



2018

*Catering Menus*



### *Am I allowed to bring in my own food?*

*If your event is at the hotel, then all food and beverage must be provided by the hotel. No food is to be brought in or taken out. We do make certain exceptions for ethnic celebrations and caterers with stipulations. We do allow you to bring in your own wedding cake. Please consult your event manager for details.*

### *When do you need to have my menu selections?*

*We would like to have your final selections three weeks prior to your event. This insures that we will have everything in stock and available to you when your function begins.*

### *Can I make changes or substitutions to the menus?*

*If you don't see what you're looking for, we will be happy to work with you on customizing the menu to fit your needs. There may be an additional charge depending on the ingredients required to accommodate your request.*

### *What does "guarantee" mean?*

*The guarantee is the minimum number of meals you will be charged for, regardless of how many people attend your event. The hotel will prepare 3% over the guarantee to allow for increases in attendance. If you do not provide us with a guarantee prior to your event, your estimated number of guests will become the guarantee. Changes to the guarantee must be made directly with your event coordinator. Last minute changes to increase seating or modify specifications may incur an additional charge.*

### *How does the bar service work?*

*Within this packet you will find a list of our prices for the choices in alcohol. Those prices are on a "per drink" basis. It is up to you how you would like to provide this service to your guests. A hosted bar means that you will pay for all the liquor/beer/wine that is consumed. A cash bar means that your guests will pay for their drinks. If you choose to only pay*



*for a portion of the bar service, the rest of the service will be run on a “cash bar” basis.*

***How long does the bar stay open? May we bring in our own liquor?***

*Bartenders are required on all hosted and cash bars with a fee of \$100.00 per bartender if bar sales do not total \$300.00. Hotel will complete a “last call” by 11:45pm. Alcoholic beverages may not be sold or consumed in function rooms after 12:00 midnight. In accordance with the regulations enforced by the Florida State Liquor Commission, the Hotel does not allow beverages to be brought into function rooms unless catered by the Hotel.*

***Is there a rental fee for the banquet room? What does that include?***

*There is a rental fee for all banquet rooms. This covers the cost for our black or white tablecloths and napkins, table settings, dance-floor, and the set-up and break-down of the room. Other colors, upgraded linens and chair covers are available for an additional charge. Please consult your event manager for details.*

***How much of a deposit do you require? Is it refundable?***

*To secure the date for you, we typically require the cost of the banquet room as your deposit. This deposit will be listed on your contract and is refundable within a certain amount of time. If your event is cancelled at least 6 months out, your full deposit will be refunded. Any cancellation sooner than 6 months will result in a non-refundable deposit, as the re-sale of the function space is unlikely.*

***When are my payments due? What type of payments do you accept?***

*All payments must be received 3 business days prior to your event. We accept bank-issued cashier checks, business checks, cash, money orders and all major credit cards.*

***Are there any service charges?***

*All prices are subject to 22% Service Charge and 6.5% Tax. All food and beverage prices are subject to change without notice.*



**Can we bring in our own decorations for the room?**

*Absolutely, we are happy to accommodate you based on the availability of the room. Decorations must be removed upon completion of the event. Please consult your event manager for details.*

**Can I get a discount on guest rooms for my event?**

*Yes. In order to receive a discounted room rate, we will need to set aside a minimum of 10 rooms. People who will be attending the event can call the hotel up until 30 days prior to receive the discounted rate. At this 30-day cut-off date, any unused rooms in your block will be released back into the general inventory of the hotel. Anyone calling after this date will not be guaranteed the discounted room rate.*

**Does it cost to park?**

*Parking is free to hotel guests and anyone attending your event.*

**Who should I contact with questions?**

*Please contact your Sales Manager at 904-471-2555.*



## *The Continental*

*Choice of one for \$10.95 ++Per Person*

*Or*

*Choose Two from the 3 below for \$16.95 ++ Per Person*

### *Chilled Fruit Juice Choice of Two*

*Orange Juice, Apple Juice, Pineapple Juice,  
Cranberry Juice or Milk*

### *Breakfast Pastry and Bagels*

*Butter, Cream Cheese and Apple Butter*

*Coffee, Decaf & Tea*

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## *The Cereal Buffet*

### *Chilled Fruit Juice Choice of Two*

*Orange Juice, Apple Juice, Pineapple Juice,  
Cranberry Juice*

### *Assorted Cold Cereals and Oatmeal*

*Individual boxed Cereal with choices of Whole Milk or 2% Milk  
Flavored Oatmeals*

*Coffee, Decaf & Tea*

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## *The Tropical Continental*

### *Chilled Fruit Juice Choice of Two*

*Orange Juice, Apple Juice, Pineapple Juice,  
Cranberry Juice or Milk  
Assorted fresh cut Fruit  
Assorted Yogurts*

*Coffee, Decaf & Tea*

*\*\*Add a Mimosa or Bloody Mary Bar for \$10.00 Per Person ++  
Includes Champagne, Strawberries, Blueberries and a variety of flavored Purees\*\**



## *The Traditional Breakfast Buffet*

### *Breakfast Buffet Includes*

#### *Scrambled Eggs*

*Light and fluffy scrambled Eggs  
mixed with Cheddar Cheese*

#### *Bacon, and Sausage links*

*Crispy Honey-cured Bacon,  
and Maple Sausage Links*

#### *Sausage gravy w/Biscuits*

*Fresh baked Buttermilk Biscuits  
served with our Home-made Sausage Gravy*

#### *Roasted breakfast potatoes*

*Herb roasted Red Potatoes  
mixed with diced Onions*

#### *Side Items Included*

*Seasonal fresh cut Fruit tray  
Variety of Breakfast Danishes  
Assorted Mini Muffins*

#### *Choice of Two Fresh Fruit Juices*

*Orange Juice, Apple Juice, Pineapple Juice,  
Cranberry Juice or Milk*

*Coffee, Decaf & Tea*

***\$17.95 ++ per person***



## **Brunch Buffet**

### **Build your own salad bar.**

*Fresh Mixed Greens with an array of fresh Vegetable and assorted Toppings and your choice of three Italian, Ranch, French, Oil & Vinegar and 1000 Island.*

### **Buffet Items Included**

#### **Eggs Benedict**

*Pouched Eggs atop a toasted English Muffin with Canadian Ham  
Then topped with our Homemade Hollandaise Sauce*

#### **Build your own bagels**

*Variety of fresh Bagels,  
Cream Cheese, Lox and Butter*

#### **Mini Breakfast Sandwiches**

*A mix of our mini Breakfast Sandwiches to include, Egg, Ham & Swiss, Bacon, Egg & Cheese,  
all on Kings Hawaiian Rolls.*

#### **Side Included**

*Herb roasted Breakfast Potatoes  
Fresh Fruit and Cheese Skewers  
Assorted Muffins*

*Coffee, Decaf & Tea*

**\$24.95++ per person**

**Add a Mimosa Bar for \$10.00 per Person ++**

**Includes Champagne, Strawberries, Blueberries and a variety of Flavored Purees**





## Refreshment Breaks

### Energy Boost

Assorted Energy Bars  
Whole Fresh Fruits  
Yogurts with Granola  
Gatorade and Bottled Water  
\$12.95/person

### Baker's Dozen

Assorted Fresh Baked Cookies  
Brownies  
Coffee and Iced Tea  
\$9.95/person

### Health Inspired

Vegetable Crudités  
Pita with Hummus  
Granola Bars  
Soft Drinks and Bottled Water  
\$13.95/person

### Sweet and Salty

Brownies  
Nachos with Melted Cheese  
Chips and Salsa  
Soft Drinks and Bottled Water  
\$11.95/person

### Halftime

Assorted Nuts  
Mini Corn Dogs  
Pretzel Sticks with Whole Grain Mustard  
Soft Drinks and Iced Tea  
\$12.95/person



**Coffee**

*By the Gallon*  
\$45.00++

**Iced Tea**

*By the Gallon*  
\$30.00++

**BioGreen Bottled Water**

*\$2.00 per each++*

**Gatorade**

*\$?.?? per each++*

**Red Bull**

*\$4.95 per each++*

**Coke, Diet Coke, Sprite, Root Beer**

*\$2.50 per 12 oz can ++*



## *Inspired Lunch*

### *Choose from one of the following*

*Caesar Salad or Mixed Green House Salad with your choice of two dressings.  
Italian, Ranch, French, Oil & Vinegar and 1000 Island.*

### *Shipwrecked Shrimp Po' boy*

*Golden fried Shrimp, shredded Lettuce, shaved Red Onion topped with Remoulade for a kick  
Served with French Fries or Fruit Cup*

### *Roasted Veggie Sandwich*

*A great mix of Zucchini, Squash, Tomatoes, and Spinach and drizzled with a Balsamic Glaze  
and placed between a grilled Brioche Bun Served with French Fries or Fruit Cup*

### *The Big "Guy" Burger*

*No pun intended. A half-pound seasoned Beef Patty cooked how you want it topped with Bacon,  
Mushrooms and Swiss Cheese, Lettuce, Tomato and Onions on a Brioche Bun served with  
French Fries or Fruit Cup*

### *Fried Shrimp*

*A local favorite for a reason. Fresh local Shrimp fried to a crispy golden perfection with  
Remoulade or Cocktail Sauce and served with French Fries and Cole Slaw*

### *Choose from one of the following desserts*

*Cheese Cake, Brownie, Fresh Fruit Cup or Dessert of the Day*

*Coffee, Iced Tea and Soda*

**\$18.95 ++ Per Person**



## **Build Your Own Deli Sandwich Luncheon**

### **Deli Meats and Cheeses Included**

*Honey Roasted Ham, Oven Roasted, Turkey and Slow Cooked Roast Beef  
Cheddar, Swiss and American Cheeses*

### **Sandwich Toppings Bar**

*Lettuce, Tomatoes, Onions, Pickles  
Black Olives and Spinach*

### **Condiments Selection**

*Spicy Brown Mustard, Yellow Mustard, Mayo,  
Oil and Vinegar and Honey Mustard*

### **Assorted Breads and Rolls**

### **Sides Choose from Two of the following**

*Southern style Potato Salad, Cole Slaw, Macaroni Salad, Chips, Fresh Fruit or House Salad*

### **Dessert Choice Pick one of the following**

*Chocolate Chip Cookie, Brownie or Fruit Salad cup*

***Coffee, Iced Tea and Soda***

***\$14.95++ per person***

++All Food and Prices are subject to 6.5% Florida State Sales Tax and 22% Service Charge



## *Build Your Own Luncheon Tacos Buffet*

### *Salads*

*Caesar Salad or Mixed Greens House Salad with Carrots, Cucumbers, Cherry Tomatoes, Sliced Onions, Croutons and your choice of two dressings.  
Italian, Ranch, French, Oil & Vinegar and 1000 Island*

### *Taco Bar*

*Seasoned shredded Chicken  
Seasoned Taco Beef  
Slow roasted Pulled Pork  
Flour Tortilla Wraps and hard Taco Shells*

### *Toppings Bar*

*Fresh Pico De Gallo, Diced Tomatoes, Mixed Peppers,  
Onions, Jalapenos, Mixed Shredded Cheese,  
Homemade Guacamole, Salsa and Sour Cream*

### *Dessert Choice Pick One of the Following*

*Assorted Cookie Tray, Brownies,  
Fresh Fruit Cup or Churros*

*Coffee, Iced Tea and Soda*

*\$16.95++ per person*

++All Food and Prices are subject to 6.5% Florida State Sales Tax and 22% Service Charge



## *Beach Inspired Plated Dinner*

### *Choose from one of the following*

*Each entrée comes with choice of Caesar Salad or House Salad  
Artisan Rolls and Butter*

#### *Mahi – Mahi*

*The Hawaiian name Mahi - Mahi means “very strong” which attests to its fighting ability in the sea. Whether you know it as Dolphinfish, Dorado or Mahi Mahi this delicious piece of Fish is prepared grilled or blackened topped with our Key Lime Beurre Blanc and served with Dirty Rice and a Mélange of fresh Vegetables*

#### *Fried Shrimp*

*A local favorite for a reason. Fresh local Shrimp, fried to a crispy golden perfection with Remoulade or Cocktail Sauce and served with French Fries and Cole Slaw*

#### *Chicken or Shrimp Scampi*

*I've never met a Pasta I did not love. This one will be at the top of your list. Fresh Shrimp sautéed with Garlic in a Sundried Tomato Cream Sauce over a bed of Linguini*

#### *New York Strip*

*The original saying the closer to the bone, the sweeter the meat has never been truer than with our 10 ounces “Bone-in” Rib Eye Steak. Choice cut, well-seasoned and exploding with flavor.  
Cooked to your liking, served with Mashed Potatoes and Mélange of Fresh Vegetables  
Please add an additional \$6.00*

#### *Paneed Chicken*

*8 Ounce Chicken Breast lightly coated and pan seared to perfection. Topped with our homemade Lemon Caper Sauce and served atop a bed of Arugula and roasted Tomato Salad and served with Mashed Potatoes*

### *Choose from one of the following desserts*

*Cheese Cake, Brownie or Chocolate Cake*

*Coffee, Iced Tea and Soda*

**\$23.95 ++ Per Person**

++All Food and Prices are subject to 6.5% Florida State Sales Tax and 22% Service Charge



## **Classic Dinner Buffet**

### **Fresh Salad Bar**

*Caesar Salad or Mixed Green House Salad with your choice of two dressings.  
Italian, Ranch, French, Oil & Vinegar and 1000 Island.*

### **Pasta Primavera**

*A mix of Broccoli, Carrots, Zucchini, mixed Peppers, Onions and  
Tri-color Pasta tossed in a White Wine Sauce*

### **Oven Roasted Turkey**

*Tender oven roasted Turkey Breast served over Stuffing  
and topped with Homemade Turkey Gravy*

### **Sliced Sweet Glazed Pit Ham**

*Sweet sliced Ham cooked to perfection and served  
over a bed of fresh Mélange of Vegetables*

### **Sides Dishes Included**

*Garlic Mashed Potatoes  
Mélange of Fresh Vegetables  
Artisan Rolls and Butter*

### **Coffee, Iced Tea and Soda**

**\$36.95++ per person**

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## *Italian Feast Buffet*

### *Antipasto Salad*

*A classic mix of cubed Salami, Pepperoni, Tomatoes, Artichokes, Red Peppers, Black and Green Olives, Basil, Provolone Cheese and Mozzarella Cheese*

### *Choice of Classic Minestrone or Momma's Italian Wedding Soup*

*Can't miss. Both made from scratch and served the way your Momma would.*

## *Buffet Items Included*

### *Chicken Alfredo*

*Grilled Chicken and Fettuccini Pasta tossed in a Creamy Garlic Sauce*

### *Baked Ziti*

*A flavorful mix of Ground Beef, Sausages, Ricotta Cheese all tossed with Ziti Pasta and topped with Mozzarella Cheese and baked till golden brown.*

### *Italian Sausage and Peppers*

*A match made in heaven, start with a mix of sweet and spicy Italian Sausage add in some Onions and Green Peppers, all mixed together and place over a bed of Ziti Pasta and covered in our Homemade Meat Sauce.  
A Piece of Heaven as Momma would say*

### *Sides Included*

*Mélange of Vegetables  
Artisan Rolls and Butter*

### *Coffee, Iced Tea and Soda*

***\$35.95++ per person***





## *Key West Experience Buffet*

### *Outpost Tropical Fruit Salad*

*A Delightful Mix made up of Mango, Oranges, Kiwi and Strawberries, all tossed in Honey Citrus Juice.*

### *St Augustine Seafood Chowder*

*A Blend of fresh Shrimp, Crab and Scallops served in our Homemade Chowder.*

### *Lemon Caper Mahi Medallions*

*Fresh Mahi-Mahi served over a bed of Corn Chowder and topped with a Lemon Caper Sauce.*

### *Grilled Mango Chicken*

*Moist and flavorful grilled Chicken served over a Green Beans and Onions, topped with a Mango Chutney*

### *Scallop and Shrimp Medley with Pasta*

*A delicious mix of Sea Scallops and Shrimp tossed in our Garlic and White Wine Pink Sauce. Served over Linguini Pasta.*

### *Choice of Two of the following Sides.*

*Homemade Garlic Mashed Potatoes  
Mélange of Vegetables drizzled with a Balsamic Glaze  
White or Dirty Rice  
Cheddar Grits with a hot Honey  
Grilled Asparagus  
Roasted Red Potatoes*

*Coffee, Iced Tea and Soda*

*\$42.95++ per person*



## **Surf and Turf** **(Plated Dinner)**

### **Seafood Chowder Bowl**

*A Blend of fresh Shrimp, Crab and Scallops  
served in our Homemade Chowder*

### **Individual Side Salad**

*Caesar Salad or Mixed Green House Salad with your choice of two dressings  
Italian, Ranch, French, Oil & Vinegar and 1000 Island*

### **Sirloin Steak**

*A grilled 8-ounce Sirloin cooked to a medium rare,  
Topped with a Merlot Butter  
Served with Mixed Veggies*

### **Seafood Skewers**

*One Shrimp and one Scallop skewer seasoned and  
cooked perfectly served atop a bed of Rice Pilaf*

*Assorted Rolls and Butter*

*Coffee, Iced Tea and Soda*

***\$39.95++ per person***



## *The Hawaiian Luau Buffet*

### *Fresh Fruit Crudité Cups*

*A delightful Mix of Tropical Fruits diced and tossed in a mix of Juices, served in mini cups*

### *Salads*

*Caesar Salad or Mixed Green House Salad with your choice of two Dressings Italian, Ranch, French, Oil & Vinegar and 1000 Island*

### *Bacon Wrapped Mahi Medallions*

*Mahi Medallions wrapped in Bacon and served over Fresh Green Beans and Onion mix*

### *Sliced Glazed Pit Ham with Pineapple*

***\*\*If Chef Attended Add \$100.00\*\****

*Honey-glazed Ham topped with Pineapple and served over a bed of White Rice*

### *Traditional Hawaiian Sides Included*

*Pohole Salad- A delicious mix of Fern Shoots, Maui Onions and Tomatoes served in a Vinaigrette Sauce.*

*'Uala - Sweet Potato, warm sliced Big Island Sweet Potatoes*

*Chicken Long Rice, Shredded Chicken, Maui Onions, Ginger and Rice Bean Noodles in Broth.*

*Artisan Rolls and Butter*

*Coffee, Iced Tea and Soda*

***\$32.95++ per person***

++All Food and Prices are subject to 6.5% Florida State Sales Tax and 22% Service Charge



## *The Southern BBQ Buffet*

### *Fresh Salad*

*Caesar Salad or Mixed Green House Salad with your choice of two dressings.  
Italian, Ranch, French, Oil & Vinegar and 1000 Island.*

### *Sweet and Spicy BBQ Ribs*

*Fall off the bone Ribs basted with a mix of sweet and spicy BBQ Sauce*

### *BBQ Chicken*

*Tender cuts of marinated Chicken Breast, grilled to perfection and basted with our  
Classic Sweet BBQ Sauce*

### *BBQ Brisket*

*Slow roasted Beef Brisket. Basted in our classic BBQ  
Sauce and served on a bed of Onion Straws*

### *Sides Included*

*Corn on the Cobb, Served in a Butter Sauce  
Southern-style Potato Salad  
Sweet and Spicy Baked Beans  
Shredded Cole Slaw  
Homemade Corn Bread Muffins*

*Coffee, Soda & Iced Tea*

***\$34.95++ per person***



## **PASSED HORS D'OEUVRES**

*Choice of Cold passed item for \$3.95 ++ Each 1 Per Person*

*Choice of Hot passed item for \$4.95 ++ Each 1 Per Person*

### **Cold Items**

#### **Fresh Fruit Crudit  Cups**

*A delightful mix of Tropical Fruits diced tossed in a mix of Juices. Served in mini cups*

#### **Assorted Finger Sandwiches**

*A mix of Cheese Burger, Buffalo Chicken and fried Green Tomato mini Sandwiches*

#### **Mini Ceviche cups**

*A delicious blend of fresh Fish, Onions, Tomatoes, Green Olives and Cilantro*

### **BY THE PLATTER**

#### **Cold Items**

#### **Vegetables & Cheese Tray**

*Fresh cut Vegetables and mixed Cheeses. Accompanied with Ranch, Blue Cheese and Assorted Crackers*

#### **Deviled Eggs**

*Hard boiled Eggs filled with a creamy Yolk and Relish filling topped with Paprika*

#### **Fresh Fruit Tray**

*A blend of Strawberries, Apples, Honeydew Melon, Cantaloupe and Bananas*

#### **Jumbo Peel & Eat Shrimp**

*Fresh Shrimp boiled and then chilled. Served with Cocktail Sauce for dipping*

**Choice of Cold Tray \$4.95++ Each 1 Per Person**

**Choice of Hot Tray \$6.95++ Each 1 Per Person**

### **Hot Items**

#### **Bacon Wrapped Scallops**

*Ocean Scallops wrapped in Peppered Bacon and topped with a Lemon Butter drizzle*

#### **Marinated Chicken Skewers**

*Your choice of one or both Chicken or Beef Skewers. Served either Jerk, Teriyaki, Caribbean or Plain*

#### **Chicken and waffle bites.**

*Bite size Chicken Tenders on top of mini Waffles drizzled with a hot Honey and topped with Powdered Sugar*

#### **Mini Crab Cakes**

*A blend of fresh Crab, Pepper, Onions and our Island Seasoning then lightly dusted and fried. Drizzled with Key Lime Sauce*

### **BY THE PLATTER**

#### **Hot Items**

#### **Fried Calamari with Marinara**

*Fried to a crispy, golden perfection served with Remoulade for dipping.*

#### **Swedish Meat Balls**

*Bite size Meatballs baked and then coated in our Homemade Sauce*

#### **Hot & Spicy Chicken Wings**

*Jumbo Chicken Wings Deep Fried Tossed in Your Choice of Sauce.*

*Hot, Mild BBQ or Garlic Parmesan*



## **Banquet Bar Services**

### **Cash Bar or Host Bar on Consumption**

#### **House Brands \$6.50 ++ Per Drink**

*House Brands Include Vodka, Rum, Gin, Tequila Whiskey. Domestic Beer and one Red and one White of our House Wines*

#### **Call Brands \$8.00 ++ Per Drink**

*Call Brands Include the following Absolut, Skyy, Bacardi, Jack Daniels, Tanqueray, Captain Morgan, Jim Beam, Jose Cuervo and Bombay Dry Domestic and Import Beers, two Red Wines and two White Wines*

#### **Premium Brands \$10.50 ++ Per Drink**

*Titos Vodka, Grey Goose, Jack Daniels, Jameson, Patron, Jose Cuervo, Johnnie Walker Black, Bacardi Rum, Captain Morgan, Malibu Rum, Bombay Sapphire and Tanqueray Gin Domestic and Import Beers as well as three Red Wines and 3 White Wines.*

#### **Specialty Drink \$14.00 ++ Per Drink**

*Specialty drinks include any of our drinks off the Tiki Bar or restaurant bar menus with the exceptions of Martinis*

#### **Beer \$5.00 and Wine \$6.50 ++ Per Drink**

*Beer and Wine include all Domestic and Import Beers and two Red and two White House Wines.*

#### **Champagne by the Bottle \$12.00 ++**

#### **Champagne Toast \$7.50 ++ Per Person**

#### **Soda and Bottle water \$2.00 ++ Per Drink**

***Choose the option you prefer. 6.5% Sales Tax is included in the liquor prices  
\$100.00 Bartender Fee and Service Charge of 22% is additional  
If Bar sales exceed \$300.00, bartender fee is waived***



## Guy Harvey Resort Bar Packages

### Beer, Wine and Soda

*Includes all Domestic and Import Beers, choice of three Red Wines and three White Wines.*

*Also includes Iced Tea and Soda*

- 1 Hour Package \$10.00++ Per Person**
- 2 Hour Package Add \$8.00 Per Person**
- 3 Hour Package Add \$7.00++ Per Person**
- 4 Hour Package Add 7.00++ Per Person**

### Well Brands:

*House Vodka, Rum, Gin, Tequila. House Scotch Whiskey. Domestic Beer and one Red and one White of our House Wines*

- 1 Hour Package \$17.00++ Per Person**
- 2 Hour Package Add \$14.00++ Per Person**
- 3 Hour Package Add \$10.00++ Per Person**
- 4 Hour Package Add \$10.00++ Per Person**

### Call Brands:

*Absolut, Skyy, Bacardi, Jack Daniels, Tanqueray, Captain Morgan, Jim Beam, Dewars, Jose Cuervo and Bombay Dry Domestic and Import Beers, two Red Wines and two White Wines.*

- 1 Hour Package \$19.00++ Per Person**
- 2 Hour Package Add \$14.00++ Per Person**
- 3 Hour Package Add \$12.00++ Per Person**
- 4 Hour Package Add \$10.00++ Per Person**

### Premium Brands

*Titos Vodka, Gray Goose, Jack Daniels, Jameson, Patron, Jose Cuervo, Johnnie Walker Black, Bacardi Hendricks Gin, Captain Morgan, Malibu Rum, Bombay Sapphire and Tanqueray Gin Domestic and Import Beers as well as three Red Wines and 3 White Wines.*

- 1 Hour Package \$22.00++ Per Person**
- 2 Hour Package Add \$18.00++ Per Person**
- 3 Hour Package Add \$14.00 Per Person**
- 4 Hour Package Add \$12.00 Per Person**

### Non-Alcoholic Drink Package\* Included in all Packages\*

*Includes Soda, Tea & Limited Juices*

**\$7.00 ++ Per Person**

*6.5% Sales Tax is included in the liquor prices.*

**\$100.00 Bartender Fee and Service Charge of 22% is additional**

**++All Food and Prices are subject to 6.5% Florida State Sales Tax and 22% Service Charge**