

Banquet Media Kit Digital

# RAMADA<sup>®</sup>

BY WYNDHAM

## Flamingo Water Park

Our Chef is pleased to prepare your meal with  
the finest ingredients.

2201 E IRLO BRONSON MEMORIAL HIGHWAY  
KISSIMMEE, FL 34747  
[WWW.FLAMINFOWATERPARK.COM](http://WWW.FLAMINFOWATERPARK.COM)  
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# BANQUET MENUS

# BUFFETS BREAKFAST

## **Deluxe Continental**

**Sliced Fresh Fruit Display**

**Assorted Breakfast Pastries to include**

**Danish, Croissants & Muffins  
Bagels & Cream Cheese**

**Individual Yogurts**

**Butter & Fruit Preserves Assorted**

**Cereal & Milk**

***\$18 per person***

## **The Classic American Buffet**

**Sliced Seasonal Fruit Tray**

**Farm Fresh Scramble Eggs**

**Crispy Apple Wood Smoked Bacon  
or Country Pork Sausage**

**Assorted Breakfast Pastries**

**Crispy Breakfast Potato**

***\$21 per person***

## **The Classic American Deluxe**

**Display of Seasonal Fresh Fruits & Berries with Yogurt Dipping Sauce**

**Fresh Selection of Assorted Breakfast Breads, Danish, Croissants and Assorted Muffins**

**With Maple Butter, Honey & Fruit Preserves **Hot items...****

**Fresh Scrambled Eggs | Crispy Apple Wood Smoked Bacon | Country Pork Sausage |**

**House-made Breakfast Potatoes *\$28 per person***

*Includes a Beverage Station with Fresh Florida Fruit Juice, Freshly Brewed Coffee Based on One Hour of Service.  
Minimum 25 People (Under 25 people will be a \$75.00 fee)*

*Pricing is plus 22% Service Charge and 7.5% Sales Tax*

# BREAKFAST PLATED



## **Plated American**

Scrambled Eggs House-made  
Breakfast Potatoes  
Choice of Crispy Apple Wood Smoked  
Bacon or Country Pork Sausage

**\$14 per person**

## **The Omelet**

Cheese or Vegetable  
House-made Breakfast  
Potatoes  
Choice of Crispy Apple  
Smoked Bacon or Country  
Pork Sausage

**\$14 per person**

## **Eggs Benedict**

Cured Ham  
English Muffin  
Sauté Spinach  
Hollandaise Sauce

**\$18 per person**

*Includes a Beverage Station with Orange Juice, Freshly Brewed Coffee and Assorted Herbal Teas Minimum 25 People. (Under 25 people will be a \$75.00 fee)*

Pricing is plus 22% Service Charge and 7.5% Sales Tax



# BREAKS

## **Pastry Pack Break**

Assorted Muffins  
Assorted Danishes  
Iced Tea and  
Water  
*\$9.95 per person*

## **Sporty Snack Break**

Assorted Bagged  
Potato Chips and  
Pretzels  
Iced Tea and Water  
*\$9.95 per person*

## **Movie Time Break**

Hot Soft Pretzels with  
Yellow Mustard and Cheese  
Dip Freshly Popped Popcorn  
Iced Tea and Water  
*\$8.95 per person*

## **Nacho Break**

Tortilla Chips with Salsa and  
Cheese Sauce  
Iced Tea and Water  
*\$8.95 per person*

## **Cookies and Brownies Break**

Freshly Baked Cookies and  
Brownies  
Iced Tea and Water  
*\$8.95 per person*

## **Smart Start Break**

Assorted Power Bars and  
Granola Bars  
Iced Tea and Water  
*\$8.95 per person*

*Based on One Hour of Service. Minimum 25 People (Under 25 people will be a \$75.00 fee)*

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# A LA CARTE BREAKS



Assorted Cold Cereals.....	\$2.95 per person
Hot Oatmeal With Brown Sugar and Raisins.....	\$2.95 per person
Granola Bars.....	\$2.75 each
Assorted Power Bars.....	\$2.75 each
Candy Bars.....	\$2.75 each
Ice Cream Bars.....	\$4.00 each
Assorted Yogurt with Granola Topping.....	\$3.25 each
Sliced Seasonal Fruit.....	\$4.95 per person
Assorted Bagels with Butter.....	\$32.00 per dozen
Assorted Jams and Cream Cheese	

Whole Fresh Fruit.....	\$26.00 per dozen
Cinnamon Rolls.....	\$28.00 per dozen
Muffins and Danish with Butter.....	\$35.00 per dozen
Freshly Baked Cookies and Brownies.....	\$35.00 per dozen
Hot Stuffed Pretzels with Yellow Mustard.....	\$21.00 per dozen

## **Hot Beverages:**

Freshly Brewed Regular/Decaffeinated Coffee.....	\$38.00 per gallon
Selections of Premium Herbal Teas.....	\$38.00 per gallon

## **Cold Beverages:**

Assorted Bottled Sodas, Juices and Waters.....	\$3.50 each
Energy Drinks.....	\$4.25 each
Iced Tea or Lemonade.....	\$30.00 per gallon
Assorted Fruit Juices.....	\$14.95 per carafe

*Based on One Hour of Service. Minimum 25 People (Under 25 people will be a \$75.00 fee)*

# LUNCH PLATED

## **Chicken Marsala**

Sautéed Chicken Breast with a Mushroom Wine Sauce, served with Mashed Potatoes and Seasonal Vegetables

**\$18.95 per person**

## **Chicken Parmesan**

Sautéed Chicken Breast with a Basil Tomato Marinara sauce and Mozzarella Cheese served with Pasta and Seasonal Vegetables

**\$18.95 per person**

## **Herb Grilled Chicken**

Breast of Chicken marinated with Herbs, Olive Oil & Garlic with Plum Tomato and Eggplant Tapenade

**\$18.95 per person**

## **Sirloin Steak**

Sirloin Steak grilled with Cabernet Demi Glaze served with Garlic Mashed Potatoes and Seasonal Vegetables

**\$27.95 per person**

## **Jerk Painted Salmon**

Baked Salmon Filet with Jamaican Jerk BBQ Sauce served with Rice and Seasonal Vegetables

**\$22.95 per person**

## **Herb Roasted Pork Loin**

Roasted Pork Loin with Rice Pilaf and Seasonal Vegetables

**\$23.95 per person**

## **Maryland Crab Cake**

Broiled Jumbo Lump Crab Cake with a lemon, Herb and Old Bay Drizzle served with a creamy Herb Risotto and Seasonal Vegetables

**\$27.95 per person**

## **Pasta Primavera**

Penne Pasta in a Pomodoro Sauce with Zucchini, Yellow Squash, Asparagus, Tomatoes, and Black Olives

**\$16.95 per person**

*ALL PLATED LUNCHES INCLUDE \*Choice of One: Mixed Green Salad OR Caesar Salad, with Rolls and Butter*

*\*Choice of One Dessert: Florida Key Lime Pie, New York Cheesecake, Carrot Cake, or Chocolate Cake*

*\*Freshly brewed Regular or Decaf Coffee, Hot Tea, Iced Water*

Pricing is plus 22% Service Charge and 7.5% Sales Tax





# LUNCH BUFFET



## **The Deli Luncheon**

Choice of Three Seasonal Fresh Fruit Display  
Watermelon & Cucumber Salad  
Mediterranean Pasta Salad German Potato  
Salad Harvest Mix Greens with Assorted  
Toppings & Roasted Sweet Onion Vinaigrette

## **Chef Selections of Deli Cuts**

Sliced Roast Beef | Smoked Turkey Breast  
Honey Cured Ham | Genoa Salami Assorted  
Sliced Cheeses

## **Assorted Condiments to include**

Lettuce | Tomato | Onion | Dill Pickles  
Mustard & Mayonnaise Assorted Breads &  
Rolls Homemade Cookies & Brownies

\$25 per person

## **The Wrap Lunch Buffet**

Chef Selection of Artisanal Cheese with Jams &  
Crackers Seasonal Fruit & Berries Display  
Individual Crudit  Vegetables with Ranch  
Dressing

## **Salad Bar**

Harvest Mix Greens Grilled Chicken | Bacon  
Bits | Blue Cheese Feta Cheese | Cucumber |  
Shredded Carrots Chickpeas | Croutons |  
Candied Nuts Cherry Tomatoes Chef's  
Selection of Assorted Dressings

## **Assorted Wrap Display**

Turkey Salad - with Lettuce, Apple Smoked  
Bacon & Swiss Cheese Roast Beef - with  
Lettuce, Tomato & White Cheddar Cheese  
Grilled Vegetables with Hummus

Home-Made Rosemary & Sea Salt Potato Chips  
Desserts - Mini Key Lime Pie, Mini Chocolate  
Brownie, Assorted Cookies  
\$29 per person

*Includes a Beverage Station with Freshly Brewed Coffee, Iced Tea and Water Based on One Hour of Service.  
Minimum 25 People (Under 25 people will be a \$75.00 fee)*

Pricing is plus 22% Service Charge and 7.5% Sales Tax



# LUNCH BUFFET

## **Picnic Buffet**

Cole Slaw and Potato Salad

Hamburgers, Hot Dogs Corn on the Cob,  
Barbecue Baked Beans and Corn Bread and  
Appropriate Condiments Chef's Choice of  
Assorted Desserts Iced Tea and Lemonade

**\$20.00 per person**

\*\*\*add Barbecue Chicken for an additional

**\$4 per person**

## **Backyard BBQ Buffet**

Caesar Salad and Cole Slaw

Pulled Pork and BBQ Chicken Baked Beans,  
Green Beans and Corn Bread

Chef's Choice of Assorted Desserts Iced Tea  
and Lemonade

**\$23.00 per person**

## **Pizza in the City Buffet**

Choice of Two

Additional Entrees \$4++ each

Peperoni Pizza

Margarita Pizza

Spinach & Grilled Chicken with White Sauce Ham &

Pineapple Pizza

Vegetable Pizza

Apple Smoked Bacon & Shrimp Pizza

Chicken Tenders with Honey Mustard

Chicken Wings with Buffalo Sauce

**Choice of Two**

Cesar Salad

Crudit  Vegetables with Ranch Dressing

Mix Greens with Balsamic Dressing Garlic Cheese

Bread

**Choice of One**

Brownies

Cookies

Assorted Pies

**\$25 per person**

*Includes a Beverage Station with Freshly Brewed Coffee, Iced Tea and Water Based on One Hour of Service.  
Minimum 25 People (Under 25 people will be a \$75.00 fee)*

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# BUFFET LUNCH

## **Caribbean Style Buffet**

Assorted Bread Rolls & Butter

### **Cold Display –*Choice of Two***

Garlic Mojo Marinated Grilled Vegetables Tomato, Onion & Avocado Salad with Cilantro Vinaigrette Black Bean & Roasted Corn Salad Lime-Cumin Vinaigrette Caribbean Potato Salad with Roasted Peppers, Hard

Boiled Egg & Apple Smoked Bacon

Iceberg & Tomato with House Dressing

### **Hot Entrees –*Choice of Two***

Herb-Garlic Roasted Chicken Breast with “Mojo Criollo” Sauce

Grilled Flank Steak with Cilantro-lime Chimichurri Sauce

Slow Roasted Mojo Marinated Pork Loin with Brown Ale Demi

Grilled Salmon with Tropical Fruit Salsa

### ***Choice of Two***

Black Bean Rice Steamed Yucca with Sauté Onions & Roasted Red Pepper & Cilantro

Flash Fried “Maduros” Sweet Yellow Plantains

Roasted Root Vegetables Medley

Fried Green Plantains “Tostones” with House Dressing

Assorted Cakes & Pies

***\$32 per person***

*Includes a Beverage Station with Freshly Brewed Coffee, Iced Tea and Water Based on One Hour of Service.  
Minimum 25 People (Under 25 people will be a \$75.00 fee)*

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# LUNCH

## **Taste of Italy Lunch Buffet**

Cold Salad Display

### ***Choice of Two***

Roasted Zucchini Squash Salad

Orecchiette Pasta with Kalamata Olives  
& Feta Cheese

Marinated Antipasto Salad

Caesar Salad with Fresh Grated Parmesan Cheese

Hot Entrees

### ***Choice of Two***

Pan-Seared Airline Chicken Breast with Piccata Sauce

Grilled Italian Sausage with  
Peppers and Onions in Tomato Sauce  
Herb Marinated Salmon with Citrus Sage Butter Sauce  
Traditional Lasagna (vegetarian or meat)

### ***Choice of Two***

Grilled Seasonal Vegetables  
Penne Pasta with Olive Oil & Fresh Herbs  
Cheese Tortellini with Creamy Pesto Sauce

Rolls and Butter

Assorted Cakes and Pies  
Freshly Brewed Starbucks Coffee  
Iced Tea and Infused Water Station

***\$29 per person***

## **Boxed Lunch**

### ***Choice of One***

Kale & Barley Salad with Citrus Vinaigrette  
Mediterranean Couscous Salad  
Italian Caprese Salad  
Cesar Salad

### ***Choice of One***

Turkey Club Wrap  
Grilled Chicken Cesar Wrap  
Roast Beef Wrap  
Grilled Vegetables Wrap

Chef's Selection of Whole Fruit

Chocolate Chip Cookie

Bottled Water

***\$14 per person***

*Based on One Hour of Service. Minimum 25 People (Under 25 people will be a \$75.00 fee)*

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# RECEPTION

## Hot Hors D'oeuvres

	<u>Per 25 pieces</u>
<b>Crispy Shrimp Pops</b> -Avocado Pure   Roasted Red Pepper   Sofrito Aioli	\$75
<b>Apple Smoked Bacon Wrapped Scallops</b> -Florida Citrus Salad   Blueberry Gastric	\$100
<b>Florida Bay Crab Cakes</b> -Bacon Jam   Pickle Cornichons   Meyer's Lemon Remoulade	\$100
<b>Farmers Market Meat Balls</b> -Parmesan Cheese   Fresh Tomato Sauce	\$75
<b>Mini Beef Sliders</b> -Lettuce   Cherry Tomato   Bacon-Pimento Cheese   Craft Ketchup Aioli	\$75
<b>Mini Beef Wellington</b> -Chive   Wild Mushroom & Truffle Aioli	\$75
<b>Cuban Beef Empanadas</b> -Balsamic Glaze   Tomato & Pepper relish	\$75
<b>Bourbon Glazed Short Ribs Skewers</b> -Crushed Cashew Nuts   Creamy Blue Cheese	\$100
<b>Chicken Turnover</b> -Argentinian Chimichurri   Fresh Jalapeno	\$75
<b>Herb Roasted Lamb Chops</b> -Arugula Pesto   Citrus Pine-nut Gremolata	\$100
<b>Chicken Satay</b> -Peanut Sauce	\$120
<b>Chicken Cordon Bleu</b>	\$100

## Cold Hors D'oeuvres

	<u>Per 25 pieces</u>
<b>Ahi Tuna Tacos</b> -Wonton Shell   Soy-Ginger Marinated   Asian Cucumber Relish	\$100
<b>Lobster Pies</b> -Puff pastry Shell   Roasted Garlic   Creamy Pesto	\$125
<b>Seasonal Fish Crudo</b> -“Ceviche style” Papaya Salad   Cilantro Vinaigrette	\$100
<b>Smoked Salmon Tarts Boursin Cheese &amp; Smoked Salmon Mousse</b> -Caviar	\$75
<b>Roast Beef Crostini's</b> -Roasted Garlic Spread   Horse Radish Crème Fraîche	\$75
<b>Farm Devil Eggs Cured Ham</b> -EspeletteSpice   Chives   Crushed Black Pepper   Truffle oil	\$50
<b>Italian Bruschetta Tomato</b> -Red Onion   Basil   Ricotta Cheese Spread   Balsamic Reduction	\$50
<b>Mozzarella &amp; Tomato Skewers</b> -Basil   Balsamic Glaze	\$75
<b>Pimento Cheese on Brioche Toast</b> -Micro Green   Pancetta Chip	\$50

*Based on One Hour of Service. Minimum 25 People (Under 25 people will be a \$75.00 fee)*

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# RECEPTION



## **Cold Display's**

Per Tray Serves **25 people**

Antipasto Tray – Assorted, Meats, Cheeses, Olives & Marinated Peppers.....	\$175
International Cheese Tray.....	\$150
Vegetable Crudités with Ranch Dipping Sauce.....	\$125
Fresh Fruit Kabobs with Yogurt Dipping Sauce.....	\$125
Fresh Seasonal Fruit Tray with Yogurt Dipping Sauce.....	\$125
Lemon-Pepper Poach Salmon Served with Sour Cream, Dill & Capers.....	\$175 per side

## **Live Action Stations**

*Carving Fee / Chef Attendant Fee - \$150 per 2 hours*

## **Pasta Station\***

Choice of Two:

**Tri-color Cheese Tortellini**  
**Penne, Mushroom Ravioli**

Served with choice of two:

**Marinara Sauce, Alfredo Sauce, Pesto Sauce**

Garlic Bread, Parmesan Cheese, Black Olives, Mushrooms, Caramelized Onion, Artichoke, Herbs, Sundried Tomatoes, Peas, Pine-nuts and Apple Smoked Bacon

***\$20 per person***

*Based on One Hour of Service. Minimum 25 People (Under 25 people will be a \$75.00 fee)*

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# RECEPTION



## **Live Action Stations**

*Carving Fee / Chef Attendant Fee - \$150 per 2 hours*

## **Carving Stations\***

### **Roasted Beef Tenderloin**

Horseradish Sauce, Herb Dijon Mustard &  
Shallot Red Wine Reduction

Dinner Rolls & Butter

(Serves 25 people)

*\$350*

### **Crispy Potato Crusted Atlantic Salmon Filet**

Served with Dill Cream Sauce  
Tomato Butter Sauce  
Dinner Rolls & Butter

(Serves 35 people)

*\$325*

## **Herb Roasted Beef Prime-Rib**

Served with a Wild Mushroom  
& Truffle Demi Sauce

Dinner Rolls & Butter

(Serves 30 people)

*\$350*

## **“Country Style” Smoked Pork Shoulder**

Bourbon & Honey Mustard BBQ Sauce  
Dinner Rolls & Butter

(Serves 40 people)

*\$300*

*Minimum 25 People (Under 25 people will be a \$100.00 fee)*

Pricing is plus 22% Service Charge and 7.5% Sales Tax

# DINNER PLATED



## **The Grand Dinner**

Assorted Bread Rolls with Sea-Salt Butter

### **Harvest Mix Green Salad**

Artisanal Mix Greens Cherry Tomato, Carrot,  
Cucumber with Roasted Sweet Onion  
Vinaigrette

### **Pan-Seared Herb Chicken Breast**

with Rosemary Dark Chicken Jus Truffle  
Lyonnais Potatoes Butter Asparagus & Baby  
Carrot Bundle

### **New York Style Cheesecake**

with Fresh Strawberries Compote

Lemonade and Iced Tea Freshly Brewed Coffee

\$32 per person

## **Majestic Dinner**

Assorted Bread Rolls with Sea-Salt Butter

### **Harvest Mix Green Salad**

Artisanal Mix Greens Cherry Tomato, Carrot,  
Cucumber with Roasted Sweet Onion  
Vinaigrette

### **Grilled 6oz. Petit Beef Tenderloin**

with Caramelized Pearl Onions Demi Glaze  
Sauce Roasted Garlic Mash Potatoes Sauté  
Fresh Broccolini

### **Chocolate Mousse Cake**

with Raspberry Sauce

Lemonade and Iced Tea Freshly Brewed Coffee

\$48 per person

*Minimum 25 People (Under 25 people will be a \$100.00 fee)*

Pricing is plus 22% Service Charge and 7.5% Sales Tax

# DINNER PLATED



## **The Orlando South Plated Dinner**

Assorted Bread Rolls with Sea-Salt Butter

### **Harvest Mix Green Salad**

Artisanal Mix Greens Cherry Tomato,  
Carrot, Cucumber with Roasted Sweet  
Onion Vinaigrette

### **Grilled Salmon**

With Tropical Fruit Salsa Wild Mushroom  
Risotto with Seasonal Vegetables New  
York Style

### **Cheesecake**

with Fresh Strawberries Compote

Lemonade and Iced Tea Freshly Brewed  
Coffee

**\$48 per person**

## **Chefs Signature Duet Plated Dinner**

Fresh Baked Assorted Rolls with Herb  
Compound Butter

### **Crafted Salad**

Harvest Artisanal Greens Fresh  
Selection of Seasonal Roasted  
Vegetables Truffle & Cream Cheese  
Spring Roll Bacon-Parmesan  
Vinaigrette

### **Blackened Scallops & Grilled Petit Filet**

with Lemon Beurre Blanc And Cherry  
Port Demi Roasted Potatoes and Herb-  
Butter Glazed Parsnips & Brussels  
Sprout

### **Molten Chocolate Lava Cake**

Lemonade and Iced Tea Freshly  
Brewed Coffee

**\$75 per person**

*Minimum 25 People (Under 25 people will be a \$100.00 fee)*

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# DINNER BUFFET



## Italian Buffet

Toasted Garlic Bread  
Classic Caesar Salad  
Chicken Parmesan  
Traditional Meat Lasagna  
Spaghetti Torta  
Tiramisu Cake  
Cheesecake with Strawberry Coulis

**\$38.00 per person**

## Meat & Potatoes

Assorted Rolls and Butter  
Mixed Green Salad  
Seared Chicken Breast with Charred  
Tomato and Roasted Onion Sauce  
Garlic Infused Sliced Sirloin with  
Mustard Demi-Glaze Oven Roasted  
Potatoes Sautéed Seasonal Vegetables  
Chocolate Fudge Cake  
Cheesecake with Raspberry Coulis

**\$38.00 per person**

## Southern Style Buffet

Garden Salad and Potato Salad  
Fried Chicken and Pulled Pork  
Baked Mac-n-cheese  
Dirty Rice, Collard Greens, Corn on  
the Cob Corn Bread Chef's  
Choice of Assorted Desserts  
Iced Tea and Lemonade

**\$22.00 per person**

## Asian Fusion

Oriental Style Mixed Green Salad  
Orange Chicken  
Beef and Broccoli  
Fried Rice Stir Fried Vegetables  
Fortune Cookies  
Chocolate Fudge Cake

**\$35.00 per person**

*Includes a Beverage Station with Freshly Brewed Coffee, Decaf Coffee, Iced Tea, Lemonade, and Hot Tea Based on One Hour of Service. Minimum 25 People. (Under 25 people will be a \$75.00 fee)*

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# DINNER BUFFET



## Latin Fiesta

Mixed Green Salad  
with Assorted Dressing

Grilled Chicken and Steak Marinated in  
Lime & Cilantro with Sautéed Onions and  
Peppers Yellow Rice

Tomatoes, Shredded Lettuce, Cheddar  
Cheese Guacamole, Salsa, Sour Cream  
Warm Flour Tortillas and Tortilla Chips

Cinnamon Dusted Churros  
Chocolate Fudge Cake

**\$35.00 per person**

## Island Spice

Mixed Green Salad  
with Assorted Dressing

Jerk Chicken with Pineapple Salsa

Spiced Pork Loin  
Steamed Mixed Vegetables  
Jamaican Rice  
Fried Plantains

Lemon Coconut Cake  
Chocolate Fudge Cake

**\$35.00 per person**

*Includes a Beverage Station with Freshly Brewed Coffee, Decaf Coffee, Iced Tea, Lemonade, and Hot Tea Based on One Hour of Service. Minimum 25 People. (Under 25 people will be a \$75.00 fee)*

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# SPIRITS



Open Bar –Per Person	Beer & Wine	Call Brand	Premium Brand
One Hour	\$15	\$19	\$22
Two Hours	\$20	\$29	\$32
Three Hours	\$25	\$35	\$38
Four Hours	\$30	\$41	\$44

Host Bar –Per Drink	Per Drink	Cash Bar –Per Drink	Per Drink
Bottled Water	\$4. 00	Bottled Water	\$4. 00
Sodas	\$4. 00	Sodas	\$4. 00
Domestic Beer	\$6. 00	Domestic Beer	\$6. 00
Call Brand Cocktails	\$6. 00	Call Brand Cocktails	\$6. 00
Imported Beer	\$8. 00	Imported Beer	\$8. 00
House Wine	\$8. 00	House Wine	\$8. 00
Premium Brand Cocktails	\$10. 00	Premium Brand Cocktails	\$10. 00
Premium Wine	\$13. 00	Premium Wine	\$13. 00

Beer & Wine Brands	Call Brands	Premium Brands
Budweiser	Absolute Vodka	Kettle One Vodka
Budweiser Light	Tanqueray Gin	Bombay Sapphire Gin
Corona	Flor de Cana Rum	Bacardi Rum
Heineken	Jim Beam Whiskey	Jack Daniel's Whiskey
Copper Ridge Cabernet	Dewar's Scotch	Glenlivet Scotch
Copper Ridge White Zinfandel	Sauza Gold Tequila	Patron Tequila
Copper Ridge Chardonnay	Seagram's 7 Canadian Whiskey	Crown Royal Canadian Whiskey
		Hennessy Brandy

We are proud to offer Call and Premium Brand Liquors *Bartender Fee - \$200 each (per four hours of service)*

Pricing is plus 22% Service Charge and 7.5% Sales Tax

# HOTEL INFO



**Non-Smoking Policy:** All Conference Center, Meeting, Event Spaces and Foyers are non-smoking.

**Pre-paid Function:** Group must be pre-paid along with a Credit Card authorization on file

**Deposit Schedule:** A non-refundable deposit of 25% of your estimated total is due at the signing of the sales agreement. Final payment will be due 30 days prior to the function date.

**Direct Billing:** Direct Billing application must be received at least 45 days prior to your function for processing.

**Menu Pricing:** All prices, menus, fees and taxes are subject to change.

**Outside Food:** No food outside food or beverage of any kind will be permitted in the any Conference Center, Meeting or Event Space by any guest without the prior written approval of the Resort nor may any food or beverage provided by the Avanti Palms Resort be taken from the Conference Center, Meeting or Event Spaces due to Health Regulations and Liability Insurance.

**Final Menu Selections:** Final menu selections must be submitted as outlined in the sales agreement.

**Final Guarantee:** The Resort must be notified of the final attendance (known furthermore as "Final Guarantee") three (3) business days prior to the scheduled function.



# HOTEL INFO



**Final Guarantee Reduction:** Final Guarantee is not subject to further reduction. Guarantees for a Monday or Tuesday function must be received by 12:00 PM, the preceding Friday.

**Service Charge & Tax:** All catering functions are subject to Service Charges (22.0%), applicable state (6.0%) and local sales taxes (0.5%). **Tax Exempt:** If Group is Tax Exempt in the State of Florida, Resort must receive Group's Florida Tax Exempt Certificate no less than seven (7) business days prior to the scheduled function.

**Meeting Rooms:** The Resort reserves the right to change contracted meeting room space as Group approaches cutoff date based on Final Guarantee provided by Group.

**Cancellation:** Should it be necessary to cancel a meal or catered function after Group has signed the sales agreement, the Resort will be entitled to fees based upon the scale provided in said agreement.

**Special Dietary Needs:** Gluten free and Vegetarian menu options will be made available upon request and with advance notice.