



# KEY LARGO GRANDE

RESORT & BEACH CLUB

A HILTON® RESORT

## BANQUET MENUS

## **Banquet Policies and Procedures**

All reservations and agreements are made upon, and are subject to, the policies and regulations of the Hotel and the following conditions:

### **Guarantees**

In arranging for private functions, the attendance must be definitely specified and communicated to the Hotel by 11:00 A.M., seventy-two (72) hours in advance. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. The Hotel cannot be responsible for identical services to more than five percent over the guarantee for parties up to 1,000, parties over 1,000, three percent. Guarantees for Sunday, Monday and Tuesday are due by 11:00 A.M. the preceding Thursday. If a guarantee is not given to the hotel by 11:00 A.M. on the date it is due, the lower number on the contract will automatically become the guarantee.

### **Banquet Service Charge and Tax**

A 22 percent is assessed to all events to offset labor, handling and administrative expenses for supervisory personnel. Special Décor, Audiovisual Rental, Attending and Set Up Fees are also subject to this service charge. There is a 7.5% Sales Tax assessed on all items and mandatory service or other charges.

### **Tax**

All federal, state and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the customer agrees to pay for them separately.

### **Food, Beverage, Menus and Labor Fees**

No food or beverages of any kind will be permitted to be brought into the Hotel by the customer or any of the customers' guests or invitees. Food and beverages are not to be removed under any circumstances from the Resort including Hospitality Suites. As a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the Florida Alcoholic Commission's regulations.

Menus are to be finalized ten (10) business days prior to your event. Pricing is subject to change. The Group Contact will provide the Resort with an accurate number of Entrée selections three (3) days prior to an event along with a coded place card for each guest indicating their meal choice. Selections must be listed on place cards and provided by the Group Contact before the event. Group has an option of up to two entrees with the higher priced option applied to both.

For private parties with groups of twenty (20) or less, the Hotel will charge a \$100 labor fee. Wait staff, Chef and Bartender charges are a minimum of \$125 for up to 3 hours per staff member, \$75.00 each additional hour.

### **Contract Liability**

Performance of this agreement is contingent upon the ability of the Hotel management to complete the same, and is subject to troubles, disputes or strikes, accidents, government (federal, state and municipal) requisitions, restrictions upon travel, transportation, foods, beverage or supplies and other cause whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall the Key Largo Grande Resort & Beach Club be liable for the loss or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

### **Payment and Deposits**

Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel, in which event a deposit shall be paid at the time of signing the agreement. The balance of the account is due and payable thirty (30) days after the date of the function. A non-refundable deposit of 25 percent of the total balance of social functions is required at time of booking; and is non-refundable after signing the contract, balance payable ten (10) business days prior to the event.

### **Storage**

Customers or contractors cannot use hotel public areas and service hallway for storage of supplies or equipment. Please ask your Conference Services Agent about alternatives.

### **Prices**

The prices herein are subject to increase in the event of cost of food, beverages or other costs of operation increase at the time of the functions. Customer grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing, however, customer shall have the right to terminate this agreement seven (7) days after such written notice from the Key Largo Grande Resort & Beach Club.

Above prices are plus 22% Service Charge and 7.5% Sales Tax

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions".

### **Lost and Found**

The Hotel does not accept responsibility for any items or equipment left behind in our banquet facilities before, during or after an event; however, you may contact our Service Promise Help Desk to inquire about an article that may have been turned in for safekeeping.

### **Outside Contractors**

The Hotel reserves the right to advance approval of all outside contractors hired for use by a convention group. The Hotel will, upon reasonable notice, cooperate with outside contractors. Hotel facilities are available to outside to the extent that their function does not interfere with use of the facilities by other guests. All outside contractors must submit a proof of insurance, engineering electrical needs and Fire Department permits to the Hotel Fourteen (14) days prior to their set up. Smoking by outside contractors in the public areas or in the storage areas of the Hotel is prohibited. The customer is responsible for any charges and damage an outside contractor incurs while in the employ of a customer. The Hotel will give customers a recommended vendor list upon request. Key Largo Grande Resort & Beach Club does not accept any responsibilities for the damage done by the customer, customer's guests and contractors.

### **Signs and Banners**

The Hotel has the following policy with respect to signs in the banquet and meeting areas. The Hotel reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed on the guestroom level, elevators and main lobby areas of the hotel or building exterior. Printed signs outside function rooms on the ballroom level only should be free standing or on an easel. The Hotel will supply signs on the boardroom level. The Hotel will assist in placing all signs and banners. Depending on labor and equipment involved a charge for the service may apply.

### **Function Rooms**

The Hotel according to the guaranteed minimum number of people anticipated assigns function rooms. Room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The hotel reserves the right to change groups to a room more suitable at the Hotel's discretion for the attendance, with notification, if attendance drops or increases.

### **Outdoor Functions**

Due to the demands of scheduling staff and equipment movement, the Hotel will decide on the day of your function at 2:00 P.M., whether function will be held inside or outside. Based on the weather forecast the party might be moved inside (space permitting) to insure the safety of our guests and staff. Curfew for outdoor functions on the Pool Deck is 10:00 P.M. Curfew for functions on the Beach is 10:00 P.M. All outdoor food functions are subject to maximum and minimum numbers of people. The use of glassware is not allowed at the Beach or on the Pool Deck. Plastic cups and plastic plates will be used.

Above prices are plus 22% Service Charge and 7.5% Sales Tax

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions".

# BREAKFASTS

## **KEY LARGO**

Chilled Fruit Juices

Chef's Bakery Basket with Croissants, Cinnamon Swirls, Cheese Danish, Apple Danish and Home-Style Muffins

Bagels & Cream Cheese with Butter, Marmalade and Assorted Jams

Fresh Brewed Coffee, Tea and Decaffeinated Coffee

18 Per Person

## **MILE-MARKER 97**

Selection of Chilled Fruit Juices

Exotic Island Fruit Display

Assorted Muffins & Danish

The Bagel Shop

Variety of Bagels, Cream Cheese and Citrus Spread

Individual Baked Frittatas of Spinach, Tomato and Feta with Chive Hollandaise

Hickory Smoked Bacon

Breakfast Link Sausage

Finger Potato Hash

Fresh Brewed Coffee and Assorted Teas

31 Per person

Above prices are plus 22% Service Charge and 7.5% Sales Tax

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions".

# BAYSIDE BRUNCH

Chilled Fruit Juices  
BLT Salad with Pulled Mango Jerked Chicken  
“ATM” Avocado, Tomato and Mozzarella Salad  
Assorted Cheeses  
Croissants, Danish and Cinnamon Swirls with Butter & Preserves  
New York Bagel Station  
Smoked Salmon Bar with Traditional Garnishes

## **Benedict Two Ways**

Traditional Eggs Benedict with Canadian Bacon and Hollandaise Sauce  
“Crab Cake” Benedict with Grilled Tomato and Caper Hollandaise

## **The Carver**

Oven Browned Tuscan Turkey with Thyme, Balsamic Marinade and Shallot Gravy

## **From the Dish**

Crispy Snapper with Lemon Vinaigrette  
Chicken Scaloppini with Yellow Tomato Broth, Greek Olives and Feta  
Red Potato Hash with Pomegranate Onions

## **Choice of:**

Captain’s Crunch French Toast or Cheese Blintzes

## **Desserts**

Key Lime Pie  
Mango Cheesecake  
Assorted Cookies and Ice Cream Bar with Build-Your-Own Toppings

39 Per Person

Above prices are plus 22% Service Charge and 7.5% Sales Tax

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions”.

# CATERING MENU – MEETING BREAK SUGGESTIONS

## Beverages

Fresh Brewed Coffee and Assorted Teas	4 /Per Person
Iced Tea	32 /Gallon
Lemonade	30 /Gallon
Florida Orange or Grapefruit Juice	42 /Gallon
Organic Juices	6 /Each
Assorted Soft Drinks	3 /Each
Bottled Water	4 /Each
Individual Orange Juice	4 /Each
Individual Whole or Skim Milk	3 /Each

## From the Bakery

Assorted Breakfast Muffins, Danish, Cinnamon Rolls or Croissants	24 /Dozen
Assorted Bagels and Cream Cheeses	36 /Dozen
Banana Nut and Apple Walnut Breads with Butter and Preserves	24 /Dozen
Brownies	27 /Dozen
Assorted Cookies ( <i>Chocolate Chip and Oatmeal Raisin</i> )	28 /Dozen
Assorted Fruit Bars	4 /Each
Candy Bars	3 /Each
Ice Cream Bars	4 /Each
Frozen Fruit Bars	4 /Each
Soft Pretzels with Assorted Mustards	24 /Dozen
Assorted Yogurts	32 /Dozen

## Fruit

Whole Assorted Fresh Fruit	4 /Person
Fresh Fruit Kebobs	22 /Dozen
Sliced Fruit Display	6 /Person
Fresh Strawberries	8 /Dozen

## Specialty Items

White and Dark Chocolate Strawberries ( <i>Seasonal</i> )	16 /Dozen
Fresh Fruit Kebobs with Chocolate Fondue	26 /Dozen

## Snacks

Peanuts	20 /Lb
Mixed Nuts	25 /Lb
Chips and Assorted Dips	19 /Lb
Tortilla Chips Guacamole, Sour Cream and Salsa	16 /Lb
Pretzels	14 /Lb

Above prices are plus 22% Service Charge and 7.5% Sales Tax

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions".

# FULL OR HALF-DAY BREAK PACKAGES

## Morning Break: Choose 3

Croissants, Cinnamon Swirls, Cheese Danish  
Bagels & Cream Cheese, Yogurt Parfait, Fruit Smoothies

## Afternoon Break: Choose 2

Whole Fresh Strawberries with Brown Sugar and Whipped Cream  
Imported and Domestic Cheese Display with Crackers  
Key Lime and Edamame Hummus with Boniato Chips  
Warm Soft Pretzels with Assorted Mustards  
Large Chocolate Chip Cookies

9 Per Person/AM or PM Break  
(Items are not replenished)

18 Per Person/Full Day

*Full Day Package includes all day beverage refresh of Fresh Brewed Coffee and Assorted Teas,  
Soft Drinks and Bottled Water*

Above prices are plus 22% Service Charge and 7.5% Sales Tax

*Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

# PLATED LUNCHES

## Sunburst

Lolla Rossa Field Greens Salad  
*with Tomato, Cucumber, Sunflower Seeds, Herbed Vinaigrette*  
Herbed Crusted Snapper with Lemon Drizzle  
Garlic Toasted Potatoes and Yellow Sunburst Squash  
Oreo Cream Custard  
Iced Tea  
**26 Per Person**

## Soup and Sandwich

Red Velvet Heirloom Tomato Soup  
Petit Sourdough Grilled Cheese Sandwich  
Chilled Shrimp and Crab Salad with Baby Greens, Vine Ripe Tomatoes, Cucumbers  
Avocado Crème Fraîche and Mango Jerked Vinaigrette  
White Chocolate Mousse  
Iced Tea  
**25 Per Person**

## Chilled Salad Trio

Fresh Fruit Platter with Yogurt Dressing  
Tuna, Chicken and Shrimp Salad with Sprouts  
Croissants  
Sliced Tomatoes, Lettuce, Onions and Pickle Spears  
Strawberry Parfait  
Iced Tea  
**24 Per Person**

Above prices are plus 22% Service Charge and 7.5% Sales Taxes

*“Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions”.*

# GRANDE BUFFET LUNCHES

*Minimum 25 People*

## **CLASSIC CAYO TRIO OF SALAD**

Tuna, Chicken and Shrimp with Micro Sprouts  
Assorted Rolls and Croissants  
Potato Salad and Cole Slaw  
Fresh Fruit Display  
Raspberry Parfait  
Iced Tea  
**23 Per Person**

## **90 MILES SOUTH**

Cuban Black Bean Soup  
Hearts of Palm Salad with Margherita Marinade  
Sweet Pea, Ham and Roasted Pepper Salad  
Hot Cuban Turkey Mojo Panini: with Slow Roasted Turkey, Swiss Cheese on Cuban Bread  
Chimichurri Roasted Mahi-Mahi with Avocado Jerked Broth  
Crispy Island Chips and Dips  
Caribbean Fruit Display  
Mango Cheesecake  
Iced Tea  
**28 Per Person**

## **Boxed Lunches**

Each Boxed Lunch includes Sandwich, Whole Fresh Fruit, Cheese and Crackers  
Potato Chips and Homemade Chocolate Chip Cookie

### **Choose Two**

Grilled Chicken Breast, Roast Beef, Ham, Turkey, Tuna Salad, Chicken Salad or Grilled Vegetable  
Whole Wheat or Kaiser Roll

All sandwiches are prepared with cheese, lettuce, tomato and sprouts  
Assorted Condiments Included  
Soft Drink or Bottled Water Included

**19 Per Person**

Above prices are plus 22% Service Charge and 7.5% Sales Taxes

*"Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions".*

## PLATED DINNER OPTIONS

### **Florida Bay**

Fire Roasted Shrimp Salad with local Tomatoes, English Cucumber and Baby Greens with Orange Vinaigrette  
Fontina Chicken Roulade with Mushrooms, Spinach with a Marsala Sauce  
Served with Pancetta Risotto, Blistered Asparagus and Split Carrots  
Sunshine Passionfruit Torte  
**33 Per Person**

### **Conch Republic**

Conch Cake with Cajun Remoulade and Micro Greens  
Tropical Spinach Salad with Mango, Pineapple, Tomato, Cucumber, Red Onion, Coconut Cashews with a Mango Vinaigrette  
Herb Battered Yellow Tail Snapper served with Calabaza Mash, Pencil Green Beans and Roasted Peppers with Key Lime Butter  
Strawberry Mango Custard  
**39 Per Person**

### **Atlantic Reef**

Fingers of Romaine Hearts with Shaved Parmesan, Crisp Capers, Croutons and Caesar Dressing  
Porcini Crusted Filet Mignon served with Goat Cheese Potato Au Gratin, Broccolini and Roasted Cherry Tomatoes with a Demi Glaze  
Sunshine Passion Fruit Torte  
**44 Per Person**

Above prices are plus 22% Service Charge and 7.5% Sales Taxes

*“Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions”.*

## PLATED DINNER OPTIONS

### Key Largo Sunset

Cream of Asparagus Soup with Tomato Crème  
Chilled Fruit Kabobs with Minted Yogurt  
Chicken with a Honey Pommeray Glaze and Black Pepper Bacon Wrapped Shrimp with Tarragon Wine Sauce  
Served with Rosemary Yellow Skinned Potatoes, Sunburst Squash and Baby Split Carrots  
Meyers Rum Pineapple Upside Down Cake...Chocolate Sauce  
Fresh Brewed Coffee and Assorted Teas

**51 Per Person**

### Earth & Ocean

Keys Conch Chowder  
Homestead Greens with Split Cherry Tomatoes, Cucumbers, Shaved Carrots with a Golden Parmesan Dressing  
Bronzed Tenderloin of Beef in a Merlot Sauce and Panko Crumbed Shrimp in a Corn Broth, Yukon Gold Mash  
and a Sunburst of Petit Vegetables  
Key Lime Custard  
Fresh Brewed Coffee and Assorted Teas

**59 Per Person**

### Summer Bliss

Mediterranean Vegetable Risotto with Cracked Olives, Thyme and Tomato Jus  
Floral Greens with Roasted Beets, Gorgonzola, Candied Pecans, Tiny Tomatoes with a Port Thyme Vinaigrette  
Pepper-Studded Filet Mignon with Buttered Florida Lobster Tail with a Barolo Sauce  
Served with Whipped Garlic Potato and Crisp Baby Beans  
Chocolate Molten Cake with Vanilla Ice Cream  
Fresh Brewed Coffee and Assorted Teas

**69 Per Person**

Above prices are plus 22% Service Charge and 7.5% Sales Taxes

*"Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions".*

# BUFFET DINNER OPTIONS

*Minimum of 25 People*

## **Key West Buffet**

Coconut-Lime Seafood Ceviche  
Tropical Fruit Tree with Fruit Kebobs and Chocolate Sauce  
Keys Crab Cake with Key Lime Mustard Sauce  
Homestead Mixed Greens with Assorted Toppings with a Caribbean Mango Vinaigrette  
Grilled Gulf Shrimp with Key Lime Chili Sauce  
Yellow Tail Matecumbe with Lemon Vinaigrette  
Flat-Iron Steak with Mojo Marinade  
Buttonwood Roasted Chicken with Avocado Broth  
Coconut-Mango Rice  
Jerked Vegetables  
Guava Cheesecake  
Key Lime Pie  
**56 Per Person**

## **Southernmost Point Buffet**

Ceviche Sampler with Snapper, Conch, Shrimp and Scallops  
Crispy Plantain Chips  
Pulled Chicken on Tostónes with Cheddar and Jack Cheeses  
Black Bean Hummus with Sofrito and Tortilla Chips  
Hearts of Palm Salad with Oranges, Mache with Cumin Vinaigrette  
  
Guava Glazed Barbeque Swordfish  
Caramelized Plantains with Vanilla Brown Sugar Drizzle  
Shrimp Cakes with Pepper Corn Relish and Remoulade  
Yucca with Caramelized Onions and Orange Mojo  
Purple Potato Soufflé  
Green beans in a Rum Butter  
  
Tenderloin of Beef with Chimichurri  
Split Roasted Pork Loin with Pineapple Cane Sugar  
Cuban Black Bread  
  
*Dessert*  
Flan  
**62 Per Person**

*Requires Carver @ 125*

Above prices are plus 22% Service Charge and 7.5% Sales Taxes

*“Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions”.*

## BUFFET DINNER OPTIONS

### **Key Largo Buffet**

Tropical Fruit Tree with Chocolate Sauce  
Conch Tribute with Conch Chowder, Conch Fritters and Conch Salad  
Margherita Hearts of Palm and Artichoke Salad

#### *Iced Seafood Bar*

Peel 'N' Eat Shrimp, Clams and Oysters  
Traditional Garniture

#### *Fish Station*

Local Mahi-Mahi in a Smoked Tomato Broth  
Banana Leaf Grouper with Miso Ginger Broth  
Roasted Corn on the Cobb  
Sweet Potato Banana Soufflé

#### *On the Board*

Whole Roasted Pig with a Mango Punch  
Spiked Prime Rib with a Rum Barbeque Glaze

*Requires Carver @ 125*

#### *Dessert*

Rum Pineapple Upside Down Cake with Chocolate Sauce,  
Key Lime Torte, Raspberry Parfait, Strawberry Custard and Pineapple Cream  
71 Per Person

Above prices are plus 22% Service Charge and 7.5% Sales Taxes

*"Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions".*

# HORS D'OEUVRES

## COLD

Raspberry Mascarpone Cheese in a Stuffed Fig with Shredded Coconut.....	2
Mediterranean Hummus on a Crispy Pita with Key Lime Oil.....	2
Mango Apple Smoked Chicken Salad on Black Bread.....	2
Tuna Tartar with Miso Ginger Glaze, Ginger Scallion Aioli in a Cornet.....	3
Tuscan Vegetable Spiedini Skewer with Tomato, Roasted Pepper, Mozzarella, Tortellini and Basil.....	2
Smoked Salmon Mousse with Spinach Cornet.....	3
Florida Turtle Creek Goat Cheese Lollipop with Raspberry Almonds.....	2
Tenderloin of Beef with Tiger Prawn on Toast .....	3
Cuban Panini with Roast Pork, Swiss, Pickles and Mustard.....	2
Aged Brie Cheese with Strawberry Basil Fresca.....	2

## HOT

Maryland Crab Cake with Old Bay Aioli.....	3
Risotto Parmesan Pearls Romesco Sauce.....	2
Ocean Scallops Wrapped in Crispy Bacon.....	3
Florida Lobster Fritters with Tarragon Lemon Cream.....	4
Vegetable Spring Rolls with Thai Chili.....	2
Beef Wellington.....	3
Coconut Shrimp with Orange Horseradish Sauce.....	3
Roasted Tomato Bruschetta with Olive Tapenade and Mozzarella .....	2
Chicken Sate with Peanut Sauce.....	2
Lamb Chops with Mint Jus.....	3
Conch Fritters.....	3
Mushroom Caps with Lump Crab Meat.....	3

\* All above Hors D' Oeuvres to be ordered by the dozen

## JAPANESE SUSHI BAR

Nigiri, Maki and Sashimi  
with Soy Sauce, Wasabi, Pickled Ginger and Chop Sticks

\$11.00 Per Person

## FLORIDA ICED SEAFOOD DISPLAYS

Chilled Gulf Shrimp.....	8 Per Person
Florida Stone Crab Claws (Seasonal).....	Market Price
Snow Crab Claws.....	6 Per Person
Maine Lobster Medallions.....	9 Per Person
Oysters on the Half.....	6 Per Person
Clams on the Half.....	4 Per Person

with Brandied Cocktail Sauce, Horseradish, Lemons and Crackers

Above prices are plus 22% Service Charge and 7.5% Sales Taxes

"Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions".

# STATIONS

## PAELLA

Shrimp, Mussels, Chicken, Scallops, Chorizo Sausage, Scallions, Garbanzos and Yellow Rice  
**7 Per Person**

## MAC 'N' CHEESE BAR

Cheddar, Mascarpone with a white Truffle Crunch  
Florida Rock Shrimp, Wisconsin Cheddar, Sweet Peas and Basil  
Asparagus, Wild Mushroom, Roasted Tomato and Chicken  
**8 Per Person**

## ITALIAN PASTA

*Pasta*  
Tortellini and Penne  
*Sauces*  
Vodka and Whole Grain Mustard Cream Sauce  
**9 Per Person**

## POTATO BAR

Idaho Potato, Sweet Potato and Peruvian Purple Potato  
Bacon, Cheddar, Chives, Sour Cream, Sweet Corn, Spinach  
Caramelized Onion and Brie  
**6 Per Person**

## THE NOODLE BOX

Lo-Mein Noodles and Rice with Chicken, Seasoned Beef, Broccoli, Eggs, Shiitake Mushrooms, Peppers,  
Scallions, Ginger, Garlic and Green Beans  
*Assorted Sauces*  
Dragon Sauce, Thai, Sweet Chili, Ginger Garlic and Oyster  
**10 Per Person**

## SPECTACULAR DISPLAYS

Imported and Domestic Cheeses and Assorted Seasonal Fruits with Sundried Tomato Blue Cheese and Pesto Ranch Dressing.....	6 Per Person
Vegetable Crudités Display.....	4 Per Person
French Brie Wheel with Toasted Almonds with a Crispy Baguette.....	7 Per Person
California Artichoke and Spinach Dip with Parmesan Toasted Pita Chips.....	4 Per Person

Above prices are plus 22% Service Charge and 7.5% Sales Taxes

*"Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions".*

Chips and Dips Bar with Black Bean Hummus, Avocado, Red Mango Mash, Papaya and Tomato Salsa  
with Boniato and Plantain Chips..... 5 Per Person

## BEVERAGE

### CASH OR CONSUMPTION BAR

Value Drinks	8
Premium Drinks	9
Super Premium Drinks	10
Wine	8
Cordials	2
Imported Beer	5
Domestic Beer	4
House Champagne	7
Soft Drinks	3
Juices	4
Bottled Water	4

### OPEN BAR PER PERSON – BY THE HOUR

#### VALUE – One Hour 17

First Additional Hour	12
Second Additional Hour	10
Third Hour	10

#### Premium – One Hour 27

First Additional Hour	12
Second Additional Hour	10
Third Hour	10

**Bartender Fee: 125 (One Per 50 People)**

#### Value Brands

Smirnoff Vodka, Bombay Gin, Bacardi Superior, Sauza Gold Tequila, JW Red Label Scotch, Jim Beam Bourbon  
Canadian Club Whiskey

Above prices are plus 22% Service Charge and 7.5% Sales Taxes

*“Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions”.*

**Premium Brands**

Absolut Vodka, Tangueray Gin, Bacardi Superior Rum, Cuervo Gold Tequila, Dewars White Label Scotch  
Jack Daniels Bourbon, Canadian Club Whiskey

Above prices are plus 22% Service Charge and 7.5% Sales Taxes

*"Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions".*