SUMMER EXECUTIVE RETREAT PACKAGES

Valid Dates
07/01/2019 – 09/30/2019
07/01/2020 - 09/30/2020
07/01/2021 - 09/30/2021
07/01/2022 - 09/30/2022

Planners Perks (10-50 rooms peak- 2 night min) – Choose (3) from the following:
- Honors points signing bonus 55,000
- 10 ocean view upgrades complimentary
- 5 suite upgrades complimentary
- Complimentary Cabana Hospitality
- Non-alcoholic beverages and snacks daily in planner office up to 5 people
- 50% discount off of outdoor set fees
- $10.00 Reduced Resort Fee

One-time master account credit of up to $200.00 to be applied towards receiving (receiving/logging/storage) and Shipping Out
5mbps of wireless internet complimentary (wired/wireless) for Group’s General session meeting room
Planners Perks (51-100 rooms peak-2 night min) – Choose (4) from the following:

- Honors points signing bonus 75,000
- 15 ocean view upgrades complimentary
- 10 suite upgrades complimentary
- Complimentary Cabana Hospitality

- Non-alcoholic beverages and snacks daily in planner office up to 5 people
- 50% discount off of outdoor set fees
- $10.00 Reduced Resort Fee

One-time master account credit of up to $500.00 to be applied towards receiving (receiving/logging/storage) and Shipping Out

- 10mbps of wireless internet complimentary (wired/wireless) for Group’s General session meeting room

Planners Perks (101-250 rooms peak-2 night min) – Choose (5) from the following:

- Honors points signing bonus 125,000
- 20 ocean view upgrades complimentary
- 15 suite upgrades complimentary
- Complimentary Cabana Hospitality
- 2-Two complimentary 50 minute massages for planner

- Non-alcoholic beverages and snacks daily in planner office up to 10 people
- 50% discount off of outdoor set fees
- $10.00 Reduced Resort Fee

One-time master account credit of up to $750.00 to be applied towards receiving (receiving/logging/storage) and Shipping Out

- 15mbps of wireless internet complimentary (wired/wireless) for Group’s General session meeting room

Terms & Conditions: Offer must be held and consumed from July – September 2019/2020/2021 with a minimum of 10-250 cumulative nights consumed on peak or greater- 2 night min. Offer is valid for new business and does not apply to existing programs.
ALL DAY MEETING PLANNER PACKAGES:

SELECTION #1

CONTINENTAL BREAKFAST
(BASED ON 90 MINUTES OF SERVICE)

Display of sliced seasonal fresh fruit, garnished with berries
Freshly baked pastries and breakfast breads, assorted fruit preserves, honey and sweet butter
Assorted Bagels, regular, low-fat and flavored cream cheeses

Assorted regular and low-fat yogurt
Assorted individual breakfast cereals, regular and low-fat milk

Freshly squeezed orange and cranberry juices
Freshly brewed regular and decaffeinated coffee, and assorted Teas

30 MINUTE MORNING BREAK

Freshly baked assorted Coffee Cakes or Pastries
Fresh whole fruit
Freshly brewed regular and decaffeinated coffee, and assorted Teas

PLATED LUNCH

Romaine hearts, sliced tomatoes, candied walnuts, shaved parmesan cheese
Creamy Caesar dressing

CHOICE OF:
Herb Roasted Chicken Breast
Grain mustard sauce, au gratin potatoes and Fresh Seasonal Vegetables
or
Local Fresh Fish
Steamed jasmine rice with Scallion and Fresh seasonal vegetables

CHOICE OF:
New York cheesecake, Fresh berries compote
Bread Pudding with Carmel Sauce

30 MINUTE PM BREAK

Fresh baked cookies and Brownies from the Diplomat pastry shop
Freshly brewed regular and decaffeinated coffee, and assorted Teas
MENU PRICE: $125.00+/++/PP
(EXCLUSIVE OF TAX AND SERVICE CHARGE)

SELECTION #2

ENHANCED CONTINENTAL BREAKFAST
(BASED ON 90 MINUTES OF SERVICE)

Freshly baked pastries and breakfast breads, assorted fruit preserves, honey and sweet butter
Assorted Bagels, regular, low-fat and flavored cream cheeses
Display of sliced seasonal fresh fruit, garnished with berries
Assorted regular and low-fat yogurt
Assorted individual breakfast cereals, regular and low-fat milk
Freshly squeezed orange and cranberry juices
freshly brewed regular and decaffeinated coffee, and assorted Teas

Choice of (1) of the following Hot Items:
Breakfast Burrito/ Steel Cut Homemade Oatmeal/ or flakey croissant egg, ham & cheese sandwich

30 MINUTE MORNING BREAK
Assorted Bottled Smoothies
Honey drizzled Nutella® and pecan stuffed crepes, mini bran muffins & fruit breads
Freshly brewed regular and decaffeinated coffee, and assorted Teas

BUFFET LUNCH
Roasted tomato bisque, Blue cheese crostini
Crisp field greens, carrot curls, Rainbow radish curls, Mushrooms, Avocado ranch, Red wine vinaigrette
New potato salad with Stone ground mustard
Coleslaw with Golden raisins
Roast beef, Turkey, Ham, Genoa salami, Albacore tuna, Swiss, aged cheddar
Provolone and muenster cheeses
Relish, lettuce, tomatoes, Red onions, Pepperoncini, Cherry peppers, Dill pickles,
Mayonnaise, Dijon mustard, Sun-dried tomato hummus
Mini Kaiser roll, Whole wheat, Marble rye, Sourdough
Double fudge chocolate Brownies and Freshly baked cookies from
The Diplomat Pastry Shop

30 MINUTE PM BREAK
Create your Own Trail Mix:
Whole almonds, peanuts, banana chips, dried cranberries, raisins, crumbled granola, mini marshmallows,
plain M&Ms®, health crunch, peanut butter drops, gummy bears, jelly beans
Assorted Bottled Fruit Juices
MENU

PRICE: $140.00+/PP
(EXCLUSIVE OF TAX AND SERVICE CHARGE)

SELECTION #3

HOT BUFFET BREAKFAST
(BASED ON 90 MINUTES OF SERVICE)

Orange and cranberry Juices
Display of sliced seasonal fresh fruit
Assorted fruit and low fat muffins, freshly baked croissants, and assorted breakfast breads
Steel cut oatmeal, Golden raisins, dried cranberries, Agave syrup, Whole milk, Skim milk, brown sugar and cinnamon
Farm fresh scrambled eggs with chives, Hickory smoked house bacon
Tri-color bliss potatoes
Freshly brewed regular and decaffeinated coffee and Assorted Teas

30 MINUTE MORNING BREAK

Individual assorted yogurts, House-made granola
Assorted Freshly Baked Mini Muffins
Freshly brewed Regular & Decaffeinated coffee, Assorted Teas

BUFFET LUNCH

Greens, Red & yellow grape tomato, Caramelized red onions, Julienne carrots,
Sourdough crouton, Champagne vinaigrette
Toasted quinoa salad, Slivered almonds, Cranberry, Roasted vegetable,
White balsamic vinaigrette

CHOOSE 2 PROTEINS:

Honey barbecue Glazed Salmon
Roasted chicken breast with Olive sage jus
Slow roasted smoked brisket of beef, Madeira sauce, Tobacco fried onions
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Roasted garlic smashed Fingerling potatoes
Seasonal vegetables & Assorted Freshly Baked Rolls and Sweet Butter

Chef’s Selection of Assorted Miniature Desserts

30 MINUTE PM BREAK

Assorted individual bags of potato Chips, Pretzels and White Cheddar Popcorn
Freshly Baked Mini Cookies
Assorted soft drinks
MENU PRICE: $155.00+/PP
(EXCLUSIVE OF TAX AND SERVICE CHARGE)