



BANQUET MENU



BREAKFAST

CONTINENTAL BREAKFAST

Continental Breakfasts include a selection of Teavana® Teas, Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee. Continental Breakfasts are standing and provided for up to one hour. Table Service is subject to space availability with \$5.00 per person added. Groups with fewer than 25 guests are subject to a \$125.00 service charge. A Minimum Guarantee of 10 guests required for this service. For groups of 10 or less, please refer to A La Carte Specialty items.

QUICK START

Florida Orange and Grapefruit Juices
Assorted Freshly Baked Mini Muffins, Danish and Flaky Croissants
Selection of Fruit Preserves, Butter, Honey and Nutella®
\$30.00 per person

THE BOARDROOM

Florida Orange and Grapefruit Juices
Fresh Mixed Cubed Fruit **GF/DF/V**
Assorted Freshly Baked Mini Muffins, Danish and Flaky Croissants
Selection of Fruit Preserves, Butter, Honey and Nutella®
\$32.00 per person

HEALTHY START

Orange, Grapefruit and Cranberry Juices
Seasonal Sliced Fresh Fruit and Berries **GF/DF/V**
Assorted Freshly Baked Mini Blueberry, Bran Muffins and Bagels
Philadelphia® Cream Cheese (Regular and Reduced Fat)
Fruit Preserves, Butter, Honey and Nutella®
Whole Grain Cereals
Skim, 2% and Soy Milk
Individual Fruit Yogurts **GF/VEG**
\$34.00 per person

PLAZA GRAND

Orange, Grapefruit and Cranberry Juices
Sliced Seasonal Fresh Fruit and Berries **GF/DF/V**
Cold Cereals and Bananas with Skim, 2% and Soy Milk
Individual Fruit Yogurts, Chilled Hard-Boiled Eggs
Freshly Baked Mini Blueberry and Bran Muffins, Assorted Fruit Danish and Flaky Croissants
Variety of Bagels
Assorted Breakfast Breads
Philadelphia® Cream Cheese (Regular and Reduced Fat)
Flavored Fruit Preserves, Butter and Honey
\$37.00 per person

BREAKFAST ENHANCEMENTS

To enhance your Continental Breakfast or Breakfast Buffet. A Minimum Guarantee of 25 guests required.

OMELET STATION* **GF/VEG**

Prepared to order with Farm Fresh Eggs, Egg Whites or Egg Beaters. Choice of: Diced Ham, Bacon, Mushrooms, Peppers, Tomatoes, Onions, Shredded Cheddar Cheese and Charred Tomato Salsa
\$12.00 per person

HEARTY OATMEAL BAR **GF/DF/V**

With Brown Sugar, Cinnamon and Raisins
\$7.00 per person

ENGLISH MUFFIN BREAKFAST SANDWICH

Choose from:
Egg and Cheese
Canadian Bacon, Egg and Cheese
Turkey Sausage, Egg and Cheese
\$85.00 per dozen

MINI BREAKFAST FRITTATA **GF**

Choose from:
Spinach and Cheese
Ham and Cheese
Bacon and Cheese
\$57.00 per dozen

FLUFFY SCRAMBLED EGGS **GF/VEG**

\$6.50 per person

EGG AND CHEESE BURRITOS WITH TOMATO SALSA

\$85.00 per dozen

FRESHLY BAKED CROISSANT BREAKFAST SANDWICHES

Choose from Bacon and Egg, Ham and Swiss, or Egg and Cheese
\$85.00 per dozen

*\$150.00 Attendant Fee per Station

PLATED BREAKFAST

Breakfasts include Florida Fresh Orange Juice, Fresh Fruit Cup, Bakery Basket with Sweet Butter and Preserves, and a selection of Teavana® Teas, Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee. Groups with fewer than 25 guests are subject to a \$125.00 service charge. A Minimum Guarantee of 10 guests required.

PLAZA BREAKFAST

Fluffy Scrambled Eggs **GF/VEG**

Applewood Bacon and Country Sausage Links **GF/DF**

Breakfast Potatoes **DF/V**

\$38.00 per person

WESTERN BREAKFAST

Scrambled Eggs, Back Bacon, Pork Sausage, Navy Beans, Charred Tomatoes **GF**

Accompanied by Hash Browned Breakfast Potatoes **GF/DF/V**

\$39.00 per person

FRENCH QUARTER FRENCH TOAST

Cinnamon French Toast served with Warm Maple Syrup **VEG**

Choice of Applewood Bacon Strips or Country Sausage Links **GF/DF**

\$38.00 per person

GIVE QUICHE A CHANCE

Quiche Lorraine

Rich Egg Custard with Gruyere Cheese, Sautéed Bacon and Onions in a Flaky Pastry Crust

-or-

Quiche au Jardin

Rich Egg Custard with Sautéed Artichokes, Spinach and Roasted Red Peppers in a Flaky Pastry Crust

Both accompanied by Breakfast Potatoes

\$38.00 per person



BREAKFAST BUFFETS

Breakfasts include a selection of Teavana® Teas, Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee. Buffets require a minimum of 50 guests. Fewer than 50 guests, add \$6.00 per person. Groups of 25 and under, add \$125.00 labor fee.

CYPRESS

Fresh Squeezed Florida Orange and Grapefruit Juices

Seasonal Sliced Fruit and Berries **GF/DF/V**

Fluffy Scrambled Eggs **GF/VEG** and Breakfast Potatoes **DF/V**

Crispy Bacon and Sausage Links* **GF/DF**

Assorted Mini Blueberry and Bran Muffins, Fruit Danish

Selection of Fruit Preserves and Butter

\$46.00 per person

JASMINE

Fresh Squeezed Florida Orange and Grapefruit Juices

Seasonal Sliced Fruit and Berries **GF/DF/V**

Individual Fruit Yogurts **GF/VEG**

Cold Cereals and Bananas with Skim, 2% and Soy Milk

Fluffy Scrambled Eggs **GF/VEG** and Breakfast Potatoes **DF/V**

Crispy Applewood Bacon and Country Sausage Links* **GF/DF**

Assorted Mini Blueberry and Bran Muffins, Assorted Bagels and Danish

Selection of Fruit Preserves, Butter and Philadelphia® Cream Cheese (Regular and Reduced Fat)

\$48.00 per person

MAGNOLIA

Fresh Squeezed Florida Orange, Grapefruit and Cranberry Juices

Seasonal Sliced Fruit and Berries **GF/DF/V**

Individual Fruit Yogurts **GF/VEG**

Cold Cereals and Bananas with Skim, 2% and Soy Milk

Crispy Applewood Bacon and Country Sausage Links* **GF/DF**

Fluffy Scrambled Eggs **GF/VEG** with toppings to include:

Shredded Cheddar Cheese, Chives and Fire Roasted Salsa

Yukon Gold Breakfast Potatoes **DF/V**

Assorted Breakfast Pastries to Include: Danish, Muffins and Croissants

Assorted Bagels with Philadelphia® Cream Cheese (Regular and Reduced Fat)

Selection of Fruit Preserves and Butter

\$52.00 per person

*Turkey Bacon or Chicken Sausage may be substituted



REFRESHMENT BREAKS

REFRESHMENT BREAKS

Refreshment Breaks are provided for up to 30 minutes. A Minimum Guarantee of 15 guests required. Groups with fewer than 25 guests are subject to a \$125.00 service charge.

SMOOOTH JAVA

Flaky Miniature Croissants, Coffee Cake, Iced Lemon Pound Cake and Fresh Strawberry Shooters, Fresh Bananas, Apples and Oranges *GF/DF/V*
"Rosen Perfect" Banana and Coconut Mocha Granola Bars, "Go Free" Gluten-Free Vegan Protein Bars
Rosen Bottled Waters and Assorted Sodas
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a selection of Teavana® Herbal Teas
\$25.00 per person

FLORIDA ORANGE BREAK

Citrus Yogurt Shooters *GF/VEG*
Mini Carrot, Mandarin Chocolate and Key Lime Cupcakes
White Chocolate Macadamia Cookies
Golden Ripe Pineapple Spears and Seasonal Berries *GF/DF/V*
Fresh Squeezed Florida Orange Juice, Lemonade and Zephyrhills® Spring Water
\$27.50 per person

DOWN TO SIZE!

An Array of Shot-Size Temptations including 100% Fruit Smoothies, Cubed Cheeses, Mixed Nuts, Raw Vegetables with Ranch Dip, Chocolate Covered Raisins, and Plain and Peanut M&M's®
Rosen Bottled Waters and Assorted Sodas
\$20.00 per person

THE COOKIE JAR

Fresh Baked Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut and Peanut Butter Cookies
Gourmet Salted Caramel Brownies
Half Pints of Skim and 2% Milks
Rosen Bottled Waters and Assorted Sodas
\$20.00 per person

Substitute No-Sugar-Added Oatmeal Pecan Coconut Cookies, Gluten-Free Chocolate Chip Cookies upon request

CORPORATE 5K

Assorted Power Crunch Protein Bars
Hummus with Exotic Vegetable Chips and Sliced Cucumbers *GF/DF/V*
Individual Fruit Yogurts *GF/VEG*
Mixed Nuts
Rosen Bottled Waters and Sparking Pellegrino® Waters and Assorted Sodas
\$20.00 per person

COVER ME IN CHOCOLATE

Chocolate Covered Raisins, Chocolate Covered Pretzels, Chocolate Covered Strawberries & Pineapple, Chocolate Almond Brittle, Chocolate Salted Caramel Brownie Bites
\$20.00 per person

ICE CREAM SOCIAL

Frozen Ice Cream Treats to include: Assorted Ice Cream Novelties and Frozen Fruit Bars
Chilled Skim and 2% Milk Half Pints
Rosen Bottled Waters and Assorted Sodas
\$22.00 per person

HOT AND COLD STARBUCKS®

Featuring popular Chilled Premium Starbucks® Coffee Drinks:
Assorted Frappuccino Flavors and Assorted Flavored Café Lattes with Traditional Hot Starbucks®
Fresh Brewed Regular and Decaffeinated Coffee and a selection of Teavana® Herbal Teas
Rosen Bottled Waters and Assorted Sodas
Chocolate and Almond Biscotti
\$23.00 per person

STADIUM TAILGATER

Bags of White Cheddar Popcorn, Snack Mix, BBQ and Jalapeño Potato Chips, Cracker Jacks, '39 Poolside Tortilla Chips with Warm Nacho Dip
Mini Ballpark Franks with Pickle Relish and Yellow Mustard
Rosen Bottled Waters and Assorted Sodas
\$25.00 per person

Add: Alligator Drool® Microbrew on consumption at \$7.50 each

BUILD-YOUR-OWN TRAIL MIX

Golden Raisins, Dark Chocolate Chips, Sea Salt Pumpkin Seeds, Shredded Coconut, Sunflower Seeds, Whole Almonds
Fruit Infused Water
\$24.00 per person

CHARCUTERIE

Assorted Sliced and Cubed Imported and Locally Sourced Cheeses
Sliced Pepperoni and Salami
Assorted Crackers, Fresh Fruit Skewers
Dried Fruits and Mixed Nuts
\$25.00 per person

CHIPS & DIPS (CHOOSE THREE)

Crisp Potato Chips with Onion Dip
Tortilla Chips with Salsa and Guacamole
Seasoned Pita Rounds with Hummus
Fresh Vegetable Crudité with Creamy Peppercorn Dip
Fresh Fruit with Yogurt Dip
\$23.00 per person

All prices are subject to 26% taxable service fee and 6.5% sales tax. V=Vegan, Veg=Vegetarian, GF=Gluten Free, DF=Dairy Free

REFRESHMENT BREAKS

DRINKS, SNACKS & SWEETS

ALL-DAY MEETING BREAKS

Continental Breakfasts are standing and provided for up to one hour. Refreshment Breaks are provided for up to 30 minutes. Groups with fewer than 20 guests are subject to a \$125.00 service charge. A Minimum Guarantee of 15 guests required. Consumption prices will apply to beverages ordered between scheduled breaks. Table service is subject to space availability with \$5.00 per person added.

COMMITTEE BREAK

CONTINENTAL BREAKFAST

Freshly Squeezed Florida Orange and Grapefruit Juices
Fresh Mixed Cubed Fruit [GF/DF/V](#)
Breakfast Pastries
Sweet Butter and Preserves, Selection of Teavana® Teas
Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee

MID-MORNING BREAK

Assorted Sodas, Sparkling Water and Rosen Bottled Water
Tropicana® Fruit Juices
Selection of Teavana® Teas, Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee

AFTERNOON BREAK

Freshly Baked Cookies and Granola Bars
Assorted Sodas, Sparkling Water and Rosen Bottled Water
Tropicana® Fruit Juices, Selection of Teavana® Teas
Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee
\$55.00 per person

CONFERENCE BREAK

CONTINENTAL BREAKFAST

Freshly Squeezed Florida Orange and Grapefruit Juices
Seasonal Sliced Fruit Display [GF/DF/V](#)
Breakfast Pastries
Sweet Butter and Preserves
Selection of Teavana® Teas
Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee

MID-MORNING BREAK

Assorted Sodas, Sparkling Water and Rosen Bottled Water
Tropicana® Fruit Juices
Selection of Teavana® Teas
Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee

AFTERNOON BREAK

Freshly Baked Cookies and Granola Bars
Individual Bags of Snacks
Cajun Crunchy Bar Mix
Assorted Sodas, Sparkling Water and Rosen Bottled Water
Tropicana® Fruit Juices
Selection of Teavana® Teas
Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee
\$59.00 per person

EXECUTIVE BREAK

CONTINENTAL BREAKFAST

Freshly Squeezed Florida Orange and Grapefruit Juices
Seasonal Sliced Fruit Display [GF/DF/V](#)
Assorted Fruit Yogurt
Mini Fruit Danish and Muffins
Bagels with Philadelphia® Cream Cheese (Regular and Reduced Fat)
Sweet Butter and Preserves
Selection of Teavana® Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

MID-MORNING BREAK

Assorted Sodas and Sparkling Water and Rosen Bottled Water
Tropicana® Fruit Juices
Selection of Teavana® Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

AFTERNOON BREAK

Freshly Baked Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies
Gourmet Salted Caramel Brownies
Assorted Granola Bars
Dried Fruit and Mixed Nuts [GF/DF/V](#)
Assorted Sodas, Sparkling Water and Rosen Bottled Water
Tropicana® Fruit Juices
Selection of Teavana® Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee
\$63.00 per person

COFFEE ONLY ALL DAY

Minimum Guarantee of 15 guests required. Freshly Brewed Seattle's Best Coffee®, Decaffeinated Coffee and selection of Teavana® Teas Refreshed throughout the day for up to eight (8) hours
\$34.00 per person
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee
\$45.00 per person

REFRESHMENT BREAKS

All prices are subject to 26% taxable service fee and 6.5% sales tax. V=Vegan, Veg=Vegetarian, GF=Gluten Free, DF=Dairy Free

BEVERAGES

Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee	\$105.00 gal
Hot Teavana® Tea Assortment	\$105.00 gal
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments	\$110.00 gal
Premium Brewed Iced Teas (Choose from: Passion Fruit, Green or Black Tea)	\$105.00 gal
Fresh Florida Orange or Grapefruit Juice	\$80.00 gal
Lemonade	\$78.00 gal
Assorted Regular or Diet Soft Drinks	\$6.00 ea.
Red Bull®	\$6.50 ea.
Rosen Branded Bottled Water	\$6.00 ea.
Bottled Spring Water	\$6.25 ea.
FIJI® Spring Water	\$6.50 ea.
San Pellegrino® Sparkling Water	\$6.50 ea.
Bottled Fruit Juices	\$6.50 ea.
Juice Smoothies (charged in full only)	\$6.75 ea.

SPECIALTY ITEMS

Fresh Fruit Display (minimum order 12 guests) GF/DF/V	\$13.00 pp
Fresh Fruit Kabobs with Yogurt Dip GF/VEG	\$72.00 dz.
Cup of Apple Slices with Caramel Dip GF/VEG	\$63.00 dz.
Crisp Celery and Carrot Sticks with Ranch GF	\$58.00 dz.
Whole Fresh Fruit Bowl of Oranges, Bananas and Crisp Apples GF/DF/V	\$48.00 dz.
Assorted Granola/Nutrigrain® Bars	\$52.00 dz.
Assorted Candy Bars	\$52.00 dz.
Assorted Frozen Fruit Bars	\$63.00 dz.
Assorted Power Bars/Kind® Bars or CLIF® Bars	\$66.00 dz.
Individual Bags of Pretzels, Chips and White Cheddar Popcorn	\$4.25 ea.
Individual Bags of Terra® Chips, Trail Mix or Mixed Nuts	\$5.00 ea.
Individual Beef Jerky or String Cheese	\$4.50 ea.
Assorted Gourmet Ice Cream Cups (charged in full)	\$73.00 dz.
Assorted Gourmet Ice Cream Bars (charged in full)	\$93.00 dz.
Individual Low-Fat Mixed Berry Yogurt (charged in full)	\$5.50 ea.
Mixed Nuts	\$37.00 lb.
Cajun Snack Mix	\$32.00 lb.

FROM THE BAKERY

Assorted Fruit Danish	\$66.00 dz.
Muffins (Banana Nut, Oatmeal Raisin, Blueberry, Chocolate)	\$66.00 dz.
Assorted Bagels (Plain, Cinnamon Raisin, Wheat, Everything) with Philadelphia® Cream Cheese (Regular and Reduced Fat)	\$66.00 dz.
Flaky Croissants	\$60.00 dz.
Glazed Cinnamon Rolls	\$58.00 dz.
Guava Twists	\$58.00 dz.
Iced Lemon Pound Cake Slices	\$60.00 dz.
Apple Crumb Cake Slices	\$60.00 dz.
Banana Nut Bread Slices	\$60.00 dz.
Streusel Coffee Cake Slices	\$60.00 dz.
Iced Chocolate Brownies	\$64.00 dz.
Gourmet Salted Caramel Brownies	\$66.00 dz.
Blondies with Chocolate Chips	\$64.00 dz.
Assorted Fresh Donuts	\$59.00 dz.
Assorted Cheesecake Lollipops	\$58.00 dz.
Assorted Mini Dessert Shots	\$58.00 dz.
Gourmet Chocolate Truffles	\$68.00 dz.
Chocolate Dipped Strawberries GF	\$66.00 dz.
Assorted Freshly Baked Cookies: Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin and Peanut Butter	\$64.00 dz.
Assorted Mini Iced Cupcakes	\$58.00 dz.



REFRESHMENT BREAKS

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BEVERAGES



LUNCH

GRAB N' GO LUNCH

A minimum (one-menu) order of 15 is required. Maximum of 3 choices per event.
All Bagged Lunches include: Whole Fresh Fruit, All-Natural Cookie, Individual Potato Chips, Classic Slaw, Utensil Pack, Condiments, Napkin

MEDITERRANEAN GRILLED CHICKEN SALAD ^{GF}

Tossed Garden Greens topped with Grilled Chicken, Cucumbers, Cherry Tomatoes, Carrots, Pepperoncini and Feta Cheese. Greek Vinaigrette Dressing (Packet)
\$41.00 each

CHICKEN CAESAR WRAP OR SALAD (CHOOSE ONE)

Grilled Chicken Breast, Shaved Parmesan and Romaine Lettuce on a Wrap
Classic Caesar Salad Dressing (Packet)
\$43.00 each (maximum 250)

VEGETARIAN

Balsamic Roasted Portabella Mushroom, Vine Ripe Tomato, Arugula and Brie Cheese on a Wheat Kaiser Roll
\$45.00 each

ROAST TURKEY BREAST

Premium Sliced Turkey with Lettuce, Tomato and American Cheese on a Cornmeal-Dusted Kaiser Roll
\$43.00 each

DELI STYLE HAM

Sliced Ham on a Hoagie Roll with Lettuce, Tomato and Swiss Cheese
\$43.00 each

ITALIAN

Thinly Sliced Mortadella, Salami and Capicola Ham
With Mozzarella Cheese, Sliced Tomato and Sicilian Red Onion Salad on a Focaccia Roll
\$45.00 each



Grab n' Go Lunches are available when time does not allow for on-site dining. A pickup area will be provided in a central location on your way to an off-property activity. A \$150.00 Service Fee applies when clean-up is required on hotel property. Table Service is subject to space availability with \$6.00 per person added.



CHILLED LUNCH ENTRÉES

Chilled Entrées include Luncheon Rolls with Butter, a selection of Teavana® Herbal Teas, Iced Tea, Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee
Choice of Dessert

Groups with fewer than 25 guests are subject to a \$125.00 service charge.
A Minimum Guarantee of 10 guests required.

ASIAN GRILLED CHICKEN SALAD ^{DF}

Napa Cabbage, Snow Peas, Julienne Carrots, Roasted Cashews
Black and White Sesame Seeds, Topped with Grilled Breast of Chicken
Sesame Ginger Salad Dressing
\$45.00 per person

COBB SALAD ^{GF}

Romaine, Watercress and Frisée Lettuce
Diced Breast of Chicken, Avocado, Crumbled Bacon, Tomato, Hard Boiled Egg and Blue Cheese
Creamy Bleu Cheese Dressing
\$47.00 per person

OAT CRUSTED SALMON SALAD ^{GF}

Oat Crusted Fillet of Salmon served over Baby Kale and Tender Spinach Leaves
Accompanied by Orange Segments, Sliced Strawberries, Crumbled Feta Cheese
and Candied Pecans
Raspberry Vinaigrette
\$51.00 per person

MEDITERRANEAN WRAP

Grilled Breast of Chicken, Roma Tomatoes, Arugula and Fresh Mozzarella in a Sundried Tomato Wrap
Accompanied by Mediterranean Pasta Salad
\$45.00 per person (maximum 300)

HOT LUNCH ENTRÉES

Each Hot Entrée is served with: Choice of Salad, Chef's Daily Fresh Vegetables, Luncheon Rolls with Butter, Choice of Dessert, a selection of Teavana® Herbal Teas, Iced Tea and Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee

Groups with fewer than 25 guests are subject to a \$125.00 service charge. A Minimum Guarantee of 10 guests required.

BONITA SPRINGS CHICKEN ^{GF}

Macadamia Crusted Breast of Chicken, Lite Soy Butter, Green Tea-Infused Jasmine Rice with Edamame and Pineapple
\$48.00 per person

GRILLED FREE-RANGE CHICKEN WITH WILD MUSHROOMS ^{GF}

Marsala Sauce
Yukon Gold Mashed Potatoes
\$48.00 per person

PAN SEARED NATURAL CHICKEN BREAST ^{GF}

Citrus Beurre Blanc
Mango Salsa
Basmati Rice
\$49.00 per person

TUSCAN CHICKEN ^{GF}

Breast of Chicken Roasted with Sliced Tomato and Smoked Mozzarella
Tomato Artichoke Relish
Porcini Mushroom Risotto
\$49.00 per person

GRILLED PICANHA STEAK ^{GF}

Tender Herb Marinated and Grilled Sirloin Cap
Roasted Shallot Au Jus
Home Style Mashed Potatoes
\$51.00 per person

BLACKENED SALMON ^{GF}

Pan Flashed Watercress, Citrus-Cilantro Sauce, Jasmine Rice
\$50.00 per person

COASTAL RED SNAPPER ^{GF}

Pan Seared with Mango-Pineapple Salsa
Mango Habanero Sauce
Lemon Scented Mashed Potatoes
\$53.00 per person

VESUVIUS PASTA

Roasted Shallot and Caper Cream with Roasted Vegetables
With Grilled Chicken *\$46.00 per person*
With Marinated Shrimp *\$49.00 per person*



HERB ROASTED PORK LOIN ^{GF}

Dijon Mustard and Sundried Cherry Jus
Bourbon Mashed Sweet Potatoes
\$48.00 per person

LUNCH SALAD SELECTION

PLAZA SALAD ^{GF/DF/V}

Baby Mixed Greens with Cucumber, Carrot and Heirloom Baby Tomatoes

BABY SPINACH SALAD ^{GF/DF/V}

Baby Spinach, Frisée Lettuce, Dried Cherries, Carrots, Radishes and Heirloom Baby Tomatoes

CAESAR SALAD

Tender Hearts of Romaine, Focaccia Croutons, Shredded Parmesan Cheese and Classic Caesar Dressing

CITRUS ICEBERG SALAD ^{GF/DF/V}

Crisp Iceberg Lettuce, Strawberries, Orange Wedges, Cucumber and Carrots

LUNCHEON SALAD DRESSINGS

Choose one dressing for your event.

Asian Sesame Ginger Dressing, Balsamic Vinaigrette Dressing, Creamy Blue Cheese Dressing, Classic Italian Dressing, Creamy Wasabi Dressing, Mango Pineapple Vinaigrette, Parmesan Peppercorn Dressing, Ranch Dressing, Raspberry Vinaigrette Dressing, Greek Vinaigrette Dressing, Zinfandel Vinaigrette Dressing

All prices are subject to 26% taxable service fee and 6.5% sales tax. V=Vegan, Veg=Vegetarian, GF=Gluten Free, DF=Dairy Free

LUNCH

HOT LUNCH ENTRÉES & LUNCH SALAD

7/24

PLATED LUNCH DESSERTS

CARROT CAKE

Classic Cream Cheese Icing

KEY LIME PIE

Our Authentic Recipe

DEEP DISH APPLE PIE

Caramel and Streusel Topping

NEW YORK CHEESECAKE

White and Dark Chocolate Sauces

Striped Chocolate Stick

PINEAPPLE UPSIDE DOWN CAKE

Cherry Garnish

CHOCOLATE TRUFFLE CAKE

Layered with Chocolate Ganache

Raspberry Sauce

For Guests with special dietary needs, please consult with your catering professional for options.





LUNCHEON BUFFETS

All Luncheon Buffets include Luncheon Rolls with Butter, a selection of Teavana® Teas, Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee

Buffets require a minimum of 50 guests. Fewer than 50 guests, add \$8.00 per person. Groups of 25 and under, add \$125.00 labor fee.

MARKET DELI BUFFET

For maximum service of 300 guests

TOSSED GARDEN SALAD GF/DF/V

with Choice of Vinaigrette and Ranch Dressings

THREE POTATO SALAD AND COLE SLAW GF

ALBACORE TUNA SALAD GF

DELI SLICED MEATS AND CHEESES

Oven Roasted Turkey, Honey Ham, Roast Beef, Cheddar, Swiss and Provolone Cheeses
Sliced Tomatoes and Lettuce

Dijon and Grain Mustard, Mayonnaise, Pickles and Banana Peppers

Assorted Deli Breads

DESSERTS

Iced and Spiced Carrot Cupcakes and Chocolate Brownies

\$55.00 per person

Add House-made Chicken Noodle Soup at \$3.00 per person.



SOUTH OF THE BORDER

ENSALADA DE FRUTAS GF/VEG

Fruit Salad with Passion Fruit Sauce

BLACK BEAN AND GRILLED CORN SALAD GF/DF/V

ENSALADA DE ESPINACA GF/VEG

Spinach Salad with Assorted Toppings to Include: Julienne Carrot, Grape Tomatoes and Queso Blanco with Vinaigrette and Creamy Cilantro Dressings

ENTRÉES

GRILLED GULF SNAPPER

with Green Chiles, Cilantro and Lime GF

BUILD-YOUR-OWN FAJITAS

Fajita Chicken, Flour Tortillas, Sour Cream, Diced Tomatoes, Cheddar Cheese and Fire Roasted Tomato Salsa Mexican Rice GF/DF

Sautéed Chayote Squash GF/DF/V

Refried Beans GF/VEG

POSTRE (DESSERTS)

Cajeta Cheesecake

Double Chocolate Cake with Shaved Mexican Chocolate

Pineapple Upside Down Cake

\$59.00 per person

FLORIDA PANHANDLE PICNIC

BIG BEND GARDEN SALAD GF/VEG

Tossed Garden Greens Assorted Toppings to Include: Grapevine Tomatoes, Broccoli, Golden Pineapple, Shredded Jack Cheese and Chopped Egg, Creamy Parmesan Peppercorn and Mango Vinaigrette Dressings

CUCUMBER AND TOMATO SALAD GF/DF/V

GARDEN PASTA SALAD DF/V

ENTRÉES

SOUTHERN STYLE CRISPY FRIED CHICKEN, GRILLED HAMBURGERS AND HOT DOGS*

BBQ Sauce, Sliced Cheese, Mayonnaise, Mustard, Ketchup, Relish, Sliced Tomatoes, Sliced Sweet Onion, Lettuce, Pickles, Assorted Sandwich Breads

DESSERTS

Key Lime Pie, Mandarin Orange Cake and Chocolate Cake

\$58.00 per person

*Poolside Grill at \$150.00 per grill.

TASTE OF ITALY

Includes Assorted Italian Rolls and Butter

CAESAR SALAD VEG

Crisp Romaine Lettuce, Sliced Banana Peppers, Roma Tomatoes, Crunchy Croutons, Shaved Parmesan and our Signature Caesar Dressing

BOCCONCINI MOZZARELLA, BABY HEIRLOOM TOMATOES AND FRESH BASIL SALAD GF/VEG

BABY SHRIMP AND GRILLED FENNEL SALAD DF

ENTRÉES

ROASTED CHICKEN CACCIATORE GF/DF

Tomatoes, Herbs, Mushrooms and Onions

HERB MARINATED BEEF SIRLOIN GF

Roasted Shallots and Gorgonzola

TUSCAN AGLIO AND OLIO VEG

Cavatappi Pasta with Garlic Aioli Sauce

ROASTED VEGETABLE MEDLEY GF/DF/V

DESSERTS

Chocolate Chip Cannoli, Tiramisu and Italian Rum Cake

\$58.00 per person

Add: Rosen Perfect Pizza* at \$4.00 per person

Italian Vegetable, Plain Cheese and Deluxe

(A healthy alternative with lower fat, lower sodium, honey whole wheat crust and 0 grams trans-fat.)

*Attendant Fee at \$150.00 per station

LUNCH

All prices are subject to 26% taxable service fee and 6.5% sales tax. V=Vegan, Veg=Vegetarian, GF=Gluten Free, DF=Dairy Free

LUNCHEON BUFFETS

7/24

PLAZA DAYS LUNCHEON BUFFET

SALAD OF MIXED FIELD GREENS

With Assorted Toppings to Include: Dried Cranberries, Grape Tomatoes, Shredded Cheddar, Shoestring Carrots and Crunchy Croutons with Chef's Choice of Two Dressings

GARDEN VEGETABLE PASTA SALAD DF/VEG

EURO CUCUMBER AND PLUM TOMATO SALAD GF/DF/V

with Pickled Red Onions in Vinaigrette

ENTRÉE CHOICES:

- Pan Seared Mahi-Mahi with Tamarind Honey Glaze and Tropical Fruit Salsa GF/DF
- Oat Crusted Salmon with Berry Beurre Blanc and Baby Arugula GF
- Oven Roasted Chicken with Cilantro-Citrus Barbecue and Roasted Corn Relish GF/DF
- Herb Roasted Chicken with Wild Mushroom Ragout GF/DF
- Sliced Sirloin of Beef with Rosemary Au Jus, Wild Mushrooms and Onions GF/DF
- Grilled Chimichurri Skirt Steak GF/DF
- Pan Seared Pork Loin with Guava Glaze GF/DF
- Cantonese Pork Ribs GF/DF
- Vegetable Lasagna VEG
- Roasted Butternut Squash with Kale and Toasted Ancient Grains V/DF

FARMER'S MARKET VEGETABLES GF/DF/V

SAVORY HERB RICE GF/DF

CHEF'S DAILY DESSERT (3) SELECTION(S)

TWO ENTRÉES: \$59.00 per person

THREE ENTRÉES: \$64.00 per person

MOM'S COUNTRY KITCHEN

TOSSED GARDEN GREENS GF/DF

With Assorted Toppings to Include: Cucumbers, Shoestring Carrots, Bacon Bits, Baby Tomatoes, Creamy Peppercorn and Italian Dressings

COLE SLAW GF/VEG

THREE POTATO SALAD GF/VEG

ROSEN PLAZA CITY CENTER CAFÉ

Low Carb-Centric

HARICOT VERT SALAD

Tender Baby Green Beans with Vinaigrette

ORGANIC SUPER SLAW SALAD GF/DF/V

Dried Pineapple, Blueberries and Tofu tossed with Vidalia Onion Vinaigrette

BABY GEM LETTUCE PLATTERS GF/VEG

Crumbled Bleu Cheese, Candied Walnuts and Grape Tomatoes
EVOO and Red Wine Vinegar to Drizzle

ENTRÉES

GRILLED FLANK STEAK CHIMICHURRI GF/DF

POACHED SALMON GF

Citrus Beurre Blanc
Over Spinach and Smoky Quinoa

CURRIED CHICKPEA AND SWEET POTATO STEW GF/DF/V

ROASTED CAULIFLOWER "RICE" GF/DF/V

FARMER'S MARKET VEGETABLES GF/DF/V

Broccolini, Butternut Squash, Sweet Peppers, Parisian Carrots and Kale

DESSERTS

Assorted Mini Dessert Selection
Fresh Seasonal Fruit and Berry Display
\$62.00+ per person

ENTRÉES

MOM'S MEATLOAF

Roasted Shallot Gravy

SOUTHERN CRISPY FRIED CHICKEN

Macaroni and Cheese VEG
Buttermilk Mashed Potatoes VEG
Green Beans, Julienne Carrots and Roasted Pearl Onions GF/DF/V
Corn Bread

SOUTHERN SWEETS

Warm Peach Cobbler, Apple Crumble Pie and Southern Pecan Pie
Sweet Iced Tea and Lemonade
\$58.00 per person

LUNCH

All prices are subject to 26% taxable service fee and 6.5% sales tax. V=Vegan, Veg=Vegetarian, GF=Gluten Free, DF=Dairy Free

LUNCHEON BUFFETS

7/24



DINNER

DINNER ENTRÉES

Dinner Entrées are served with: Choice of Salad, Chef's Daily Fresh Vegetables, Dinner Rolls and Butter, Choice of Dessert, a selection of Teavana® Herbal Teas and Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee

Groups with fewer than 25 guests are subject to a \$125.00 service charge. A Minimum Guarantee of 10 guests required.

ROSEMARY MOJITO CHICKEN ^{GF/DF}

Free-Range Breast of Chicken spiced with Chili, Cumin and Garlic with Rosemary Lime Sauce
Crushed New Potato Tostones
\$65.00 per person

DIJON CRUSTED BREAST OF CHICKEN

Chive Beurre Blanc
Five-Grain Risotto
\$65.00 per person

PAN ROASTED BREAST OF CHICKEN ^{DF}

Lemon and Caramelized Onion
Vegetable Couscous
\$65.00 per person

CHICKEN FLORENTINE ^{GF}

Free-Range Breast of Chicken topped with Spinach, Pine Nuts and Smoked Mozzarella
Olive Oil and Rosemary Roasted Fingerling Potatoes
\$67.00 per person

PAN SEARED FILLET OF SALMON ^{GF}

Santa Fe Spiced Fillet, Cilantro-Lime Butter
Herbed Risotto
\$69.00 per person

PAN SEARED FILLET OF RED SNAPPER ^{GF}

Fillet of Red Snapper Pan Seared and Served with Paella Style Quinoa
\$71.00 per person

GRILLED RIB EYE STEAK, AU JUS ^{GF}

Horseradish Mashed Yukon Gold Potatoes
\$80.00 per person

CINNAMON COFFEE RUBBED PORK LOIN ^{GF}

Sliced Cinnamon and Coffee Rubbed Pork Loin with Nib Mole Sauce
Served with Mascarpone Polenta and Haricot Verts
\$78.00 per person



GRILLED FILET MIGNON ^{GF}

Red Wine Reduction
Jack's Potatoes
\$86.00 per person

DUO ENTRÉE SELECTIONS

GRILLED PETITE FILET MIGNON AND BAKED JUMBO GULF SHRIMP ^{GF}

Black Truffle Sauce
Creamy Mascarpone Polenta
\$92.00 per person

PAN SEARED BREAST OF CHICKEN AND BOURBON BRAISED SHORT RIB OF BEEF

Natural Jus
Herbed Risotto
\$90.00 per person

PETITE FILET OF BEEF AND FILLET OF SEA BASS

Fillet of Beef
Wild Mushroom Sauce
Pan Seared Fillet of Sea Bass
Saffron Beurre Blanc
Roasted Baby Yukon Gold Potatoes
\$99.00 per person

SALAD SELECTION

BAY HILL SALAD GF/VEG

Gourmet Baby Greens, Crumbled Bleu Cheese, Ripe Olives, Grape Tomatoes and Endive

CAESAR SALAD

Hearts of Romaine, Focaccia Croutons tossed with our Signature Caesar Dressing and Shaved Parmesan

CAPRESE SALAD GF/VEG

Mixed Field Greens, Heirloom Tomatoes and Buffalo Mozzarella

ROSEN SALAD GF/VEG

Baby Arugula, Frisée and Radicchio with Roasted Pearl Onion and Toy Box Tomato Accompanied by Goat Cheese Flan and Blueberry Gelee

BABY SPINACH SALAD GF/DF/V

Tender Baby Spinach leaves tossed with Frisée Lettuce, Pancetta, Enoki Mushrooms, Carrots, Radishes and Heirloom Baby Tomatoes

FARMER'S MARKET SALAD GF/DF/V

Crisp Zellwood Iceberg and Baby Lettuce Mix with Vine Ripe Tomatoes, Seedless Cucumbers, Orange Segments and Florida Strawberries

DINNER SALAD DRESSINGS:

Choose one dressing for your event

Asian Sesame Ginger Dressing, Balsamic Vinaigrette Dressing, Creamy Blue Cheese Dressing, Classic Italian Dressing, Creamy Wasabi Dressing, Mango Pineapple Vinaigrette, Parmesan Peppercorn Dressing, Ranch Dressing, Raspberry Vinaigrette Dressing, Greek Vinaigrette Dressing, Zinfandel Vinaigrette Dressing



PLATED DINNER DESSERTS

CLASSICA NEW YORK CHEESECAKE

With Fresh Berries and Whipped Cream

AMARETTO MOUSSE CAKE

Moist Yellow Cake layered with Amaretto Cream, garnished with Chocolate Wand

DECADENT WHITE CHOCOLATE MOUSSE

With Fresh Berries

FRUIT AND BAVARIAN CREAM TART

FLOURLESS CHOCOLATE CAKE

With Whipped Cream and Chocolate Garnish

FRENCH CARAMEL CHEESECAKE

Rich, Creamy Cheesecake Finished with a French Caramel Top Whipped Cream and Raspberry

CHOCOLATE DECADENCE

Layers of Chocolate Mousse and Rich Chocolate Ganache Whipped Cream, Chocolate Garnish

FLORIDA KEY LIME PIE

Authentic Key Lime Pie Whipped Cream and Candied Lime

For Guests with special dietary needs, please consult with your catering professional for options.

DINNER BUFFETS

Dinner Buffets include Assorted Dinner Rolls with Butter, a selection of Teavana® Teas, Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee

Buffets require a minimum of 50 guests. Fewer than 50 guests, add \$9.00 per person. Groups of 25 and under, add \$125.00 labor fee.

FARM TO TABLE

Includes Warm Artisan Rolls with Sweet Butter

SPINACH SALAD ^{VEG}

Tender Spinach with Field Strawberries, Baby Heirloom Tomatoes, Candied Pecans and Crumbled Bleu Cheese
Raspberry Vinaigrette and Balsamic Vinaigrette Dressings

STIR FRIED GREEN BEAN AND TOFU SALAD ^{GF/DF/V}

BROCCOLINI PANCETTA AND AGED WHITE CHEDDAR SALAD ^{GF}

ENTRÉES

BRAISED BEEF SHORT RIB ^{DF}

Wild Mushroom Ragout

OVEN BAKED FLORIDA GROUPER ^{GF}

Cilantro-Lime Sauce

PAN SEARED CHICKEN ^{GF/DF}

Free-Range Breast of Chicken over warm Arugula and Fava Beans

GARLIC MASHED POTATOES ^{GF/VEG}

CHEF'S MARKET HERB ROASTED VEGETABLES ^{GF/DF/V}

DESSERTS

Angel Food Cake with Fresh Strawberries and Whipped Cream,
Black Forest Cake, Salted Caramel Cheesecake

\$79.00 per person

PLAZA DINNER BUFFET

SALAD STATION

Selection of Baby Lettuces, Sliced Cucumbers, Shoestring Carrots, Candied Pecans, Shredded Cheddar, Chopped Egg & Toasted Croutons with Ranch Dressing and Fat-Free Zinfandel Vinaigrette

TABBOULEH ^{GF/DF/V}

With Roasted Cremini Mushrooms, Parsley and Kalamata Olives

MARINATED GRILLED ASPARAGUS AND BABY HEIRLOOM TOMATO SALAD ^{GF/DF/V}

ENTRÉE CHOICES:

- Baked Wild Cod with Fennel Cream and Tomato Sauce ^{GF}
- Pan Seared Salmon with Lemon Caper Cream Sauce ^{GF}
- Moroccan Chicken Tagine ^{GF/DF}
- Rotisserie Chicken with Cilantro Cream Sauce ^{GF}
- Herb Crusted Strip Loin of Beef With Caramelized Onion and English Peas ^{GF/DF}
- Guava Barbecue Braised Beef Ribs ^{GF/DF}
- Pan Seared Pork Tenderloin with Pumpkin Seed Pesto and Wild Cherry Ragu ^{GF/DF}
- Grilled Pork Loin with Whole Grain Mustard and Shallot Sauce ^{GF}
- Ricotta Moussaka (Traditional Greek Dish) with Tomatoes and Eggplant ^{VEG}

ROASTED BRUSSEL SPROUTS, BUTTERNUT SQUASH AND PEARL ONIONS

DESSERTS

Chef's Selection of Cakes, Pies and Mini Desserts

CHOICE OF 2 ENTRÉES – \$70.00 PER PERSON

CHOICE OF 3 ENTRÉES – \$74.00 PER PERSON

CHOICE OF 4 ENTRÉES – \$79.00 PER PERSON

AN ASIAN OCCASION

MIXED GREENS ^{VEG}

With Mandarin Oranges, Fried Wontons and Ginger-Soy Vinaigrette

JASMINE RICE SALAD ^{GF/DF}

With Szechuan Shrimp

PULLED CHICKEN SALAD ^{GF/DF}

With Cabbage, Carrots and Peanuts

DUCK PANCIT (RICE NOODLE SALAD) ^{GF/DF}

ENTRÉES

MONGOLIAN BEEF AND PEPPERS ^{GF/DF}

BAMBOO COCONUT CURRY CHICKEN ^{GF/DF}

CANTONESE PORK RIBS ^{GF/DF}

WOK STYLE VEGETABLES ^{GF/DF/V}

VEGETARIAN FRIED RICE ^{GF/DF/VEG}

DESSERTS

Coconut Cake, Mango Cheesecake

Tropical Fruit Salad with Coconut Milk and Ginger

Eight Treasure Rice Pudding

\$78.00 per person

Add 3 pieces of Sushi per person

\$18.00 per person



PACIFIC ISLANDER BUFFET

Includes Coconut Rolls and Grain Sticks with Sweet Butter

GRILLED PINEAPPLE COLESLAW

LANAI SALAD STATION* ^{GF/DF}

Artisan Lettuce, Smoked Bacon, Pineapple, Water Chestnuts, Cucumber and Tomato

Tossed with Mango Pineapple Vinaigrette

LOMI LOMI CHICKEN SALAD ^{GF/DF}

Togarashi Spiced Miso Marinade, Tomatoes, Onions, Bean Sprouts and Watermelon Radish

ENTRÉES

NORTH SHORE PAN SEARED MAHI MAHI ^{DF}

Ginger Roasted Shiitake Mushrooms

Root Beer Hoisin Vinaigrette

BRAISED SHORT RIB ^{DF}

Mango Wasabi Drizzle

WHOLE ROASTED SUCKLING PIG DISPLAY* ^{GF/DF}

Seasoned Kalua Pork, Kona Coffee BBQ Sauce

OLD SCHOOL HULI HULI CHICKEN ^{GF/DF}

Marinated with Ginger, Sherry, Brown Sugar, Gluten-Free Soy and Tomatoes

WOK STYLE VEGETABLES ^{DF/V}

Chef's Fresh Vegetables with Spinach, Bamboo Shoots, Ginger and Garlic

SLICED SWEET POTATOES ^{VEG}

Baked with Brown Sugar, Honey and Macadamia Nut Streusel

KAFFIR LIME JASMINE RICE ^{GF/DF/V}

DESSERTS

Coconut Kahlua Flan, Pina Colada Cheesecake

Pineapple Upside Down Cake, Mini Tropical Cupcakes

\$93.00 per person

**\$150.00 Attendant/Carving Fee per station applies*

DINNER

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DINNER BUFFETS

7/24

EVERGLADES BARBECUE

Includes Cornbread Jalapeño Muffins

BABY ICEBERG LETTUCE PLATTERS GF/VEG

Candied Walnuts, Crumbled Bleu Cheese, Grape Tomatoes
Creamy Caesar and Italian Vinaigrette dressings

THREE POTATO SALAD GF/VEG

KEY WEST COLE SLAW GF/VEG

Shredded Cabbage, Golden Pineapple, Raisins, Buttermilk Dressing

ENTRÉES

BUTCHER BLOCK CHICKEN GF/DF

Roasted on-the-bone with Pineapple BBQ Sauce

GRILLED SWORDFISH STEAKS GF

Jack's Steak Butter Sauce, Mango Salsa

CARVING STATION*

BEEF BRISKET DF

Slow smoked with 3NINE Barbeque Sauce, Coconut Brioche Rolls

HERB GRILLED ZUCCHINI AND PLUM TOMATOES GF/DF/V

BACKWOODS PINTO BEANS GF/DF/V

Scented with Molasses

BAKED SWEET POTATO MASH GF/VEG

Organic Bourbon Maple Syrup

DESSERTS

Southern Bourbon Chocolate Cake

Florida Key Lime Pie, Reese's® Peanut Butter Pie

\$82.00 per person

ITALIAN FEAST

Includes Warm Breadsticks

MEDITERRANEAN SALAD VEG

With Iceberg, Romaine, Radicchio, Frisée, Kalamata Olives, Artichoke Hearts, Roasted Peppers, Red Onions, Capers, Feta Cheese, Cucumbers, and Tomatoes
Lemon Thyme Vinaigrette and Balsamic Vinaigrette

TOMATO MOZZARELLA SALAD VEG

GRILLED PORTOBELLO AND ASPARAGUS SALAD V

ENTRÉES

PAN-SEARED STRIP LOIN OF BEEF DF

Italian Salsa Verde

WILD MUSHROOM CHICKEN MARSALA DF

HALIBUT PICCATA

RATATOUILLE V

CREAMY MASCARPONE POLENTA VEG

GNOCCHETTI PASTA VEG

Tomato Basil Cream Topped with Grated Parmesan

DESSERTS

Italian Rum Cake, Tiramisu,

Hazelnut Nutella Cake, Amaretto Cheesecake

\$80.00 per person

*\$150.00 Attendant/Carving Fee per station applies

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DINNER BUFFETS

7/24



RECEPTION

COLD HORS D'OEUVRES

Prices are per piece, 50-piece minimum each

VEGETARIAN

Fresh Mozzarella Shot, Heirloom Tomatoes, Balsamic, EVOO GF/VEG	\$6.25 ea.
Cucumber and Dill Cream Cheese Finger Sandwich on 7-Grain Bread VEG	\$6.00 ea.
Curried Egg Salad Finger Sandwich on Rye Bread VEG/DF	\$6.00 ea.
Lemon Herb Ricotta Tartlet with Asparagus VEG.....	\$6.25 ea.
Individual Ranch Crudit� Shots VEG/GF.....	\$6.25 ea.
Honey Goat Cheese, Raspberry Pecan Tartlet VEG	\$6.25 ea.

FROM THE SEA

Sushi, to include California Roll GF	\$7.00 ea.
Sushi, Assorted Rolls and Nigiri GF/DF.....	\$8.00 ea.
(Accompanied by Soy Sauce, Pickled Ginger and Wasabi)	
Jumbo Shrimp Cocktail Shots, Cocktail Sauce and Lemon GF/DF	\$7.00 ea.
Jumbo Shrimp on Ice, Cocktail Sauce and Lemon GF/DF.....	\$6.75 ea.
Smoked Salmon on Cream Cheese Pita Point, Red Onion, Caper	\$6.50 ea.
3NINE Tuna Poke Shot DF.....	\$6.75 ea.

MEAT AND POULTRY

West Indian Curried Chicken Salad on Mini Naan Round	\$6.25 ea.
Filet Mignon Crostini with Creamy Horseradish Sauce.....	\$6.25 ea.
Pineapple Ham Profiterole	\$6.25 ea.

Butler service available at \$75.00 per server up to two hours, additional hours at \$35.00 per hour, per butler.



HOT HORS D'OEUVRES

VEGETARIAN

Goat Cheese and Honey Phyllo Triangle VEG	\$6.25 ea.
Herbed Cheese Stuffed Mushroom VEG	\$6.25 ea.
Pimento Mac and Cheese Fritter VEG	\$6.25 ea.
Vegetable Samosa V.....	\$6.00 ea.
Mini Jalapeno Cheese Arepa VEG	\$6.00 ea.
Vegetable Spring Rolls with Duck Sauce V.....	\$6.00 ea.
Pakora (Indian Spiced Vegetable Fritter) V/GF	\$6.00 ea.
Fig and Mascarpone Phyllo Purse VEG	\$6.25 ea.
Mini Tuscan Ratatouille Tart VEG	\$6.25 ea.

FROM THE SEA

Bacon-Wrapped Citrus Cilantro Scallop GF/DF	\$6.50 ea.
BBQ Shrimp and Grits GF/DF.....	\$6.50 ea.
Crispy Shrimp Tempura, Sweet Thai Chili Sauce DF	\$6.50 ea.
Volcano Crab Rolls with Sriracha Mayonnaise DF.....	\$6.50 ea.
Shrimp and Andouille Sausage Kabobs GF/DF.....	\$6.50 ea.

MEAT AND POULTRY

BBQ Pulled Pork Biscuits DF	\$6.50 ea.
Mini Beef Wellington	\$6.25 ea.
Marrakesh Chicken Bite Skewer GF/DF.....	\$6.50 ea.
Mini Angus Beef Cheeseburger Slider	\$6.25 ea.
Reuben Spring Rolls with 1000 Island Dressing	\$6.25 ea.
Buffalo Chicken Spring Roll with Bleu Cheese Dressing	\$6.25 ea.
Chili Lime Chicken Kabob GF/DF	\$6.25 ea.
Chicken Ropa Vieja Empanada DF	\$6.50 ea.
Maple and Peppercorn Pork Belly Skewer GF/DF.....	\$6.50 ea.
Smoked Candied Bacon Jam Tart.....	\$6.50 ea.
Wagyu Meatball Wrapped in Nitrate Free Bacon DF	\$6.50 ea.

Butler service available at \$75.00 per server up to two hours, additional hours at \$35.00 per hour, per butler.



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HORS D'OEUVRES

DISPLAYS

These items are designed to be ordered in conjunction with additional menu selections to enhance your function.

SPANISH TAPAS – PRESENTED IN BOWLS AND PLATTERS

Roasted Asparagus with Prosciutto, Shrimp with Orange Watercress Salad
Long Stem Artichokes with Grape Tomatoes and Shaved Manchego Cheese
Chorizo Sausage with Roasted Peppers and Toasted Almonds
Roasted Portabella Mushroom Slivers in Raspberry Vinaigrette
Artisan Rolls and Flatbread Crackers
\$18.00 per person (25-person minimum)

DELUXE ANTIPASTO

An Elegant Assortment of Imported Italian Meats and Cheeses Garnished with Olives and Vegetable Jardinière
Assortment of Crackers and Flatbread
\$19.50 per person (25-person minimum)

PLAZA DESSERT SAMPLING

Assorted Dessert Shots
Macarons and Petit Fours
\$16.50 per person (based on 3 pieces per person)

INTERNATIONAL AND DOMESTIC CHEESES ^{VEG}

Chef's Selection of Local and Artisan Cheeses garnished with Fresh Fruit
Gourmet Assorted Crackers and Flatbreads
\$18.00 per person (25-person minimum)

SNACKS ^{VEG}

Sour Cream Spinach Dip, Onion Dip, Tahini Hummus, Gourmet Cracker Assortment, Tortilla Chips, Potato Chips, Mini Naan Rounds
\$15.00 per person (25-person minimum)

MARKET OF FRESH RAW VEGETABLES ^{GF/V}

With Creamy Ranch and Tahini Hummus Dips
\$15.00 per person (25-person minimum)

FRESH FRUIT SPECTACULAR ^{GF/V}

An array of Sliced Cantaloupe, Honeydew, Watermelon, Pineapple, Seedless Grapes and Seasonal Berries with Honey Yogurt Dip
\$15.00 per person (25-person minimum)

ASIAN CRUDO DISPLAY

3NINE Tuna Poke Shots, Salmon and Cream Cheese Roll, California Roll and Vegetable Roll
Soy Sauce, Pickled Ginger, Wasabi
Served with Chopsticks
\$28.00 (4 pieces per person)

CHEF STATIONS

Chef Stations are designed to be ordered in conjunction with additional menu selections to enhance your function. Up to two hours of service provided.
Carver or Attendant is required at \$150.00 per station.

ROAST PRIME RIB OF BEEF

Assorted Rolls, Horseradish Cream, Dijon Mustard and Mayonnaise
\$850.00 each
(Serves approximately 40 guests)

CARIBBEAN JERK SPICED PORK STEAMSHIP ^{DF}

Assorted Rolls, Mustard and Mayonnaise and Fresh Mango Salsa
\$825.00 each
(Serves approximately 60 guests)

ROAST TURKEY ^{DF}

Assorted Rolls, Dijon Mustard, Mayonnaise and Cranberry Sauce
\$450.00 each
(Serves approximately 40 guests)

ROASTED WHOLE RED SNAPPER ^{GF/DF}

Ginger-Garlic Marinade
\$575.00 each
(Serves approximately 25 guests; maximum 250 guests)

GRILLED TENDERLOIN OF BEEF

Creamy Horseradish Sauce, Dijon Mustard, Mayonnaise and Assorted Mini Rolls
\$695.00 each
(Serves approximately 25 guests)

MASHED POTATO BAR

Maple Sweet & Yukon Gold Mashed Potatoes with Toppings of Cinnamon Sugar, Candied Pecans, Crumbled Bleu Cheese, Smokehouse Bacon, Cheddar Cheese, Chopped Scallions and Sour Cream
\$17.50 per person
(25-person minimum)

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RECEPTION

DISPLAYS & CHEF STATIONS

PASTA BAR ^{VEG}

Tricolor Cheese Tortellini with Pesto Alfredo Sauce
Vesuvius Pasta with Roma Tomato Basil Sauce
Cracked Black Pepper and Shaved Parmesan with Warm Italian Breadsticks
\$21.00 per person
(25-person minimum)

ASIAN STIR FRY ^{DF}

Chicken and Shrimp Tossed with Wok Style Vegetables, Lo Mein Noodles and Sweet Thai Chile Sauce
\$23.00 per person
(25-person minimum)

SOUTHERN DESSERT EXPERIENCE

BUILD YOUR OWN SHORTCAKE

Warm Biscuits, Fresh Strawberries, Strawberry Sauce
Fresh Whipped Cream

DECONSTRUCTED PEACH COBBLER

Honey Roasted Fresh Peaches served over Vanilla Ice Cream or Warm Biscuits
Topped with Fresh Whipped Cream and Cinnamon Sugared Pecans

MINI KEY LIME TARTS

COFFEE, TEA AND DECAFFEINATED COFFEE

\$27.00 per person
(25-person minimum)



RISOTTO STATION ^{GF}

Herbed Risotto with Parmesan Cheese, Smokehouse Bacon, Chicken, Shrimp,
Green Peas and Chopped Scallions
\$20.00 per person
(25-person minimum)

TWISTED TACOS

Short Rib Taco
Pickled Vegetables, Feta Cheese
Green Chile Crema
AND
Carnita Chicken Tacos GF
Manchego Cheese and Black Bean Salsa
All Served on Warm Corn Tortillas GF
\$23.00 per person
(25-person minimum)



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CHEF STATIONS

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RECEPTION PACKAGES

Up to two hours of service provided. Butler service available at \$75.00 per server up to two hours, additional hours at \$35.00 per hour, per butler.

PLATINUM

SPANISH TAPAS – PRESENTED IN BOWLS AND PLATTERS

Roasted Asparagus with Prosciutto, Shrimp with Orange Watercress Salad
Long Stem Artichokes with Grape Tomatoes, & Shaved Manchego Cheese
Chorizo Sausage with Roasted Peppers and Toasted Almonds
Roasted Portabella Mushroom Slivers in Raspberry Vinaigrette
Artisan Rolls and Flatbread Crackers

FRESH FRUIT SPECTACULAR ^{GF/VEG}

An array of Sliced Cantaloupe, Honeydew, Watermelon, Pineapple, Seedless Grapes and Seasonal Berries with Honey Yogurt Dip

ASIAN CRUDO DISPLAY

3NINE Tuna Poke Shots, Salmon & Cream Cheese Roll, California Roll and Vegetarian Roll
Soy Sauce, Pickled Ginger, Wasabi
Served with Chopsticks

FROM THE CHAFERS

Chili-Lime Chicken Kabob GF
Goat Cheese and Honey Phyllo Triangle VEG
Bacon-Wrapped Citrus Cilantro Scallop GF/DF
BBQ Pulled Pork Biscuit

CARVING STATION* – GRILLED TENDERLOIN OF BEEF

Horseradish Cream, Dijon Mustard and Mayonnaise with Assorted Mini Rolls

PASTA BAR*

Tricolor Cheese Tortellini with Pesto Alfredo Sauce
Vesuvius Pasta with Roma Tomato Basil Sauce
Cracked Black Pepper and Shaved Parmesan with Warm Italian Breadsticks

\$92.00 per person (12 pieces per person)

**Carver/Attendant required at \$150.00 per station*

A Minimum Guarantee of 40 guests required.

GOLD

MEDITERRANEAN ANTIPASTO

Sliced Italian Prosciutto, Salami, Giardiniera Vegetables, Smoked Gouda, Fresh Mozzarella, Crumbled Feta, Spiced Olive Salad, Peppadews, Gorgonzola, Pesto Marinated Roma Tomatoes, Crackers and Grissini

FRESH FRUIT SPECTACULAR ^{GF/V}

An array of Sliced Cantaloupe, Honeydew, Watermelon, Pineapple, Seedless Grapes and Seasonal Berries with Honey Yogurt Dip

FROM THE CHAFERS

Shrimp and Andouille Sausage Kabobs GF/DF
Marrakesh Chicken Bite Skewers GF
Herbed Cheese Stuffed Mushrooms VEG
Maple and Peppercorn Pork Belly Skewer GF/DF

CARVING STATION* – ROASTED STRIP LOIN OF BEEF

Assorted Mini Rolls, Horseradish Cream, Dijon Mustard and Mayonnaise

\$70.00 per person (10 pieces per person)

**Carver required at \$150.00 per station*

A Minimum Guarantee of 25 guests required.

SILVER

FARMER'S MARKET OF FRESH RAW VEGETABLES ^{GF/VEG}

Creamy Ranch and Tahini Hummus Dips

INTERNATIONAL AND DOMESTIC CHEESES ^{VEG}

Chef's Selection of Local and Artisan Cheeses garnished with Fresh Fruit
Gourmet Assorted Crackers and Flatbreads

FROM THE CHAFERS

Mini Beef Wellington
Vegetable Spring Rolls with Duck Sauce V
Coconut Chicken with Orange Horseradish Marmalade
Reuben Spring Rolls with 1000 Island Dressing

SNACKS

Onion Dip & Salsa with Tortilla Chips and Potato Chips
Mixed Nuts

\$56.00 per person (8 pieces per person)

A Minimum Guarantee of 25 guests required.



BAR SERVICE

BARTENDERS & FEES

A fee of \$150.00 per bartender is applicable whenever minimum beverage sales are less than \$750.00 per bar, for bars utilized up to two hours. Additional Hours, per Bartender at \$35.00 each. Bartenders are scheduled at an average of one (1) per 125 guests for host bars. Additional Bartenders subject to Bartender Fee.

When multiple bars are present, the Total Beverage Revenue is divided by \$750.00 to determine the applicable Bartender Fees. Labor fees will apply for all bars without food service \$75.00 per bar for up to two hours, \$35.00 per hour after two hours.

COCKTAILS

SPONSORED HOST BAR

Charged to Client per Drink.

Call Brands	\$10.00 ea.
Deluxe Brands	\$12.00 ea.
Select Wines	\$9.00 ea.
Premium House Wine	\$10.00 ea.
Domestic Beer – Budweiser®/Bud Light®	\$8.50 ea.
Microbrew – Alligator Drool® (Florida-Brewed exclusively for Rosen Hotels & Resorts)	\$9.50 ea.
Imported Beer – Heineken®	\$9.50 ea.
Liqueurs, starting from	\$12.00 ea.
Soft Drinks	\$6.00 ea.
Mineral and Sparkling Water	\$6.50 ea.

OPEN BAR

All prices are per person

COCKTAILS, HOUSE WINES, DOMESTIC AND IMPORTED BEER, SOFT DRINKS, WATERS

Client is charged per person, based on Guaranteed Attendance or Actual Attendance, whichever is greater.

A Minimum Guarantee of 35 guests required.

CALL BRANDS

First Hour	\$29.00 ea.
Each Additional Hour	\$11.00 ea.

DELUXE BRANDS

First Hour	\$39.00 ea.
Each Additional Hour	\$13.00 ea.

COMPLETE PACKAGES

All prices are per person.

Four (4) continuous hours including Unlimited Cocktails and House Wine with Dinner.

Minimum Guarantee of 35 guests required.

Call Brands	\$55.00
Deluxe Brands	\$70.00

BEER, WINE AND SODA

All prices are per person.

Domestic and Imported Beer, Cabernet Sauvignon, Chardonnay, White Zinfandel, Assorted Soda and Bottled Water

First Hour	\$27.00
Each Additional Hour	\$9.00

SODA

All prices are per person.

First Hour	\$12.00
Each Additional Hour	\$6.00

SPECIALTY WINE SELECTIONS

Available upon request.

CHAMPAGNE

J. Rogett, Brut	\$42.00
Moët & Chandon®, Imperial	\$160.00

PREMIUM HOUSE WINE

Cabernet Sauvignon, Chardonnay and White Zinfandel

750 ml	\$49.00
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HOUSE WINE

Cabernet Sauvignon, Chardonnay and White Zinfandel

750 ml	\$42.00
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COCKTAIL PUNCHES

Champagne Punch	\$84.00 gal
Mimosa	\$89.00 gal
Tropical Rum Punch	\$99.00 gal
Non-alcoholic Golden Punch	\$60.00 gal

All prices are subject to 26% taxable service fee and 6.5% sales tax. V=Vegan, Veg=Vegetarian, GF=Gluten Free, DF=Dairy Free



POLICIES & PROCEDURES



POLICIES & PROCEDURES

All reservations and agreements for Banquet Event Orders as scheduled/contracted are made upon, and are subject to, the rules and regulations of Rosen Plaza and are subject to said rules under the following conditions.

BANQUET SERVICE CHARGE

A taxable service charge of 26% and 6.5% sales tax are added to all function charges to include food and beverage, meeting room rental, audio-visual, etc., subject to change.

GUARANTEED ATTENDANCE

Rosen Plaza requires the Customer to submit by email an expected number of guests for each scheduled event, ten (10) working days prior to all Food and Beverage Functions, to allow for adequate staffing and food preparation.

Guaranteed attendance figures for all private functions must be communicated to the Hotel's Convention Services/Catering Department by 12:00 noon, seventy-two (72) hours (three working days) prior to the date of each function. Guaranteed attendance for events on Saturday, Sunday and Monday are due by 12:00 p.m. (EST) on the preceding Wednesday. This figure will be considered a guaranteed attendance not subject to reduction and represents a minimum number of attendees for which the hotel will charge. If the Hotel Convention Services and Catering Department does not receive an updated number of attendees by the previously stated deadline, the projected number reflected on the Banquet Event Order (BEO) will be considered the guaranteed attendance. The group will be charged this established guarantee, or the actual number of attendees, whichever is greater. To avoid penalty charges, the guaranteed attendance must meet the minimum Food & Beverage Revenue requirements detailed previously. The Hotel cannot be responsible for identical services to more than 5% over the guaranteed attendance up to 500 guests and 3% over guaranteed attendance in excess of 500 guests. Groups with less than 25 guests for any plated or buffet function are subject to a \$125 service fee. Under no circumstances may the guaranteed guest count be eighty percent (80%) or less than the expected number of guests without the consent of Hotel, which consent may be withheld at Hotel's sole discretion. Patron may not specify a number of attendees less than the tentative number of guests in order to avoid the Cancellation Clause. To avoid penalty charges, the guaranteed attendance must meet the minimum Food & Beverage Revenue requirements detailed previously.

If a Pre-Set is required for any course served at a banquet function, the hotel will pre-set based on the guaranteed number of people. Any additional Pre-Set requests will be charged at an additional fee.

SPECIAL MEALS

Dietary needs for health or religious reasons must be specified on the Banquet Event Order and included in the overall guarantee. Any additional special meals ordered after the guarantee has been submitted will be charged over and above the guarantee at the prevailing menu price.

Although we take very seriously our guests' dietary needs and concerns pertaining to food allergens, our guest facilities and kitchens are not allergen-free.

However, it is our goal, and we will make every effort, to avoid cross-contamination of products and ingredients in the food preparation and serving process.

LENGTH OF SERVICE

Customer agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as indicated on the BEO. Banquet prices are based on specified service hours, which are confirmed on the BEO. Extension of service beyond these parameters will result in additional fees.

BANQUET MINIMUMS & LABOR CHARGES

For functions with less than stated minimum attendance, the Hotel will charge a \$125.00 labor service fee. Designated guaranteed minimums will be enforced. To ensure food quality, buffet pricing is based on food service of two (2) hours or less and refreshment breaks are based on a maximum of one (1) hour. Additional charges will apply for extending hours of service. Service charges apply (\$35.00 per hour, per server) when event exceeds allotted timeframe. Refer to the Hotel's Banquet Menu for minimum attendance requirements, as well as the applicable charges should guaranteed number of guests be less than required minimums.

A service charge of \$150.00 per bartender is applicable whenever minimum beverage sales are less than \$750 per bar, for bars utilized for up to two (2) hours. Each additional hour will be charged at \$35.00 per bartender, per hour.

CONDUCT OF EVENT & DAMAGE

Customer undertakes to conduct the event in an orderly manner, in full compliance with applicable state and local laws, ordinances, regulations and Hotel rules. Customer assumes full responsibility for the conduct of all persons in attendance and for any damage done to any part of the Hotel premises during any such time premises are under control of Customer. Customer agrees to be responsible and reimburse Rosen Plaza for any damage done by the customer, customer's guests and contractors.

DECORATIONS

The customer is responsible for the removal of all decorations not provided by the Hotel; however, the use of confetti is not permissible. Due to the sensitivity of the Hotel's Fire Life Safety System, helium balloons are not permitted in the pre-function areas. If a balloon is released into the pre-function areas and/or ballroom ceiling area, fees will apply for its removal. Should the Fire Life Safety System be activated, it will result in a \$2,500.00 charge. Decorations, including ceiling draping, are available from the Hotel at a fee.

FOOD AND BEVERAGE

Due to legal liability and licensing restrictions for all food and beverage served on the premises, Rosen Plaza requires that only food and beverages purchased from the Hotel be served on the property. Rosen Plaza is the only licensed authority to sell and serve liquor for consumption on the premises. Florida law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. Rosen Plaza reserves the right to refuse alcohol service to anyone.

FUNCTION SPACE

Function rooms are assigned according to the anticipated contracted attendance. If there are fluctuations in the number of attendees, or alterations in room setups and meeting schedules, the Hotel reserves the right to accordingly reassign the banquet function rooms. Unless confirmed in signed contract, no function room is held on a 24-Hour Basis. The Hotel reserves the right to charge a service fee for setup of meeting rooms with extraordinary requirements. Revisions of meeting room setups while on-site and after room has been set up per contract will result in additional labor fees of \$250.00 per room charged to the group's master account. The setup change request must first be consulted with the group's Catering/Convention Services Manager prior to change occurring. The Hotel does not guarantee that event space not outlined on the contractual event agenda will be available.

OUTDOOR FUNCTIONS/INCLEMENT WEATHER POLICY

All catered food and beverages will be served using non-breakable dinnerware and glassware. Glass beverage containers are prohibited. Additional setup labor fees may apply.

Rosen Plaza reserves the right to make the final decision regarding outdoor functions. The decision to move the function to an indoor location will be made by 10:00 a.m., EST (for daytime events, the decision will be made by 6:00 p.m. the day prior) based on prevailing weather conditions and the local forecast for all evening functions. If any of the following conditions are present/forecasted the scheduled function will take place indoors:

- A weather forecast of 40% or more chance of precipitation
- Temperature below 65 degrees
- Wind gust in excess of 15 mph
- Lightning

OUTSIDE CONTRACTORS

The Hotel reserves the right to advance approval of all outside contractors hired for use by a conference/convention/social group. The Hotel will, upon reasonable notice, cooperate with outside contractors. Hotel facilities are available to outside contractors to the extent that their function does not interfere with the use and/or enjoyment of the facilities by other guests. All outside contractors must submit proof of insurance, engineering/electrical needs and Fire Department permits to the Hotel thirty (30) days prior to their setup. All rigging must be administered by Encore Audio Visual. Only Encore has access to the Hotel's sound board, therefore Encore reserves the right to charge outside audio visual vendors patch fees and, where applicable, labor fees accordingly for the use and maintenance of the Hotel's sound system. Smoking by outside contractors in the public areas, storage areas or on the loading dock of the Hotel is prohibited. The customer is responsible for any damage incurred by an outside contractor while in the customer's employ.

STORAGE

Customers or contractors cannot use Hotel public areas and service hallways for storage of supplies or equipment.

ELECTRICAL REQUIREMENTS

Power requirements for Rosen Plaza must be handled by the Hotel's in-house electrical provider, Encore Audio Visual. Additional costs will be charged to the group based on the necessary power requirements needed. Arrangements can be made through your Catering/Convention Services Manager.

TAX

In addition to the charges set forth in the Contract, Customer agrees to pay separately any and all federal, state, municipal or other taxes imposed on or applicable to the Contract or Banquet Event Order. By law, Florida sales tax (6.5%) is added to the total cost of the function, including service charge. Tax-exempt groups must provide a valid Florida Tax Exemption Certificate.

PACKAGE HANDLING

Inbound Shipments: The Hotel's Package Room, maintained by the Bell Captain, is available for the receipt, holding and delivery of small packages to the guests in its sleeping rooms and meeting spaces. All inbound packages will be weighed upon arrival, and handling charges will be assessed to the guest's room or Master Account when they are delivered. The Package Room is not available to store exhibits, pallets or large crates. All packages must be pre-approved for delivery by the Convention Services Manager, who will quote established handling/delivery fees. Due to limited storage, no shipment will be accepted earlier than five (5) days prior to the date required.

Outbound Shipments: RICOH Business Center, the on-site business center, handles all outbound shipments. Charges can be applied to the guest rooms or Master Account.

PARKING

Valet and Self-Parking are available for a fee by our on-site provider.

PAYMENT

Contracted deposit must be paid at the time of signing of agreement. Rosen Hotels & Resorts does not direct bill. Payment shall be made in full 10 days in advance of the function unless an alternate payment plan has been established to the satisfaction of the Hotel. The balance of the account is due and payable as determined by the Hotel Finance Department.

PRICES

The prices herein are subject to increase in the event costs of food, beverages or other costs of operation increase at the time of the function. 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 the customer shall have the right to terminate this agreement within seven (7) days after such written notice from the Hotel.

SECURITY

Hotel may require security guards to be provided at the Customer's expense. Security personnel are to coordinate with Hotel's regular security force. Security staff may be arranged directly with the hotel. Non-Hotel staff must provide a Certificate of Insurance to the Hotel prior to the event. The number of guards will be proportionate to the size and nature of the Event as determined by the Rosen Plaza.

LOST AND FOUND

Rosen Plaza does not accept any responsibility for the damage or loss of any merchandise or article left in the Hotel prior to, during or following the function.

SIGNS AND BANNERS

No signs or posters are permitted in the main Hotel Lobby. Signage in the meeting room areas will be permitted upon approval from the Catering/Convention Services Manager. Only one (1) sign in front of a meeting/function room is acceptable. Signage must be of professional quality and approved by the Hotel. No signs, posters, banners or printed material will be allowed to be pinned, taped or affixed in any way to doors, hard walls, air walls or ceilings. The Hotel's Banquet Setup Department, or rigging company, will assist with hanging banners/signs. Prices will vary based on location of item(s) and labor involved.

SMOKING

Proudly, Rosen Plaza is a smoke-free environment in all indoor public areas and guestrooms.

