



NAPLES GRANDE BEACH RESORT

BANQUET MENU

2022

ALL FOOD & BEVERAGE CHARGES ARE SUBJECT TO A 25% SERVICE CHARGE. A 7% TAX IS APPLICABLE ON FOOD & BEVERAGE AND SERVICE CHARGE.

BREAKFAST BUFFETS

SERVICE TIME 1 HOUR



BREAKFAST BUFFETS ENHANCEMENTS PLATED & BOXED
BREAKS SNACKS & REFRESHMENTS BREAKS
LUNCH COLD BUFFET HOT BUFFET HOT BUFFET (CONTINUED) PLATED BOXED
RECEPTION COLD HORS D'OEUVRES HOT HORS D'OEUVRES THE CARVING BOARD ACTION STATIONS DISPLAYS
DINNER BUFFET BUFFET (CONTINUED) BUFFET (CONTINUED) DESSERT STATIONS BUFFET PLATED PLATED (CONTINUED)
THE BAR BAR A LA CARTE HOSPITALITY BARS PACKAGE BARS WINE SELECTION
GENERAL INFORMATION

CONTINENTAL 42

Seasonal Fruits & Berries
Mini Bagels
Plain & Fruit Cream Cheese
Croissants, Danishes, Muffins
Fruit Preserves, Butter
Orange, Cranberry & Apple Juice
Coffee, Decaffeinated Coffee, Assorted Hot Tea

HEALTHY CONTINENTAL 46

Seasonal Fruits & Berries
Low Fat Cottage Cheese
Plain & Fruit Flavored Yogurt Bar
Oatmeal With Golden Raisins, Brown Sugar
Dry Cereals, Whole & Skim Milk
Muffins
Fruit Preserves, Butter
Orange, Cranberry & Apple Juice
Coffee, Decaffeinated Coffee, Assorted Hot Tea

COUNTRY HARVEST 51

Seasonal Fruits & Berries
Individual Flavored Yogurts
Oven-Fresh Bakery Specialties
Fruit Preserves, Butter
Dry Cereals, Whole & Skim Milk
Scrambled Eggs
Pork Link Sausage
Applewood Smoked Bacon
Potato Lyonnaise
Orange, Cranberry & Apple Juice
Coffee, Decaffeinated Coffee, Assorted Hot Tea

GULF COAST 55

Seasonal Fruits & Berries
Individual Flavored Yogurts
Dry Cereals, Whole & Skim Milk
Oven-Fresh Bakery Specialties
Fruit Preserves, Butter
Oatmeal With Golden Raisins, Brown Sugar, Sliced Almonds
Scrambled Eggs
Egg White Frittata With Chive Hollandaise
Buttermilk Pancakes, Warm Maple Syrup
Pork Link Sausage
Applewood Smoked Bacon
Herb Roasted Potatoes
Orange, Cranberry & Apple Juice
Coffee, Decaffeinated Coffee, Assorted Hot Tea

EVERGLADES 58

Seasonal Fruit & Berries
Plain & Fruit Flavored Yogurt Bar
Warm Cinnamon Buns, Bagels & Coffee Cakes
Fruit Preserves, Butter, Cream Cheese
Oatmeal With Golden Raisins, Brown Sugar
Cinnamon French Toast, Warm Maple Syrup
Chicken Apple Sausage
Applewood Smoked Bacon
Hash Brown Potatoes
Eggs & Omelets Prepared To Order**
Choice Of: Farm Fresh Eggs Or Egg Whites
Toppings Include:
Ham, Bacon, Chicken Sausage
Tomato, Sweet Pepper, Onion
Organic Baby Spinach, Mushroom
Choice Of Cheese: Cheddar, Swiss
Orange, Cranberry & Apple Juice
Coffee, Decaffeinated Coffee, Assorted Hot Tea



**CHEF ATTENDANT REQUIRED PER STATION

BREAKFAST ENHANCEMENTS



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EGGS + OMELETE STATION** 20

Eggs & Omelets Prepared To Order
SELECT ONE:

Farm Fresh Eggs Or Egg Whites

TOPPING TO INCLUDE:

Ham, Bacon, Chicken Sausage

Tomato, Sweet Pepper, Onion

Organic Baby Spinach, Mushroom

CHOICE OF CHEESE:

Cheddar or Swiss

BUTTERMILK PANCAKE -OR- BELGIAN WAFFLE STATION** 18

TOPPING TO INCLUDE:

Strawberries, Blueberries, Sliced Banana

Chocolate Chips, Toasted Pecans, Nutella

Maple Syrup, Vanilla Whipped Cream

Whipped Butter

BUILD YOUR OWN AVOCADO TOAST STATION** 19

Grilled Sourdough, Wheatberry

Gluten Free Bread Smashed Avocado

Sliced Heirloom Tomato, Crispy Prosciutto

Smoked Salmon, Feta Cheese

Scrambled Eggs, Everything Seasoning

BISCUIT BAR 18

Buttermilk Biscuit, Aged Cheddar Biscuit

Sausage Gravy, Country Ham

Fried Chicken Tender

Apple Butter, Nutella, Strawberry Jam

Orange Marmalade

Whipped Butter, Honey Dijon Mustard

Pimento Cheese

SMOOTHIES** 18

SELECT TWO:

- Blueberry, Strawberry, Mint, Banana

- Spinach, Green Apple, Cucumber

- Lime Orange, Mango Pineapple, Yogurt

Vanilla Protein Power Mix-In

BAGELS & SMOKED SALMON 15

Red Onion, Slice Tomato, Capers, Sliced Eggs

Cream Cheese

STEEL CUT OATMEAL 10

Golden Raisins, Brown Sugar, Sliced Almonds

INDIVIDUAL CEREALS 5

Whole & Skim Milk

Cheerios, Fruit Loops, Frosted Flakes, Rice Krispies

SCRAMBLED EGGS 7

ACCOMPANIED BY APPROPRIATE

ACCOUTREMENTES

BREAKFAST POTATO 7

CHOICE OF ONE:

Herb Roasted, Hashbrown, or Lyonnaise

BREAKFAST MEATS 11

SELECT TWO:

Applewood Smoked Bacon

Pork Sausage Link

Chicken Apple Sausage

Turkey Bacon

Smoked Ham

ENHANCEMENTS ARE MEANT TO ACCOMPANY A BUFFET BREAKFAST.
IF NOT ACCOMPANIED, A MINIMUM OF 3 ENHANCEMENTS ARE REQUIRED (BEVERAGES NOT INCLUDED)



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BOXED BREAKFAST 36

Individual Yogurt
Hard Boiled Egg
Fresh Seasonal Fruit Salad
Chefs Breakfast Pastry
Fruit Preserves, Butter
Bottled Juice (Orange or Apple)
Coffee, Decaffeinated Coffee, Assorted Hot Tea

BOXED ENHANCEMENTS

BAGEL & SMOKED SALMON 15
Lettuce, Red Onion, Sliced Tomato, Caper
Cream Cheese

BREAKFAST SANDWICH 11

CHOICE OF:
Croissant - Shaved Ham, Egg & Cheddar
Biscuit - Applewood Smoked Bacon, Egg & Cheddar
Bagel - Pork Sausage, Egg & Cheddar

(Substitute Egg Whites On Any Sandwich)

ON THE TERRACE 48

Strawberry Yogurt & Granola Parfait
Scrambled Eggs, Chive, Aged Cheddar
Breakfast Potato
Applewood Smoked Bacon
Assorted Croissants & Biscuits
Fruit Preserves, Butter
Orange, Cranberry, & Apple Juices
Coffee, Decaffeinated Coffee, Assorted Hot Tea

SEAGATE 52

Orange, Cranberry & Apple Juices
Coffee, Decaffeinated Coffee, Assorted Hot Tea
Steak & Eggs Benedict
Tenderloin, English Muffin, Sauce Charron
Breakfast Potato
Asparagus, Marinated Tomato
Assorted Fruit Danish
Fruit Preserves, Butter
Orange, Cranberry & Apple Juices
Coffee, Decaffeinated Coffee, Assorted Hot Tea

SNACKS & REFRESHMENTS



NAPLES GRANDE
BEACH RESORT

BREAKFAST
BUFFETS
ENHANCEMENTS
PLATED & BOXED
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SNACKS & REFRESHMENTS
BREAKS
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HOT BUFFET
HOT BUFFET (CONTINUED)
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RECEPTION
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HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS
DINNER
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BUFFET (CONTINUED)
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PLATED
PLATED (CONTINUED)
THE BAR
BAR A LA CARTE
HOSPITALITY BARS
PACKAGE BARS
WINE SELECTION
GENERAL INFORMATION

PER PERSON

Mixed Nuts or Party Mix	5
Seasonal Fresh Fruit & Berries	15
Guacamole, Salsa & Chips	14
Fresh Potato Chips	12
- With Bacon & Vegetable Dip	

PER ITEM

Whole Fresh Seasonal Fruit	4
Fruit Yogurts	5
Assorted Protein Bars	5
Bags Of Pretzels, Potato Chips	
Terra Chips, Popcorn	5

BY THE DOZEN

Assorted Mini Bagels w/ Cream Cheese	72
Croissants, Danishes, Muffins	84
Fruit & Nut Breads	84
Sweet & Savory Doughnuts	72
Hard Boiled Eggs	60
Assorted Gourmet Cookies	72
Brownies, Fudge, Blondie Bars	72
Ice Cream Bars	72
Jumbo Soft Pretzels	72
Mini Cupcakes	84

BY THE GALLON

Assorted Fresh Juices	110
Lemonade	110
Coffee Regular or Decaf	115
Hot Tea	110
Iced Tea	110

PER ITEM

Assorted Soft Drinks	7
Bottled Water	7
Sparkling Water	7
Red Bull	7
Bottled Smoothie	9

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GENERAL INFORMATION

MEZZA	28
Garbanzo Hummus, Falafel, Evoo Baba Ganoush, Roasted Cashews Mediterranean Olive Salad Tapanade Cucumber Yogurt & Mint Dates Grilled Pita, Naan Bread Baklava	

ORANGE	29
Whole Fresh Seasonal Fruits Orange Citrus Wedges Mandarin Oranges, Agave Lime Carrot Juice Shooters Cantaloupe Skewers Cheetos Tangerine Sugar Cookies Dried Apricots	

SNACK LOVERS	24
Pretzels Potato Chips Terra Chips Popcorn Kit Kats Reeses Peanut Butter Cups Hershey Bars M&M's	

YOGURT PARFAIT BAR	23
Greek & Berry Yogurt Honey, House-Made Granola Toasted Coconut, Golden Raisins Dried Fruit & Nut	

CHIPS, VEGGIES & DIPS	28
House-Made Sea Salt & BBQ Chips Ancho-Spiced Tortilla Chips Roasted Tomato Salsa, Guacamole Cilantro Sour Cream Chef-Selected Fresh Vegetables Ranch & Hummus	

BREAKS

SERVICE TIME 45 MINUTES

BEACH SIDE TRAIL MIX	26
Mix Your Own Toppings To Include: Granola, Cajun Snack Mix Yogurt Pretzels, Dried Cranberries Apricots, Banana Chips, Golden Raisins Toasted Coconut, Chocolate M&M's Cashews, Almonds	

TEA TIME	26
Tea Sandwiches Smoked Salmon & Dill Crème on Rye Cucumber, Baby Kale, Boursin on Sourdough Egg Salad & Chive on Wheatberry Assorted Scones & Madeleines Flavored Iced Teas	

LUNCH COLD BUFFET

SERVICE TIME 1 HOUR

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THE DELICATESSEN 58

CHEF'S STOCKPOT

Select one of the following:
Wild Mushroom Bisque
Tomato Basil Soup
Broccoli Cheddar

SEASONAL GREENS

House Dressings

RED BLISS POTATO SALAD

ROASTED MEDITERRANEAN VEGETABLE SALAD

Artichoke, Pesto

ORZO PASTA SALAD

Pesto

CHICKEN SALAD

Walnuts, Grapes

DELI BOARD

Smoked Turkey, Sugar Cured Ham
Roasted Beef, Genoa Salami
Sliced Swiss, Provolone, & Cheddar Cheese
Traditional Condiments
Breads & Rolls

DELI-STYLE POTATO CHIPS

DESSERT

Cookies, Fudge Brownies, Seasonal Whole Fruit

THE BEACH 63

SOUP

Roasted Tomato Clam Chowder

OAK LEAF & RADICCHIO

Gorgonzola, Candied Walnuts
Poached Pear
Buttermilk Ranch & Lime Vinaigrette

ROASTED MEDITERRANEAN VEGETABLE SALAD

Arugula Basil Pesto

GULF SHRIMP SALAD

Old Bay Aioli, Mini Croissant

PORTOBELLO VEGETARIAN WRAP

Grilled Vegetables, Hummus
Olives, Lavash

SMOKED TURKEY

Wheatberry Bread, Brie, Cranberry Aioli

SLICED SIRLOIN OF BEEF

Horseradish Cream, Arugula, Cheddar
Pretzel Roll

DELI-STYLE POTATO CHIPS

DESSERT

Peanut Butter Mousse Shooter, Key Lime Tart
Cuban Chocolate Cake, Watermelon

HOT LUNCH BUFFET

SERVICE TIME 1 HOUR

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GENERAL INFORMATION

CHOP CHOP SALAD 63

LETTUCE

Hearts Of Romaine
Organic Arugula & Radicchio
Heirloom Mix

Toppings to include:
Pear Tomato, Cucumber, Carrots, Radish
Roasted Beets, Red Onion, Sauteed
Mushrooms Kalamata Olives, Garbanzo Beans,
Black Beans Croutons, Crispy Wonton,
Tortilla Strip, Candied Walnuts,
Cheddar Cheese, Blue Cheese

DRESSING

Ranch, Balsamic Vinaigrette, Citrus Vinaigrette

FROM THE GRILL

Beef Churrasco
Grilled Chicken Breast
Blackened Mahi-Mahi

DESSERT

Assorted Fruit Tartlets

THE COOKOUT 59

MIXED GREEN SALAD

Buttermilk Ranch & Citrus Vinaigrette

ROASTED CORN & BLACK BEAN SALAD

Cilantro, Honey Lime

FROM THE GRILL

Hamburgers
All Beef Hot Dogs
Hot Links
Grilled 8-Cut BBQ Chicken

TRADITIONAL CONDIMENTS & TOPPINGS

Ketchup, Mustard, Mayonnaise, Lettuce
Tomato, Onion, Pickle
Sliced Swiss, American & Cheddar Cheese

SIDES

Mac & Cheese
Baked Beans

DESSERT

Strawberry Shortcake
Peach Cobbler
Chocolate Pecan Tart

THE NEAPOLITAN 62

ITALIAN SAUSAGE & WHITE BEAN SOUP

CAESAR SALAD

Romaine, Shaved Parmesan, Crouton
Creamy Garlic Dressing

CAPRESE

Mozzarella, Tomato, Basil, EVOO

VEGETABLE ANTIPASTO

Roasted Eggplant, Tomato
Marinated Mushrooms, Peppers
Fresh Mozzarella Artichoke, EVOO

PAN SEARED SALMON

Tuscan Olive Salad, Lemon Oil

CHICKEN PICCATA

Caper-Lemon Sauce

WILD MUSHROOM RAVIOLI

Pesto

TUSCAN BREAD

Tomato Focaccia

DESSERT

Traditional Cannoli, Tiramisu
Assorted Italian Cookies

LUNCH HOT BUFFET

SERVICE TIME 1 HOUR

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GENERAL INFORMATION

GULF COAST DELI

66

BABY KALE & FRISEE SALAD

Tomato, Cucumber, Carrots, Red Onion
Balsamic, Ranch & Citrus Vinaigrette

CREAMY COLESLAW

Traditional

GERMAN POTATO SALAD

Red Potato, Whole Grain Mustard, Bacon

ORZO PASTA SALAD

Spinach, Pear Tomato, Preserved Lemon

CUBAN

Roasted Pork, Ham, Swiss, Pickles
Roasted Garlic Aioli

PASTRAMI MELT

Swiss, Caramelized Onion, Marble Rye

CHICKEN PARM SANDWICH

Panko Crusted Chicken, Pomodoro, Provolone

ITALIAN PROVISION PANINI

Chef's Selection of Meats & Cheeses
Roasted Peppers

DELI-STYLE POTATO CHIPS

DESSERTS

Coconut Macaroons
Pineapple Upside Down Cake
Raspberry Bars

LA CASA

67

TORTILLA SOUP

Cheddar Cheese, Fried Jalepeno

BABY GEM LETTUCE

Grilled Corn, Shredded Chayote
Roasted Poblano Peppers, Tortilla Strips
Ancho Ranch Dressing

JICAMA SLAW

Cabbage, Mango, Sweet Peppers
Limón Vinaigrette

CHORIZO PASTA SALAD

New Potatoes, Green Onion, Carmalized Onions

MOJO MARINATED CHICKEN BREAST

Cilantro Beurre Blanc

ROASTED SEA BASS ESCABECHE

Pickled Pepper & Onion Salad

CHIPOTLE HONEY FLAT IRON STEAK

Cumin Demi-Glace

COCONUT RICE

Fried Sweet Plantains

STEWED BLACK BEANS

DESSERTS

Bunuelos
Caramel Flan
Mexican Wedding Cookies

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GENERAL INFORMATION

COLD SELECTIONS

VANDERBILT 55

FLORIDA COBB
 Local Field Greens, Herb Roasted Shrimp
 Bacon, Heart Of Palm, Vine Ripe Tomato
 Citrus Segments

RASPBERRY COPPA
 Mascarpone Mousse

MIRAMAR 57

HERB CHICKEN
 Fresh Mozzarella, Basil Pesto
 Vine Ripe Red & Yellow Tomato, Balsamic Glaze

THREE CHOCOLATE MOUSSE
 Almond Biscotti

CLAM PASS 59

SESAME SEARED TUNA
 (Vegetarian Option substitute Seared Spicy Tofu)
 Sashimi Grade Tuna, Rice Noodles
 Asian Vegetable Salad

TOASTED COCONUT CAKE
 Whipped Cream, Raspberry

SOUP ENHANCEMENT 7

SPICED BLACK BEAN WITH FRIED PLANTAIN

SPICED CAULIFLOWER BISQUE

POTATO & KALE WITH ITALIAN SAUSAGE

HOT SELECTIONS

VENICE 59

CAESAR
 Crisp Romaine, Roasted Marinated Tomato
 Parmesan Reggiano, Creamy Garlic Dressing

HERB CRUSTED CHICKEN BREAST
 Ricotta Manicotti, Roasted Asparagus & Sweet
 Peppers, Tomato Basil Sauce

ESPRESSO TIRAMISU
 Lady Finger, Mascarpone, Almond Biscotti

THE PIER 61

BABY KALE & FRISEE
 Roasted Beet, Goat Cheese, Toasted Almonds
 Raspberry Balsamic Dressing

GRILLED SALMON FILLET
 Chive Risotto
 Roasted Baby Vegetables
 Lemongrass Broth

TROPICAL CHEESECAKE
 Mango & Papaya

LUNCH PLATED

LOWDERMILK 64

BABY GREENS
 Heirloom Tomatoes, Cucumber
 Toasted Pumpkin Seeds, Red Wine Vinaigrette

SPICED RUBBED GULF COBIA
 Sweet Potato Puree, French Beans
 Tropical Fruit Relish, Citrus Beurre Blanc

TRES LECHES
 Fresh Berries

LOVERS KEY 68

BABY SPINACH
 Dried Cranberries, Toasted Sunflower Seeds
 Blue Cheese, Balsamic Vinaigrette

GRILLED FLAT IRON STEAK
 Roasted Garlic Mashed, Sauteed Broccolini
 Sweet Baby Carrot, Mushroom Ragout
 Cabernet Reduction

KEY LIME TART
 Toasted Meringue, Fresh Berries, Kiwi Sauce

ENTRÉES INCLUDE ROLLS, BUTTER, COFFEE, DECAFFEINATED COFFEE, AND ASSORTED HOT TEA

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BOXED LUNCH 58

MAIN

SELECT UP TO THREE:

VEGGIE WRAP

Wheat Wrap, Grilled Zucchini
Yellow Squash, Roasted Peppers
Hummus, Portobello Mushroom

ITALIAN SUB

Milano Sub Roll, Ham, Salami, Pepperoni
Provolone, Banana Pepper, Lettuce, Tomato

HAM & SWISS CHEESE

Pretzel Roll, Lettuce, Tomato

GRILLED CHICKEN SANDWICH

Brioche Roll, Dill Havarti Cheese, Lettuce
Tomato, Spicy Pepper Aioli

ROAST BEEF SANDWICH

Milano Sub Roll, Cheddar, Arugula
Caramelized Onion, Horseradish Aioli

SMOKED TURKEY WRAP

Wheat Wrap, Swiss Cheese, Baby Greens
Tomato, Dried Cranberries, Dijonaise

BABY KALE CAESAR SALAD

Grilled Chicken, Crouton
Sun Dried Tomato, Parmesan
Creamy Garlic Dressing

SIDE SALAD

SELECT ONE:

Cole Slaw
Garden Pasta Salad
Red Bliss Potato Salad
Tomato & Feta Salad

WHOLE FRUIT

KETTLE CHIPS

FRESHLY BAKED COOKIE

LUNCH BOXED

BEVERAGE

SELECT ONE:

Assorted Soft Drinks
Bottled Water

COLD

HORS D'OEUVRES



NAPLES GRANDE
BEACH RESORT

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8 PER PIECE

BRIE & GRAPE

Grape Port Jam, Spiced Walnut

CAPRESE

Tomato, Mozzarella, Basil, Cone

BLUE CHEESE & PEAR GOUGERE

Pâte À Choux, Poached Pear

VEGETARIAN SUMMER ROLLS

Thai Chili Sauce

9 PER PIECE

FIG & GOAT CHEESE

Rose Water Crystals

ROCK SHRIMP CEVICHE

Spiced Tomato Puree

ROASTED VEGETABLE & GOAT CHEESE TART

Phyllo Tart, Eggplant, Seasonal Vegetables

SMOKED SALMON

Potato Pancake, Caviar

10 PER PIECE

CRAB & AVOCADO PUSH POP

Pico De Gallo

MINI LOBSTER ROLL

Mini Brioche Bun, Chive

SPICY TUNA TARTAR

Soy Ginger

TOGARASHI & SESAME TUNA SLIDERS

Cayenne-Lime Aioli

HORS D'OEUVRES



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8 PER PIECE

TRUFFLE GRILLED CHEESE
Brioche, Aged Cheddar

SESAME CHICKEN
Ginger Hoisin

POT STICKER
Chicken Lemongrass

CONCH FRITTER
Cajun Remoulade

SHORT RIB EMPANADA
Salsa Roja

9 PER PIECE

COCONUT SHRIMP
Thai Chili Sauce

BEEF WELLINGTON
Creamed Dijon

TANDOORI CHICKEN
Cucumber Raita

MINI CUBAN PANINI
Roast Pork, Ham, Swiss, Pickle, Garlic Aioli

SHRIMP SATAY
Spicy Chili

CHICKEN QUESADILLA
Roasted Tomato Salsa

10 PER PIECE

LAMB LOLLIPOPS
Green Yogurt, Mint

CRAB CAKE
Old Bay Aioli

WAGYU SLIDER
Hawaiian Roll, Caramelized Onion
Fresno Pepper Ketchup

DUCK SPRING ROLL
Plum Sauce

THE CARVING BOARD



NAPLES GRANDE
BEACH RESORT

BREAKFAST BUFFETS ENHANCEMENTS PLATED & BOXED
BREAKS SNACKS & REFRESHMENTS BREAKS
LUNCH COLD BUFFET HOT BUFFET HOT BUFFET (CONTINUED) PLATED BOXED
RECEPTION COLD HORS D'OEUVRES HOT HORS D'OEUVRES THE CARVING BOARD ACTION STATIONS DISPLAYS
DINNER BUFFET BUFFET (CONTINUED) BUFFET (CONTINUED) DESSERT STATIONS BUFFET PLATED PLATED (CONTINUED)
THE BAR BAR A LA CARTE HOSPITALITY BARS PACKAGE BARS WINE SELECTION
GENERAL INFORMATION

BEEF BRISKET** 980
Serves 40
Texas Toast, Pickles, Bourbon BBQ Sauce

**WHOLE ROASTED
TENDERLOIN OF BEEF**** 550
Serves 15
Wild Mushroom Ragu, Mustard, Au Jus

**PEPPER CRUSTED
NEW YORK STRIP**** 780
Serves 30
Creamed Horseradish, Mustard, Rolls

PRIME RIB** 980
Serves 35
Black Pepper & Rosemary Au Jus, Rolls

**WHOLE OVEN
ROASTED TURKEY**** 570
Serves 30
Cranberry Relish, Silver Dollar Rolls

GLAZED BAKED HAM** 450
Serves 30
Southern Style Buttermilk Biscuits
Selection Of Mustards

BBQ PORK LOIN** 450
Serves 25
Caramelized Apple Gravy

**MEDITERRANEAN SPICED
LAMB RACK**** 540
Serves 30 - 2 bones per person
Naan Bread, Mint Yogurt Sauce

ENHANCEMENTS 8 PER PERSON
SELECT ONE:

- Cole Slaw
- Roasted Sweet Potato Mash
- Herbed Fingerling Potatoes
- Dauphine Potatoes
- Boursin Mashed Potatoes
- Sweet Potato Fries
- Apple & Cornbread Stuffing
- Macaroni & Cheese
- Green Beans
- Moroccan Couscous
- Harissa Roasted Vegetables

**ATTENDANT REQUIRED PER CARVING STATION, 1 PER 100 GUESTS

ENHANCEMENTS MUST ACCOMPANY A CARVING BOARD

ACTION STATIONS

SERVICE TIME 1.5 HOURS



BREAKFAST BUFFETS ENHANCEMENTS PLATED & BOXED
BREAKS SNACKS & REFRESHMENTS BREAKS
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THE BAR BAR A LA CARTE HOSPITALITY BARS PACKAGE BARS WINE SELECTION
GENERAL INFORMATION

PIZZA NAPOLI**	31
MARGHERITA Plum Tomato, Basil, Fresh Mozzarella, EVOO	
PEPPERONI	
FOUR CHEESE Mozzarella, Parmesan, Fontina, Ricotta Toppings to include: Crushed Red Pepper Flakes, Dried Oregano Parmesan Cheese	
PASTA A LA NAPLES GRANDE**	32
Select two: PENNETTI Vodka Sauce	
CHEESE RAVIOLI Herbed Chicken, Butter Sauce	
GNOCCHI Sun Dried Tomato, English Pea, Bacon Parmesan, Spinach, EVOO	
GARLIC BREADSTICKS	
RISOTTO**	32
Select two: ROASTED CHICKEN Tomato, Leek, Wild Mushroom	
SEAFOOD SAFFRON Tomato, Fresh Basil	
ROASTED VEGETABLE Seasonal Selection	

ASIAN STREET NOODLE BAR**	28
MISO BROTH RAMEN NOODLES EDAMAME DUMPLINGS TOFU Toppings to include: Edamame, Snow Pea, Bean Sprout Rainbow Carrot, Scallion, Baby Bok Choy Red Onion, Baby Corn, Water Chestnut, Peppers Shittake Mushroom Broccolini, Daikon Radish	
Add On: Korean Short Ribs 14 Peking Duck Breast 14 Ginger Soy Shrimp 14	
Sauces: Siracha, Sweet Soy, Thai Chili Sauce, Sambal Ginger Sesame	
TAQUERIA**	31
BEEF BARBACOA, MOJO PORK & CHICKEN TINGA Flour & Corn Tortillas Toppings To Include: Cabbage, Cilantro, Radish, Red Onion Cotija Cheese Fresh Lime, Salsa Verde, Pico De Gallo Guacamole, Creme Fresca	
PAELLA**	35
Slow-Cooked Saffron Rice, Chicken, Chorizo Gulf Shrimp, Scallops, Mussels, Clams Vegetables	

SUSHI	44
4 Pieces Per Person Steamed Edamame, Seaweed Salad Wasabi, Pickled Ginger	
CRAB BOIL**	34
Crab Claws, Gulf Shrimp, Clams Andouille Sausage, Sweet Corn, New Potato Spicy Crab Boil Broth, Grilled Sourdough	
GULF GROUPE**	34
Coriander Seared Coconut Basmati Rice, Papaya Mango Relish Key Lime Beurre Blanc	
GULF SHRIMP & GRITS**	30
Pan Seared Gulf Shrimp, Garlic, Butter White Wine, Flat Leaf Parsley Ansom Mills Grits, Aged Cheddar Crispy Baguette, Tomato Herb Salad	



**CHEF ATTENDANT REQUIRED PER STATION

RECEPTION DISPLAYS

SERVICE TIME 1.5 HOURS



NAPLES GRANDE
BEACH RESORT

BREAKFAST BUFFETS ENHANCEMENTS PLATED & BOXED
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THE BAR BAR A LA CARTE HOSPITALITY BARS PACKAGE BARS WINE SELECTION
GENERAL INFORMATION

ARTISAN CHEESE BOARD 29

Imported & Domestic Cheese
Fresh Fruit
Jam
Dried Fruit
Chutneys
English Crackers
French Bread

BRUSCHETTA SAMPLER 29

Hummus
Baba Ganoush
Sun Dried Tomato Olive Tapenade
Balsamic Heirloom Tomato
Roasted Vegetable & Portobello
Grilled Pita, Naan, & Focaccia Breads

CRUDITÉS 20

Carrot, Celery, Multi-Color Cauliflower
Broccoli, Asparagus, Heirloom Tomato
Ranch & Garbanzo Hummus

CHARCUTERIE 32

Prosciutto, Genoa Salami
Coppa, Spanish Chorizo
Provolone, Fresh Mozzarella, Reggiano
Pepperoncini, Black & Green Olive
Roasted Pepper, Marinated Mushroom
Artichoke Heart
Crostinis

FRESH SEAFOOD ON ICE

JUMBO GULF SHRIMP 10 EACH

Cocktail, Cognac Sauce

OYSTERS 10 EACH

On The Half Shell
Horseradish, Cocktail Sauce, Drawn Butter

FLORIDA STONE CRAB CLAW MP EACH

Horseradish, Cocktail Sauce, Drawn Butter

Available October 15 To May 15

BREAKFAST BUFFETS ENHANCEMENTS PLATED & BOXED
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DINNER BUFFET

SERVICE TIME 1.5 HOURS

A WALK ON THE BEACH 139

FLORIDA FIELD GREENS
Local Tomato, Cucumber, Red Onion
Balsamic & Ranch Dressing

TROPICAL SLAW
Nappa Cabbage, Grilled Pineapple
Cilantro Lime Vinaigrette

MACARONI SALAD

GRILLED CHICKEN THIGHS
Carolina Coast Bbq Sauce

SLOW ROASTED BRISKET**
Caramelized Onions & Peppers

PORK TENDERLOIN
Honey Mustard Glaze

GRILLED ATLANTIC SALMON
Citrus Butter Sauce

SIDES
Boiled Red Bliss Potatoes
Butter Beans With Andouille, Parsley, Tomato
Roasted Corn On The Cob
Freshly Assorted Baked Rolls

DESSERT
Espresso Gateau
Carrot Cake, Cream Cheese Frosting
Mixed Berry Sabayon, Ginger

CARIBBEAN VIBES 155

BAHAMIAN SEAFOOD CHOWDER

CHILLED SHRIMP DISPLAY
(3 Pieces Per Person)
Rum Cocktail Sauce

FIELD GREENS CALYPSO
Key Lime Vinaigrette

ROASTED CORN & BLACK BEAN SALAD
Poblano, Grape Tomato, Fresh Lime

GRILLED PINEAPPLE SLAW
Mango, Bermuda Onion, Celery, Cilantro
Citrus Vinaigrette

MOJO ROASTED PORK LOIN

FLANK STEAK**
Marinated In Key Lime, Molasses & Mustard

JAMAICAN JERK CHICKEN
Mango Relish

PEPPER SEARED MAHI MAHI
Coconut Rum Sauce

SIDES
Assorted Rolls, Arroz Con Gandules, Maduros
Seasonal Vegetables

DESSERT
Banana Cream Tartlet, Coconut Chocolate Cake
Pastelitos, Caramel Mango Flan

ENHANCEMENT 1700

ROAST SUCKLING PIG
Serves 100

TEJAS FIESTA 144

PORK POSOLE VERDE

TOSTADA SALAD BAR
Fried Corn Tortilla, Pico De Gallo, Guacamole
Iceberg Lettuce, Diced Tomato, Red Onion
Sliced Jalapeno, Cotija Cheese, Crema Fresca
Warm Chili Cheese Sauce
Key Lime-Cilantro Dressing

SIDES
Mexican Rice With Peas, Carrots & Cumin
Refried Beans With Cotija Cheese
Flour Tortillas

CHICKEN FAJITAS
Peppers, Onions

PORK CARNITAS
Charred Lime, Crema Fresca, Cotija Cheese
Guacamole, Pico De Gallo

BLACKENED GULF FISH
Spicy Key Lime Butter Sauce

CARVING**
Grilled New York Strip Churrasco
Chimichurri, Chipotle Demi

DESSERT
Tres Leches, Piña Colada Shooters
Caramel Churros With Chocolate Sauce



** CHEF ATTENDANT REQUIRED

BREAKFAST BUFFETS ENHANCEMENTS PLATED & BOXED
BREAKS SNACKS & REFRESHMENTS BREAKS
LUNCH COLD BUFFET HOT BUFFET HOT BUFFET (CONTINUED) PLATED BOXED
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GENERAL INFORMATION

FARM TO TABLE 169

LOCAL ORGANIC BABY GREENS SNIPPED TO ORDER**

TOPPINGS TO INCLUDE:

Golden Beets, Cucumber, Red Onion
 Heirloom Tomato, Tri Color Carrots
 Almonds, Candied Walnuts, Seasonal Citrus
 Haricot Vert, Grapefruit, Pomegranate
 Passion Fruit Vinaigrette

RED QUINOA & ARUGULA SALAD

Vegetable, Fresh Herbs

PESTO TORTELLINI SALAD

Roasted Artichoke, Sweet Peppers

ROASTED GARLIC RUBBED PRIME RIB OF BEEF**

Thyme Au Jus

HERB ROASTED FREE RANGE CHICKEN

Caramelized Shallot Reduction

BANANA WRAPPED GROUPER

Tropical Salsa

SIDES

Roasted Baby Squash
 Boniato Mash
 Cornbread

DESSERT

Cream Cheese Carrot Cake
 Citrus Profiteroles
 Apple Cobbler, Vanilla Ice Cream

SEABOARD 178

FIELD GREENS

Cucumber, Tomato, Red Onion, Crouton
 Buttermilk Ranch, Balsamic Dressing

CAPRESE

Red & Yellow Tomato, Fresh Mozzarella
 Basil, EVOO

CRAB BOIL

Crab Legs, Gulf Shrimp, Andouille Sausage
 Sweet Corn, New Potato, Spicy Crab Boil Broth

SEARED ATLANTIC SALMON

Roasted Corn Chowder

PEPPER CRUSTED TENDERLOIN**

Veal Jus

HERB ROASTED CHICKEN BREAST

Whole Grain Mustard Citrus Sauce

STEAMED NEW POTATOES

Warm Butter, Garlic, Chopped Herbs

CORN ON THE COB

FIRE-ROASTED ASPARAGUS

Béarnaise

POTATO ROLLS

DESSERT

Mini Tarts of: Boston Cream Pie, Cherry Pie
 Lemon Meringue Pie
 Salted Caramel Ganache, Gelato



**CHEF ATTENDANT REQUIRED

DINNER BUFFET



225

BREAKFAST
BUFFETS
ENHANCEMENTS
PLATED & BOXED

BREAKS
SNACKS & REFRESHMENTS
BREAKS

LUNCH
COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
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RECEPTION
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BUFFET (CONTINUED)
BUFFET (CONTINUED)
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PLATED (CONTINUED)

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CHEF DEMONSTRATION DINNER

An exclusive interactive dining experience for your special guests. Chef will personally engage with guests throughout this culinary journey while preparing a signature dish tableside. This decadent 3-course meal is served family style.

Accommodates parties up to 60

FIRST

STARTERS

Lemon Sorrel & Warm Brie Salad
Pomegranate Molasses & Marcona Almonds

Raclette Toast & Medjool Dates
Sourdough & Saba Reduction

Salt Roasted Beet & Wild Arugula
Candied Walnuts, Florida Orange & Blueberry
Balsamic

Florida Orange & Blueberry Balsamic

Coconut Chayote Bisque
Toasted Coconut & Kale Pesto

SECOND

ENTREES

Black Truffle Waygu Tenderloin
Sauce Perigueux

Crispy Skin Steelhead Trout Salmon
Cranberry Agave Purée

Crispy Duck Confit Gnocchi Warm Goat Cheese
Quark & Brussel Leaves

Roasted Tri Color Cauliflower & Marinated Tomato
Black Garlic Sauce

CHEFS TABLE DEMONSTRATION

Florida Lemon & Sweet Crab Ravioli
Spanish Olive Oil, Sage

THIRD

DESSERTS

Gourmet Donuts

Chocolate Mousse

DESSERT STATION ^{BUFFET}

SERVICE TIME 1.5 HOURS



NAPLES GRANDE
BEACH RESORT

BREAKFAST BUFFETS ENHANCEMENTS PLATED & BOXED
BREAKS SNACKS & REFRESHMENTS BREAKS
LUNCH COLD BUFFET HOT BUFFET HOT BUFFET (CONTINUED) PLATED BOXED
RECEPTION COLD HORS D'OEUVRES HOT HORS D'OEUVRES THE CARVING BOARD ACTION STATIONS DISPLAYS
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GENERAL INFORMATION

SHOOTERS 23

TAPIOCA WITH PASSION FRUIT PEARLS

BLUEBERRY LAVENDER

CHOCOLATE MOUSSE

BAVARIAN CRÈME WITH BASIL CRYSTALS

VIENNESE 24

MINI CHOCOLATE ECLAIRS

NAPOLEONS

SEASONAL FRUIT TARTS

PETIT GATEAU

GRANDE DELIGHTS 24

GREEN TEA & KEY LIME TART

HAZELNUT KIT KAT BAR

ASSORTED MACAROONS

MINI BRIOCHE DOUGHNUTS

INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ASSORTED HOT TEA

BREAKFAST
BUFFETS
ENHANCEMENTS
PLATED & BOXED

BREAKS
SNACKS & REFRESHMENTS
BREAKS

LUNCH
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BUFFET (CONTINUED)
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PLATED (CONTINUED)

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GENERAL INFORMATION

STARTER

SELECT ONE:

CAESAR

Crisp Lettuce, Shaved Parmesan Cheese
Sourdough Crouton, Creamy Garlic Dressing

ORGANIC BABY GREENS

Salt Roasted Golden Beet, Baby Tomato
Candied Walnuts, Pickled Onion
Herbed Goat Cheese, Lemon Thyme Vinaigrette

CAPRESE

Heirloom Tomato, Burrata Cheese
Basil, EVOO, Aged Balsamic Pearls

CITRUS SALAD

Baby Arugula & Frisee, Orange Segments
Hearts of Palm, Macadamia
Passion Fruit Vinaigrette

ARTISAN GREENS BOUQUET

Cabernet Poached Pear, Roasted Feta
Pistachio, Dried Fig, Pomegranate Emulsion

CHILLED FLORIDA GAZPACHO

Crab Meat

SHORT RIB GNOCCHI

Pea tendrils, Asiago Cream

WILD MUSHROOM SOUP

Black Pepper Biscotti

LOBSTER BISQUE

Herb Oil, Tomato

DINNER PLATED

DESSERT

SELECT ONE:

BLUEBERRY FRANGIPANE TORTE

Fig Jam, Lemon Crème

CHOCOLATE ORANGE POT DE CRÈME

Candied Kumquats, Madeline

THREE CHOCOLATE MOUSSE

Seasonal Berries, Macaroon

RASPBERRY COPPA

Pistachio, Sponge Cake, Crème
Ginger Snap Crisp

BREAKFAST BUFFETS ENHANCEMENTS PLATED & BOXED
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ENTRÉE

SELECT ONE:

SPICE ROASTED CHICKEN BREAST 125
Grilled Corn & Chipotle Risotto
Seasonal Vegetables, Cumin Chicken Jus

BRAISED SHORT RIB 140
Yukon Gold Potato Puree, Roasted Mushrooms
Vegetable Jardinière, Bordelaise

SEARED GROUPER FILLET 145
Red Rice, Asparagus, Campari Tomato
Lemongrass Butter

GRILLED FILET OF BEEF 146
Potato Galette, Caramelized Cipollini
Wild Mushroom, Truffle Demi

PAN SEARED SCOTTISH SALMON 135
Manchese Polenta, Baby Turnip
Marinated Tomato, Saffron Vin Blanc

PETIT FILET & CRAB CAKE 175
Caramelized Shallot, Potato Gratin
Wilted Greens, Demi
Citrus Beurre Blanc

SALMON & FILET OF BEEF 154
Potato Cake, Seasonal Vegetables
Citrus Butter Sauce, Demi Glaze

**VANILLA POACHED LOBSTER TAIL
& FILET OF BEEF** 190
Parsnip Potatoes, Asparagus
Trumpet Mushroom, Carrot Puree

ENTRÉE PRICES INCLUDE ROLLS, BUTTER, COFFEE, DECAFFEINATED COFFEE, AND ASSORTED HOT TEA

BAR À LA CARTE

BREAKFAST BUFFETS ENHANCEMENTS PLATED & BOXED
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HOSTED OR CASH BAR

SIGNATURE COCKTAILS	17
Margarita, Sangria, Blueberry Vo-Hito Aperol Spritz, Cucumber Cooler (Advise your Event Manager of custom requests)	
AFTER DINNER DRINKS	17
Bailey's Irish Cream Kahlua Amaretto Disaronno Frangelico Sambuca Grand Marnier Godiva	
ELITE COCKTAILS	16
Grey Goose Vodka Nolet's Gin Ron Zacapa Rum Don Julio Silver Tequila Johnnie Walker Black Scotch Bulleit Bourbon Crown Royal Whiskey	
PREMIER COCKTAILS	14
Tito's Vodka Tanqueray Gin Bacardi Light Rum Sauza Silver Tequila Johnnie Walker Red Scotch Jim Beam Bourbon Canadian Club Whiskey	

HOUSE WINE BY THE GLASS	12
IMPORTED & SPECIALTY BEER	9
Corona, Stella Artois Ft. Myers High Five IPA, Keywest Sunset Ale	
DOMESTIC BEER	9
Michelob Ultra, Bud Light	
HARD SELTZER	9
White Claw	
NON-ALCOHOLIC BEER	8
Heineken 0.0	
BEVERAGES	7
Bottled Water Sparkling Water Bottled Fruit Juice Soft Drinks	

BARTENDER FEE

200 For The First Three Hours Per Bartender
50 Each Additional Hour Per Bartender



HOSPITALITY BARS

BREAKFAST BUFFETS ENHANCEMENTS PLATED & BOXED
BREAKS SNACKS & REFRESHMENTS BREAKS
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ELITE 285

Grey Goose Vodka
Nolet's Gin
Ron Zacapa Rum
Don Julio Silver Tequila
Johnnie Walker Black Scotch
Bulleit Bourbon
Crown Royal Whiskey

PREMIER 255

Tito's Vodka
Tanqueray Gin
Bacardi Light Rum
Sauza Silver Tequila
Johnnie Walker Red Scotch
Jim Beam Bourbon
Canadian Club Whiskey

IMPORTED & SPECIALTY BEER 9

Corona, Stella Artois
Ft. Myers High Five IPA, Keywest Sunset Ale

HARD SELTZER 9

White Claw

DOMESTIC BEER 8

Michelob Ultra, Bud Light

WINE

See page 26 for selections

MIXERS

Lime Juice 25
Dry or Sweet Vermouth 50
Bloody Mary Mix 25
Sweet & Sour Mix 25

EXTRAS

Club Soda, Tonic, Ginger Ale 7
Soft Drinks 7
Bottled Water 7
Sparkling Water 7
Bottled Fruit Juice 7
-Pineapple, Cranberry
-Tomato, Orange, Grapefruit

BARTENDER FEES

200 For The First Three Hours Per Bartender
50 Each Additional Hour Per Bartender

Bar set up includes:
Glassware, Stir Sticks, Beverage Napkins
Bottle & Wine Openers, Fruit Garnishes

BAR GUIDELINES

All items ordered will be charged at time of set up and unable to be returned. Additional bottles will be added upon request.
Bar set up will be refreshed at 200 per day.

GUEST SUITE BAR

24 Hour notice is required to reserve bar services

PACKAGE BARS

BREAKFAST BUFFETS ENHANCEMENTS PLATED & BOXED
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PREMIER BAR 65

Price per person, 3 hour package
15 per person for each additional hour

Tito's Vodka
Tanqueray Gin
Bacardi Light Rum
Sauza Silver Tequila
Johnnie Walker Red Label Scotch
Jim Bean Bourbon
Canadian Club Whiskey
Hennessey V.S Cognac
Guenoc Wine

ELITE BAR 70

Price per person, 3 hour package
18 per person for each additional hour

Grey Goose Vodka
Nolet's Gin
Ron Zacapa Rum
Don Julio Silver Tequila
Johnnie Walker Black Label Scotch
Bulleit Bourbon
Crown Royal Whiskey
Hennessey V.S Cognac
Guenoc Wine

BARTENDER FEES

200 For The First Three Hours Per Bartender
50 Each Additional Hour Per Bartender

Bar set up includes:
Glassware, Stir Sticks, Beverage Napkins
Fruit Garnish

BREAKFAST
BUFFETS
ENHANCEMENTS
PLATED & BOXED
BREAKS
SNACKS & REFRESHMENTS
BREAKS
LUNCH
COLD BUFFET
HOT BUFFET
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SPARKLING

Prosecco, Mionetto, Veneto, Italy	59
Veuve Clicquot Yellow Label, Brut, France	109

ROSE

La Chapelle Gordonne	
Cotes De Provence, France	55
Whispering Angel	
Cotes De Provence, France	63

WHITE WINE

SAUVIGNON BLANC	
Oyster Bay, Marlborough, New Zealand	51
Honig, Napa Valley, California	63
Cloudy Bay, Honig, Napa Valley, California	75

RIESLING

Ste. Michelle, Eroica, Washington	59
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PINOT GRIGIO

Barone Fini, Valdadige, Italy	47
Bottega Vinaia, Trehtino, Italy	53
Borgo Concenteri, Collio, Italy	59

CHARDONNAY

Sonoma-Cutrer, Sonoma Coast, California	55
Stags' Leap, Napa Valley, California	63
Jordan, Sonoma, California	75
Grgich Hills Estate, Napa Valley, California	75
Patz & Hall, Russian River, California	77
Cakebread, Napa Valley, California	99

RED WINE

ZINFANDEL

Seghesio, Sonoma County, California	59
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PINOT NOIR

Lyric by Etude, Santa Barbara, California	55
Erath Estate, Willamette Valley, Oregon	55
Portlandia, Oregon	59
Lange, Willamette Valley, Oregon	59
Meiomi, Monterey, California	71
Patz & Hall, Sonoma, California	71

SHIRAZ

Zilzie, Australia	59
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MERLOT

Northstar, Columbia Valley, Washington	59
Ste. Michelle, Indian Wells	
Columbia Valley, Washington	59

MALBEC

Ruta 22, Mendoza, Argentina	51
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CABERNET

14 Hands, Columbia Valley, Washington	47
Emblem, Napa Valley, California	63
Jordan, Alexander Valley, California	99
Groth, Napa Valley, California	103

BLEND

Pessimist by Daou, Paso Robles, California	59
BV Tapestry, Napa Valley, California	87
The Prisoner, Napa Valley, California	99

GENERAL INFORMATION



BREAKFAST BUFFETS ENHANCEMENTS PLATED & BOXED
BREAKS SNACKS & REFRESHMENTS BREAKS
LUNCH COLD BUFFET HOT BUFFET HOT BUFFET (CONTINUED) PLATED BOXED
RECEPTION COLD HORS D'OEUVRES HOT HORS D'OEUVRES THE CARVING BOARD ACTION STATIONS DISPLAYS
DINNER BUFFET BUFFET (CONTINUED) BUFFET (CONTINUED) DESSERT STATIONS BUFFET PLATED PLATED (CONTINUED)
THE BAR BAR A LA CARTE HOSPITALITY BARS PACKAGE BARS WINE SELECTION
GENERAL INFORMATION

TERMS & CONDITIONS

BANQUET SERVICE CHARGE

All food & beverage charges are subject to a 25% service charge. A 7% tax is applicable on service charge and food & beverage. Discounts do not apply to service charges; therefore, service charges are based on retail pricing. Outdoor events will be charge an additional 2% service charge, totaling 27%.

GUARANTEES

In order to make your banquet a success, notify our event management department of the final guaranteed number of guests attending each function, at least 3 business days (72 hours) in advance by 3pm. Guarantees are not subject to reduction within the 72 hour period. If a guarantee is not received, the Agreed number will become your guarantee & billed accordingly.

EVENT SIGNAGE

Event signage and displays are welcome on the ballroom level of the resort near your assigned function room(s). There are limitations on adhesive signage and signage or displays in the resort's public areas. Digital visual enhancements in guestrooms or readerboards are available for an additional charge and with ample advanced notice. Review your requests with your Event Manager prior to your event. All signage and displays are subject to Hotel prior approval.

OUTDOOR FUNCTIONS

Outdoor events will be charged an additional 2% service charge, totaling 27%.

All outdoor functions are subject to a final weather call at 12pm. The Hotel Management will make this decision in the best interest of a successful event for the group. If client requests to hold functions outside against the advice of the resort, and double setting the indoor location occurs, an additional 12 per person setup fee will be applied and placed on the final bill.

All beverages consumed poolside or at the beach will be served in non-breakable plastic ware. No glassware of any kind is permitted.

Outdoor events must conclude musical entertainment by 10pm. Beach events may have acoustic music only and must conclude entertainment by 9pm.

OUTDOOR RENTAL/SETUP CHARGE

Beach / Pools / Sunset Veranda / Vista Terrace / Golf Course

Up to 50 Guests	2,500
51 - 150	5,000
150+	10,000

TURTLE SEASON

During Turtle Nesting season, May 1 - October 31, events on the beach must conclude by 8:30pm.

CHEF ATTENDANT

200 Each for first 2 hours
125 Each for each additional hour



ATTENDANT

200 Each for the first 3 hours
50 Each for each additional hour

BARTENDER

200 Each for the first 3 hours
50 Each for each additional hour
One bartender is required per 75 guests

SMALL GROUP BUFFET

200 for guarantees of 25 guests or fewer

TASTING

Upon request and based on availability, a complimentary tasting of up to 4 persons will be arranged for definite business on plated menus with a food and beverage minimum of at least 15,000 or more. Additional attendees may be added in advance at 50% of the menu price.