



Event Catering Menu

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Breakfast

Buffet Breakfast Selections

The Traditional Breakfast Buffet | \$26

Freshly Squeezed Florida Orange Juice and Choice of Grapefruit or Cranberry Juice

Variety of Freshly Prepared Pastries to Include: Fruit and Streusel Muffins, Croissants, Danish Pastries, Brioche, and Bagels served with Sweet Cream Butter and Fruit Preserves

Scrambled Eggs with Fresh Chives

Breakfast Potatoes

Pancakes or French Toast with Syrup

Breakfast Sausage and Applewood Smoked Bacon

Seasonal Fruits and Berries

Breakfast Selection Includes Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas

The Kyngs Breakfast Buffet | \$29

Freshly Squeezed Florida Orange Juice and Choice of Grapefruit or Cranberry Juice

Variety of Freshly Prepared Pastries to Include: Fruit and Streusel Muffins, Croissants, Danish Pastries, Brioche, and Bagels served with Sweet Cream Butter and Fruit Preserves

Scrambled Eggs with Fresh Chives

Breakfast Burritos
Scrambled Eggs, Sausage and Cheese

Breakfast Potatoes

Breakfast Sausage and Applewood Smoked Bacon

Seasonal Fruits and Fruit Berries

Based on One and One Half Hour Service.

Minimum of 25 Attendees Required.

Ask About Our Plated Breakfast Options

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Breakfast

Buffet Enhancements

* Belgian Waffle Station | \$5 Per Person

Freshly Made Waffles with Whipped Cream, Whipped Butter, Toasted Pecans, Fresh Berries, and Warm Maple Syrup

* Omelet Station | \$5 Per Person

Omelets Made to Order with Cheddar Cheese, Ham, Bacon, Onions, Mushrooms, Bell Peppers, Tomatoes, and Salsa

Eggs Benedict | \$5 Per Person

English Muffin Toasted with Softened Butter, served with Ham and a Poached Egg topped with Hollandaise Sauce

Hot Cereals | \$4 Per Person

Grits and Oatmeal with Raisins, Brown Sugar, and Chopped Nuts
Whole, Skim, and 2% Milk

* Indicates Chef Attendant Required @ a \$50 Fee Per Chef
Minimum of 25 Attendees Required

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Breakfast

Continental Breakfast

Simply | \$19

Freshly Squeezed Florida Orange Juice

Variety of Freshly Prepared Pastries to Include:

Fruit and Streusel Muffins, Croissants, Danish Pastries, and Brioche
Sweet Cream Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

Embassy | \$21

Freshly Squeezed Florida Orange Juice and Choice of the following:
Grapefruit, Apple, Cranberry, or Tomato Juice

Variety of Freshly Prepared Pastries to Include: Fruit and Streusel Muffins,
Croissants, Danish Pastries, Brioche, and Bagels
served with Cream Cheese, Sweet Cream Butter, and Fruit Preserves

Assorted Individual Yogurts

Seasonal Fruits and Berries

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

Morning Glory | \$24

Freshly Squeezed Florida Orange Juice and Choice of the following:
Grapefruit, Apple, Cranberry, or Tomato Juice

Variety of Freshly Prepared Pastries to Include: Fruit and Streusel Muffins,
Croissants, Danish Pastries, and Brioche
Sweet Cream Butter and Fruit Preserves

Seasonal Fruits and Berries

Croissant Sandwiches with Bacon, Egg, and Cheese

Sausage Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

Based on One (1) Hour of Service

In Excess of One (1) hour, Items will be Billed on Consumption.

Continental Breakfast Requesting Table Service is an Additional \$4
per Person Based on Space Availability.

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Break

All Day Break Packages

Rise and Shine | \$31 Per Person Morning (1 Hour Service)

Fresh Florida Orange and Cranberry Juice

Assortment of Freshly Baked Muffins, Danish, and Croissants
Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

Mid-Morning (30 Minutes Service)

Full Refresh of Hot Morning Beverages

Fresh Whole Fruit

Mid-Afternoon (30 Minutes Service)

Assortment of Freshly Baked Cookies & Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

Assorted Soft Drinks and Bottled Waters

The V.I.P | \$36 Per Person Morning (1 Hour Service)

Fresh Florida Orange and Cranberry Juice

Sliced Fresh Fruit and Seasonal Berries

Assortment of Freshly Baked Muffins and Multigrain Croissants
Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

Mid-Morning (30 Minutes Service)

Full Refresh of Hot Morning Beverages

Mid-Afternoon (30 Minutes Service)

Fresh Fruit Kabobs

Power Bars and Granola Bars

Mixed Nuts

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

Assorted Soft Drinks and Bottled Waters

Minimum of 25 Attendees Required

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Break

Specialty Breaks

Build Your Own Granola Station | \$12 Per Person

Granola, Strawberry, and Vanilla Yogurts,
Strawberries, Blueberries, Raspberries, Golden Raisins, Walnuts, Almonds
Raspberry Sauce and Brown Sugar
Whole, Skim, and 2% Milk
Orange and Cranberry Juice

Ball Park | \$15 Per Person

Roasted Peanuts and Cracker Jacks
Assorted Ice Cream Novelties
Freshly Popped Popcorn
Assorted Soft Drinks and Bottled Waters

The Energizer | \$17 Per Person

*Fresh Smoothies Made to Order
A Selection of Fresh Seasonal Fruit Blend Smoothies
(Strawberry, Wildberry, Mango)
Fresh Fruit Kabobs with Assorted Low Fat Yogurt Dipping Sauces
Assorted Soft Drinks and Bottled Waters

Snack Attack | \$18 Per Person

Display of Individually Wrapped Candy Bars
Assortment of Freshly Baked Cookies and Brownies
Whole, Skim, and 2% Milk
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

Based on 30 Minutes of Service

In Excess of 30 Minutes, Items will be Billed on Consumption

Minimum of 25 Attendees Required

*Required Attendant @ \$50

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

Break

Specialty Breaks

The Spread | \$19 Per Person

Smoked Salmon and Dill Spread
Freshly Prepared Hummus
Roasted Caramelized Onion Chipotle Sour Cream Yogurt Dip
Garlic & Herb Cheese Spread
Assortment of Breads & Crackers to Include:
Lavosh, Toasted Pita Points, and Olive Oil Infused Ciabatta Points
Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Teas

Milk & Cookies | \$14 Per Person

Freshly Baked Assorted Cookies to Include:
Chocolate Chip, Oatmeal Raisin, and White Chocolate Macadamia
Whole and 2% Milk
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

Based on 30 Minutes of Service
In Excess of 30 Minutes, Items will be Billed on
Consumption Minimum of 25 Attendees Required

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

Break

À La Carte

Freshly Brewed Coffee, Decaf Coffee, and Herbal Tea Selections | \$69 Per Gallon

Freshly Brewed Iced Tea | \$69 Per Gallon

Fresh Squeezed Lemonade | \$54 Per Gallon

Fresh Squeezed Orange Juice | \$54 Per Gallon

Assorted Brownies | \$47 Per Dozen

Assorted Freshly Baked Cookies | \$50 Per Dozen

Assorted Freshly Baked Scones with Devonshire Cream | \$50 Per Dozen

Streusel Coffee Cake | \$50 Per Dozen

Bagels and Cream Cheese | \$50 Per Dozen

Multigrain Croissants with Butter Preserves | \$50 Per Dozen

Assorted Large Muffins | \$50 Per Dozen

Egg and Cheese Bagels | \$5 Each *

Egg, Ham, and Cheese Croissants | \$6 Each*

Egg and Cheese Croissants | \$5 Each*

Sausage Biscuits | \$5 Each*

Breakfast Burritos with Scrambled Eggs, Sausage, and Cheese | \$7 Each*
served with Salsa & Sour Cream

Selection of Bottled Fruit Juices | \$5 Each*

Bottled Water | \$4 Each Assorted Soft Drinks | \$4 Each

*Minimum One Dozen

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Break

À La Carte

Assorted Whole Fruit | \$3 Each

Assorted Individual Snacks to Include, Chips, Pretzels, Popcorn, Peanuts, and Trail Mix | \$4 Each

Fresh Seasonal Fruit Kabobs Served with Two Yogurt Dipping Sauces | \$6 Each

Premium Mixed Nuts | \$6 Each

*Yogurt Parfait with Seasonal Berries | \$6 Each

Fruit Smoothie Selections (Bottled) | \$6 Each

Variety of Protein and Energy Bars | \$6 Each

Assorted Granola Bars or Candy Bars | \$5 Each

Assorted Potato and Veggie Chips with Dips | \$6 Per Person

Assorted Ice Cream Bars | \$6 Each

*Minimum One Dozen

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Lunch

Salads and Desserts

Plated Cold Lunches

Selection of One Dessert

Plated Hot Lunches

Selection of One Salad and One Dessert

Salads

Spring Lettuce, Tomatoes, Cucumbers, and Garlic Croutons
served with Roasted Shallot and Cilantro Vinaigrette

Caesar Salad

Focaccia Croutons, Shaved Parmigiano-Reggiano Cheese
served with a Traditional Caesar Dressing

Upgraded Salads | add \$2.50

Young Romaine Hearts, Mango, Golden Raisins, Baby Spinach, and Candied Walnuts
served with Gorgonzola Cheese Dressing

Caprese Salad

Vine-Ripened Tomatoes, Fresh Mozzarella, Olives, Basil
served with Balsamic Vinaigrette

Desserts

Florida Key Lime Pie, Whipped Cream

New York Style Cheesecake garnished with Fresh Strawberries

Carrot Cake, Cream Cheese Icing

Caribbean Coconut Flan

Chocolate Cake with Raspberry Sauce and Strawberry Segments

Upgraded Desserts | add \$2.50

Chocolate Mousse Tulip

with Marinated Seasonal Berries and Shaved Chocolate

Chocolate Ganache Torte, Mocha Anglaise

\$75 Labor Fee for Groups Less Than 25 Attendees

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Lunch

Chilled Entrée Salads

Southern French Niçoise Salad | \$25

Traditional Tuna Salad, Spring Mix Lettuce, Fingerling Potatoes, Haricot Verts, Plum Tomatoes, and Olives with Mustard Balsamic Vinaigrette

Jamaican Spice Chicken and Crisp Hearts of Romaine | \$27

Mango, Avocado, Oranges, and Tomatoes served with Passion Fruit Vinaigrette

New Mexico Grilled Chicken Salad | \$27

Marinated Tomatoes, Roasted Peppers and Corn Salsa, Black Beans, and Cilantro over Mixed Greens

Seared Salmon | \$29

Tossed Calamari, Tomatoes, Bermuda Onions, and White Beans served on Boston Bibb Lettuce & Seasonal Greens with Cuban Bread and White Balsamic Vinaigrette

Mediterranean Sirloin Salad | \$31

Roasted Sirloin of Beef on a Bed of Crisp Romaine Lettuce, Red Onions, Cucumber, Kalamata Olives, Toasted Pita Bread, and Feta Cheese served with Oregano-Tahini Vinaigrette

Chilled Entrée Selections Include: Rolls and Butter, Coffee, Decaffeinated Coffee, Gourmet Teas, Iced Tea, and your Choice of One Dessert

Based on One (1) Hour of Service

Minimum of 25 Attendees Required

\$75 Labor Fee for Groups Less Than 25 Attendees

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Lunch

Hot Luncheon Entrées

Oven Roasted Breast of Chicken | \$38

with Roasted Potato, Rosemary, Garlic, Shiitake Mushrooms
Leeks and Merlot Reduction

Grilled Breast of Chicken | \$38

with Honey Chipotle Glaze, Mango Papaya Salsa, and Island Rice

Goat Cheese and Pine Nut Crusted Chicken | \$38

with Roasted Tomato Basil Coulis and Orzo Pilaf

Grilled Mahi | \$38

served Over Cilantro Rice with Caribbean Style Veggies and
Roasted Tomato Salsa

Sauteed Chicken Creole | \$38

Steamed White Rice and Green Beans

Char Grilled Beef Tender | \$40

Roasted Red Potatoes and Asparagus Points, Merlot Jus Lie

Hot Entrée Selections Include: Rolls and Butter, Coffee, Decaffeinated Coffee, Gourmet Teas, Iced Tea,
your Choice of One Salad, and One Dessert

Based on One (1) Hour of Service

Minimum of 25 Attendees Required

\$75 Labor Fee for Groups Less Than 25 Attendees

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Lunch

Lunch Buffet

Deli Board | \$38

Chef's Choice of Soup

Choice of Two

Mixed Green Salad

Sliced Cucumbers, Plum Tomatoes, Shredded Carrots

Choice of Two Dressings

Traditional Cole Slaw

Deli Style Potato Salad

Roasted Red Bliss Potato Salad

Choice of Three Sandwiches:

Roast Beef & Cheddar on Kaiser

Turkey Breast & Provolone on Ciabatta

Deli Ham & Swiss on Kaiser

Chicken Salad on Kaiser

Tuna Salad on Kaiser

Veggie Wrap (Grilled Julienned Summer Squash, Zucchini, Portobello, and Carrots)

Accompaniments Include:

Lettuce, Tomato, Onions, Mustard, and Mayo

Saratoga Style Potato Chips

Assortment of Cookies and Brownies

Buffet Includes: Coffee, Decaffeinated Coffee, Gourmet Teas, and Iced Tea Based on One and One Half Hour of Service

Minimum of 35 Attendees Required

\$75 Labor Fee Applies to Groups of 25-34 Attendees

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Lunch

Lunch buffet

Santa Fe | \$40

Soup du Jour

Roasted Corn and Black Bean Salad with Tri-Colored Tortilla Strips

Mixed Greens, Sliced Cucumbers, Oven Dried Croutons, Tomatoes, Feta Cheese, and Roasted Red Onions
with Creamy Ranch Dressing and Herb Vinaigrette

Make Your Own Fajitas

Flour Tortilla or Corn Tortilla with Sliced Grilled Chicken Breast Fajitas

Roast Sirloin of Beef Fajitas Grilled Onions and Roasted Bell Peppers

Southwestern Style Rice Pilaf

Shredded Cheddar Cheese, Lettuce, Tomato, Fresh Salsa, and Sour Cream

Fresh Berry Flan

Chef's Choice of Additional Dessert

Buffet Includes: Coffee, Decaffeinated Coffee, Gourmet Teas, and Iced Tea

Based on One and One Half Hour of Service

Minimum of 35 Attendees Required

\$75 Labor Fee Applies to Groups of 25-34 Attendees

Less than 25 Attendees Please Select from the Plated Lunch Options

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Lunch

Lunch Buffet

Italian Luncheon Buffet | \$40

Minestrone Soup

Mixed Garden Greens with Assorted Dressings

Antipasto Vegetable Salad

Chicken with Mozzarella Cheese, Covered with Marinara Sauce

Baked Mahi, Smothered with Sautéed Artichokes and Olives

Penne Pasta with Marinara and Alfredo Sauce

Accompaniments Include;

Assortment of Steamed Italian Vegetables

Freshly Baked Rolls with Sweet Cream Butter and Garlic Breadsticks

Chef's Choice of Dessert

Coffee, Decaffeinated Coffee, Gourmet Teas, and Iced Tea

Based on One and One Half Hour of Service

Minimum of 35 Attendees Required

\$75 Labor Fee for Groups Less Than 25-34 Attendees

Less than 25 Attendees Please Select from the Plated Lunch Options

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

Lunch

Customize Your Own Lunch Buffet

Choice of Two Entrees| \$44

Choice of Three Entrees| \$47

Salad | Choose Two

Baby Spinach Salad

with Shredded Carrots, Bacon, Heirloom Baby Tomatoes, and Sautéed Cremini Mushrooms

Arizona Grilled Corn Cobb and Broccoli Salad

with Roasted Red Bell Peppers, Red Onions, seasoned with Cilantro, Lime Juice, and Ancho Chili

Boston Bibb, Frisée, and Cracked Bulgur Wheat Salad

with Preserved Lemons, Toasted Almonds, Plum Tomatoes, and Virgin Olive Oil

Italian Garden Salad

with Romaine Lettuce, Plum Tomatoes, Black Olives, Cherry Peppers, Julienned Salami, Shaved Parmesan Cheese, and Italian Vinaigrette

Marinated Cucumber Salad

with Red Onions, Fresh Dill, White Balsamic, and Kosher Salt

Summer Fusili Pasta Salad

with Sautéed Zucchini, Red Onions, Sugar Peas, Celery, Green Onions tossed in a Basil and Roasted Garlic Vinaigrette

Seasonal Green Salad

Sliced Cucumbers, Plum Tomatoes, Shredded Carrots, with Choice of Two Dressings

Entrée

Baked Grana Padano Crusted Chicken

served on a Bed of Tomato Basil Coulis

Chicken Creole

Sautéed Chicken Breast with Sautéed Onions, Bell Peppers, Celery, and Gumbo File Infused Tomato Concasse

Herb Grilled Chicken Breast

with Wild Mushroom Sauce

Stir Fried Chicken

with Julienned Oriental Vegetables

Washington Orchid Roasted Pork Loin

with Caramelized Granny Smith and McIntosh Apples, Sweet Onions, and a Touch of Balsamic Glaze

Oriental Ginger Glazed Pork Shoulder

basted with Soy, Honey, Garlic and served on a Bed of Celery, Scallions, and Julienned Carrots

Baked Florida Mahi Filet

Flavored with Smoked Paprika, Lime Juice and Cilantro, served on a Bed of Julienned Zucchini and Yellow Squash

Baked Canadian Salmon Filet

Served with a Chipotle Beurre Blanc

Sautéed Beef Tips

served Over Julienned Onions, Red and Green Peppers, topped with a Merlot Reduction

Caribbean Style Carne Guisada

Braised Beef with a Zesty Tomato Based Sauce, Peas, and Pimentos

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Lunch

Customize Your Own Lunch Buffet Continued

Starches | Choose One

Traditional Rice Pilaf
Caribbean Style Rice
Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Penne Pasta Alfredo
Baked Ziti Marinara

Vegetables | Choose One

Sautéed Normandy Style Vegetables
Sautéed Baby Green Beans
Zucchini, Summer Squash and Red Peppers
Fire Roasted Broccoli Florets
Glazed Carrots

Steamed Fusili Pasta with Marinara & Alfredo (On Side)

Desserts | Choose Two

Tiramisu drizzled with Cappuccino Crème Anglaise
Chocolate Cake with Raspberry Sauce and Strawberry Segments
Carrot Cake with Cream Cheese Icing and Caramel Sauce
Lemon & Cream Shortcake decorated with Kiwi Coulis
Cappuccino Flan

All Buffets Include: Rolls and Butter, Coffee, Decaffeinated Coffee, Gourmet Teas, and Iced Tea

Based on One and One Half Hour of Service

Minimum of 35 Attendees Required

\$75 Labor Fee Applies to Groups of 25-34 Attendees

Less than 25 Attendees Please Select from the Plated Lunch Options

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Reception

Reception Displays

Selection of Imported and Domestic Cheeses

\$375 Serves 50 People

\$750 Serves 100 People

served with Double Cream Brie en Croute, Cracked Sesame Lavosh, Assorted Crackers, and Toasted Ciabatta Points

Fresh Vegetable Crudité's & Grilled Vegetables

\$275 Serves 50 People

\$550 Serves 100 People

Selection of Crisp and Grilled Seasonal Vegetables
Caramelized Red Onion and Lemon Herb Emulsion Dipping Sauces

*Nacho Display | \$15 Per Person

to Include Santa Fe Chili, Sour Cream, Salsa, Shredded Jack Cheese
Tri Color Tortilla Chips and Guacamole

*Antipasto Display | \$16 Per Person

Grilled Zucchini and Roasted Eggplant, Marinated Plum Tomatoes, Prosciutto, Cappicola, Salami, Mortadella, Grana Padano, Fresh Mozzarella, Aged Asiago, Marinated Olives, Artichokes, Extra Virgin Olive Oil, Aged Balsamic Vinegar, Pesto Olive Ciabatta, Breadsticks, and Focaccia

*Mediterranean Dips Display | \$14 Per Person

Traditional Hummus Flavored with Lemon Juice, Olive Oil and Garlic
Traditional Italian Arancini,
Moroccan Style Zaalouk
Eggplant and Tomato Spread Served with Toasted Pita Points

Sushi Display | \$325 Per 50 Pieces

A Selection of Sushi Rolls and Sashimi
served with Pickled Ginger, Wasabi, and Soy Dipping Sauce

Seafood on Ice | (Minimum Order of 50 Pieces per Item)

served with Cocktail & Honey Mustard Sauce

Florida Stone Crab | Market Price

Snow Crab Claws | \$7 Steamed

Jumbo Shrimp | \$6

*Minimum of 35 Attendees Required

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Reception

Cold Hors D'oeuvres

\$5 | Per Piece

Turkey and Boursin Pinwheel with Sun Dried Tomato

Chicken Breast Macedoine with Chipotle Onion Relish

Salmon Mousse on Crisp Baguette Point

Artisan Cranberry Nut Toast Point with Avocado, Arugula and Bleu Cheese

\$6 | Per Piece

Seared Tuna Tartar on Red Pepper Scallion Lavosh

Gorgonzola, Prosciutto and Fig Jam on Focaccia Crouton

Vegetable Sushi Rolls with Ginger Soy Sauce

Shrimp Canapé served with Spicy Remoulade

Crab and Avocado Sushi Rolls with Soy Wasabi Dipping Sauce

English Cucumber topped with Gorgonzola and Toasted Walnuts

Tomato and Fresh Mozzarella Bruschetta with Basil Coulis

Seared Beef, Boursin Cheese, and Portobello Mushroom Crostini

Shredded Chicken, Feta Cheese, and Kalamata Olives in Phyllo

Grilled Beef Medallions and Porcini Mushroom Puree on Truffle Bread

Hot Hors D'oeuvres

\$5 | Per Piece

Beef Cilantro Empanada with Herb Pesto

Spicy Chicken Wings with Smoky BBQ Dipping Sauce

Honey Grilled Chicken Satay with Peanut Sauce

Vegetable Spring Rolls with Chili Dipping Sauce

Chicken Quesadilla with Salsa and Sour Cream

Beef Brochette with Teriyaki Glaze

Pan Seared Pot Stickers with Scallion Dipping Sauce

\$6 | Per Piece

Salmon Brochette with Ginger and Lemongrass

Miniature Beef Wellington with Shiitake Mushrooms and Madeira Sauce

Conch Fritters with Cilantro, Mango and Lime

Wasabi Breaded Chicken with Gorgonzola Dipping Sauce

Coconut Sesame Shrimp with Mango Salsa

Baked Brie and Raspberry en Croute

Premium Selection

\$12 | Per Piece

Maine Lobster steamed on Tarragon Crouton

Jumbo Lump Crab Cakes with Spicy Cajun Remoulade

Minimum Order of 50 Pieces Per Item

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Reception

Reception Action Stations

Ceviche | \$18 Per Person

Fresh Seafood The South American Way

Select Two Options:

Cancun Shrimp Ceviche

tossed with Diced Plum Tomatoes, Cilantro, Red Onions, Habanero Peppers, and Lime Sauce

Tropical Mahi Ceviche

Diced Red Onions, Grapefruit Segments, Hot Chili Sauce, and Pickled Julienned Carrot

Veracruz Seafood Ceviche

Lobster, Shrimp & Scallops in a Tomato Based Sauce with Julienned Onions, Green Olives, Capers, and Green Peppers served with Tri Color Tortilla Chips and Guacamole

Minimum 50 Attendees Required

All Action Stations Require a Chef Attendant at an Additional Fee of \$75 Items are Designed as Enhancements to be Combined for a Complete Meal Service up to 90 minutes or until the quantities purchased are exhausted

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Reception

Reception Action Stations Continued

Stir Fry | \$16 Per Person

Select Two Oriental Dishes:

Garlic Broccoli with Udon Noddles

enhanced with a Touch of Rice Vinegar and Oyster Sauce

Thai Style Sweet Chili Chicken

served Over Oriental Vegetables

Mongolian Beef with Mushrooms

with a Sweet Garlic Soy Sauce, Green Onions,
and Steamed Rice

Risotto Station | \$17 Per Person

Select Two Options:

Key West Shrimp

with Tomato, Leeks and Saffron

Roasted Chicken

infused with Roasted Red Peppers, Smoked Paprika,
Cream and Parmesan Cheese

Garden Vegetables

with Baby Spinach, Porcini Mushrooms, Garlic,
Plum Tomatoes, and Herbs

Greek Salad Bar | \$13 Per Person

Buffet Ham, Salami, Feta Cheese, Kalamata Olives, Plum Tomatoes,
Pepperoncini, Roasted Red Peppers, Red Onions and Crisp
Romaine and Greek Salad Dressing

Minimum 50 Attendees Required

All Action Stations Require a Chef Attendant at an Additional Fee of \$75

Items are Designed as Enhancements to be Combined for a Complete Meal

Service up to 90 Minutes or Until the Quantities Purchased are Exhausted

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Reception

Reception Action Stations Continued

Pasta Station | \$18 per person

A Selection of Assorted Pastas

Select Two

Fusilli Jardiniere

with Roasted Tomatoes & Peppers, Wild Mushrooms, Asparagus,
and Caramelized Onions

Pasta di Mare

Gulf Shrimp, Manila Clams, Orzo, Plum Tomatoes,
Fresh Basil and Olive Oil

Penne Alfredo

with Parmigiano Reggiano, Cream, a Touch of Black Pepper and Garlic
served with Garlic Bread Sticks and Ciabatta Toast Points

Minimum 50 Attendees Required

All Action Stations Require a Chef Attendant at an Additional Fee of \$75
Items are Designed as Enhancements to be Combined for a Complete Meal
Service up to 90 Minutes or Until the Quantities Purchased are Exhausted

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Reception

Carving Stations

Steamship Round of Beef | \$550 Each

Slow Roasted with Herbs served with Fresh Horseradish, Natural Jus, Whole Grain Mustard, and Assorted Artisan Rolls
Serves 100 People

Peppercorn Crusted Tenderloin of Beef | \$425 Each

Fresh Horseradish, Merlot Reduction Sauce, and Mini French Rolls
Serves 25 People

Roasted Round of Beef | \$275 Each

Chipotle Aioli, Roasted Corn and Bell Pepper Salsa, and Assorted Artisan Rolls
Serves 40-50 People

Roasted Boneless Leg of Lamb | \$355 Each

Artichokes, Papaya, and Mint Relish with Rosemary Ciabatta Rolls
serves 25-30 People

Honey Glazed Country Ham | \$355 Each

Tropical Fruit Relish and Coconut Muffins
serves 40-50 People

Spiced Pork Loin | \$330 Each

Mango Chutney, Fried Plantains, and Mini Ciabatta Rolls
serves 35-40 People

Roasted Whole Guava Glazed Boneless Whole Turkey Breast | \$355 Each

Ancho Mustard and Mango Cranberry Chutney Cuban
Jalapeno Corn Muffins
serves 40 People

All Carving Stations Require a Chef Attendant at an Additional Fee of \$75

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Reception

Dessert

Dessert Buffet | \$29 per person

A Gourmet Display of Assorted Desserts which Include:

Assorted Petite Pastries and Fruit Tarts

Chef's Selection of Assorted Cakes and Pies

Chocolate Truffles and Chocolate Covered Strawberries

Chocolate Mousse Tulip Cups

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

enhanced with Flavored Syrups, Chocolate Shavings,

Cinnamon Sticks, and Swizzle Sticks

Ice Cream Sundae Station | \$19.00 per person*

Chocolate and Vanilla Ice Cream

Chocolate & Caramel Sauces

Seasonal Berries

Chocolate Chips

Crushed Oreos®

Whipped Cream

Chopped Nuts

Cherries

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

- Brownies | \$2.50 Per Person (Additional)

Minimum of 35 Attendees Required

*\$50 Attendant Fee per 100 Attendees Based on One Hour

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Dinner

Appetizer Plates

Chilled

Mediterranean Shrimp Cocktail | \$12

Romesco Sauce and Cocktail Sauce

Argentine Shrimp Ceviche | \$12

Roasted Corn and Papaya Salsa

Seared Ahi Tuna | \$12

Wasabi, Asian Slaw, Sweet Chili Sauce, and Wonton Crisp

Hot

Charleston Crab Cake | \$17

Manchego Cheese Hash and Mustard Seed Herb Vinaigrette

Mushroom Agnolotti | \$9

Leeks, Tomato, and Gorgonzola Cream

Portobello Napoleon | \$9

Fresh Mozzarella, Baby Spinach, Tomato, and Basil

Minimum of 25 Attendees Required

\$75 Labor Fee for Less than 25 Attendees

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Dinner

Salads

Salad Selections

Boston Bibb Lettuce

with Vine Ripened Tomato, Marinated Olives,
Basil and Balsamic Vinaigrette

Spring Mix

with Tomatoes, Cucumbers, and Garlic Croutons
served with Roasted Shallot Cilantro Vinaigrette

Caesar Salad

tossed Romaine Lettuce, Focaccia Croutons,
and Shaved Parmigiano - Reggiano Cheese
with Traditional Caesar Dressing

Upgraded Salads | add \$2.50

Baby Spinach, Frisee and Mache, Figs, Chives and Golden Raisins

served in our Creamy Mustard Dressing

Vine Ripened Tomato and Florida Oranges

with Frisee and Red Oak Lettuce with Sweet Bermuda Onions, and Goat Cheese
served with Citrus White Balsamic Vinaigrette

All Entrées Include: Choice of Salad and Dessert, Freshly Brewed Coffee, Decaffeinated Coffee,

Gourmet Herbal Teas, Rolls, and Butter

Based on Two (2) Hours of Service

Minimum of 25 Attendees Required

\$75 Labor Fee for Less than 25 Attendees

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Dinner

Dessert

Dessert Selections

Mango Cheesecake with Candied Macadamia Nuts and Shaved Chocolate

Chocolate Cake with Raspberry Sauce and Strawberry Segments

Individual Fruit Tart with Apricot and Raspberry Sauce

Florida Key Lime Pie with Strawberry Sauce and Whipped Cream

Caribbean Coconut Flan

Upgraded Desserts | add \$2.50

Lemon Curd Tart with Amarena Dark Cherry Sauce

Ginger Crème Brulee with Fresh Berry Compote

Chocolate Ganache Torte with Cappuccino Cream

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

Dinner

Dinner Entrée Selections

Roasted Breast of Chicken | \$46

Spinach Potato Cake, Grilled Mushrooms, and Roasted Tomato Herb Coulis

Seared Pacific Salmon | \$49

with Tomato Fennel Salsa, Red Wine Reduction, and Caramelized Cipollini Onions

Breast of Chicken Basted with Soy and Ginger | \$46

Jasmine Rice, Asian Vegetables, and Lemongrass Coconut Broth

Grilled Corvina on Roasted Eggplant and Goat Cheese Polenta | \$50

Tomato Basil Coulis, Lemon Caper Berry Butter, and Baby Vegetables

Pistachio Crusted Breast of Chicken | \$47

sauteed Wild Mushrooms and Potatoes Roasted with White Wine Truffle Oil, and Madeira Sauce

Filet Mignon on Herb Crusted Focaccia Crouton | \$55

Shiitake Mushroom Cabernet Sauce and Red Onion Confit

Athens Breast of Chicken | \$47

stuffed with Spinach and Feta Cheese served with Mushroom Risotto, Drizzled with Red Pepper Coulis

Roasted Rack of Lamb | \$55

with a Cannellini Bean Ratatouille, Asparagus, and Banyuls Rosemary Jus

All Entrées Include:

Choice of Salad and Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas, Rolls and Butter

Based on One (1) Hour of Service

Minimum of 25 Attendees Required

\$75 Labor Fee for Less than 25 Attendees

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Dinner

Dual Entrée Selections

Grilled Wasabi Crusted Chicken and Sesame Seared Salmon | \$52

Baby Bok Choy, Jasmine Rice, and Miso Vinaigrette

Filet of Beef Tenderloin and Shrimp | \$57

Whipped Potatoes with Roasted Garlic, Peppercorn Sauce, and Tomato Basil Relish

Grilled Filet of Beef and Seared Pacific Salmon | \$57

Bordelaise Sauce and Leek Tomato Compote

Saki Basted South Pacific Corvina and Tournedos of Beef | \$60

served with Ginger Miso Sauce and Caramelized Onions

Grilled Filet of Beef with Roasted Maine Lobster Timbale | \$70

Yukon Gold Potato and Roasted Shallot Galette, Madeira Sauce, and Champagne Cream

All Entrées Include: Choice of Salad and Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas, Rolls and Butter

Based on One (1) Hour of Service

Minimum of 25 Attendees Required

\$75 Labor Fee for Less than 25 Attendees

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Dinner

Theme Dinner Buffets

Florida Panhandle BBQ | \$61

Tossed Greens with Cucumbers and Tomatoes with Assorted Dressing

Everglades Cabbage Cole Slaw

Chilled Macaroni Salad with Onions, Bell Peppers, and Shredded Carrots in a White Wine Vinaigrette Dressing

Barbecued Country Style Pork Ribs

Backwoods Barbecued Chicken

Char Grilled Shrimp Skewers

Grilled Corn on the Cob

Roasted Red Skin Potatoes with Horseradish and Bacon

Warm Peach Cobbler with Fresh Whipped Cream

Lemon Curd Tart

Fresh Citrus Fruit Salad

Homemade Southern Sweet Tea

Dinner Buffet(s) Include: Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas, Rolls & Butter

Based on One and One Half Hour of Service

Minimum of 35 Attendees Required

Less Than 35 Attendees, Please Select from the Plated Dinner Options

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Dinner

Theme Dinner Buffets

Floridian Dinner Buffet | \$68

Mixed Baby Greens with Cucumbers, Vine - Ripened Tomatoes, and Marinated Beans
with Toasted Cheese Croutons and Assorted Dressings

Baby Spinach Salad, Mango Segments, Sliced Avocado, Plum Tomato, Crisp Bacon, and Julienned Red Onions

Shrimp and Basmati Rice Salad With Preserved Lemons, Asparagus, and Mango

Assorted Fresh Baked Rolls, Breads, and Crisp Flatbreads served with Sweet Cream Butter and Assorted Chutneys

Roasted Orange Glazed Pork Tenderloin on Sweet Potato Hash with Charred Corn and Mango Salsa

Seared Florida Mahi with Gazpacho Broth, Fennel, Swamp Cabbage, and Caramelized Onions

Shrimp and Scallops with Capers, Tomatoes, Potatoes, White Wine, and Crostini Garnish

Chef's Selection of Seasonal Fresh Vegetables

Yukon Potato Casserole with Smoked Gouda, Cream Reduction, and Roasted Shallots

Assorted Key Lime Pie, Mango Cheesecake, Lemon Curd Torte, and Toasted Coconut Cream Pie

Enhancement | \$10

Peppercorn Crusted Tenderloin of Beef, Truffle Sauce, Béarnaise, and Horseradish

Carved to Order Chef Attendant fee | \$75 Per Carver

Dinner Buffet(s) Include: Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

Based on One and One Half Hour of Service

Minimum of 35 Attendees Required

Less Than 35 Attendees, Please Select from the Plated Dinner Options

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Dinner

Customize Your Own Dinner Buffet

Choice of Two Entrees | \$62

Choice of Three Entrees | \$67

Salad | Choose Two

Mediterranean Penne Pasta Salad

with Mushrooms, Sautéed Onions, Asparagus Points, Fresh Basil, and Parmesan Cheese

Caesar Salad

Tossed Romaine Lettuce, Focaccia Croutons, and Shaved Parmigiano- Reggiano Cheese with Traditional Caesar Dressing

Seasonal Green Salad

Sliced Cucumbers, Plum Tomatoes, Shredded Carrots, with Choice of Two Dressings

Baby Spinach, Frisee and Mache, Figs, Chives, and Golden Raisins

with Creamy Mustard Dressing

Vine Ripened Tomato and Florida Oranges

with Frisee and Red Oak Lettuce with Sweet Bermuda Onions and Goat Cheese served with Citrus White Balsamic Vinaigrette

Roasted Broccoli and Red Pepper Salad

Marinated with White Balsamic and Virgin Olive Oil

Vegetable Antipasto

to Include Grilled Zucchini, Yellow Squash, Red Onions, and Roasted Red Peppers

Fresh Fruit Display

with Seasonal Fruits and Berries

Entrée

Roasted Breast of Chicken

with Soy and Ginger Served with Julienned Vegetables

Pistachio Crusted Breast of Chicken

sautéed Wild Mushrooms and Potatoes Roasted with White Wine Truffle Oil, and Madeira Sauce

Chicken Chasseur

with Plum Tomatoes, Mushrooms, White Wine and Herbs

Seared Filet of Canadian Salmon

with Passion Fruit and Papaya Relish

Baked Filet of Corvina

with Tomato Concasse and Cilantro

Roast of Pork Tenderloin

with Sweet Grain Mustard and Chipotle Glaze

Caribbean Seafood Skillet

Shrimp, Clams, Snapper, Mussels in a Savory Louisiana Style Creole Sauce

St. Louis Style BBQ Ribs

Sliced Roasted Beef Tender

served Over Roasted Mushrooms

Braised Beef Barolo

Rich Red Wine, Vegetables and Fine Herbs Sauce

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Dinner

Customize Your Own Dinner Buffet Continued

Starches | Choose One

Jasmin Rice Pilaf
Roasted Yukon Gold Potatoes with Caramelized Pearl Onions
Red Skin Potatoes with White Truffle Oil, and Roasted Garlic
Tri-Color Southwestern Orzo Infused with Onions, Peppers, Tomatoes,
and a Touch of Cumin
Saffron Risotto with Reggiano Parmesan
Steamed Lamache Pasta with Virgin Olive Oil, Basil, and Diced Vegetables

Vegetables | Choose One

Steamed Baby Bok Choy with Julienned Oriental Vegetables
Fire Roasted Broccolini
Sauteed Baby Green Beans with Crushed Macademia Nuts
Caramelized Carrots and Zucchini
Steamed Asparagus with Lemon Butter and Parsley
Mediterranean Style Mushroom Ragout

Desserts | Choose Two

Mango Cheesecake with Candied Macademia Nuts and Shaved Chocolate
Chocolate Cake with Raspberry Sauce and Strawberry Segments
Individual Fruit Tart with Apricot and Raspberry Sauce
Florida Key Lime Pie with Strawberry Sauce and Whipped Cream
Fresh Berry Flan

All Buffets Include: Rolls and Butter, Coffee, Decaffeinated Coffee, Gourmet Teas, and Iced Tea
Based on One and One Half Hour of Service
Minimum of 35 Attendees Required
Less than 35 Attendees, Please Select from the Plated Dinner Options

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

Beverages

Hosted Bar Selections

All Open Bars are stocked with Scotch, Bourbon, Gin, Vodka, Whiskey, Rum, Beer, Wine and Soft Drinks

Call Brands | \$17 Per Person 1st Hour

Call Brands | \$10 Per Person Each Additional Hour

Premium Brands | \$19 Per Person 1st Hour

Premium Brands | \$11 Each Additional Hour

Beer, Wine and Soft Drinks | \$15 Per Person 1st Hour Beer, Wine and Soft

Drinks | \$9 Each Additional Hour

Imported and Domestic Beer, House Cabernet Sauvignon, House Chardonnay, House White
Zinfandel, Assorted Soft Drinks, and Bottled Water

Bartender Fee of \$150 will Apply to Each Bar (Per Bartender)

*Cashier Fee of \$50 will Apply to Each Cash Bar (Per Cashier)

Based on up to Four (4) Hours of Service/ Each Additional Hour @ \$35 Per Bartender

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

Beverages

Consumption Bar Selections

Well Bar

Beverage Service on a Per Drink Basis

Call Brands | \$8

Premium Brands | \$9

Domestic Bottled Beer | \$6

Imported Bottled Beer | \$7

House Wine by the Glass | \$7

Cordials | \$9

*Cash Bar

Attendees Purchase Drinks on Own Basis

Call Brands | \$9

Premium Brands | \$10

Domestic Bottled Beer | \$6

Imported Bottled Beer | \$7

House Wine by the Glass | \$8

Cordials | \$10

Bartender Fee of \$150 will Apply to Each Bar (Per Bartender)

*Cashier Fee of \$50 will Apply to Each Cash Bar (Per Cashier)

Based on up to Four (4) Hours of Service/ Each Additional Hour @ \$35 Per Bartender

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

Beverages

Wine Bottle Selections

Chardonnay

Canyon Road | \$32
BV Coastal | \$38
Sterling Vintners | \$45

Pinot Grigio

Ecco Domani | \$40
Sterling | \$45

Red Zinfandel

Rex Goliath | \$32

Pinot Noir

Sycamore Lane | \$32
BV Coastal | \$40
Sterling | \$45

Merlot

Sycamore Lane | \$32
BV Coastal | \$38
Sterling Vintners | \$45

Cabernet Sauvignon

Canyon Road | \$32
BV Coastal | \$38
Sterling Vintners | \$45

Champagne

Wycliff | \$38
Chandon Brut | \$55
Mumm Napa | \$70
Moet & Chandon | \$90 Veuve
Clicquot | \$120

All Prices are Subject to 24% Service Charge and 7.5% Sales Tax

Banquet Policies

Food and Beverage

Due to liability and legal restrictions, no outside food and beverage may be brought into the Hotel. The Hotel reserves the right to charge for any beverages and food supplied in violation of this policy. The Hotel specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the Hotel premise, the Hotel will require that all beverages are dispensed only by the Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, on the Hotel's judgment, appears intoxicated.

Banquet Menus

Menu selections for all banquet events should be submitted to your Convention Service Manager a minimum of fifteen (15) business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. Banquet Event Orders will then be generated by your Convention Service Manager to review and approve to confirm all event details.

Guarantees

Where charges are made on a per person basis, a guaranteed attendance must be communicated to the Convention Service Management office by noon, three (3) business days prior to the event. Guarantees for Saturday, Sunday and Monday are due by noon the preceding Wednesday. Guarantees for Tuesday are due by noon the preceding Thursday. This number is not subject to reduction. If no guarantee is received, the number indicated on the event order will be considered as such. The Hotel cannot be responsible for services over (5%) of the guarantee for events up to 500 people or three percent (3%) for events exceeding 500 people.

Please refer to the Hotel's Banquet Menus for minimum requirements for number of guests served and for changes should guaranteed number of guests be less than required minimums.

Service Charge / Tax

All food and beverage will be subject to a 24% taxable service charge and a Florida State sales tax of 7.5%. (Subject to change)

Function Space

The Hotel has reserved adequate function space based on the contracted number of people and set requirements. Should the number of people or set requirements change, the Hotel reserves the right to reassign any or all of the function space to accommodate both the group and any other group utilizing the facilities and services of the Hotel. The Hotel does not guarantee that event space not outlined on the contractual event agenda will be available.