

# Menus

## Event Guidelines 2021

### FOOD AND BEVERAGE MINIMUMS

FOUR POINTS BY SHERATON JACKSONVILLE BEACHFRONT REQUIRES A FOOD & BEVERAGE MINIMUM (THIS DOES NOT INCLUDE SPACE RENTAL, 21% SERVICE CHARGE OR 7 ½% SALES TAX).

### MENU SELECTIONS

FOOD & BEVERAGE MUST BE PURCHASED THROUGH FOUR POINTS BY SHERATON. OUR FOOD & BEVERAGE REPRESENTATIVE WILL ASSIST YOU IN CREATING MENUS THAT BEST FIT YOUR OCCASION. MENU SELECTION SHOULD BE COMPLETED ONE MONTH PRIOR TO EVENT. NO FOOD OR BEVERAGE, INCLUDING LIQUOR, MAY LEAVE THE HOTEL.

### TAXABLE SERVICES AND SALES TAX

A 21% TAXABLE SERVICE CHARGE AND 7 ½% SALES TAX WILL BE APPLIED TO SPACE RENTAL AND, ALL FOOD & BEVERAGE.

HOTEL WILL PROVIDE COMPLIMENTARY TABLES, CHAIRS, AND WHITE LINENS FOR TABLES

### OTHER CHARGES AND FEES

BARTENDER	PER BARTENDER, PER 3 HOURS, PER EVERY 75 GUESTS	\$150
CHEF ATTENDANT	PER CHEF, PER EVENT	\$100
SPACE RENTAL	BELUGA OR ORCA 900SQ FT	\$1,200
FOUR HOURS	ORCA & BELUGA 1,800SQ FT	\$2,200

(SPACE WILL BE AVAILABLE FOR SET UP 2-3 HOURS PRIOR TO EVENT START TIME)

OCEANFRONT COVERED PATIO (HALF or Full SPACE). \$++Based on event

Hotel Noise Curfew for Outdoor (i.e., Pool or Beach) is 9:00 PM

Due to limited parking on hotel property, any function attendees that are not staying at hotel must find alternative parking.

### WEATHER

FOUR POINTS BY SHERATON RESERVES THE RIGHT TO MOVE ANY EVENT DUE TO WEATHER. THE DECISION TO MOVE AN OUTDOOR EVENT TO INDOOR SPACE MUST BE MADE 4 HOURS PRIOR TO THE START TIME, AND IS BASED ON AVAILABILITY OF SPACE.

# Enhancements

## Display Stations Cold Minimum 25 ppl

(Served for 1 Hour)

### GARDEN VEGETABLE CRUDITE DISPLAY

ASSORTMENT OF FRESH GARDEN VEGETABLES SERVED WITH RANCH DIPPING SAUCE

\*ADD HERBED CUCUMBER BITES \$3

\*ADD HUMMUS ON PITA BITES \$3

\$15 PER PERSON

### SEASONAL FRESH FRUITS

GARNISHED WITH FRESH BERRIES AND YOGURT DIPPING SAUCE DISPLAY

\$16 PER PERSON

### ARTISIAN CHEESE AND FRUIT DISPLAY

A DISPLAY OF FRESH FRUITS, IMPORTED AND DOMESTIC CHEESES, ARTISIAN CRACKERS, FLAT BREADS, AND FRENCH BAGUETTE SERVED ALONG WITH A YOGURT DIPPING SAUCE.

\$20 PER PERSON

### ANTIPASTO DISPLAY

DISPLAY OF SHAVED PROSCIUTTO, CALABRESE SALAME, GRILLED ASPARAGUS, MARINATED ARTICHOKE HEARTS, FRESH MOZZARELLA, THINLY SLICED ASIAGO, GREEN & BLACK OLIVES, AND ARTISAN BREAD

\$20 PER PERSON

### DRIED FRUITS AND NUTS DISPLAY

DRIED FRUITS AND NUTS SURROUNDED BY HERBED GOAT CHEESE AND SERVED WITH ARTISAN CRACKERS AND FLATBREADS

\$19 PER PERSON

### SHRIMP COCKTAIL DISPLAY

DISPLAY OF FRESH COOKED SHRIMP SERVED WITH LEMON WEDGES, AND COCKTAIL SAUCE

\$29 PER PERSON

(ALL FOOD & BEVERAGE ARE PLUS 21% SERVICE CHARGE AND 7 ½% SALES TAX).

# Enhancements

## HORS D'OEUVRES Minimum 30 ppl

(Served for 1 Hour)

HORS D'OEUVRES CHOOSE (5) \*EACH ADDITIONAL \$4

PORK POT STICKERS    VEGETABLE SPRING ROLLS    VEGETABLE POT STICKERS

CHERRY TOMATOES FILLED W/CREAM CHEESE    SPAGHETTI & MEATBALL BITES

CAPRESE SALAD BITES    JALAPENO FILLED W/CREAM CHEESE; BACON SPRINKLED ON  
TOP

BARBEQUE MEATBALLS    SWEDISH MEATBALLS

PROSCIUTTO WRAPPED CHEESE FILLED DATES

STUFFED MUSHROOMS    SPINACH DIP BITES    GUACAMOLE BITES

BRUSCHETTA BITES    QUESADILLA BITES    MINI SLIDERS

\$25 Per Person

(ALL FOOD & BEVERAGE ARE PLUS 21% SERVICE CHARGE AND 7 ½% SALES TAX).

# Enhancements

## HORS D'OEUVRES 50 PIECE

CHILI LIME BAKED SHRIMP CUPS

WONTON CUPS, FILLED W/LIME SOUR CREAM, ARUGALA & TOPPED WITH SEASONED SHRIMP

\$225

MINI "MORE CRAB THAN CAKE" CRAB CAKES WITH MANGO CHUTNEY SAUCE \$225

CHICKEN TENDERS W/MANGO DIPPING SAUCE \$175

BACON WRAPPED SHRIMP \$225

BEEF BACON CHEESEBURGER SLIDERS \$200

BBQ COLESLAW PORK SLIDERS \$175

SILVER DOLLAR SANDWICHES WITH TUNA, CHICKEN, AND EGG SALAD \$125

AVOCADO BRUSCHETTA WITH BALSAMIC REDUCTION \$150

VEGAN CAULIFLOWER HOT WINGS WITH LIME / RANCH DIPPING SAUCE \$150

PROSCIUTTO WRAPPED CHEESE FILLED DATES \$125

(ALL FOOD & BEVERAGE ARE PLUS 21% SERVICE CHARGE AND 7 ½% SALES TAX).

# Platinum Buffet Package

30 Guests Minimum

**Appetizer** (Select three) \*Add \$4 pp additional selection

Antipasto Platter    Vegetable & Cheese Display (counts as 2)    Bacon & Cream Cheese Crack Dip  
Focaccia Barese    Cilantro Tomato Bruschetta    Artichoke Caprese Platter    Fruit Kabob  
Toasted Ravioli    Petit Sausage Quiche    Mini-Italian Meatballs    Creamy Artichoke Dip  
Marinated Mozzarella    Stuffed Asiago-Basil Mushrooms    Sausage & Peppers    Salsa & Chips

**Salads** (please select two)

Caesar Salad    Italian Tomato Cucumber Salad    Orzo and Zucchini Salad  
Insalata Caprese    Tri-Color Pasta Salad with Artichoke Hearts, Pepper and Black Olives

**Entrées** (please select two)

Chicken Parmesan    Grilled Jumbo Shrimp    Grilled Portobello Mushroom  
Grilled Salmon with Dill Sauce    Crab Cakes    Roast Beef    Lemon Chicken Piccata  
Cheese Tortellini with Shrimp, Scallops and Alfredo Sauce    Prime Rib Station++(market price)  
Chicken Cacciatore    Grilled Pork Loin    Vegetable Lasagna  
Shrimp Scampi with Pasta    Garlic Brown Sugar Pork Chops    Linguini with Clam Sauce

**Vegetables** (please select one)

Vegetable Medley    Roasted Peppers with Garlic Basil    Sautéed Mushrooms  
Broccoli Rabe    Garlic Spinach    Mushrooms and Spinach  
Pan-Fried Asparagus    Zucchini Sauté    Cheesy Bacon Brussel Sprouts

**Accompaniments** (please select one)

Roasted Garlic Mashed Potatoes    Macaroni and Cheese  
Roasted Garlic Parmesan Red Potatoes    Rice Pilaf  
Bow Tie Pasta with Garlic Butter    Maple Mashed Sweet Potatoes  
Fettuccini Alfredo    Risoto

**Dessert** (please select two)

Assorted Biscotti    Miniature Tiramisu    Miniature Cannoli's    Crème Layer Cake    Assorted Cookies

Meal Served with Rolls, Butter, Citrus Water and Iced Tea

\$65 pp (children 10 and under \$15)

(ALL FOOD & BEVERAGE ARE PLUS 21% SERVICE CHARGE AND 7 ½% SALES TAX).

# Gold Buffet Package

30 Guest Minimum

**Appetizer** (Select two) \*Add \$4 pp additional selection

Meat Balls with BBQ sauce    Vegetable & Cheese Display-(count as 2)    Veggie Spring Rolls  
Bruschetta    Caprese Skewers    Fresh Fruit Kabobs    Assorted Miniature Quiche    Raspberry Brie Tartlets

**Salads** (please select one)

Mixed Tossed Garden Salad with Choice of Dressing    Spring Salad Greens Topped with Mandarin  
Orange, Fresh Strawberries, Toasted Almonds, Gorgonzola and Sprinkled with tangy raspberry  
vinaigrette    Tri-Color Pasta Salad with Artichoke Hearts, Pepper and Black Olives

**Entrées** (please select one)

Chicken Parmesan with Linguine	Roast Beef	
Grilled Salmon with Dill Sauce	Chicken Marsala	
Cheese Tortellini with Shrimp, scallops and Alfredo Sauce	Prime Rib Station++ (market price)	
Turkey and Gravy Dressing	Vegetable Lasagna	
Rosemary Roasted Chicken	Grilled Portabella Mushroom	Plantation Pork Tenderloin

**Vegetables** (please select one)

Vegetable Medley	Buttered Corn	Green Beans Amandine
Steamed Broccoli	Honey Glazed Baby Carrots	Asparagus with Hollandaise Sauce

**Accompaniments** (please select one)

Garlic Mashed Potatoes	Macaroni and Cheese	Herb Roasted Potatoes	Rice Pilaf
Bow Tie Pasta with Garlic Butter	Baked Potato	Fettuccini Alfredo	Bread Herb Stuffing

**Dessert** (please select one)

Assorted Mini Cupcakes	Miniature Cheese Cake	Mini Chocolate Cake	Key Lime Pie
Red Velvet Cake			

Meal served with Rolls, Butter, Citrus Water and Iced Tea

\$55 Per Person (children 10 and under \$15)

(ALL FOOD & BEVERAGE ARE PLUS 21% SERVICE CHARGE AND 7 1/2% SALES TAX)

# Silver Buffet Package

30 Guest Minimum

(Served for 1 Hour)

## **Appetizer**

Domestic and Imported Cheeses with Artisan Crackers and Flatbreads & Vegetable, Spring Rolls

## **Entrées** (please select two)

Hawaiian Chicken Kebabs  
Kalua Pork Tenderloin  
Coconut Shrimp w/Spicy Mango Dip  
BBQ Coleslaw Mini Pork Sliders

## **Salads**

Polynesian Style Slaw  
Greens Salad with Choice of Dressings  
Pineapple Ambrosia Salad

## **Accompaniments**

Jasmine Coconut Rice    Pineapple Salsa    Fresh Green Beans

## **Dessert**

Pineapple Upside Down Cake and Fresh Fruit Tray

Meal served with Rolls, Butter, Citrus Water and Iced Tea

\$45 Per Person

(ALL FOOD & BEVERAGE ARE PLUS 21% SERVICE CHARGE AND 7 ½% SALES TAX)

# Open Bar Package

## 20 Guest Minimum

Three Hour Open Bar.

Premium Liquor

Smirnoff Vodka, Beefeater Gin, Cruzan Silver, Sauza Gold,  
Jim Bean, Seagram's 7, Dewar's,  
Beer, House Wines, Bottle Waters, Soft Drinks

ADD CORDIALS

Amaretto, Kahlua, Bailey's Irish Cream,  
Courvoisier or Jägermeister +\$4pp

\$30 Per Person

Three Hour Open Bar.

Top Shelf Premium Liquor

Absolut Vodka, Bombay Sapphire Gin, Captain Morgan,  
Patron Silver, Maker's Mark, Crown Royal, Chivas Regal,  
Beer, House Wines, Bottle Waters, Soft Drinks

\$40 Per Person

Bar Tab

Unsure of which package to with? Set a dollar amount bar tab.

Bar Tend Fee

One bartender is required for every 50 guests. Add a bartender fee of \$150 for three-hour period. Under 21 years of age \$10pp++

(ALL FOOD & BEVERAGE ARE PLUS 21% SERVICE CHARGE AND 7 1/2% SALES)



# Breakfast Buffets

15 Guest Minimum

Cross Continental Breakfast Buffet \$ 16 PER PERSON

Fresh Seasonal Whole Fruits  
Assortment of Breakfast Muffins:

Whipped Yogurt Parfaits with Granola & Fresh Seasonal Berries  
Fresh Brewed Coffees and Herbal Teas  
Chilled Orange Juice and Citrus Waters

❖ New Day" Sunrise Buffet \$ 25 PER PERSON

Fresh Cut Up Strawberries, Blue Berries, and Pineapple  
Breakfast Meats (Bacon & Turkey Sausage)  
Scrambled Eggs, Cereal Box's, Yogurts  
Choice of Stacked Mimi Pancakes or French Toast (served with syrup)  
Breakfast Potatoes  
Bread Toast, Biscuits'  
Salt & Pepper, Ketchup  
Orange Juice, Coffees, Milk, and Herbal Teas

❖ Additions:

Champagne for Mimosas 8  
Bagel with Nova Salmon and Plain Cream Cheese  
(Traditional-Lettuce, Tomato, Red Onion, Cucumber and Sprouts) 15 Per Each

(ALL FOOD & BEVERAGE ARE PLUS 21% SERVICE CHARGE AND 7 1/2% SALES TAX)

❖ Build Your Bagel Breakfast \$ 16 PER PERSON

Fresh Fruit Salad  
Assortment of Bagels  
Display of, Nova Cream Cheese Spread, Plain Cream Cheese, Cucumbers,  
Tomato, Red Onion, Capers, Butter, Jellies, Honey  
Cottage Cheese  
Orange Juice, Coffees, and Herbal Teas

❖ Additions:

Lox 6

❖ Build Your Own Avocado Toast Bar \$ 25 PER PERSON

Fresh Cut Up Strawberries, Halved Blackberries  
Breakfast Pastries  
Bagels and Toast  
Bacon  
Avocado, Steamed Asparagus, Arugula, Roasted Cherry Tomatoes, Roasted  
Bell Peppers  
Sunny Side Up & Hard-Boiled Halved Eggs  
Cream Cheese, Cottage Cheese, Feta Cheese, Honey, and Butter  
Orange Juice, Coffees, and Herbal Teas

❖ Breakfast Vegetarian Burrito \$ 10 PER PERSON

Potatoes, Bell Peppers, Chickpeas, Corn, Avocado Wrapped in a Flour Tortilla

❖ Breakfast Pastry Platter \$ 10 PER PERSON

Assortment of Breakfast Pastries

❖ Additions:

Coffee's, Orange Juice, Tea's 5  
Fresh Cut Up Fruit 6

Beverage Package

All Day Beverage Package (Coffee's, Tea's, Soft Drinks, Bottle Waters) 10

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# Brunch Menus

25 Guests Minimum

Package One: \$32 PER PERSON

Fresh Fruit Kabobs with Yogurt Dipping Sauce  
Chicken Cobb Salad  
French Toast w/ Butter and Maple Syrup  
Scrambled Eggs  
Apricot Glazed Ham  
Mini Chicken N Biscuit  
Olive Oil Roasted Red Potatoes w/ Peppers and Onions  
Toast, Bagels  
Cream Cheese, Jellies, Honey  
Cinnamon Rolls, and Donut Holes

Orange Juice, Coffees, Milk, and Herbal Teas

Package Two: \$34 PER PERSON

Fresh Seasonal Fruit Display  
Garden Salad with Choice of Dressing  
Breakfast Sweet Breads  
Miniature Egg/Cheddar Cheese Croissant Sandwiches  
Mini Sandwiches Ham with Brie and Sliced Apple, Egg Salad, Chicken Salad  
Bacon & Turkey Sausage  
Yogurt Parfaits  
Oatmeal, accompanied by Brown Sugar, Raisins, and Nuts  
Build Your Own Bagel w/ Cream Cheese, Tomato, Cucumber, Capers and Sliced Onion

Orange Juice, Coffees, Milk, and Herbal Teas

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# Lunch Buffets

## 15 Guest Minimum

### Garden Salad Bar Buffet \$ 18 PER PERSON

Chicken, Shrimp, Diced Ham  
Mixed Garden Greens  
Assortment of Fresh Toppings  
Cutup Hard Boiled Eggs, Cucumber, Shredded Carrots, Tomatoes, Red Onions,  
Sunflower Seeds, Dried Cranberries, Raisins and Croutons  
Choice of Dressings  
Potato Salad  
Warm Rolls and Butter  
Brownies  
Iced Tea and Citrus Water

### ❖ Dolphin Deli Buffet \$ 25 PER PERSON

Pasta Salad, Coleslaw, Bagged Chips  
Sliced Roast Beef, Honey Baked Ham, Smoked Turkey, Salami, Chicken Salad  
Cheddar, Swiss, and Provolone  
Fresh Breads and Rolls  
Relish Tray of Leaf Lettuce, Tomato Slices, Pickle Spears, and Sweet Onions  
Assorted Gourmet Cookies  
Iced Tea and Citrus Water

### ❖ Fiesta Buffet \$ 29 PER PERSON

Fresh Cut Up Watermelon  
Create Your Fajita with Seasoned Beef, Chicken, Shrimp, Sautéed Onions, Bell  
Peppers, and Mushrooms  
Fresh Mild Salsa, Hot Sauce, Sour Cream, Guacamole, Lettuce, Diced Tomato, and  
Shredded Cheese, Mexican Rice, and Refried Beans  
Served with Flour and Corn Tortillas  
Baked Churros with Chocolate Fudge and Caramel Dipping Sauce, Vanilla Ice Cream  
Iced Tea and Citrus Water

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❖ Taste of Tuscany \$29 PER PERSON

Antipasto Platter and Caesar Salad  
Chicken Marsala with Mushroom Demi Sauce  
Italian Meatballs  
Herbed Linguini and Penne Pasta  
Marinara and Pesto Sauces  
Sautéed Zucchini and Onion  
Garlic Bread Sticks  
Tiramisu

❖ Slow Country Boil \$39 PER PERSON

Gather Your Group in a Casual Setting to Enjoy

Seasoned Boiled Shrimp, Sausage, Crab Legs, Fresh Corn on the Cob, Red Potatoes  
Crisp Garden Salad with Dressings  
Warm French Baguettes  
Key Lime Pie  
Iced Tea and Citrus Water

❖ Country Comfort \$26 PER PERSON

Garden Salad with Dressings  
Buttermilk Fried Chicken  
Meat Loaf  
Mashed Potatoes and Gravy  
Green Beans and Buttered Corn  
Biscuits and Cornbread  
Peach Cobbler

❖ Additions Soups Menus:

Tomato Soup 4  
New England Clam Chowder 6  
Chicken Soup 5  
Minestrone Soup 5

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# Wraps & Sandwiches

10 Guest Minimum

Mix & Match any two, price will be the higher priced item.  
Based on request they may be packaged to grab & go.

❖ Caribbean Chicken Wrap \$ 16 PER PERSON

Marinated Grilled Chicken, Shredded Red Cabbage, and Carrots, with a Spicy Peanut Spread wrapped in a 12" Flour Tortilla, Whole Fruit, Cookie

❖ Smoked Turkey Wrap \$ 16 PER PERSON

Roasted Red Peppers, Sprouts, Boursin Cheese Spread, on a Spinach Tortilla, Grilled Vegetable Couscous. Bag of Chips, Cookie

❖ Grilled Balsamic Portobello Mushroom Wrap \$ 14 PER PERSON

Roasted Bell Peppers, Caramelized Onions, Lettuce, Parmesan Cheese wrapped in a 12" Spinach Tortilla, Chips, and Cookie

❖ Tangy Veggie Wrap \$ 12 PER PERSON

Grated Carrot, Sunflower Seeds, Diced Red Onion, Spinach, Diced Bell Pepper, Bean Sprouts with a Tangy Cottage Cheese Dressing wrapped on a Flour Tortilla, Fruit Salad

❖ Tofu and Kale Pesto Sandwich \$ 14 PER PERSON

Thinly Sliced Zucchini, Spiralized Carrot, Lettuce, Thin Tofu Strips, Kale Pesto Spread, on a Whole Wheat Bun, Chips, and Fruit

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# Breaks

## 10 Guest Minimum

### ❖ Time to Break \$ 14 PER PERSON

Hummus Dip with Soft Pita Points  
Fresh Salsa with Corn Tortilla Chips  
Soft Pretzels with Mustard  
Sliced Bell Peppers, Carrots, and Celery with a Ranch Dip  
Fresh Baked Cookies (Chocolate Chip, Oatmeal Raisin)  
Iced Tea and Citrus Water

### ❖ Refuel Break \$ 16 PER PERSON

Fruit Skewers with Yogurt Dipping Sauce  
Make your Own Parfaits w/ Granola, Nuts, Dried Cranberries, Fresh Strawberries, Blue Berries  
Brownies, Fresh Baked Cookies, Donut Holes  
Iced Tea and Citrus Water  
Coffee's, Milk, and Citrus Water

### ❖ Break Please \$ 12 PER PERSON

Make your Own Trail Mix, with Granola, Nuts, Raisins, Pretzels, Coconut Flakes, and Dark Chocolate Chips  
Angel Food Cake  
Sliced Fresh Fruit  
Iced Tea and Citrus Water

### ❖ Sweet and Salty Snack Board \$ 16 PER PERSON

Grapes, Chocolate Cookies, Yogurt Covered Pretzels, Salted Pretzel Bites, Cheese Crackers, Buttery Crackers, Salted Peanuts, Chocolate Covered Strawberries, Plain Strawberries, Cheeses, Cheese Puffs, Potato Chips, Brownies.  
Iced Tea and Citrus Water

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# Audio Visual

Screen \$50

Projector \$100

Flip Chart \$30

Conference Phone \$75

Micro Phone \$50

Extension Cord \$0

Television Cart \$25

Cordless Micro Phone \$75

Internet \$0

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