



VISTA AT THE TOP BANQUET CATERING MENU





HORS D'OEUVRES



Priced per Piece • One Dozen Minimum • 60 Minutes of Service

CHILLED

Crab Cocktail Spoon with Mustard Sauce \$6

Bloody Mary Shrimp Cocktail \$6

Caprese Skewers \$5

Edamame Hummus Bites \$5

Tuna Poke Spoons \$7

Rock Shrimp Ceviche Spoons \$7

Sea Scallop Ceviche Spoons \$7

Watermelon, Tomato, Feta Bites \$5

Fresh Fruit Skewers & Honey Yogurt \$5

HOT

Empanadas, Sauces: Pimenton Aioli & Chimichurri

Chicken \$6

Beef \$6

Spinach \$6

Caprese \$6

Pulled Pork Sliders \$7

Roasted Chicken Slider \$7

Sweet & Spicy Korean Meatballs \$5

Mini Lump Crab Cakes \$8

Crab Stuffed Mushrooms \$8

Korean Gojuchang Glaze Satays

Chicken \$6

Beef \$7





CARVING STATION



Served with Dinner Rolls • Priced per Person

15 Person Minimum • Chef Attendant Fee Required • 60 Minutes of Service

Herb Crusted Rib Roast Au Jus and Horseradish Crème **\$24**

Seared Beef Tenderloin Peppercorn Demi-Glace **\$26**

Roasted Pork Tenderloin Spiced Apple Chutney & Peach Brandy Mustard **\$18**





STATIONARY DISPLAY



Priced per Display • Serves 12-15

Spinach Artichoke Dip with Assorted Crips **\$100**

Wedge Potato Bravas Platter **\$70**

Cheese Board with Assorted Crackers **\$120**

Charcuterie Board with Assorted Meats, Cheeses, & Crackers **\$150**

Vegetable Crudité with House-made Dips **\$90**

Dessert Board **\$100**





DINNER BUFFET



Two Entrees (50) • Three Entrees (59) • Priced Per Person

60 Minutes of Service • 15 Person Minimum

MAINS

Seared Atlantic Salmon with Tropical Salsa

Herb Crusted Beef Tenderloin with
Port Wine Demi-Glace

Churrasco Skirt Steak with Chimi Churri

Braised Mojo Pork Tenderloin

Blackened Mahi-Mahi with Cilantro Lime Creme

Creamy Tuscan Chicken Breast

Key West Chicken Breast

Caprese Chicken Thighs

Pasta Primavera with White Wine Garlic Sauce

SALADS

Select One

Classic Caesar

Watermelon, Tomato, Feta Salad

Corn and Poblano Pepper Salad

Mixed Green Salad, Garden Vegetables
with Choice of Orange Blossom and
Green Goddess Dressing

SIDES

Select Two

Rosemary Red Potatoes

Red Bliss Mashed Potatoes

Cilantro Lime Rice

Smoked Cheddar Mac & Cheese

Seasonal Vegetable Medley

Parmesan Crusted Cauliflower

Lemon Butter Broccolini

Roasted Asparagus with Burst
Tomatoes

DESSERT

Chef's Selection of Assorted Sweet Bites

All Buffets served with Iced Water and Soft Drinks





BRUNCH MENU





PLATTERS

Priced per Platter • Serves 12-15



Assorted Pastry Basket **\$60**

Seasonal Fresh Fruit Display **\$125**

Cheese Board & Assorted Crackers **\$120**

Charcuterie Board with Assorted Meats, Cheeses, & Crackers **\$150**

Smoked Salmon **\$150**

Shrimp Cocktail **\$160**

Vegetable Crudité with House-made Dips **\$90**

Dessert Board **\$100**



BRUNCH BUFFETT

35 • Priced per Person • 15 Person Minimum
Includes Coffee, Tea, Orange Juice, Cranberry Juice and Water

Farm Fresh Scrambled Eggs
Rosemary Red Potatoes
Pork or Chicken Sausage Links
Apple Wood Smoked Bacon
Belgium Waffles

OMELET STATIONS

15 • Priced per Person • 15 Person Minimum • Chef Attendant Fee Required • 60 Minutes of Service
Must Complement an Existing Buffet

Whole Egg / Egg White
Apple Wood Smoked Bacon
Black Forest Ham
Shredded Cheddar Blend
Crumbled Feta

Tomatoes
Onions
Mixed Bell Peppers
Mushrooms
Spinach





BEVERAGES



✦ OPEN BAR ✦

BEER & WINE

Premium Wines, Beer, Soft Drinks

\$20 per person first hour,

\$14 per person each additional hour

PREMIUM

Premium Liquors, Premium Wines,
Beer, Soft Drinks

\$24 per person first hour,

\$18 per person each additional hour

SUPER PREMIUM

Super Premium Liquors and Wines,
Beer, Soft Drinks

\$30 per person first hour,

\$20 per person each additional

NON-ALCOHOLIC

Unlimited Assorted Juices and Soft Drinks

\$17 per person

*Open Bar Offering Includes Single Pour Drinks Only,
Straight Pours Are Not Permitted*

*A bartender is required for all banquet bars
\$100 per bartender; 1 per 50 guests*

*All food and beverage is subject to 24% service charge
and 7% sales tax. Prices are subject to change*





SPIRITS



PREMIUM

Varying House Brands to Include Vodka, Tequila, Rum, Gin, Whisky, Bourbon, and Scotch

SUPER PREMIUM

Titos, Grey Goose, Ketel One, Casamigos, Don Julio, Patron, Bacardi Superior, Malibu, Mount Gay, Bombay Sapphire, Hendricks, Tanqueray, Crown Royal, Jameson, Jack Daniels, Knob Creek, Makers Mark, Highwest, Johnnie Walker Black, Glenlivet Aged

HOSTED CONSUMPTION BAR

Selections from Vista at the Top Beverage Menu

Beverages Ordered Are Billed to the Host by the Glass

CASH BAR

Selections from Vista at the Top Beverage Menu

Beverages Ordered Are Billed to the Host by the Glass

Cash Bar does not apply to food and beverage minimum

*A bartender is required for all banquet bars
\$100 per bartender; 1 per 50 guests*

*All food and beverage is subject to 24% service charge
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ELEVATED OFFERINGS

PREMIUM MIXERS

Ginger Beer, Sour Mix, Olive Juice

\$6 per person

CHAMPAGNE TOAST

Butler Passed or Poured Tableside

\$7 per person

BRUNCH BAR

Mimosas and Bellini's

\$20 per person first hour

\$14 per person each additional hour

CUSTOM SPECIALTY DRINK

Options & Pricing Upon Request

*A bartender is required for all banquet bars
\$100 per bartender; 1 per 50 guests*

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APPENDIX



SERVICE CHARGE AND TAX

All Meeting Room, Food, Beverage, Audio Visual, Fees, and All Related Services will be subject to a 24% service charge and 7% sales tax.

All menu pricing, as well as service charge and tax percentages, are subject to change without notice. Changes may be implemented based on various market factors or government regulation.

FOOD AND BEVERAGE SERVICE

All food and beverage services are provided by the Hotel. Use of outside catering services is prohibited, unless otherwise approved in writing by Hotel, or in the case of a Specialty Dessert such as a wedding cake. Should Hotel perform a cake-cutting service, a \$4 per person fee will apply.

CATERING GUARANTEES

The Guarantee of Attendance will be required three (3) business days prior to the start of your Event. Should a guarantee not be submitted by the required timeframe, the estimated number of attendees on the signed Event Order or signed Contract will become the guarantee of attendance.

VENUE SET CHANGES

Venue spaces are set up in accordance with the signed Event Orders. Requests for significant change in venue setup after the space has been set will result in a reset fee of at minimum \$250 as determined by the hotel banquet team.

ALCOHOLIC BEVERAGE SERVICE

All guests must be 21 years or over to purchase and consume alcohol on Hotel property. All guests will be asked to show proper identification at all banquet bars prior to being served. Beverages consumed at any Event must be provided by the Hotel. Hosted bars may not exceed 5 hours in length without prior written approval by Hotel. Hotel reserved the right to refuse service to anyone under the minimum age, individuals without proper identification, or any persons whom, in the judgement of the bartender, appears to be intoxicated or impaired.



WEDDING MENU TASTINGS

Wedding Menu Tastings are available to couples with a confirmed contract for Events with fifty (50) or more attendees. Our Chef will prepare a complimentary sampling of pre-determined menu items, with a maximum of three (3) guests in attendance. Your Sales Manager can provide additional information on availability and tasting menu options.

CHILDREN'S PRICING

Children ages 0-3 are complimentary. Children ages 4-12 may be provided with either **a)** a ½ price buffet menu or **b)** a \$14 kids plate (chicken tenders, fries, & drink) – all children in the party must have the same selection. Children over the age of 12 are charged at adult pricing for the agreed upon menu offering.

EVENT TIMING AND TEARDOWN

All events must end by 11:00 PM in order to comply with City and County Sound Ordinances and to allow for clean-up and closure of the site. Events that extend beyond 11:00 PM will incur an additional staffing fee of \$400 per hour. Vendors will have a 60-minute window from scheduled end of the event for teardown. All items brought to the venue, by either Event or Vendor, must be removed within this 60-minute window to allow for Hotel to complete clean-up prior to opening for business the following day. Should excessive clean-up of non-Hotel items be required, as determined by the Hotel, a fee will be imposed at minimum of \$400 per hour and in line with the labor required to return the Venue back to normal operating standards. Non-Hotel items left behind after this 60-minute window will be disposed of unless prior arrangements have been made in writing with the Hotel.

