings are supported in a cost-effective, professional manner by PSAV. They know our facilities well and work hand-in-hand with each Hotel Department to ensure your program's complete success.

You may contact one of our PSAV Sales and Production Managers for a full description of our Production Guidelines, available equipment and services by dialing: 239-642-2637.

If you are considering another A/V company or outside vendor, please be advised there are guidelines and specific charges (i.e. rigging, power, load in/load out labor, insurance liability) in order for your providers to conduct business within the resort.

General Information:

Catering pricing

Food and Beverage charges are subject to 24% Service Charge and 6% Florida State Sales Tax. All Outdoor Events are subject to an Additional 3% Service Charge.

Turtle Season

By Collier County Ordinance all outdoor functions must end no later than 10:00pm except May 1 through October 31 of each year, when functions must end by 8:30pm because of Federal Regulations governing Loggerhead Sea Turtles.

The Resort reserves the right to change location to a more suitably sized area should the anticipated attendance significantly increase or decrease.

Guarantees

In order to make your Banquet a success, please notify our Event Management Department of the guaranteed number of guests attending each function, at least 72 hours in advance.

Guarantees are not subject to reduction within the 72-hour period. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly.

For seated functions up to 300 hundred guests, we will provide seating for an additional five percent over the guaranteed number. For seated functions over 300 hundred guests, we will provide seating for an additional three percent over the guaranteed number.

Permit Fees \$ 550 for vehicles to setup and teardown on beach for an event

Outdoor Functions A final decision on location must be made four (4) hours prior to event starting time.

All outdoor functions will be moved to assigned indoor back-up space if the following conditions exist: Wind Gusts in Excess of 20MPH, Lightening within a 10 mile radius, Temperature Below 60 Degrees or 30% or Higher Chance of Precipitation.

Heater rental \$ 175 each

If Client requests to hold functions outside against the advice of the Resort. The indoor location will also be set. A set-up charge of \$ 5.00 per person, with a minimum charge of \$ 250.00 will be applied to the Master Account.

Only Buffet Menus are available for service outdoors.