



EST. 2005

HYDE

BEACH HOUSE
HOLLYWOOD, FLORIDA

BANQUET MENUS



CONTINENTAL BREAKFAST

20 Guest Minimum

DoubleTree Classic | \$34 per guest

Fresh Squeezed Florida Orange Juice, Grapefruit Juice, Cranberry Juice

Seasonal Fruit Display

Petit Bagels & Cream Cheese

Assorted Petit Muffins and Danish Pastries

La Colombe Coffee and Assorted Mighty Leaf Teas

Healthy Start | \$36 per guest

Fresh Squeezed Florida Orange Juice, Grapefruit Juice, Cranberry Juice

Seasonal Fruit Display

Flavored Yogurts

Granola & Seasonal Berries

Assorted Cereals

La Colombe Coffee and Assorted Mighty Leaf Teas

Sweet & Savory | \$39 per guest

Fresh Squeezed Florida Orange Juice, Grapefruit Juice, Cranberry Juice

Seasonal Fruit Display

Assorted Berry Parfaits with Dried Red Currant Granola

Assorted Petit Croissants and Cinnamon Buns

European Salami and Cheese Display

La Colombe Coffee and Assorted Mighty Leaf Teas

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



EXECUTIVE MEETING PACKAGE

\$92 per guest | 20 Guest Minimum

Continental Breakfast

Fresh Squeezed Florida Orange Juice,
Grapefruit Juice, Cranberry Juice

Seasonal Fruit Display

Assorted Breakfast Muffins and Danish Pastries

Assorted Bagels and Cream Cheese

La Colombe Coffee and Assorted Mighty Leaf Teas

The BLT Lunch

Mixed Garden Greens, Cherry Tomato, Cucumbers,
Shaved Onions and Radish, Garlic Herb Croutons

Assorted Dressings

Pasta Salad

Kettle Chips

Freshly Sliced Oven Roasted Turkey, Black Forest
Ham, Applewood Bacon, Swiss, Cheddar,
Monetary Jack Cheeses, Crisp Leaf Lettuce,
Kosher Dill Pickle Chips, Sliced Vine Tomato and Red
Onion

Avocado, Mayo, Honey Dijon

Assorted Breads

Chef's Choice of Dessert

Freshly Brewed La Colombe Coffee and Assorted
Mighty Leaf Teas

Morning Refresh

Freshly Brewed La Colombe Coffee
and Assorted Mighty Leaf Teas

Afternoon Break

Chocolate Chip, Oatmeal Raisin,
Peanut Butter Cookies

Freshly Brewed La Colombe Coffee
and Assorted Mighty Leaf Teas



All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



BREAKFAST BUFFETS

20 Guest Minimum

Classic American Breakfast | \$41 per guest

Fresh Squeezed Florida Orange Juice, Grapefruit Juice, Cranberry Juice

Seasonal Fruit Display

Assorted Petit Bagels and Jams, Cream Cheese, & Butter

Cage Free Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Bacon

La Colombe Coffee and Assorted Mighty Leaf Teas

Hollywood Buffet | \$45 per guest

Fresh Squeezed Florida Orange Juice, Grapefruit Juice, Cranberry Juice

Seasonal Fruit Display

Mini Muffins and Danish

Assorted Petit Bagels and Jams, Cream Cheese, & Butter

Buttermilk Pancakes, Maple Syrup

Cage Free Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Bacon

Country Link Sausage

Assorted Cereals

Fresh Whole Milk, Almond Milk

La Colombe Coffee and Assorted Mighty Leaf Teas

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



BREAKFAST BUFFETS CONTINUED

50 Guest Minimum | \$65 per person

Brunch

Assortment of Seasonal Juices

Seasonal Fruit Display

Yogurt and Granola Parfaits

Crispy Bacon and Sausage

Skillet Cooked Eggs with Arugula, Tomato, and Boursin Cheese

Freshly Baked Assorted Breakfast Pastries

Butter & Preserves

Assorted Petit Bagels and Cream Cheese

Belgium Waffles with Pecan and Mint Maple Syrup

Tossed Greens, Blue Cheese, Dates, Cherry Tomatoes, Buttermilk Ranch

Creamy Penne Pasta, Sundried Tomatoes, Peas, Fresh Torn Basil

Herb Crusted Chicken Breast

Grilled Flank Steak with Mushroom Demi

Rosemary Scented Grilled Zucchini

Roasted Yukon Potatoes, Garlic and Thyme

Chef's Selection of Desserts

La Colombe Coffee and Assorted Mighty Leaf Teas

Unlimited Mimosas | Based on Two Hour Service

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



BREAKFAST BUFFET ENHANCEMENTS

*All selections are available with all breakfast buffets
20 Guest Minimum for all Buffets*

Smoked Salmon | \$19 per person

Served with Capers and Red Onions

Breakfast Burrito | \$14 per person

Flour Tortilla, Chorizo,
Scrambled Eggs, Potatoes, Cheddar
Cheese, Refried Beans

Hard-Boiled Eggs | \$42 per dozen

Breakfast Wrap | \$15 per person

Scrambled Eggs, Sliced Ham, Topped with
Cheddar Cheese, Served on Croissant

Scrambled Eggs | \$12 per person

Ham, Onion, Peppers, Tomato, Cheese

Garden Egg Whites | \$13 per person

Scrambled Egg Whites, Spinach, Tomato,
Basil

Steel Cut Oatmeal | \$10 per person

Served with Brown Sugar and Raisins

A La Carte

Assorted Fresh Pastelitos | \$60 per dozen

Assorted Danish and Muffins | \$60 per dozen

Assorted Petit Bagels,
Cream Cheese and Butter | \$60 per dozen

Assorted Dannon Yogurts | \$7 each

Nutra Grain Breakfast Bars | \$8 each

Choice of Cookies Chocolate Chip,
Oatmeal Raisin, Peanut Butter | \$50 per dozen

Assorted Miss Vickey Potato Chips | \$7 per piece

Whole Assorted Fruit of the Orchard | \$7 per piece

Blondies | \$50 per dozen

Brownies | \$50 per dozen

Assorted Sliced Fruit | \$12 per person

Assorted Soft Drinks | \$6 each

Red Bull Sugar Free and Reg. | \$9 each

Bottled Spring Water | \$6 each

Acqua Panna and Pellegrino Waters | \$8 each

Fresh Florida Orange Juice or Grapefruit Juice | \$32 per craft

Choice of Apple, Pineapple, or Cranberry Juice | \$19 per craft

Fresh Brewed La Colombe Coffee,
Hot Tea or Iced Tea | \$80 per gallon

All Day Beverages up to 8 hours | \$25 per person

Coffee, Hot Tea, Iced Tea, Assorted Soft Drinks and Bottled Water

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



THEMED BREAKS

20 Guest Minimum

30-minute Service

Kick Starter | \$18 per person

Apples & Bananas

Fresh Fruit Martini, Berries, Pomegranate, Syrup
(GF)

Assorted Kind Bars & Gluten Friendly Bars

Sweet Tooth | \$19 per person

Fresh Assorted Cookies

Vanilla, Chocolate, Red Velvet Cupcakes

Mini Cinnamon Buns



Munchies | \$16 per person

Individual Bags of Popcorn (V)

Mrs. Vickies Kettle Chips (V)

Individual Bags of Pretzels

Chips and Dip | \$22 per person

Tortilla Chips & Guacamole (V)

Crispy Pita Chips & Hummus (V)

Root Vegetable Chips & Buttermilk Ranch (V)

Breads & Spreads

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



LUNCH BUFFETS

24 Guest Minimum

All Buffets to Include La Colombe Coffee and Assorted Mighty Leaf Tea

Butcher Block | \$55 per person

Salads

Mixed Garden Greens, Cherry Tomato, Cucumbers, Shaved Onion and Radish, Garlic Herb Croutons
Assorted Dressings

Chef's Inspired Pasta Salad

Southern Potato Salad

Sliced Roasted Beef, Salami, Ham, Oven Roasted Turkey, Provolone Cheese, Swiss Cheese, Cheddar Cheese, Layered Lettuce, Vine Ripe Tomato and Onion, Dijon Mustard, Mayo

Breads

Wheat, White, Rye and Kaiser Buns

Desserts

Cookies and Brownies

Sunny Isles | \$58 per person

Salads

Chopped Romaine Hearts, Citrus Segments, Red Bell Peppers, Bermuda Onions, Candied Pecans, Blue Cheese, Diced Pineapple, Toasted Coconut, Citrus Vinaigrette

Jerk Spiced Skewered Chicken Kabobs

Island Teriyaki Marinated Flank Steak

Cilantro Rice

Seasonal Vegetables

Desserts

Key Lime and Fruit Tarts

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



LUNCH BUFFETS CONTINUED

Minimum of 24 Guests

All Buffets to Include La Colombe Coffee and Assorted Mighty Leaf Tea

Old Town Mexico | \$58 per person

Salads

Mixed Greens, Cucumber, Avocado, Tomato

Mixed Corn and Black Beans, Cilantro Lime Vinaigrette

Tri-Color Chips, Housemade Guacamole, Charred Salsa

Shredded Cheese, Sour Cream, Warm Flour Tortillas

Guajillo Seasoned Chicken

Mojo Marinated Pork

Spanish Rice

Sautéed Peppers and Onions

Desserts

Caramel Flan and Tres Leches Cake

The Napa Valley | \$61 per person

Salads

Baby Arugula, Shaved Fennel, Heirloom Tomato, Cucumber, Candied Pecans, Goat Cheese with Citrus Vinaigrette

Roasted Beets, Feta Cheese, Watercress, Spinach, Raspberry Vinaigrette

Herb Marinated Chicken Breast with Roasted Fingerling Potatoes

Pan Seared Salmon with Dill Risotto

Desserts

Assorted Petit Fours

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



LUNCH BUFFETS CONTINUED

24 Guest Minimum

All Buffets to Include La Colombe Coffee and Assorted Mighty Leaf Tea

A Taste of Sorrento | \$61 per person

Salads

Garbanzo Beans with Heirloom Tomatoes, Cucumber, Romaine Lettuce, Parmesan Cheese, Red Wine Vinaigrette

Arugula Caprese with Lemon Vinaigrette and Balsamic Glaze

Chicken Marsala

Penne Pasta with Kobe Beef Meatballs and Tomato Basil Sauce

Assorted Roasted Rustic Vegetables

Garlic Bread

Desserts

Tiramisu and Cannolis



All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



PLATED LUNCH

24 Guest Minimum

Includes Fresh Baked Rolls and Butter, Chef's Choice Vegetable and Starch
Coffee, Hot Tea and Iced Tea

Salad

Select One

Caesar Salad

Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Caesar Salad Dressing

Mixed Green Salad

Cherry Tomatoes, Cucumbers, Shaved Onion and Radish, Goat Cheese, Beets, Candied Pecans and Balsamic Dressing

Tomato Wedge Salad

Arugula, Sliced Vine Ripe Tomato, Torn Basil, Mozzarella, Fig Glaze

Entrées

Select One

Pan Seared Snapper | \$50 per person

Fennel Slaw

Atlantic Grilled Salmon | \$48 per person

Beurre Blanc

Three Cheese Tortellini | \$44 per person

Truffle Pesto Cream

Herb Crusted Airline Chicken Breast | \$48 per person

Lemon Citrus Sauce

Grilled Tenderloin | \$65 per person

Mushroom Sherry Demi

Dessert

Select One

Key Lime Pie

Crème Brûlée Cheesecake

Chocolate Layer Cake

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



BOXED LUNCH

20 Guest Minimum | \$36 per person

Includes Chef's Choice Salad, Kettle Chips, Red Apple, Brownie and Bottled Water

Select Two | Provide Quantities per Sandwich

Turkey Club

Applewood Smoked Bacon, Lettuce, Tomato, Provolone Cheese on Brioche Bread with Roasted Garlic Mayonnaise

Roast Beef

Sliced Rare Top Sirloin, Aged Cheddar Cheese, Horseradish Mayo, Lettuce and Tomato on Artisan Bread

Grilled Vegetable

Grilled Mushroom, Zucchini, Roasted Red Pepper, Caramelized Onion, Spinach, and Boursin Cheese on Focaccia Roll

Cuban

Pulled Pork, Sliced Ham, Swiss Cheese, Pickles, and Yellow Mustard on Grilled Cuban Bread

Italian

Shaved Prosciutto Di Parma, Sliced Aged Provolone Cheese, Shaved Marinated Tomato, Arugula, and Olive Tapenade on a Hoagie



All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



HORS D'OEUVRES

Minimum 24 pieces each | \$6 per piece

Additional pieces by the dozen

- Pineapple Prosciutto Skewer
- Beef Picadillo on Tostones
- Dried Fig, Stilton Cheese and Almond
- Smoked Salmon Pinwheel
- Tuna Carpaccio and Wasabi Wonton
- Caprese Skewer
- Truffle Mushroom Toast
- Buffalo Chicken Spring Roll
- Scallops Wrapped in Bacon
- Vegetable Samosa
- Vegetable Spring Roll
- Brie and Raspberry Purse
- Chicken Cordon Bleu
- Chicken Satay Skewer
- Mini Chicken Quesadilla
- Beef Rumaki
- Beef Empanada
- Cuban Sliders
- Petit Gyros
- Pork Potstickers
- Genoa Salami & Provolone Skewer

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



DISPLAY STATIONS

30 Guest Minimum | Pricing per Person
60 Minutes in Duration

Chilled Jumbo Shrimp | \$35 per person

Cocktail and Remoulade Sauce

Based on 4 pieces per person

Sushi Display | \$35 per person

California, Tuna, Salmon, Hamachi Rolls

Pickled Ginger Wasabi and Soy Sauce

Based on 4 pieces per person

Cheese Board | \$28 per person

Domestic & Imported Cheese Display

Flatbread Crackers and Walnut Raisin Crisps

Port Wine and Boursin Cheese Spread

Grapes

Vegan Board | \$22 per person

Crisp and Colorful Assorted Organic Vegetables

Skewers of Assorted Melons

Lemon Garlic Hummus and Naan Bread

Herb Roasted Prime Rib | \$38 per person

Horseradish Sauce, Natural Au Jus

Upgrade to Carving Stations | \$200 Chef Fee per every 50 guests

30 Guest Minimum

Tenderloin of Beef | \$40 per person

Horseradish Sauce, Grain Mustard, French Rolls

Brazilian Station | \$50 per person

Churrasco Steak, Chorizo, Chicken Thighs,
Chimichurri, Black Beans and Rice, Tostones

Lamb T-Bone | \$40 per person

Poached Apricot and Mint Relish, Garlic Naan

Reverse Seared Turkey | \$28 per person

Cranberry and Orange Marmalade Relish

Golden Raisin and Honey Mint Glaze

Spiced Rubbed Pork Loin | \$22 per person

Brown Sugar Glazed, Glazed Plantains

Whole Jerk Spiced Snapper | \$35 per person

Grilled and Oven Roasted

Scallions Miso Soy Sauce

Herb Crusted Grilled Salmon | \$35 per person

Citrus Infused Beurre Blanc

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



PLATED DINNER

36 Guest Minimum

Includes Choice of Salad, Dessert, Chef's Selection of Vegetable and Starch, Artisanal Rolls and Butter Freshly Brewed La Colombe Coffee and Mighty Leaf Teas

Salad

Select One

Arugula and Watercress

Golden Raisins, Bitter Apple, Walnuts, Goat Cheese with Raspberry Vinaigrette

Twisted Caesar

Romaine Lettuce, Feta Cheese, Tomato, Cucumber, Olives, Garbanzo Beans, Focaccia Croutons with Herb Vinaigrette

Baby Kale and Roasted Beet Salad

Sliced Strawberries, Goat Cheese, Red Onions, Pecans, and Champagne Vinaigrette

Chopped Wedge Salad

Bacon, Blue Cheese, Red Onion, and Tomato Served with Buttermilk Ranch Dressing

Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, Torn Basil, Extra Virgin Olive Oil and Balsamic Glaze

Entrées

Select Two | Higher Price Prevails

Mahi Mahi | \$68 per person

Seared with a Macademia Nut Crust, Pineapple Salsa and Dark Rum Cream

Atlantic Salmon | \$65 per person

Grilled Salmon, Fennel and Sundried Tomato Slaw with Citrus Beurre Blanc

Seasonal Market Fish | MKT

Pan Seared, Piccata Style with Lemon Caper Sauce

Roasted Herb Chicken | \$65 per person

Seared Breast of Chicken, Sundried Tomato Relish and Herb Beurre Blanc

Grilled Lamb T-Bones | \$78 per person

Minted Mustard Seed Demi Glaze

South Beach Chicken Breast | \$65 per person

Mojo Marinated Airline Chicken Breast
Mango Beurre Blanc

Braised Short Rib | \$80 per person

Mushroom and Peppercorn Demi Glaze

Charred Pork Tenderloin | \$65 per person

Citrus Soy Marinated

Center Cut Filet Mignon | \$85 per person

Grilled, Poached Cippolini Onions,
Maitake Mushrooms, with Veal Demi Glaze

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



PLATED DINNER CONTINUED

36 Guest Minimum

Includes Choice of Salad, Dessert, Chef's Selection of Vegetable and Starch, Artisanal Rolls and Butter Freshly Brewed La Colombe Coffee and Mighty Leaf Teas

Dessert

Select One

Key Lime Pie

Tiramisu

Dulce de Leche Cheesecake

Fresh Fruit Tartlet

Chocolate Ganache Cake

Flourless Chocolate Dome

Enhancements

Appetizers | Addition to Entrée

Chilled Jumbo Shrimp | \$25 per person

Traditional Cocktail Sauce

Seafood Chowder | \$18 per person

Maryland Crab Cakes | \$25 per person

Chipotle Remoulade

Burrata Salad | \$18 per person

Heirloom Tomatoes, Shaved Prosciutto

Tomato Crostini Bread, Balsamic Pearls,

Torn Basil, and Extra Virgin Olive Oil

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



DINNER BUFFET

34 Guest Minimum

Includes Artisan Rolls, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, and Chef's Choice Dessert

South Florida Classic

Chopped Mixed Greens, Cucumber, Tomato, Bacon, Cheddar Cheese, Croutons, Bermuda Onions, Citrus Vinaigrette

Fruit Salad with Toasted Coconut and Vanilla Scented Yogurt Dressing

Pan Seared Chicken Breast with Orange Honey Glaze

Braised Short Rib, Marsala Mushroom Demi Glaze

Pecan Crusted Snapper, Crab Chive Cream Sauce

Baked Stuffed Shrimp with Crab Vegetable Stuffing, Mango Sauce

Grilled Assorted Squash

Garlic Roasted Mashed Potatoes

Coconut Cilantro Rice

Two Entrees | \$75 per person

Three Entrees | \$85 per person

Four Entrees | \$95 per person

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



DINNER BUFFET CONTINUED

34 Guest Minimum

Includes Artisan Rolls, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, and Chef's Choice Dessert

Little Havana | \$75 per person

Octopus and Baby Shrimp Ceviche, Chayote and Cilantro Salad
Avocado, Tomato and Red Onion Salad with Lemon Vinaigrette
Black Bean and Roasted Corn Salsa with Tri-Colored Chips

Pico de Gallo Chicken Breast
Churrasco Skirt Steak, Chimichurri Sauce

Fried Plantains
Seasoned Black Beans
Cilantro White Rice

Flan
Tres Leches Cake
Dulce de Leche

Island Vibes | \$75 per person

Shrimp Salad
Picka-Peppa Sauce

Tossed Mixed Green Salad
Pineapple, Dried Cranberry, Mandarin Oranges, Bermuda Onion with Citrus Vinaigrette

Jerk Rubbed BBQ Chicken Breast
Local Baked Fish Stew
Sweet Potatoes, Pepper and Tomatoes

Fried Plantains with Spicy Honey Glaze
Coconut Rice

Mango Tarte
Caribbean Rum Cake
Pineapple Upside Down Cake

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



DINNER BUFFET CONTINUED

34 Guest Minimum

Includes Artisan Rolls, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, and Chefs Choice Dessert

A Taste of Sorrento | \$86 per person

Panzanella Salad

Olives, Garbanzo Beans, Cherry Tomato, Onion, Cucumbers, Parmesan Cheese, Garlic Croutons, Truffle Vinaigrette

Endive and Caprese Salad with Lemon Basil Vinaigrette

Sea Salt Rosemary Focaccia

Chicken Marsala

Kobe Beef Meatballs in Tomato Basil Sauce

Shrimp Piccata, Penne Spinach Lemon Capers Sauce

Spaghetti Aglio e Olio

Garlic Scented Broccolini

Tiramisu

Cannolis

Chocolate Panna Cotta

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



BAR SERVICE

One Bartender per 75 guests

Bartender Fee | \$200

Cashier Fee for Cash Bar Only | \$200

Selections per Person

Premium Brands

Deluxe Brands

1 Hour

\$18

\$22

Additional Hour

\$14

\$16

Selections per Drink

Premium Brands

Deluxe Brands

Premium Wines

Imported Beers

Domestic Beers

Soft Drinks

Hosted Bar

\$12

\$14

\$10

\$9

\$8

\$6

Vodka

Gin

Rum

Bourbon

Blends

Scotch

Tequila

Cognac

Premium

Absolut

Beefeater

Bacardi

Jim Beam

Seagram's 7

Dewar's White

818 Silver

Martel VS

Deluxe

Tito's

Bombay Sapphire

Appleton

Jack Daniel's

Crown Royal

JW Black Label

Patron Silver

Courvoisier VS

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax



WINE & BEER SELECTIONS

One Bartender per 75 guests

Bartender Fee | \$200

Cashier Fee for Cash Bar Only | \$200

WINE

Premium | Caynon Road

Chardonnay

Cabernet

Merlot

Pinot Grigio

Deluxe

Joel Gott Cabernet

Kendall Jackson Chardonnay

Baron Fini Pinot Grigio

Murphy Goode Pinot Noir

BEER

Premium

Domestic

Budweiser

Bud Light

Imports

Corona Extra

Heineken

Modelo Especial

Deluxe

Budweiser

Miller Lite

Michelob Ultra

Corona Extra

Corona Light

Stella Artois

DETAILS

GUARANTEE

The guarantee number of attendees at each catered function is required by noon 72 business hours prior to the function. You will be charged for the guaranteed guest count or the actual guest attendance, whichever is greater. If we are not advised of a guaranteed count, the tentative number of guests will become the guaranteed count.

MENU ARRANGEMENTS

Menu selections are requested a minimum of four weeks in advance. Our printed menu selections are recommended; however we would be happy to tailor a menu to your specific taste, with the exception of buffet meals. One menu is required for all guests. The Executive Chef will gladly accommodate a three-entrée selection, including a vegetarian option, for plated meals. The following will apply if you choose this option:

- For plated meals, an exact count of each entrée must be provided by noon 72 business hours prior to your event date.
- If there is a price difference between entrées, the highest priced entrée will prevail for all entrées.
- For plated meals, contact must provide one place card per guest indicating each guest's entrée selection.
- All additional courses must be the same for all guests.

BILLING

Payment in full will be due 14 business days prior to the function. Fifty percent of the estimated charges are due 60 days prior to the function or immediately if contract is signed within the 60 days.

CANCELLATION

In the event of cancellation, 90 days prior or more the penalty will be equivalent to 50% of the catering minimum. 89 days or less prior to the function, 100% of the catering minimum is due.

FOOD AND BEVERAGE

All on-site food and beverage arrangements will be made through the hotel. Only food and beverage purchased through the hotel may be served on hotel property. Menu prices cannot be confirmed more than four months (120) days prior to the function due to the daily fluctuations of market prices. The Resort reserves the right to make reasonable substitutions on the menu to meet increased market prices or commodity shortages. Resort policy does not allow any removal of food and beverage off the premises during or at the conclusion of a catered function including guest rooms. No food of any kind may be brought into the banquet and catering rooms with the exception of cakes, for which a service fee will be charged.

SERVICE CHARGE AND TAX

All food and beverage prices and meeting room rentals are subject to applicable sales tax and a taxable service charge (currently 7% and 24%) respectively as of October 2022. Prices are for 2022-2023 and are subject to change unless confirmed by an event order.

DETAILS CONTINUED

ADDITIONAL CHARGES

Catering prices will not be guaranteed earlier than four months (120) days out prior to the scheduled event. Prices are subject to increase without notice. All food, beverage, and audio-visual equipment charges are subject to the current service charge and applicable sales tax amount in effect at the time of your event. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax amounts in effect at the time of your event. The service charge will be added to all prices quoted and is subject to applicable sales tax. This amount is mandatory and is not a gratuity. While a portion of the service charge is currently retained by The Resort to cover overhead and other costs, a majority is shared by The Resort's employees responsible for banquets; including managers, salespersons, kitchen staff, captains, servers, bartenders, and set-up personnel.

AUDIO VISUAL EQUIPMENT

All AV equipment rentals can be arranged with the Catering Sales Manager. Cancellation of AV equipment must be received no later than 72 business hours in advance to avoid charges. All AV charges are daily and are subject to sales tax and a taxable service charge (7% and 24%) respectively as of October 2022. Use of AV equipment not provided by the hotel will result in a charge of 24% of our list price.

FUNCTION ROOMS

Function rooms are held only between the hours indicated on your confirmation. All rooms are subject to change. Any room setups that deviate from the agreed event order will be charged a re-setup fee of \$200 and up based on set-up requirements. All evening functions begin after 6:30 PM unless otherwise agreed to on the contract. Music must end prior to 12:00 AM (midnight) and the room must be vacated by 1:00 AM.

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax

Due to today's cost of goods, price fluctuations and supply chain disruptions the Hotel reserves the right to make menu item - substitutions and adjust pricing in response to those challenges. Hotel will communicate any changes in writing to client as they arise.