



occasions

info & pricing



breakfast breaks lunch  
reception dinner beverage  
technology INFO

### continental breakfasts

the early riser	\$20.00
breakfast on the run	\$18.00
the european	\$24.95

### enhancements

cottage cheese, per person	\$2.25
nova scotia lox, per person	\$9.25
granola bars, per doz	\$32.00
warm cheese blintz, per doz	\$24.50
quiche	\$5.00
applewood bacon, per person	\$4.25
hard boiled eggs, per doz	\$16.00
egg, cheese croissant, per person	\$5.95
sausage breakfast burrito, per person	\$5.95
whole fruit, per piece	\$3.50
sliced fruit, per person	\$5.95
turkey sausage, per person	\$4.00
crab cake	\$5.50
cold cereal, per person	\$4.25

### plated breakfasts

the traditional	\$23.00
steak & eggs	\$32.00
french toast	\$23.00
eggs benedict	\$28.00

### enhancements

fruit smoothie, per person	\$3.00
fruit plate, per person	\$6.95

### breakfast buffets

the american buffet	\$26.00
the southeast buffet	\$27.00
the sunrise buffet	\$27.00
the southwestern buffet	\$28.00

### breakfast stations

omelet station, per person	\$8.95
belgian waffle station, per person	\$6.95

### mid morning breaks

the natural	\$10.95
the smoothie	\$11.95
the energizer	\$14.95
am beverage break	\$6.95

### afternoon breaks

the cookie monster	\$16.00
chocoholic break	\$16.00
ice cream break	\$17.00
7th inning stretch	\$15.00
all day beverage break	\$13.00

### a la carte break items

coffee, decaffeinated, per gallon	\$70.00
selection of teas, each	\$3.25
regular and diet soda, each	\$3.75
bottled spring water, each	\$4.00
acqua panna still water, each	\$5.00
san pellegrino sparkling water, each	\$5.00
tropicana bottled juice, each	\$4.25
selection of juice, quart	\$16.25
lemonade, gallon	\$65.00
iced tea, gallon	\$51.00
gatorade, each	\$4.50
milk carton, each	\$3.75
regular & sugar free red bull, each	\$5.50
european coffee bar, per person	\$9.95

## info & pricing

## occasions



breakfast breaks lunch  
reception dinner beverage  
technology INFO

### pastries & breads

apple coffee cake, doz	\$43.00
sour cream coffee cake, doz	\$43.00
croissants, doz	\$43.00
muffins, doz	\$43.00
english muffins, doz	\$43.00
danish, doz	\$43.00
bagels, doz	\$43.00
jumbo cookies, doz	\$43.00
fudge brownies, doz	\$43.00
assorted bars, doz	\$43.00
biscotti, doz	\$43.00
mini pastries, dozen	\$48.00

### enhancements

mixed nuts, per pound	\$30.00
cheese platter, per person	\$5.95
european meats, per person	\$6.95
candy bars, per doz	\$34.00
häagen~dazs ice cream, each	\$5.95
nestle ice cream, each	\$4.95
xxl warm pretzels, per doz	\$43.00
tortilla chips and salsa, per pound	\$17.95
granola parfaits, per doz	\$48.00
chocolate dipped strawberries, doz	\$43.00
yoplait yogurt, each	\$4.50

### entrée salads

caesar salad with grilled chicken	\$25.00
with fillet of salmon	\$27.00
with grilled shrimp	\$29.00
southwest chicken salad	\$25.00
asian chicken salad	\$26.00
strawberry fields salad	\$26.00

### sandwiches

roast turkey blt	\$21.00
grilled vegetable wrap	\$23.00
grilled chicken caesar wrap	\$23.00
southwest fajita wrap	\$24.00

### boxed sandwiches

the beefeater	\$25.00
the ham mer	\$23.00
the "tom"	\$23.00
assortment	\$25.00

### of air

chicken mediterranean	\$29.00
chicken tuscan	\$27.00
pasta primavera	\$27.00
chicken cardinale	\$27.00

### of land

filet mignon	\$39.00
rosemary pork loin	\$28.00
new york strip loin	\$36.00

### of sea

grilled salmon	\$29.00
grilled swordfish	\$31.00

### cold luncheon buffets

the wallstreet	\$36.00
deli express	\$29.00
wrap & run	\$31.00
the rockefeller	\$33.00
the executive	\$36.00

## info & pricing

## occasions



breakfast breaks lunch  
reception dinner beverage  
technology INFO

### mini luncheon buffets

the asian express	\$36.00
little italy	\$36.00
south of the border	\$36.00

### hot luncheon buffets

luncheon buffet two entrée	\$38.00
luncheon buffet three entrée	\$40.00
cheeseburger in paradise	\$40.00
italian luncheon buffet	\$39.00

### reception plates

italian antipasta	\$350
domestic & international cheeses	\$375
european meats	\$375
fruit platter	\$300
fresh vegetable platter	\$275
grilled balsamic vegetable platter	\$300
fresh market seafood display	mkt

### the carvery

whole side of smoked salmon	\$375
beef tenderloin	\$425
turkey breast	\$250
steamship round of beef	\$495
virginia ham	\$325
pork loin	\$275

### action stations

caesar salad station	\$13.00
santa fe fajita bar	\$15.00
pasta station	\$11.95
shanghai stir-fry	\$16.00
sweet endings	\$13.00

### dry snacks *(per pound)*

potato chips & french onion dip	\$18.00
tortilla chips & salsa	\$18.00
kettle chips & bleu cheese dip	\$20.00
pita chips & hummus dip	\$20.00
terra chips & yogurt dip	\$20.00
mixed nuts	\$22.00
cashews	\$24.00

### cold hors d'oeuvres

assorted canapes	\$175
pear and brie with almond	\$200
bruschetta pomodora	\$175
european finger sandwiches	\$175
prosciutto, gorgonzola crostini	\$225
asparagus wrapped in prosciutto	\$225
genoa salami with dijon cream	\$200
thai chicken lettuce wraps	\$200
belgium endive, spiced chicken	\$225
jumbo shrimp cocktail	\$250
alaskan snow crab claws	\$250
florida stone crab claws	mkt
lobster medallions	\$250
oysters on the half shell	\$225
smoked salmon pinwheels	\$200
fresh tuna tartare	\$200
belgium endive with crab mousse	\$225
assorted sushi rolls	mkt
crab salad canapes	\$225
muffalettas	\$175
barquette of crawfish	\$200

## info & pricing

## occasions



breakfast breaks lunch  
reception dinner beverage  
technology INFO

### hot hors d'oeuvres

spanakopita	\$150
parmesan artichoke hearts	\$160
assorted dim sum	\$200
miniature deep pan pizza	\$175
thai spring rolls	\$175
brie with raspberry tarts	\$175
brie en croute	\$200
mushroom vol-au-vent	\$200
spinach & goat cheese meze	\$200
fig & mascarpone in phyllo	\$175
raspberry & brie in phyllo	\$200
empanadas	\$175
vegetable egg rolls	\$175
scallops wrapped in bacon	\$200
miniature crab cakes	\$225
coconut shrimp	\$225
shrimp scampi	\$250
crab rangoon	\$200
mini beef wellington	\$250
beef or chicken saté	\$175
firecracker wings	\$175
miniature quiche lorraine	\$200
smoked chicken quesadilla	\$175
chicken & pineapple brochettes	\$200
swedish or bbq meatballs	\$150
chicken tenders	\$150
peking chicken cigar	\$200
franks in puff pastry	\$150

### reception packages

the happy hour	\$15.95
the mediterranean	\$19.95
the butler	\$25.95
changes in latitude	\$30.95

### dinner enhancements

tortellini carbonara	\$9.00
penne bolognese	\$9.00
lump crab cocktail	\$11.00
blackened sea scallops	\$13.00
seared ahi tuna	\$12.00
crab cakes	\$13.00
smoked salmon	\$13.00
chilled jumbo shrimp	\$14.00
tomato caprese salad	\$12.00
wild mushroom vol-au-vent	\$12.00

### of air

chicken wellington	\$34.95
chicken oscar	\$35.95
chicken piccata	\$33.95
chicken mediterranean	\$34.95
chicken rosemary	\$33.95
chicken saltimbocca	\$34.95

## info & pricing

## occasions



breakfast   breakfast   lunch  
reception   dinner   beverage  
technology   INFO

### of land

filet mignon	\$58.00
prime rib of beef	\$50.00
short ribs	\$48.00
medallions of tenderloin	\$52.00
pork loin	\$36.00
beef stir-fry	\$42.00
new york strip steak	\$50.00
steak diane	\$52.00
steak oscar	\$52.00
steak au poivre	\$52.00
new york strip sirloin	\$53.00
rack of lamb	\$65.00
veal chop	\$65.00
veal oscar	\$65.00
mediterranean couscous	\$36.95

### of sea

swordfish	\$48.00
halibut	\$50.00
salmon	\$48.00
mahi mahi	\$50.00
sea bass	\$52.00
ahi tuna	\$50.00
crab cakes	\$60.00
sea scallops	\$50.00

### duets of air, land or sea

filet mignon & shrimp scampi	\$62.00
filet mignon & salmon	\$60.00
filet mignon & jumbo crab cake	\$62.00
chicken piccata & salmon	\$53.00
filet mignon & lobster	mkt

### dinner buffets

dinner buffet	\$50.00
taste of new orleans	\$59.00
prime rib buffet	\$55.00
italian buffet	\$46.00

### complete bar package (bev only)

one hour	\$16.00
two hour	\$30.00
three hour	\$40.00
four hour	\$55.00

### host beverage selections

premium liquors	\$6.50
super premium liquors	\$7.50
juice & soda	\$3.00
mineral water	\$2.75
domestic beer	\$3.50
imported beer	\$4.25
wine by the glass	\$6.00

### cash beverage selections

premium liquors	\$6.50
super premium liquors	\$7.50
juice & soda	\$3.00
mineral water	\$3.00
domestic beer	\$3.75
imported beer	\$4.00
wine by the glass	\$6.50
bartender fee	\$150.00
cashier fee	\$100.00

## info & pricing

# occasions



breakfast   breaks   lunch  
reception   dinner   beverage  
technology   INFO

## terms and conditions

The Sales Department, as well as the entire staff of the Hotel, will help in every way to make your planned event an outstanding success. Our Menus represent many of the most popular items requested. If you have a special menu in mind, please feel free to ask.

## confirmations

Menu Selections must be confirmed thirty (30) days prior to the function. We require a guaranteed confirmation at least seventy-two (72) hours in advance for meal functions scheduled on Wednesday through Saturday. Guarantees for meal functions scheduled for Monday and Tuesday are required on the previous Thursday. This will be considered your minimum guarantee, for which you will be charged, even if fewer guests attend.

We will, however, be prepared for 5% above the guarantee. Notification on all changes and cancellations must be made with the Sales Office.

All food & hosted beverage prices are subject to a 12% Banquet Service Charge and a 10% Banquet Administrative Fee. All room rental charges are subject to a 22% Facility Fee. All audio visual charges are subject to a 22% Event Technology Fee. All prices subject to 9.75% state & local taxes. All prices are subject to change within 30 days.

## billing

Meetings can be billed only if credit has previously been established through our Corporate Accounting Department and your company. Three to four (3-4) weeks are required for processing. Unless other arrangements have been made, payment must be made prior to function by certified check, credit card or cash.

## cancellation policy

- Between Signing of Contract and 120 days: 15% of Estimated Cost of Event.
- Between 119 and 90 days: 25% of Estimated Cost of Event.
- Between 89 and 60 days: 50% of Estimated Cost of Event.
- Between 59 and 30 days: 70% of Estimated Cost of Event.
- Between 29 and 15 days: 80% of Estimated Cost of Event.
- Between 14 to Day of Event: 100% of Estimated Cost of Event.

## deposits

All deposits are non-refundable.

# info & pricing

# occasions



breakfast   breaks   lunch  
reception   dinner   beverage  
technology   INFO

### equipment

The Hotel has a complete line of audio-visual equipment, and the rental of audio-visual equipment along with any additional labor charges or equipment set-up and operation of the equipment will be charged to your function, including service charges. Your Sales Manager will review pricing with you.

### tax exempt status

If your group is tax-exempt, State Sales Tax Exempt Certificate is required to be on file at our Hotel prior to the Function. Tax Exemption will be honored if payment of the function is made by check or credit card from the appropriate exempt organization. No tax exemption will be honored with a cash transaction, or personal check.

### guarantees

All meetings and social functions must be guaranteed with a credit card unless previous arrangements have been made with the Sales Department. For groups under 20 persons, a \$50.00 service fee will be added.

### split menus

An additional charge of \$5.00 per person will be applied to all meals which have a choice of two entrees.

### function space rental

Based on our understanding of your program, the Hotel will offer meeting and banquet space at \_\_\_\_\_ per day. Should the guest room pickup fall below \_\_\_\_\_ percentage of the total block on a nightly basis, or should functions decrease \_\_\_\_ percentage or more in numbers or cancel, we will assess meeting room rental up to the projected revenue loss based on actual reduction in covers or guest room tables at the negotiated price of each.

Hotel Representative

\_\_\_\_\_

Date \_\_\_\_\_

Customer Signature

\_\_\_\_\_

Date \_\_\_\_\_

Print Name & Title

\_\_\_\_\_

\_\_\_\_\_

info & pricing

occasions



breakfast breaks lunch  
reception dinner beverage  
technology INFO