

# Four Points by Sheraton Suites Tampa Airport westshore

Banquet Catering Menus





# breakfast Table

all breakfast tables include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, iced tea, chilled Florida orange juice and cranberry juice. based on 60 minutes of continuous service - buffets are based on a minimum of 25 guest. For less than 25 guests, add 5.00 per person

#### Metropolitan Continental Breakfast

Assorted Fresh breakfast muffins and danish, Seasonal Whole fruits, fruit jellies, jams and sweet butter \$24.00 per person

#### Westshore Continental Breakfast

Assorted fresh breakfast muffins and danishes, English muffins, sliced bagels with sweet butter, cream cheese and berry preserves, assorted individual yogurts, fresh sliced fruit platter.

\$26.00 per person

Minimum of 25 guests

\*Omelet attendant fee \$200, 1 attendant required per 50 guests

#### American Dream

Sliced seasonal fruit and berries Fresh scrambled eggs and breakfast potatoes, choice of smoked bacon or country sausage patties, assorted breakfast pastries, sweet butter, cream cheese and berry preserves

\$28.00 per person

#### Florida Highway

Fresh sliced seasonal fruit and berries, assorted yogurts and granola, Fresh scrambled eggs served with ham and cheese, French toast with maple syrup, breakfast potatoes, choice of smoked bacon or country sausage patties, English muffins, sliced bagels with sweet butter, cream cheese and berry preserves

\$32.00 per person

#### Enhancements

• assorted soft drinks and bottle water \$4.00 each

Station Prepared Farm Fresh Egg Omelet

choose cheddar, swiss, ham, onion, pepper, mushroom and salsa\*

**\$15.00** per person

bottled fruit and vegetable juices \$5.00 each
 assorted regular or low fat fruit
 yogurts \$4.50 each

• cinnamon buns with icing \$40.00 per dozen • assorted boxed cereal \$5.00 each

steel cut oatmeal \$5.00 per person
 banana french toast \$5.50 per person

buttermilk biscuits and country gravy \$5.50 per
 assortment of bagels, muffins and danishes \$40.00 per dozen

fruit breads with sweet butter \$5.00 per dozen
 vegetarian or ham and cheese

croissants \$6.50 per person



# **Plated Breakfast**

all plated breakfasts include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, iced tea and condiments, orange, apple and grapefruit juices, bakery basket with jellies and sweet butter

#### All American

Seasonal fruit cup Wisconsin cheddar scrambled eggs smoked bacon or country sausage links home fried potatoes 25.00 per person

#### Comfort Croissant

seasonal fruit flaky croissant stuffed with scrambled eggs, country ham and topped with melted Wisconsin cheddar cheese \$25.00 per person

### Warm Welcome French Toast

Seasonal fruit slices of banana bread prepared in the traditional style and served with sweet butter and Vermont maple syrup smoked bacon or country sausage links \$26.00 per person

#### Spanish Breakfast Burrito

Tortilla stuffed with scrambled eggs, Dutch potatoes, black beans, sausage baked with cheddar cheese. \$25.00 per person

### **Brunch**

all brunch menus include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, iced teas and condiments, orange, apple and cranberry juices, bakery basket with jellies and sweet butter based on 60 minutes of continuous service - buffets are based on a minimum of 25 guest. For less than 25 guests, add \$5.00 per person

• Warm Welcome Brunch \$55.00 per person

#### **CONNECTORS - Choose Three**

Breakfast breads, muffins and bagels with sweet butter, jellies& cream cheese
Domestic & Imported cheeses with sliced seasonal fruit and berries
Marinated & greilled garden vegetable platter with basil olive oil
Baby filed greens with selection of two dressings
Mozzarella with tomatoes and basil leaves
Asparagus spears wrapped in thinly sliced prosciutto

#### **ENERGIZERS - Choose Three**

Wisconsin cheddar scrambled eggs

Cinnamon swirl french toast with vermont maple syrup
Eggs florentine with traditionalhollandaise
Smoked bacon and country style links
Home fried potatoes
Herb grilled marinated chicken breast
Cheese blintzes with berry compote
Grilled Atlantic Salmon with herb bernaise

#### Enhancements

• belgain waffle station \$12.00 per person

• omlet station \$15.00 per person\*

\*\*All stations require an attendant \$200. 1 attendant required per 50 guest\*\*
all pricing is per person unless otherwise noted. prices are exclusive of 27% taxable service charge and 7.5% state sales tax \*\* Subject to change \*\*
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# **Coffee Break**

based on 60 minutes of continuous service

#### Eye Opener

Freshly brewed Starbucks® regular and decaffeinated coffee, a special Tazo® tea assortment and condiments
\$14.00 per person

#### Healthy Beginnings

Seasonal sliced fruit & berries granola & Gatorade® bars bottled fruit & vegetable juices freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas \$20.00 per person

# **Coffee Break**

all breaks include freshly brewed Starbucks regular and decaffeinated coffee, assorted tea and condiments based on 60 minutes of continuous service

#### Pizza Pizza

Homemade pepperoni and cheese pizza, warm bread sticks, assorted Coke products and bottled water

\$21.00 per person

#### New Release

Fresh popcorn with hot sauce, cheddar and garlic flavored salts, assorted traditional "theatre" candies, assorted soda and bottled water

\$20.00 per person

#### Connect and Energize

Traditional granola and Gatorade® bars, seasonal sliced fruit with refreshing yogurt dipping cream, low fat fruit smoothies

\$21.00 per person

#### **Sweet Pleasures**

Haagen Dazs® ice cream frozen yogurt bars traditional cafe con leche

\$22.00 per person

#### Be Healthy

Fresh cut seasonal fruits, hummus and olive tapenade with flatbread and crudite, trail mix, and bottled water

\$22.00 per person

#### All Day Beverages

tazo® iced tea, starbucks® regular and decaffeinated coffee and assorted soft drinks and bottled waters \$20.00 per person

#### Refreshing Elixirs

Pineapple raspberry ginger, mango lime mint Orange strawberry lemongrass \$10.00 each

#### Home Style

Fresh from the oven cookies, gooey fudge brownies served with milk and assorted sodas 21.00 per person

#### **Build Your Own**

Fill a bag of your choice of peanuts, M&M's, fresh popcorn, granola, dried fruits, spicy wasabi peas, chili lime noodles, assorted soda and bottled water **23.00 per person** 

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#### Enhancement - Breaks

 Naked Juice® Fruit and berries smoothies \$10.00 each • chilled Acqua Panna® water \$6.50 each

 Starbucks<sup>®</sup> regular & decaffinated coffee \$57.00 per gallon

- chilled orange juice, cranberry or apple juice 36 per gallon
- Starbucks® flavored frappuccinos \$6.50 each
- freshly brewed iced tea \$36.00 per gallon
- assorted soft drinks and bottle water \$4.00 each
- assortment of bagels, muffins and danishes \$40.00 per dozen

 assorted regular or low fat fruit yogurts \$4.50 each

- vegetarian or ham and cheese croissants \$6.50 each
- assorted health and energy bars \$40.00 per dozen
- cinnamon buns with icing \$40.00 per dozen

• cookies and brownies \$40.00 per dozen

 vegetable crudite with tangy dip \$9.00 per person

• traditional candy bars \$40.00 per dozen

 assorted individual bags of chips or pretezels \$4.00 each

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# **Chilled Lunch Buffets**

all chilled lunch table menus include selection of dessert, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, iced tea and iced water based on 60 minutes of continuous service - buffets are based on a minimum of 25 guest. For less than 25 guests, add 5.00 per person

#### Sandwich Board \*\* 25 guests or less \*\*

Garden salad with dressing selection and traditional toppings Seasonal fruit salad Assorted Chips

Pre-made sandwiches and wraps including: grilled veggie stack with grilled, marinated red peppers, asparagus, zucchini, yellow squash, field greens and provolone cheese

Flavored flour tortilla wraps juicy turkey breast and gouda cheese

Spinach and crisp chicken salad on croissant \$33.00 per person

#### Corner Deli

Field greens with assorted dressing selection and traditional toppings

Lean roast beef, smoked turkey breast and sugar cured ham
Imported & domestic cheeses
Sliced loaf breads and kaiser rolls
appropriate accompaniments

Greek pasta salad, seasonal fruit salad and assorted chips
\$39.00 per person

#### Fresh from Oven Dessert Table One

fresh from the oven cookies, blondie squares, brownies, lemon loaf coffeecake and New York Style cheesecake \$8.50 per person

#### Assorted Dessert Table Two

marble chocolate chip cake, apple tart, molten chocolate bundt, banana chocolate chip layer torte \$9.00 per person

### Cheesecake and Assorted Pies Dessert Table Three

creme brulee cheesecake, mango passion fruit cheesecake, berry duo cake, chocolate raspberry bash pie, key lime pie \$10.00 per person

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# **Hot Lunch Buffet**

all hot lunch table menus include dinner rolls, butter, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, iced tea and iced water based on 60 minutes of continuous service - buffets are based on a minimum of 25 guest. For less than 25 guests, add 5.00 per person

#### Hyde Park Barbecue Buffet

Choice of Two Salads

- -Mixed field greens with assorted dressing
- -Spinach salad with applewood bacon
- -Southern potato salad
- -Pasta salad

#### Choice of Two Accompaniments

- -Bake beans
- -Corn on the cob
- -Macaroni Au- Gratin
- -Fried banana
- -Fried Zucchini
- -Roasted sweet potato
- -Baked potatoes with sour cream
- -Seasonal vegetables
- -Mexican rice
- -Paella valencia rice

#### Choice of Two or Three Entrees

- -Barbeque marinated chicken breast
- -Tender barbeque pork ribs
- -Grilled hamburgers or cheeseburger
- -Southern fried chicken

#### Desserts:

Assorted cakes and Creme Caramel

Choice of 2 Entree \$40.00 per person

Choice of 3 Entree \$45.00 per person

#### The Taste of Italy

Choice of One Salad

- -Caesar Salad
- -Antipasti Salad
- -Fresh Mozzarella pesto and cherry tomoates
- -Tomatoes, artichokes and green olives in basil vinaigrette

#### Choice of Two Sides

- -Garlic Herb Roasted Potatoes
- -Provencal potatoes
- -Rosemary potatoes
- -Risi e Bisi Rice
- -Mushroom Risotto rice
- -Fettuccine Carbonara
- -Spinach Ravioli with marinara sauce -Herb roasted
- seasonal vegetables
- -Zucchini ripieni
- -Italian grilled vegetables

#### Choice of Two Entrees

- -Chicken Parmesan
- -Chicken Prosciutto with white wine sauce
- -Herb Crusted Beef Medallions with garlic rosemary wine demi-glaze, -Bake or Vegetable lasagna
- -Italian sausage with peppers

#### Dessert

Traditional Tiramisu

Italian Rum Cake \$42.00 per person

# **Lunch Buffet Continued**



#### Florida East & West Latino Buffet

#### Choice of One Salad

- -Fresh mixed greens with avocado and mango dressing
- -Spicy grilled corn salad with black beans
- -Mixed bean salad
- -Fresh spring mix with orange slices, onion rings and honey lime dressing

#### Choice of Two Sides

- -Oven roasted potatoes
- -Spanish rice
- -Fresh seasonal vegetables
- -Roasted sweet potatoes
- -Zucchini stuffed with karnel corn and american bacon
- -Kidney bean rice

#### Choice of Two or Three Entrees

- -Roast chicken picadillo
- -Chili con carne
- -Roast Pork with pineapple glaze
- -Plantain stuffed chicken with creole sauce

#### Choice of One Dessert

- -Traditional New York Cheesecake
- -Spanish Flan
- -Coconut Creme Caramel
- -Black Forest Cake

Choice of 2 Entree \$40.00 per person

Choice of 3 Entree \$45.00 per person

#### Fresh from Oven Dessert Table One

fresh from the oven cookies, brownies, blondie squares, lemon loaf coffeecake and New York Style cheesecake \$8.50 per person

#### Assorted Dessert Table Two

marble chocolate chip cake, apple tart, molten chocolate bundt, banana chocolate chip layer torte \$9.00 per person

# Cheesecake and Assorted Pies Dessert Table Three

creme brulee cheesecake, mango passion fruit cheesecake, berry duo cake, chocolate raspberry bash pie, key lime pie \$10.00 per person

# **Chilled Plated Lunch**

all chilled plated lunch menus include fruit salad or pasta salad and selection of dessert, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, iced tea and iced water based on 60 minutes of continuous service

#### From the Garden

Fresh mixed greens with cherry tomatoes, green olives, roasted green beans, avocado wedges, cheddar jack cheese and roasted almonds \$21.00 per person

#### Chicken Caesar Salad

Romaine lettuce tossed with shaved parmesan, toasted croutons, caesar dressing and served with roma tomato wedge and topped with grilled chicken breast \$26.00 per person

#### Chef Salad

Crispy shredded lettuce with strips of chicken, ham, roast beef, Swiss cheese served with choice of dressing \$27.00 per person

#### Strawberry Almond Salad with Chicken

Romaine Lettuce, Strawberries and grilled Chicken, served with Light Poppy Seed Dressing \$27.00 per person

#### Blackened Grouper Salad

Fresh Field Greens with blackened Grouper, Tomatoes, Red Onions and Swiss cheese. Served with Balsamic Dressing \$29.00 per person

# **Hot Plated Lunch**

two course lunch to include baby greens with assorted dressings, choice of starch & vegetable, selection of dessert and a basket of dinner rolls freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, iced tea and iced water

#### Vegetables - Choose One

- Sauteed Asparagus
- Corn on the Cob
- Collard Green
- Assorted Vegetables

#### Starch - Choose One

- Roasted Red Potatoes
- Mashed Potatoes
- Saffron Rice
- Risi Bisi Rice

#### Desserts - Choose One

- Chef's Choice
- Pecan Carmel Pie
- New York Style Cheesecake

#### Cheese Manicotti

Cheese Manicotti with Tomato Sauce served with Grilled Vegetables and Garlic Bread \$29.00 per person

#### Grilled Marinated Chicken Breast

With mojito cream sauce \$33.00 per person

#### Herb Chicken Maderia

Herb Marinated Chicken Breast, topped with Sun Dried Tomatoes, Kalamata Olives and Artichokes \$33.00 per person

#### Pico de Greco Shrimp Pasta

Sautéed Garlic Shrimp, Arugula, Pico de Gallo and White Wine over Penne Pasta, finished with crumbled Feta Cheese and Lemon Zest \$37.00 per person

#### Cowboy Steak

8 oz. Chili Rubbed Grilled Flank Steak with Chimichurri sauce, served with onions, pepper, and Monterey Jack Cheese \$45.00 per person

#### Blackened Fillet Salmon

Marinated Blackened Salmon Fillet \$44.00 per person

#### Enhancements - Lunch Add Ons

•	crisp	chicken	salad	\$4.00	per	person
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• refreshing tuna salad \$4.00 per person

• tangy seafood salad \$5.50 per person

• assorted soft drinks and bottle water \$4.00 each

• Tazo® iced tea \$36.00 per gallon

• miniture cheesecakes \$40.00 per dozen

 cream of broccoli soup, chicken tortilla soup or tomato bisque \$4.50 per person • melon and seasonal berries \$4.50 per person

• lobster bisque \$5.50 per person

• three grilled jumbo shrimp \$9.00 per person

 carrot cake, chocolate layer cake or strawberry cream cake \$5.50 per person • molten chocolate bundt cake \$6.50 per person

# Lunch - Grab and Go

all grab and go lunch menus include choice of salad, zephyrhills® bottled water or assorted sodas, whole fruit, cookie, miss vickie's® chips, lettuce, sliced tomato, and traditional condiments

\*\* Available for 25 or less guests \*\*

#### Wrapped with Care

Potato salad, apple coleslaw or macaroni salad Whole wheat, spinach, and sun dried tomato flour tortillas enveloping slices of smoked bacon, smoked turkey and provolone cheese with roasted garlic basil aioli \$30.00 per person

#### Closely Wrapped

Potato salad, apple coleslaw or macaroni salad Vegetarian option of whole wheat, spinach, and sun dried tomato flour tortillas, slices of grilled portobello mushroom, asparagus spears, lettuce, diced tomatoes and vidalia onions with avocado mayonnaise 30.00 per person

#### Golden Kaiser Board

Potato salad, apple coleslaw or macaroni salad Sliced sugar cured ham paired with a slice of big eye swiss cheese or smoked turkey breast with provolone cheese served on golden kaiser rolls \$32.00 per person

#### Add Ons

- traditional assorted candy bars \$3.00 each
- goeey fudge brownies \$3.50each

Gatorade® or Powerade® drinks \$5.50 each

# **Dinner Buffet**

all dinner table menus include warm rolls and butter, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, iced tea and iced water based on 60 minutes of continuous service - buffets are based on a minimum of 25 guest. For less than 25 guests, add 5.00 per person

Classic Dinner Buffet -

Classic Dinner Buffet

One Entree \$42.00 per person

Two Entree \$49.00 per person

#### Classic Dinner Buffet

Three Entree \$62.00 per person

#### Salad - Choice of One

- -Mixed Field Greens with Assorted Dressing
- -Penne Pasta Salad
- -Mixed Marinated Vegetable Salad
- -Tri-Color Pasta Salad
- -German Potato Salad

#### Entrees

Entrées - Choice of One, Two or Three

- -London Broil with a Sherry Mushroom Sauce
- -Roast Beef with Onion Sauce
- -Chicken Marsala, Mushrooms and Marsala Wine Sauce.
- -Chicken Princess, Chicken Breast in a White Wine Cream Sauce,

with Asparagus

- -Chicken Maryland, Boneless Fried
- -Chicken served with Basil Tomato Sauce, garnished with Fried Banana
- -Herb Crusted Pork Loin with Garlic Dijon Mustard Sauce
- -Fillet of Fresh Tilapia with Lemon Butter Sauce
- -Fresh Fillet of Salmon with Light Ginger Orange Sauce

#### Sides - Choice Two

- -Oven Roasted Potatoes
- -Rosemary Potatoes
- -Lyonnaise Potatoes
- -Mashed Potatoes
- -Croquet Potatoes
- -Rice Pilaf
- -Saffron Rice
- Mushroom Risotto Rice
- -Vermicelli Rice
- -Paella Valencia
- -Seasonal Vegetables
- -Glazed Carrots
- -Green Beans with Almonds

#### Desserts - Choice Two

- -Chef's Selection
- -Fresh Sliced Fruit
- -New York Cheesecake
- -Assorted Cakes

# **Dinner - Plated**

served with a basket of dinner rolls, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, iced tea and iced water

Starters (Choose 1) -Caesar Salad -Tossed Garden Salad -Fresh Spinach Salad Vegetables (Choose 1) -Chef's Seasonal Vegetables -French Green Beans -Broccoli with Cheese Sauce Starch (Choose 1) - Oven Roasted Potatoes -Mashed Potatoes -Baked Potatoes -Rice Pilaf, Saffron Rice -Spanish Rice Dessert (Choose 1) -Traditional Key Lime Pie - Chocolate Mousse cake -New York Style Cheese Cake -Sliced Fresh Fruit

#### Chicken Prosciutto

Herb Marinated Chicken Breast with White Wine, Garlic, Prosciutto and Italian Cheese \$38.00 per person

#### Chicken Marsala

Chicken Breast sautéed with Marsala Wine and Mushrooms \$37.00 per person

#### Mustard & Herb Crusted Loin of Pork

Served with sauteed apple slices and Jack Daniels reduction \$38.00 per person

#### New York Strip

10 oz. New York Strip, Grilled with Caramelized Onions and Herb Butter \$52.00 per person

#### Fillet of Salmon Florentine

Grilled Salmon, topped with sautéed Mushrooms and Spinach \$47.00 per person

# **Reception Table**

Based on 90 minutes continuous service. based on a minimum of 50 guest. For less than 50 guests, add \$5.00 per person

#### International Passport

Display of domestic and imported cheeses

Pineapple trees with tropical fruit skewers accompanied by a honey yogurt dipping sauce

Italian pasta station to include:

Penne pasta with grilled chicken in alfredo sauce; Bow tie pasta with italian sausage and broccoli in vodka sauce.

Cheese tri-colored tortellini with roasted tomato sauce, bacon bits and peas, topped with parmesan ribbons and served with parmesan bread sticks

Oriental fried rice with asian vegetable medley stir fry of marinated chicken with teriyaki sauce, mandarin oranges, chunks of peppers and onions. Pork and shrimp potstickers with ginger soy dipping glaze

Mexican fajita station with grilled steak and chicken, sauteed onions & peppers, warm flour tortillas, diced tomatoes, black olives, chopped lettuce, shredded cheddar cheese, salsa and sour cream. \$70.00 per person

# **Appetizers**

#### Platters are based on 25 guest unless noted

### Cold Canapes

- Fresh Seasonal Sliced Fruit Small Tray \$150.00 per tray
- Assorted Finger Sandwiches \$250.00 per tray
- Assorted Fruit and Cheese Display \$290.00 pre tray
- Shrimp Cocktail served with Cocktail Sauce \$400.00 per tray
- Fresh Vegetable Crudite and Dip \$150.00 per tray
- Hummus and Toasted Pitas \$9.00 per person
- Spinach and Artichoke Dip \$9.00 per person

#### Hot Canapes

- Buffalo Wings with Bleu Cheese or Ranch Dipping sauce 100 pieces for \$550.00
- Chicken Tenders with Honey Mustard Sauce 100 pieces for \$400.00
- Crispy Shrimp served with Sweet Chili Sauce 100 pieces for \$450.00
- Beef Satay with Peanut Butter Sauce 100 pieces for \$500.00
- Chicken Satay with Peanut Butter Sauce 100 pieces for \$350.00
- Vegtable Spring Rolls wit Sweet Chili Sauce 100 pieces for \$400.00

# **Action Stations**

carving stations are accompanied by chef's choice of appropriate accompaniments and assorted dinner rolls. Action station pricing is based on 60 minutes continuous service. All action stations are intended to be served with additional items to provide substantial fare for your guests

• Turkey Carving Station 30 guest \$500.00

 Sugar Baked Ham Carving Station 50 guest \$700.00

• Slow Roasted Prime Rib 30 guest \$800.00

#### Mashed Potato Martini Bar

A traditional favorite served in a decorative martini glass with toppings to include sweet butter, sour cream, bacon bits, shredded cheddar and pepper jack cheeses, pesto, chopped chives and roasted garlic cloves \$26.00 per person

#### Pasta Station

Pasta selections accompanied by parmesan ribbons, garlic bread and parmesan bread sticks
Penne pasta alfredo with sweet Italian sausage and broccoli florets
Cheese tri colored tortellini with roasted tomato sauce, bacon bits and sweet green peas

sauce, bacon bits and sweet green peas
Farfalle tossed with garlic and olive oil saute of
spinach leaves, red onion slices and shitake
mushrooms \$27.00 per person

#### Orient Express

Polynesian fried rice with asian vegetable medley. Stir fry of marinated chicken with teriyaki sauce, mandarin oranges, chunks of peppers and onions accompanied by pork and shrimp potstickers with ginger soy dipping glaze \$26.00 per person

#### Sweet Indulgence

Chef's dessert table filled with an assortment of Classical Tortes, Petit Fours, and Mini French pastries. Freshly brewed Starbucks regular and decaffeinated coffee, served with sugar three ways and cream. specialty Tazo teas, whipped cream, flavored syrups, dark chocolate shavings and Italian biscotti \$31.00 per person

Minimum of 50 guests \*Attendant fee \$200 Chef is also available for pasta, mashed potato and orient express stations, but is not required

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# **Hosted Bar**

host bar prices are per drink. all drinks come with appropriate garnish

Call Brands Premium Brands

Dewars Scotch Johnnie Walker (black label)

Johnnie Walker(red label)

Jim Beam

Absolut Vodka

Tito's Vodka

Chivas Regal

Jack Daniels

Grey Goose

Ketel One

Beefeater Gin
Bombay Sapphire
Bacardi Rum
Tequila Patron
Hennessy
Jose Cuervo
Maker's Mark
\$9.00 per drink
\$11.00 per drink

Wines Imported Beers

All Canyon Road Brands Corona
Chardonnay Heineken

Cabernet \$8.00 per drink

Merlot
Moscato
Domestic Beers

Pinot Grigio Budweiser \$8.00 per drink Bud Light

\$7.00 per drink

Soda \$4.00 each

Cocktail Punches by the gallon

Champagne Punch \$120.00

• Margaritas \$140.00

• Mimosa Punch \$120.00

• Planters Punch \$130.00

• Bloody Mary \$140.00

• Mai Tai \$120.00

# **Beverage Service**

Up to 100 guests per bartender

Bartender fee of \$200 per bar for up to 4 hours

Each additional hour, the fee is \$100 per hour per bar, per bartender.

### On Consumption - Cash Bar

<ul> <li>Call Brands 10 per drink</li> </ul>	•	Imported Beer 8 per drink
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- Premium Brand 12 per drink
   Domestic Beer 7 per drink
- House Wine 10 per drink
   Soft Drink \$4.00 per drink
- Bottle Water \$4.00 per drink

Bar Packages

Call Brands

One Hour 30.00 per person

Extra Hour Call Brands

Each hour 17.00 per person

Beer and Wine Bar

One Hour Beer, Wine and Soda Bar 25.00 per person

Extra Hour Beer and Wine Bar

Extra hour 12.00 per person

**Premium Brands** 

One Hour 40.00 per person

Extra Hour Premium Brands

Each hour 19.00 per person

#### FOUR POINTS BY SHERATON SUITES TAMPA AIRPORT WESTSHORE

4400 W Cypress Street, Tampa, Florida, USA

18138738675



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