

JW MARRIOTT
CLEARWATER BEACH
RESORT & SPA

CATERING MENU

EVENTS by JW



BREAKFAST

CONTINENTAL

Includes Fresh Orange, Cranberry & Pineapple Juices, Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

CLASSIC | 42 PER GUEST
Fresh Cut Seasonal Fruits & Berries

Dry Cereals, Granola, Skim Milk, 2% Milk, Almond Milk, Soy Milk NT

Steel Cut Oatmeal | Brown Sugar, Almonds, Honey, Blueberries NT

Assorted Breakfast Pastries, Croissants & Muffins NT

FIRST LIGHT | 44 PER GUEST
Fresh Cut Seasonal Fruits & Berries

Assorted Breakfast Pastries & Muffins NT

Loaded Croissant | Avocado, Frisée, Pickled Onion

Caramel Pecan Buns NT

Individual Greek Yogurts

RISE & SHINE ENERGY | 48 PER GUEST
Fresh Cut Seasonal Fruits & Berries

Assorted Breakfast Pastries, Croissants & Muffins NT

Assorted Bagels, Cream Cheeses, Jams, Butter

Golden Sunrise Shooter | Carrot, Orange, Turmeric, Lemon

Veggie Scramble | Cage-Free Eggs, Spinach, Bell Peppers, Mushrooms, Feta DF

Steel Cut Oatmeal | Brown Sugar, Almonds, Honey, Blueberries NT

Individual Greek Yogurts

BREAKFAST

BUFFET

Includes Fresh Orange, Cranberry & Pineapple Juices, Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

JW SIGNATURE | 58 PER GUEST

Assorted Breakfast Pastries, Croissants & Muffins [NT]

Fresh Cut Seasonal Fruits

Granola Bowl | Greek Yogurt, Housemade Granola, Mixed Berries

Dry Cereals, Granola, Skim Milk, 2% Milk, Almond Milk, Soy Milk [NT]

Cage-Free Scrambled Eggs

Applewood Smoked Bacon

Chicken Apple Sausage

Golden Hash Brown Potatoes & Chives [V]

SOUTHERN CLASSIC | 64 PER GUEST

Fresh Cut Seasonal Fruits

Beignet | Hot Honey, Butter

Buttermilk Biscuits & Sausage Gravy

Assorted Greek Yogurt

Breakfast Shrimp & Cheese Grits [SF]

Cage-Free Scrambled Eggs

Applewood Smoked Bacon

Country Style Ham & Whole Grain Honey Glaze

Country Style Breakfast Potatoes, Peppers, Onion [VG]

DF I DAIRY FREE **GF** I GLUTEN FREE **V** I VEGETARIAN **VG** I VEGAN **NT** I CONTAINS NUTS **SY** I CONTAINS SOY **SF** I CONTAINS SHELLFISH * I REQUIRES CHEF ATTENDANT

BREAKFAST

A LA CARTE

**Chef Attendant Required, One Chef for Every 75 Guests. Fee is 175 each.*

ACTION STATIONS

Avocado Sandwich* | 26 per guest

Croissant, Arugula, Cherry Tomato, Feta Cheese,
Petite Cilantro, Pickle Onion, Olive Oil, Sea Salt V

Omelet* | 26 per guest

Farm Fresh Eggs & Egg Whites

Toppings | Ham, Bacon, Chicken Sausage, Cremini Mushrooms,
Sautéed Onions, Asparagus, Tomatoes, Scallions, Bell Peppers

Cheese | Cheddar, Pepper Jack, Gruyere

Pancake or Waffle Station* | 26 per guest

Choice of Pancake or Waffle

Toppings | Sliced Bananas, Mixed Berries, Blueberry Preserves

The Fun Stuff | Whipped Butter, Chocolate Shavings,
Vanilla Chantilly, Toasted Almonds, Maple Syrup, Agave NT

Chicken & Waffle Station* | 28 per guest

Hot Honey, Powder Sugar, Petite Cilantro

Stuffed Beignet* | 26 per guest

Chocolate, Caramel Sauce, Raspberry, Powder Sugar

MORNING SHOWCASE

Assorted Bagels | 42 per dozen

Local Jams, Vegetable Cream Cheese,
Strawberry Cream Cheese, Plain Whipped Cream Cheese

Scottish Smoked Salmon | 22 per guest

Red Onions, Egg Whites, Yolks, Sliced Tomatoes, Capers,
Plain Whipped Cream Cheese, Mini Bagels

Cheesy Egg Bites | 18 per guest

Cherry Tomato Confit, Avocado, Chives

ENHANCEMENTS

Breakfast Sandwich | 14 per sandwich

One Selection Per 100 Guests

Clear MC | Cage-Free Egg, Applewood Smoked Bacon,
Cheddar Cheese, English Muffin

Veggie Sunrise Croissant | Cage-Free Egg, Roasted Tomato,
Baby Arugula, Havarti Cheese, Flaky Butter Croissant

Breakfast Burrito | Cage-Free Egg, Black Pepper Maple Pork Belly,
Aged Cheddar Cheese, Flour Tortilla

Egg White Frittata Wrap | Cage-Free Egg, Potatoes, Chorizo,
Pepper Jack Cheese, Pico de Gallo, Aged Cheddar Cheese V

DF | DAIRY FREE GF | GLUTEN FREE V | VEGETARIAN VG | VEGAN NT | CONTAINS NUTS SY | CONTAINS SOY SF | CONTAINS SHELLFISH * | REQUIRES CHEF ATTENDANT

BREAKFAST

PLATED

FOR THE TABLE

Fresh Orange Juice

Bakery Basket | Croissants, Danishes, Muffins [NT]

Freshly Brewed illy® Regular & Decaffeinated Coffee

Dammann Frères Herbal Teas

FIRST COURSE | SELECT ONE

Parfait

Mixed Berries, Plain 2% Yogurt, Granola, Fresh Picked Mint [NT V]

Baked Yogurt

Citrus Segments, Granola, Fresh Picked Mint [NT V]

Brûlée Oatmeal

Steel Cut Oats, Banana, Brown Sugar [V]

Fruit Cup

Cantaloupe, Watermelon, Pineapple, Berries

MAIN COURSE | SELECT ONE

Farm Fresh Scrambled Eggs | 44 per guest

Semi-Dried Tomato, Crispy Bacon, Chicken Sausage, Home-Style Roasted Potatoes

Bacon & Gruyere Quiche | 46 per guest

Lyonnaise Potato, Frisée Salad, Vine-Ripe Tomato

Vegetable Egg White Frittata | 42 per guest

Grilled Onions, Mushrooms, Peppers, Roasted Tomato, Home-Style Roasted Potatoes

ON THE GO

ON THE GO | 46 PER GUEST

Choice of Fresh Orange or Pineapple Juice

Croissant & Muffin of the Moment [NT]

Individual Yogurts

Individual Fruit Salad

Freshly Brewed illy® Regular & Decaffeinated Coffee

Dammann Frères Herbal Teas

HOT | SELECT ONE

Veggie Sunrise Croissant

Cage-Free Egg, Roasted Tomato, Baby Arugula, Havarti Cheese, Flaky Butter Croissant

Breakfast Burrito

Cage-Free Egg, Potatoes, Chorizo, Pepper Jack Cheese, Pico de Gallo, Aged Cheddar Cheese, Flour Tortilla

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BRUNCH

BUFFET

Includes Fresh Orange, Cranberry & Pineapple Juices, Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

THE GRIFFIN | 82 PER GUEST

Starters

Tropical Sunrise Shooter | Pineapple, Mango, Banana, Coconut Water

Greek-Style Yogurt

Assorted Housemade Breakfast Pastries, Croissants & Muffins NT

From Garde Manger

Fresh Cut Seasonal Fruits & Mixed Berries

Traditional Kiln Smoked Salmon | Sliced Tomatoes, Red Onions, Capers, Mini Bagels, Assorted Cream Cheeses

Artisan Cheese & Charcuterie, Florida Preserves, Whole Grain Mustard, Petite Baguettes

Carving Station* | Select One

Served With Warm Milk Bread Rolls

Country Ham | Pommery Mustard Glaze

Black Pepper & Maple Glazed Pork Belly | Dijon Mustard & Giardiniera SY

Herb Roasted Turkey | Cranberry-Orange Compote & Pan Style Gravy

Beef Tenderloin | Béarnaise & Onion Jam

Hot Display

Cage-Free Scrambled Eggs

Applewood Smoked Bacon

Chicken Apple Sausage

Country Style Breakfast Potatoes V

Crafted Batter* | Select One

Buttermilk, Blueberry & Chocolate Chip Pancakes | Vermont Maple Syrup, Agave, Butter

Belgian Waffles | Seasonal Fruit Compote, Maple Syrup, Agave, Butter

MIDDAY MINGLE | 99 PER GUEST

Starters

Tropical Sunrise Shooter | Pineapple, Mango, Banana, Coconut Water

Cinnamon Apple Chia Pudding

French Style Yogurt

Creole Bloody Mary | Absolut Vodka, Bacon, Celery, Cucumber, Shrimp

Assorted Housemade Breakfast Pastries, Croissants & Muffins NT

From Garde Manger

Fresh Cut Seasonal Fruits & Mixed Berries

Traditional Kiln Smoked Salmon | Sliced Tomatoes, Red Onions, Assorted Cream Cheese Lollypops, Capers, Mini Bagels

Veggie Sunrise Croissant | Cage-Free Egg, Roasted Tomato, Baby Arugula, Havarti Cheese, Flaky Butter Croissant

Artisan Cheese & Charcuterie, Florida Preserves, Whole Grain Mustard, Petite Baguettes

Carving Station* | Select Two

Served With Warm Milk Bread Rolls

Spiced Honey-Glazed Ham | Cheddar Biscuits & Apple Compote

Southern-Style Fried Turkey | Hot Honey, Buttermilk Biscuits, Pepper Jelly SY

Smoked Brisket | BBQ Sauce, Pickled Onions, Cornbread Muffins

Beef Tenderloin | Béarnaise & Onion Jam

Hot Display

Egg Frittata | Bell Peppers & Spinach

Applewood Smoked Bacon

Chicken Apple Sausage

Country Style Breakfast Potatoes V

Crafted Batter* | Select One

Buttermilk, Blueberry & Chocolate Chip Pancakes | Vermont Maple Syrup, Agave, Butter

Belgian Waffles | Seasonal Fruit Compote, Maple Syrup, Agave, Butter

Chef Attendant Required, One Chef For Every 75 Guests. Fee is 175 each.

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BREAKS

A LA CARTE

Coffee & Tea Is Sold By The Gallon, Soft Drinks On Consumption

BEVERAGES

Freshly Brewed Regular & Decaffeinated illy® Coffee & Dammann Frères Herbal Teas | 125 per gallon

Iced Tea or Lemonade | 75 per gallon

Cold Brew Coffee | 135 per gallon

Iced Coffee | 125 per gallon

Hot Chocolate | 95 per gallon

JUICES & INFUSED WATER

Fresh Juices | 95 per gallon
Orange, Cranberry, Pineapple, Ruby Grapefruit, Apple

Infused Water | 95 per gallon
Citrus | Lemon, Cranberry, Limes, Orange

Italian | Strawberry & Basil

Paradise | Pineapple, Pear, Ginger

Refresh | Watermelon & Mint

SOFT DRINKS & WATER

Assorted Pepsi Soft Drinks | 8 each

Voss Still or Sparkling Water | 8 each

Coconut Water | 10 each

BOTTLED BEVERAGES

Red Bull Regular & Sugar Free Energy Drink | 10 each

Gatorade | 9 each

Naked Juices | 10 each

Individual Bottled Juices | 8 each
Orange, Grapefruit, Apple, Cranberry

INDIVIDUALLY BAGGED

Protein Bars NT | 8 each
Assorted Flavors

Granola, Cereal & Candy Bars NT | 9 each
Assorted Novelty Candy, KIND, MadeGood, Nature Valley, Nutri Grain Cereal, Kashi Trail Mix

Assorted Bags | 8 each
Potato Chips, Vegetable Chips, Pretzels & Popcorn

Nuts & Seeds NT | 12 each
Sahale Snacks, Pistachios, Chocolate Covered Almonds, Salted Cashews, Roasted Peanuts, Trail Mix

BY THE PIECE

Greek Yogurt Parfaits NT | 9 each
Layered With Housemade Honey Almond Granola, Chia Seed, Fresh Berries, Blueberry Lavender Reduction

Individual Yogurts V | 6 each
Assorted Flavors

Baked Yogurt V | 8 each
Citrus Segments, Granola, Fresh Mint

Frozen Treats | 9 each
Assorted Fruit Bars | Assorted Ice Cream Bars GF

Whole Fruit | 6 each (Order by Quantity)
Honey Crisp, Fuji & Granny Smith Apples, Local Navel Oranges, Mandarin Oranges, Bananas, Pears

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BREAKS

A LA CARTE

All Kitchen Crafted Breaks Are Based On 30 Minutes Of Service. Coffee & Tea Is Sold By The Gallon & Soft Drinks On Consumption.

KITCHEN CRAFTED

Fresh Fruit Skewer | 36 per dozen

Smoothie Shooters | 16 per guest

Choose Two

Green Power | Spinach, Lemon, Pear, Matcha, Almond Milk

Tropical Sunrise | Pineapple, Mango, Banana, Coconut Water

Berries & Cream | Seasonal Berries, Oats, Maple Syrup, Oat Milk

Golden Sunrise Shooter | Carrot, Orange, Turmeric, Lemon

Mini Chia Pudding | 16 per guest

Choose Two

Vanilla Sunrise | Citrus, Kiwi, Raspberry

Antioxidant | Coconut, Turmeric, Ginger, Cinnamon, Mandarin Zest, Macerated Strawberry

Lemon Cream | Pomegranate, Toasted Coconut, Micro Mint

CRAFTED BAKERY SNACKS

Donuts NT | 54 per dozen

Assortment of Cake Donuts

Muffins | 48 per dozen

Blueberry, Banana Nut, Double Chocolate Chip

Breakfast Danishes NT | 54 per dozen

Chef's Assortment

Fudge Brownies Bars NT | 52 per dozen

Whipped Chocolate Ganache & Chocolate Pearls

Signature Gourmet Cookies NT | 58 per dozen

Double Chocolate, Toasted Macadamia, Premium Chocolate Chunk

JW Crafted Cupcakes NT | 72 per dozen

Red Velvet, Vanilla, Chocolate

Rice Crispy Treats | 52 per dozen

THEMED BREAKS

Florida Citrus | 26 per guest

Juice | Fresh Orange

Individual Fruit Salad | Grapefruit, Orange, Lime Honey Mint Dressing

Parfait | Lemon-Ricotta, Granola, Petite Basil NT

Sweets | Lemon Vanilla Cupcake, Orange Madeleine, Grapefruit Pistachio Tart

Infused Water | Citrus & Cucumber

Levant | 28 per guest

Breads | Pita, Lavash, Focaccia

Spreads | Hummus, Baba Ganoush, Tzatziki V

Castelvetrano Olives | Citrus & Argan Oil

Cheese | Aged Manchego & Grilled Haloumi

Baklava | Walnut & Pistachio NT

Ice Tea | Garden Mint

Twisted | 26 per guest

Soft Pretzels | Salt & Cinnamon Sugar

Pretzel Balls | Cheese Fondue, Dijon, Whole Grain Mustard

Bacon Wrapped Baby Peppers | Jalapeño Chive Cream Cheese

Root Beer Floats | Vanilla Bean Ice Cream

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LUNCH



LUNCH

BUFFET

Includes Iced Tea, Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

ITALY | 72 PER GUEST

Bread

Garlic Knots, Herb Focaccia, Olive Oil

Soup

Tuscan White Bean Soup | Kale, Cannellini, Rustic Herbs, Pecorino

Salads

Classic Caesar | Romaine, Shaved Parmesan, Focaccia Croutons, Creamy Caesar Dressing

Caprese di Stagioni | Heirloom Tomatoes, Burrata, Basil Oil, Balsamic Glaze V

Antipasto Verde | Arugula, Marinated Artichokes, Roasted Peppers, Olives, Lemon Vinaigrette V

Proteins

Pan Seared Bronzini | Lemon-Caper Salsa Verde & Microgreens

Chicken Marsala | Prosciutto, Sage, Marsala Reduction

Pasta Primavera | Roasted Eggplant, Tomato, Ricotta Salata V

Sides

Roasted Romanesco & Baby Carrots | Lemon Zest & Olive Oil V

Rosemary Marble Potatoes | Garlic, Shallots, Extra Virgin Olive Oil V

Desserts

Tiramisu | Whipped Zabaglione & Coffee Cremoso

Caramel Budino | Vanilla Bean Mascarpone

Schiacciata Alla Fiorentina | Vanilla Cream & Powdered Sugar

SOUTHWEST TEX-MEX | 72 PER GUEST

Soup

Sopa de Elote | Creamy Sweet Corn Soup, Roasted Poblano, Queso Fresco, Cilantro V

Salads

Ensalada de Mercado | Mixed Greens, Jicama, Mango, Pepitas, Queso Fresco, Agave-Lime Vinaigrette V

Nopalitos Salad | Cactus, Tomato, Onion, Cilantro, Lime, Cotija Cheese V

Nacho Bar | Antojitos Bar

Warm Fried Tortilla Chips

Guacamole, Poblano Queso, Salsa Roja, Salsa Verde V GF

Baja Coastal Taco Station

Blackened Mahi, Vegetable Calabacitas, Beef Fajitas

Napa Cabbage, Lime, Hot Sauce, Pickled Fresno, Chipotle Aioli

Pico de Gallo & Cotija Cheese

Warm White Corn & Flour Tortillas

Sides

Yellow Rice | Guajillo Chili, Cilantro, Roasted Corn V

Refried Beans | Queso Fresco V

Desserts

Sopapilla | Strawberry Rhubarb

Rice Pudding | Mango D GF

Tres Leches Shooters | Whipped Chantilly

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LUNCH

BUFFET

Includes Iced Tea, Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

JW TRANQUIL BITES | 70 PER GUEST

Soup

Thai Coconut Soup | Lemongrass, Galangal, Mushrooms, Lime Leaf, Chili Oil V

Salads

Asian Pear & Greens | Mixed Greens, Shaved Asian Pear, Daikon, Toasted Cashews, Sesame-Ginger Vinaigrette V

Glass Noodle Salad | Mung Bean Noodles, Carrots, Bell Peppers, Cilantro, Thai Basil, Sweet Chili-Lime Dressing V

Protein

Miso-Glazed Salmon | Broiled Salmon Fillet, White Miso Glaze, Pickled Ginger, Scallion Threads SY

Tofu & Eggplant Stir-Fry | Garlic-Soy Glaze, Thai Basil, Red Chili V

Honey-Ginger Chicken | Roasted Chicken Thighs, Ginger-Honey Glaze, Toasted Sesame

Sides

Coconut Jasmine Rice | Steamed With Coconut Milk & Pandan Leaf V

Garlic-Soy Green Beans | Wok-Seared with Toasted Sesame & Crispy Shallots V

Light Desserts

Green Tea Matcha Cheesecake

Chocolate Cremeux | Whipped Coconut Cream V

Peanut Butter Mousse Tartlets

ARTISAN LUNCH BUFFET | 68 PER GUEST

Soup

Golden Carrot & Ginger | Roasted Carrots, Fresh Ginger, Coconut Cream, Toasted Coriander V

Salads

Summer Melon & Cucumber | Watermelon, Cantaloupe, English Cucumber, Mint, Feta, Lime Vinaigrette V

Shaved Brussels & Apple | Baby Kale, Green Apple, Toasted Walnuts, Parmesan, Maple-Dijon Dressing V

Ancient Grain & Herb | Farro, Quinoa, Parsley, Dill, Roasted Peppers, Lemon-Olive Oil V

Sandwiches

Lemon-Dill Chicken Salad | Bibb Lettuce, Celery, Toasted Almonds, Croissant

Grilled Portobello Panini | Roasted Red Peppers, Arugula, Balsamic Glaze, Ciabatta V

Smoked Turkey & Brie | Cranberry Chutney, Baby Spinach, Multigrain Roll

Italian Deli Wrap | Soppressata, Provolone, Romaine, Pickled Peppers, Olive Tapenade, Spinach Tortilla

Accompaniments

Housemade Sea Salt Golden Chips SY | Assorted Artisan Pickle Spears V

Desserts

Vanilla Cream Puffs | Strawberry Filling

Opera Torte | Fresh Raspberries

Maple Bourbon Pecan Tartlet | Caramel Topping Dark Chocolate NT

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LUNCH

BUFFET

Includes Iced Tea, Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

EARTH & ESSENCE | 71 PER GUEST

Grain & Lettuce V

Barley, Quinoa, Brown Rice, Black Lentils

Romaine, Kale, Spinach, Napa Cabbage

Crunchy Toppers

Spiced Chickpeas & Seeded Lavash Crisps

Soup

Tomato Shorba | Spiced Tomato Broth, Garlic, Ginger, Cumin, Fresh Coriander V GF

Protein Bowl

Lemon-Herb Grilled Chicken

Miso-Glazed Salmon SY

Spiced Tofu & Roasted Mushrooms V

Chili-Lime Shrimp

Refreshing Toppings

Roasted Sweet Potato, Pickled Daikon, Shaved Fennel, Avocado, Edamame, Charred Corn, Watermelon Radish, Microgreens, Thai Basil, Citrus Wedges

Dressings

Green Goddess, Sesame Ginger, Mandarin Orange, Sriracha Yogurt

Desserts

Coconut Rice Pudding | Alphonso Mango & Lime Crunch

Strawberry Blossom Cremoso | Fresh Strawberries

Tropical Fresh Cut Fruit

Enhancement | +22 per guest

Seared Ahi Tuna & Mongolian Beef

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LUNCH

THREE COURSE PLATED

Includes Freshly Baked Rolls, Iced Tea, Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

STARTER | SELECT ONE

Classic Caesar
Baby Romaine Lettuce, Herbed Croutons,
Aged Parmesan, Creamy Dressing V

Baby Gem
Marinated Melon, Fennel Confit, Crispy Prosciutto,
Pecorino, Sherry Dressing

Iceberg Wedge
Crispy Pancetta, Cherry Tomato, Pickled Red Onions,
Blue Cheese Dressing

Watermelon Citrus Salad
Cucumber, Citrus Segments, Feta Cheese, Honey Mint Dressing V

MAIN | SELECT ONE

Herb Roasted Chicken | 68 per guest
Sunchoke Pomme Purée, Petite Vegetables, Caponata

Seared Atlantic Salmon | 70 per guest
Roasted Herb Tomato Risotto, Asparagus,
Petite Frisée Salad, Beurre Blanc

Seared Filet of Beef | 72 per guest
Crisp Fingerling Potato, Carrot Purée,
Roasted Romanesco, Port Wine Glaze

Moroccan Spiced Cauliflower Steak | 50 per guest
Cumin Rice & Chickpea Coconut Stew V GF

Tofu Steak | 50 per guest
Seasonal Vegetables Thai Curry, Jasmine Rice

DESSERT | SELECT ONE

Milk Chocolate Mousse Cake
Caramel Banana Jam & Hazelnut Dacquoise NT

Classic Cheesecake
Poached Raspberries & Chambord Foam

Southern Key Lime
Crystallized Graham Cracker, Raspberry Jam, Coconut Ganache

Tahitian Vanilla Crème Brûlée
Lemon Financier & Almond Florentine NT

PERSONALIZE YOUR DESSERT PRESENTATION

Chocolate Monogram or Corporate Identity Logo
Please Allow Three Weeks For Special Orders

Added to any dessert, minimum of 50 pieces

Prices start at 9 per guest

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LUNCH

GRAB & GO

CURATED BOXED LUNCH | 58 PER GUEST

Essentials Included

Bottled Water, Seasonal Whole Fruit, Chips

Garden Sides | Select One

Rustic Red Potato Salad | Applewood Bacon, Scallions, Aged Cheddar

Golden Broccoli Slaw | Carrot Ribbons, Raisins, Toasted Walnuts, Honey Mustard V NT

Summer Melon Medley | Watermelon, Cucumber, Pickled Onion, Feta, Baby Arugula, Balsamic Drizzle V

Autumn Quinoa Bowl | Roasted Butternut, Cranberries, English Peas, Raspberry Champagne Vinaigrette V

Signature Sandwiches | Select Two, Select Three (+4 per guest)

Turkey Club | Roasted Turkey, Bacon, Lettuce, Tomato, Herb Mayo, Sourdough Bread

Steakhouse Stack | Roast Beef, Horseradish Cream, Aged Cheddar, Arugula, Roasted Tomato, Ciabatta Bread

Caprese Ciabatta | Mozzarella, Heirloom Tomato, Basil Pesto, Balsamic Glaze, Focaccia Bread V

Tuscan Chicken Wrap | Grilled Chicken, Pancetta, Romaine, Tomato, Garlic Aioli, Whole Wheat Wrap

Mediterranean Garden Wrap | Spinach, Roasted Eggplant, Tomato, Portobello, Chickpea Hummus, Ciabatta Bread V

Desserts | Select One

Chocolate S'mores Cookie

Oreo Brownie

White Chocolate Blondies

Fruit Cup

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RECEPTION



RECEPTION

HORS D' OEUVRES

Minimum of 30 Pieces Each

CHILLED

Meat & Poultry | 9 each

Smoked Chicken Waldorf | Apples, Celery, Candied Walnut, Truffle Aioli NT

Deviled Egg Duo | Wasabi Tobiko & Smoked Paprika

Foie Gras Macaron | Foie Gras Mousse & Raspberry Gastrique

Roasted Beef & Gorgonzola Skewer | Gorgonzola Cheese & Cotton Candy Grapes

Prosciutto Wrapped Melon | Cantaloupe, Brie, Pimento

Fish & Seafood | 10 each

Shrimp | Old Bay Aioli, Finger Lime, Lemon SF

Ahi Tuna | Carrot & Sesame Slaw, Wasabi Foam, Squid Ink Cone, Crushed Nuts NT

Vegetarian | 8 each

Spiced Watermelon | Manouri Cheese, Balsamic Pearls, Micro Watercress

Brie Cheese | Raisin Cranberry Crostini & Apricot Rosemary Gel

Roasted Tomato Bruschetta | Aged Parmesan & Garlic Toast

HOT

Meat & Poultry | 9 each

Pork Belly | Bourbon Glazed, Whipped Sweet Potato, Pickled Apple Relish

Chicken Satay | Thai Coconut Sauce

Beef Satay | Peanut Sauce NT

Fish & Seafood | 9 each

Shrimp Dumpling | Ponzu SF

Maryland Crab Cake | Old Bay Remoulade SF

Coconut Shrimp | Orange Chili Sauce SF

Scallop | Bacon & Citrus Maple Glaze SF

Vegetarian | 8 each

Vegetable Spring Roll | Sweet Chili SY

Breaded Artichoke | Roasted Tomato & Goat Cheese

Wild Mushroom Arancini | Truffle Essence, Parmesan, Lemon Aioli

Vegetable Samosa | Tamarind Chutney

Cauliflower Manchurian | Orange Chili

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RECEPTION

STATIONS

ARTFULLY COOLED

Domestic Cheese Display | 34 per guest

Variety of Four Types of Cheese

Grapes, Fig Jam, Local Honey, Marcona Almonds [NT]

Sliced Baguette, Walnut Raisin Rolls, Sardinian Crackers [NT]

Charcuterie | 32 per guest

Prosciutto, Soppressata, Coppa, Mortadella, Capocollo

Olives, Cornichon, Assorted Mustards, Giardineira, Grilled Artichoke

Sardinian Cracker, Grissini, Grilled Baguette

Mediterranean Market | 30 per guest

Dips & Spreads | Whipped Feta, Olive Tapenade, Tzatziki, Spicy Harissa Hummus

Vegetables | Grilled Zucchini, Eggplant, Roasted Peppers, Marinated Artichokes

Cheeses | Manouri, Halloumi, Kasseri

Breads | Pita Chips, Za'atar Lavash, Olive Bread

Displayed Hand Crafted Sushi | 42 per guest

Based On 6 Pieces Per Guest

Nigiri, Sashimi & Maki Rolls with Condiments

Iced Seafood Display Market | 65 per guest

Poached Shrimp, Oysters, Cherry Stone Clams [SF]

Shallot Vinegar, Tabasco, Cocktail Sauce, Wasabi Mayonnaise

Wrapped Lemons

Stone Crabs [SF] | +Market Price

Alaskan King Crab Leg [SF] | +Market Price

Asian Street Food | 34 per guest

Cold Noodles | Soba with Sesame-Ginger Dressing

Skewers | Lemongrass Chicken, Thai Beef Satay

Bites | Vegetable Summer Rolls, Shrimp Toast, Kimchi Pancakes

Condiments | Sweet Chili Sauce, Peanut Sauce, Pickled Daikon

WARM & ELEVATED FLAVORS

Clearwater Grilled Cheese Madness | 30 per guest

Ham & Cheese | Provolone Cheese, Tomato Jam, Giardiniera Relish

Traditional | Cheddar, Provolone & Asiago Cheeses [V]

Turkey & Bacon | Gruyere Cheese, Tomato, Dijonnaise

Baja Coastal Taco Station | 34 per guest

Blackened Mahi & Beef Fajitas

Napa Cabbage, Lime, Hot Sauce Bar, Pickled Fresno, Chipotle Aioli

Guacamole, Pico de Gallo, Cotija Cheese

Warm Flour & Corn Tortillas

Southern Smokehouse | 38 per guest (Outdoors Only)

Slow-Smoked Meats | Bourbon-Glazed Brisket, Carolina Pulled Pork, Smoked Sausages

Sides | White Cheddar Grits, Collard Greens, Cornbread Muffins

Sauces | Peach BBQ, Carolina Gold, Spicy Molasses

Indian Spice Market | 34 per guest

Curries | Butter Chicken, Paneer Tikka Masala [V]

Sides | Basmati Rice, Garlic Naan, Mango Chutney, Raita

Korean BBQ Bites | 35 per guest

Proteins | Bulgogi Beef, Gochujang Chicken, Tofu [VG]

Sides | Kimchi Fried Rice, Pickled Vegetables

Sauces | Soy-Garlic, Spicy Gochujang, Sesame-Lime

Mac & Cheese | 34 per guest

Select Two From The Below

Traditional | Velvety Cheese Sauce [V]

Short Rib & Gouda | Slow Braised Beef, Gremolata, Roasted Organic Mushrooms

Atlantic Lobster | Aged Vermont White Cheddar, Cognac, Chives, English Peas [SF]

Jalapeño | Applewood Smoked Bacon, Smoked Cheddar Cheese, Herb Crumb

DF | DAIRY FREE **GF** | GLUTEN FREE **V** | VEGETARIAN **VG** | VEGAN **NT** | CONTAINS NUTS **SY** | CONTAINS SOY **SF** | CONTAINS SHELLFISH * | REQUIRES CHEF ATTENDANT

RECEPTION

DISPLAYS

Chef Attendant Required, One Chef For Every 75 Guests. Fee Is 175 Each.

LIVE CHEF SHOWCASE

Poke* | 38 per guest

Proteins | Ahi Tuna, Salmon, White Tuna

Toppings | Sushi Rice, Avocado, Edamame, Scallion, Seaweed Salad, Furikake, Pickled Ginger, Wonton Crisps, Creamy Yuzu Dressing

Ramen & Udon Noodle Bar* | 36 per guest

Chef-Assembled Bowls with Choice of Broth & Toppings

Broths | Tonkotsu, Miso, Spicy Coconut Curry

Proteins | Pork Belly, Tofu, Soft-Boiled Egg, Chicken

Toppings | Scallions, Nori, Bamboo Shoots, Chili Oil, Pickled Ginger

HAND-CARVED ARTISAN MEATS

Porchetta Roast* | 34 per guest

Herb-Stuffed Crispy Pork Belly
Accompaniments | Salsa Verde, Fennel Slaw, Garlic Aioli
Bread | Rosemary Focaccia

Moroccan Spiced Leg of Lamb* | 34 per guest

Slow-Roasted with Preserved Lemon & Harissa
Accompaniments | Couscous Salad, Mint Yogurt, Pita Triangles

Herbed Prime Rib of Beef* | 36 per guest

Truffle Yukon Gold Pomme Purée, Horseradish Cream, Red Wine Sauce, Assorted Dinner Rolls

Smoked Brisket* | 34 per guest

Sauces | Espresso BBQ, Carolina Mustard, Pickled Onion
Bread | Jalapeño Cornbread, Brioche Slider Buns

Whole Florida Snapper* | 32 per guest

Mango-Papaya & Cabbage Slaw, Chipotle Cream, Lime Wedges, Warm Corn Tortillas

Crispy Peking Duck* | 32 per guest

Bao Bun, Cucumber, Spring Onion, Hoisin Sauce, Sambal, Pickled Fruit

DESSERT STATIONS

Nitro Ice Cream* | 26 per guest

Nitrogen Fresh Made Ice Cream | Florida Orange, Vanilla Bean, Chocolate

Condiments | Chocolate Nibs, Sprinkles, Chocolate Pearls, Dried Raspberries, Chocolate, Vanilla & Orange Whipped Cream

S'mores Campfire On The Beach* | 24 per guest

Outdoors Only

Milk Chocolate Bar & Dark Chocolate Bourbon Fudge

Honey Graham Cracker & Torched Marshmallow

Italian Style Gelato & Sorbetto* | 22 per guest

Select Three Flavors From Below

Dulce de Leche	Mango	Tahitian Vanilla	Coconut
Passion Fruit	Pistachio NT	Raspberry	Strawberry
Dark Chocolate	Rocky Road NT	Hazelnut NT	Lemon
Salted Caramel	Banana		

Accompaniments | Waffle Cones, Sugar Cones, Toasted Nuts, Assorted Toppings & Candies, Whipped Vanilla Chantilly, Bourbon Caramel, Dark Chocolate Fudge

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DINNER



DINNER

BUFFET

Includes Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

FRENCH BRASSIERE | 145 PER GUEST

Breads

Assorted Hearth Baked Dinner Rolls

Salads

Niçoise Salad | Haricots Verts, Fingerlings, Boiled Egg, Tuna, Dijon Vinaigrette GF

Frisée & Endive | Roquefort, Candied Walnuts, Pear Vinaigrette NT

Entrées

Coq au Vin | Red Wine Braised Chicken, Pearl Onions, Lardons

Seared Duck Breast | Cherry-Port Reduction

Ratatouille | Provençal Vegetables, Tomato Confit VG GF

Chef-Carved Feature*

Beef Tenderloin au Poivre | Cognac Cream & Shallot Jus

Sides

Pommes Dauphinoise V

Roasted Asparagus with Lemon Butter V GF

Truffle Cauliflower Purée V GF

Desserts

Blood Orange Bavarian Éclair

Chocolate Hazelnut Crunch Bar NT

Sacher Torte & Whipped Ganache

GULF COAST FOOD FESTIVAL | 170 PER GUEST

Warm Corn Bread Muffins

Plain & Jalapeño, Whipped Honey Butter

Soup

Clam Chowder | Spiced Oyster Crackers

Salads

Baby Greens | Cucumbers, Carrots, Spiced Pecans, Orange-Honey Vinaigrette GF NT

Little Gem Greens | Hard-Boiled Egg, Bacon, Oven-Roasted Tomatoes, Cilantro Vinaigrette GF

Entrées

Key West Pink Shrimp | Grilled Corn, Pepper, Cilantro, Tabasco Cream SF

Diver Scallops | Lemon & Citrus Butter

Vegetarian Paella | Saffron Rice, Black Beans, Peas, Asparagus, Peppers, Olives VG

Chef-Carved Feature*

Cajun Black Grouper | Shaved Cabbage-Cilantro, Chipotle Cream, Grilled Mango-Papaya Slaw, Lime Wedges, Warm Corn Tortillas

Santa Maria Grilled Tri Tip | Dry Rubbed, Pickled Onions, Red & Green Chimichurri

Sides

Charred Brussels Sprouts | Maple Bacon & Cayenne GF SY

Celery Root-Potato Purée V GF

Jasmine Rice | Green Onion & Fried Garlic V GF

Desserts

Orange Creamsicle Bar | Farm Raspberries & Vanilla Cream NT

Mango Tropics Verrine | Mango Custard, Coconut Whipped Ganache, Passion Fruit

Chocolate Delice | Velvet Mousse & Hazelnut Crisp NT

Warm Apple & Cinnamon Oats Crumble | Whipped Crème Fraiche & Lemon Zest

Chef Attendant Required, One Chef For Every 75 Guests. Fee is 175 each.

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DINNER

BUFFET

Includes Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

PACIFIC RIM GARDEN | 160 PER GUEST

Breads

Coconut Milk Rolls, Miso Butter, Charcoal Sesame Lavash

Salads

Green Papaya Salad | Thai Basil, Chili-Lime Dressing GF

Sesame Soba Noodle Salad | Edamame, Carrot, Scallion, Ginger Vinaigrette VG

Entrées

Miso-Glazed Salmon | Baby Bok Choy, Yuzu Beurre Blanc GF SY

Korean BBQ Beef Bulgogi | Scallions & Toasted Sesame

Tofu & Vegetable Stir Fry | Garlic Soy Glaze VG GF

Chef-Carved Feature*

Char Siu Pork Loin | Hoisin Glaze, Pickled Daikon, Steamed Bao

Sides

Coconut Jasmine Rice V GF

Roasted Japanese Sweet Potatoes With Miso Butter V GF

Stir-Fried Snow Peas & Shiitake Mushrooms V GF

Desserts

Yuzu Curd Tartlet

Green Tea Panna Cotta & Fresh Berries

Sticky Rice Pudding, Fresh Mangoes

TASTE OF THE CONTINENTS | 210 PER GUEST

Mediterranean & Central Asian Flavors

Cold Mezze | Muhammara, Labneh, Marinated Olives, Za'atar Pita V

Lamb Kofta Skewers | Mint Yogurt, Pickled Onion

Spiced Chicken Shawarma | Garlic Sauce & Warm Flatbread

Persian Jeweled Rice | Saffron, Barberries, Pistachios NF V GF

The European Market Hall

Rustic & Refined Continental Cuisine

Charcuterie & Cheese Display | Prosciutto, Soppressata, Manchego, Brie

Wild Mushroom Arancini | Gruyère & Thyme V

Seared Duck Breast | Cherry-Port Reduction GF

Truffle Potato Gratin | Aged Gruyère, Chive Cream V

The Pan-Asian Pavilion

East & Southeast Asian Inspirations

Sushi & Sashimi Display | Tuna, Salmon, Yellowtail, Pickled Ginger, Wasabi SF

Thai Green Curry Shrimp | Coconut Milk & Kaffir Lime SF GF

Vegetable Stir Fry | Baby Corn, Snow Peas, Shiitake, Garlic Soy VG GF

Steamed Jasmine Rice | Toasted Sesame & Scallion V GF

Chef-Carved Feature*

Five-Spice Beef Tenderloin | Soy-Ginger Jus, Wasabi Cream SY

Sides | Roasted Baby Carrots, Sesame Glazed Brussels Sprouts GF

Desserts

Yuzu Curd Tartlet

Strawberry Panna Cotta & Fresh Berries

Sticky Rice Pudding & Fresh Mangoes

Blood Orange Bavarian Éclair

Green Tea Matcha Cheesecake

Walnut Baklava NF

Chef Attendant Required, One Chef For Every 75 Guests. Fee is 175 each.

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DINNER

THREE COURSE PLATED

Includes Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

CHILLED APPETIZERS & SALADS | SELECT ONE

Shaved Cucumber & Fennel Salad
Crisp Fennel, English Cucumber Ribbons, Orange Segments, Toasted Pistachios, Citrus Vinaigrette V GF NT

Compressed Watermelon
Heirloom Baby Tomato, Goat Cheese Sphere, Lime Mint Vinaigrette V

Burrata Salad
Heirloom Tomatoes, Grilled Peach, Burrata, Basil Oil, Aged Balsamic, Sea Salt V GF

Paradise
Pink Grapefruit, Golden Beet, Frisée, Arugula, Watermelon Radish, Mustard Vinaigrette

Bouquet of Young Field Greens
Beets, Strawberries, Mango, Crispy Leeks, Candied Pecans, Tomato-Truffle Vinaigrette NT

Classic Caesar
Baby Romaine Lettuce, Herbed Croutons, Aged Parmesan, Creamy Dressing

Gulf Shrimp Cocktail | +10 per guest
Cocktail Sauce SF

SOUPS | +12 PER GUEST

Sweet Corn Velouté
Charred Corn, Chive Oil, Cornbread Crumble V GF

Roasted Tomato Bisque
Mozzarella Croquette & Petite Basil Cress V

Chesapeake Crab Bisque
Lump Crab, Sherry Cream, Old Bay Crouton SF

Wild Mushroom Consommé
Porcini Broth, Truffle Essence, Enoki Mushrooms V GF

HOT APPETIZERS | +16 PER GUEST

Jumbo Lump Crab Cake
Fried Green Tomato, Corn Salsa, Jalapeño Agave Drizzle

Gulf Shrimp Scampi
Purple Grits, Garlic, Beurre Blanc, Dried Chili SF

Crispy Pork Belly
Toasted Garbanzo & Blackberry Gastrique

INTERMEZZO | +8 PER GUEST

Wild Strawberry Sorbet
Elderflower Consommé

Lemon Sorbet
Raspberry Gelee & Coconut Espuma

Mango Sorbet
Passion Fruit Gel & Blackberry Foam

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DINNER

THREE COURSE PLATED

Includes Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

MAINS | SELECT ONE

Dijon & Herb Crusted Chicken | 130 per guest
Sweet Potato Dauphinoise, Parsnip Purée, Asparagus, Natural Chicken

Miso Glazed Sea Bass | 142 per guest
Parsnip Purée, King Mushroom, Bok Choy, Soy-Lime Butter SY

Lobster Crusted Grouper | 165 per guest
Charred Corn Risotto, Chive Butter, Heirloom Cherry Tomatoes, Lobster Reduction SF

Filet of Beef | 168 per guest
Cauliflower Purée, Truffle Mash Potato, Young Vegetables, Port Wine Sauce

Braised Short Rib | 162 per guest
Herbed Polenta, Asparagus, Pickled Cipollini, Shimeji Mushrooms, Natural Jus

Cocoa Rubbed Duck Breast | 152 per guest
Butternut Squash Purée, Crispy Farro, Roasted Figs Jam, Spiced Orange Gastrique

DUET

Braised Short Rib & Miso Seabass | 180 per guest
Potato Gratin, Charred Carrot, Pickled Pearl Onions, King Mushroom, Natural Jus

Filet of Beef & Shrimp Scampi | 178 per guest
Cauliflower Purée, Truffle Mash, Young Vegetables, Port Wine Sauce SF

VEGETARIAN OR VEGAN | SELECT ONE

Butternut Squash Risotto | 90 per guest
Wild Mushrooms, Parmesan, Walnut Pesto NT

Grilled Sweet Potato | 94 per guest
Ricotta, Broccoli, Pomegranate, Young Mache, Ras Al Hanout

Thai Coconut Curry | 96 per guest
Eggplant, Baby Bok Choy, Crispy Tofu, Pickled Daikon, Micro Cilantro, Jasmin Rice SY

DESSERT | SELECT ONE

Rocher Bar
Caramel Sauce, Candied Pistachio, Whipped White Chocolate Ganache NT

Key Lime Tart
Cardamom Meringue & Raspberry Coulis

Black Forest 2.0
Cherry Foam, Mar Chino Cherries, Chocolate Soil

Baileys Tiramisu
Chocolate Coffee Beans & Valrhona Pearls

Grand Marnier Parfait
Strawberry Gelee, Vanilla Chantilly, Mandarin Gel

Blackberry Orange Tort
Fresh Berries & Milk Chocolate Ganache

Strawberry Stone
Strawberry Coulis & Citrus Gelee

PERSONALIZE YOUR DESSERT PRESENTATION

Chocolate Monogram or Corporate Identity Logo
Please Allow Three Weeks For Special Orders

Added to any dessert, minimum of 50 pieces

Prices start at 9 per guest

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BEVERAGES

PREMIUM BAR

SPIRITS

Vodka | Tito's

Rum | Bacardi Superior & Captain Morgan Original Spiced

Gin | Tanqueray

Scotch | Dewar's White Label

Bourbon | Maker's Mark

Whiskey | Jack Daniel's

Tequila | LALO Blanco & Patron Reposado

Cognac | Hennessy VS

Vermouth | Carpano Classic Dry & Classic Rosso

Liqueur | Combier Original Triple Sec & Kahlua Coffee Liqueur

WINE

Mumm Napa, Brut, Napa Valley

Chandon Garden Spritz

Ferrari Curano, Pinot Grigio, Friuli

Chateau Ste. Michelle "Indian Wells", Chardonnay, Columbia Valley

Sonoma-Cutrer, Sauvignon Blanc, Sonoma County

Cine Cashmere, Red Blend, Contra Costa County

La Crema, Pinot Noir, Monterey

J. Lohr Seven Oaks, Cabernet Sauvignon, Paso Robles

BEER

Domestic | Bud Light, Miller Lite, Michelob Ultra, Coors Lite

Imported | Corona Extra, Stella Artois, Blue Moon Belgium White

Craft | Three Daughters Beach Blonde Ale (St. Petersburg, FL), Cigar City, Jai Alai (Tampa, FL)

Hard Seltzer | High Noon

Low Abv | Heineken 0.0

NON ALCOHOLIC & MIXERS

Proud Source Still & Sparkling Water, Perrier, Pepsi, Diet Pepsi, Mt. Dew, Diet Mt. Dew, Starry, Dole Pineapple Juice, Ocean Spray Cranberry Juice, Club & Tonic Water, Fever-Tree Tonic & Ginger Beer, Filthy Brands Bloody Mary Mix, Black Cherries, Pitted Olives, Blue Cheese Olives

LUXURY BAR

SPIRITS

Vodka | Grey Goose

Rum | Bacardi Superior, Reserva Ocho, Ten to One Caribbean Dark

Gin | Bombay Sapphire

Scotch | Johnnie Walker Black Label

Bourbon | Knob Creek & Woodford Reserve

Whiskey | Jack Daniel's & Crown Royal

Tequila | Casamigos Reposado & Patron Silver

Cognac | Hennessey Privilege VSOP

Vermouth | Carpano Classic Dry & Classic Rosso

Liqueur | Cointreau & Kahlua Coffee Liqueur

WINE

Mumm Napa, Brut, Napa Valley

Chandon Garden Spritz

Ferrari Curano, Pinot Grigio, Friuli

Chateau Ste. Michelle "Indian Wells", Chardonnay, Columbia Valley

Sonoma-Cutrer, Sauvignon Blanc, Sonoma County

Cine Cashmere, Red Blend, Contra Costa County

La Crema, Pinot Noir, Monterey

J. Lohr Seven Oaks, Cabernet Sauvignon, Paso Robles

BEER

Domestic | Bud Light, Miller Lite, Michelob Ultra, Coors Lite

Imported | Corona Extra, Stella Artois, Blue Moon Belgium White

Craft | Three Daughters Beach Blonde Ale (St. Petersburg, FL), Cigar City, Jai Alai (Tampa, FL)

Hard Seltzer | High Noon

Low Abv | Heineken 0.0

NON ALCOHOLIC & MIXERS

Proud Source Still & Sparkling Water, Perrier, Pepsi, Diet Pepsi, Mt. Dew, Diet Mt. Dew, Starry, Dole Pineapple Juice, Ocean Spray Cranberry Juice, Club & Tonic Water, Fever-Tree Tonic & Ginger Beer, Filthy Brands Bloody Mary Mix, Black Cherries, Pitted Olives, Blue Cheese Olives

DF I DAIRY FREE **GF** I GLUTEN FREE **V** I VEGETARIAN **VG** I VEGAN **NT** I CONTAINS NUTS **SY** I CONTAINS SOY **SF** I CONTAINS SHELLFISH * I REQUIRES CHEF ATTENDANT

BEVERAGES

HOSTED BAR

By The Hour

Luxury Bar	First Hour 44 | Each Additional Hour 22
Premium Bar	First Hour 40 | Each Additional Hour 20
Beer & Wine	First Hour 36 | Each Additional Hour 18
Non-Alcoholic	First Hour 12 | Each Additional Hour 8

Per Drink

Luxury Bar Brands (1 oz.)	18
Premium Bar Brands (1 oz.)	16
Domestic Beer	9
Import & Craft Beer	10
Wine by the Glass	19
Pepsi Soft Drinks	8
Proud Source Still & Sparkling Water	8

PRICING, INCLUSIONS & ADDITIONS

Hosted Bar

First Three Hours	250 Per Bartender
Additional Hour	75 Per Bartender

Cash Bar

Hosting a Cash Bar requires a Bartender, Cashier & Terminal Set Up Fee

First Three Hours	250 Per Bartender
Additional Hour	75 Per Bartender
First Three Hours	150 Per Cashier
Additional Hour	50 Per Cashier
Terminal Set Up Fee	200 Per Bar

Additions

Hard Seltzers	10 Per Can
Cordials (1 oz.) Grand Marnier, Bailey's Irish Cream, Kahlua, Sambuca, Disaronno Amaretto	22 Per Cocktail
Chandon Garden Spritz	76 Per Bottle
Red Bull Regular & Sugar Free	10 Per Can

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TERMS & CONDITIONS



TERMS & CONDITIONS

PRICES AND PAYMENT

All food and beverage prices are subject to a Staff Service Charge, currently 12.75%, and a House Service Charge, currently 13.25%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event. Meeting room rental prices are subject to a Service Charge, currently 26%. Audio visual rates are subject to a Service Charge, currently 26%. Staff Service Charges, House Service Charges and Other Mandatory Charges are collectively referred to as "Service Charges". All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 7%. Prices are subject to change and will be guaranteed 90 days prior to your function.

FEES

- For all Buffets of fewer than 30 guests, a 250 set up fee will be charged.
- Chef Attendants at 175 each are designed for a maximum of two hours of service. Additional hours are available at an additional charge of 175 per Chef Attendant, per hour. Bartender fees are 250 per
- Bartender fees are 250 per three hours, per Bartender and 75 per Bartender, per each additional hour. One Bartender will be staffed for every 75 guests.
- Cashier fees are 150 per Cashier, per two hours and 50 per Cashier, per each additional hour. One Cashier will be staffed for every 75 guests.
- Terminal Set Up Fee is 200 per bar.

FOOD AND BEVERAGE

All food and beverage must be purchased exclusively from JW Marriott Clearwater Beach Resort & Spa, and consumed in designated function areas. The Department of Health prohibits the Hotel from allowing food to be removed from the function location. We kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event. Event Orders will be issued for all organized food and beverage functions approximately 21 days in advance and a signature in acknowledgment of the arrangements contained therein will be required a minimum of 14 days prior to the event.

PLATED MEALS

Unless otherwise indicated, plated meals consist of a starter course or salad, dinner rolls with butter, entrée, and dessert with coffee and tea service. Vegan and vegetarian alternatives are available for any guest that may require this accommodation. For menus offering a preselected choice of entrée, place cards with an indicator of entrée selection is required for each guest.

BUFFET MEALS

All meal functions will be prepared for the entire guarantee and not for a portion there of. Our buffets and food stations are all priced as per the following meal durations: Breakfast Buffet (one and one-half hours), Lunch, Dinner Buffets & Reception / Stations (two hours), Coffee Breaks (thirty minutes).

FOOD ALLERGY AND SPECIAL MEALS

In the event that any of the attending guests have food allergies, client shall inform the Hotel of the names of such persons and the nature of their allergies 10 days in advance, so that the Hotel can take the necessary precautions when preparing their food. The Hotel will provide on request, full information on the ingredients of any items served to your group. Though our kitchens are not allergen free we strive to provide appropriate meal options for all guests. It is our intent to accommodate any requests due to special dietary restrictions. Special meal requests must be submitted as part of your function guarantee. These requests include special meals for vegetarians and guests with dietary or food allergies. Kosher meals require a minimum 14 business days prior notice.

OUTDOOR FUNCTIONS AND WEATHER CALL

Weather calls will be made by the Client upon the recommendation of the Hotel five hours prior to the event. Should you be unavailable, the decision will be made on your behalf. If there is a possibility of adverse weather (such as lightning) that could result in any harm to guests or employees, the function will necessarily be moved indoors. The Hotel reserves the right to make the final decision regarding outdoor functions. In the event that the Client should choose to keep an event outdoors in spite of the Hotel's recommendation, a Reset Fee equivalent to 10 per guest will be incurred for a double set of the weather backup location.

GUARANTEES

The guaranteed number of attendees is due at Noon, three business days prior to the function date. This count is not subject to reduction. If not received by this time, the estimated number listed on the contract will become your guarantee. An increase of attendees on the day of the event greater than 5% may result in additional costs and substitution of food and beverage products. This guarantee will apply to Food & Beverage. This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. You will be charged for the guaranteed guest count, or the actual guest attendance, whichever is greater. Should your guaranteed final attendance be significantly less than your tentative count, the Hotel reserves the right to move your event to a more suitable location to better serve your guests. Changes or additions to food or beverage made seven or fewer business days prior to a function's date may incur additional charges.

SIGNAGE AND LITERATURE

Signage is to be used in and around contracted meeting rooms only. The Hotel reserves the right to remove signage which is considered to be inappropriate. Signage must be professionally printed. The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Rental arrangements can be made for easels or corkboards. Banner displays will incur an additional set-up charge. No signage of any kind is permitted in the lobby or on the public grounds.

BEACH EVENTS/TURTLE SEASON

Each summer, Florida beaches host the largest gathering of nesting sea turtles in the United States, during which female sea turtles emerge from the Gulf of Mexico to lay their eggs. As artificial lighting disrupts the nesting process, a county ordinance has been enacted to protect the turtles: between May 1st and October 31st, all Beach functions must conclude by 8.00 pm and cannot begin prior to 8.00 am. Larger functions with extensive setup requiring one and one-half hours of tear down must conclude by 7.00pm.

ALCOHOL

The sale and service of all alcoholic beverages is regulated by the Florida State Division of Alcoholic Beverages and Tobacco. It is our policy, therefore, that no alcoholic beverages may be brought into the Hotel at any time. For similar liability reasons, no food may be brought into the Hotel for any catered functions. Florida law requires all alcohol service to end at 2.00 am. We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The Hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

SECURITY

The Hotel will not be responsible for the damage or loss of any equipment or articles left in the resort prior, during or following a banquet function. Dedicated security staff is available, and the charge begins at 65 per Officer, per hour (four hour consecutive minimum). Arrangements must be made in advance for Loss Prevention Officers to be present.

VENDORS

In order for contracted vendors to perform duties on site, a Certificate of Insurance carrying a minimum $1,000,000 liability policy must be presented to the Event Manager 5 business days prior to function date. All vendors must check in with Hotel security upon arrival.

MUSIC DECIMAL LEVELS

If a group is using a vendor for music such as a band or DJ, the Group and Vendor will be responsible for signing decimal guidelines as it relates to the level of music based on the area and time of day.

HOTEL INFORMATION

JW Marriott Clearwater Beach Resort & Spa
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marriott.com/TPAJW | +1 727.677.6000