

Banquet Menu



BELLA
VISTA

A ROSEN VENUE

8442 Palm Parkway, Orlando, FL 32836
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Sales@RosenLBV.com | www.RosenBellaVista.com/weddings

Breakfast Buffets

The Good Morning

*Danishes, pastries, muffins served with sweet butter,
honey, fruit preserves*

Fluffy scrambled eggs

Applewood smoked bacon

Fresh Florida orange juice

Freshly brewed coffee, regular and decaf

\$12.00 per person

The Florida Sunshine

*Selection of Danishes, pastries, muffins served with sweet butter,
honey, fruit preserves*

Fluffy scrambled eggs

Applewood smoked bacon, country sausage

Seasoned Yukon gold breakfast potatoes

Fresh Florida orange juice

Freshly brewed coffee, regular and decaf

\$15.00 per person

*Add pancakes or French toast to either
breakfast buffet option for \$2.95 per person.*

*Add heart-healthy turkey bacon, or turkey sausage
for \$3.95 per person.*

Minimum of 15 guests required or additional costs apply.

The Magnolia

Orange and cranberry juice

Seasonal sliced fruit and berries

Individual assorted Yoplait® yogurts and Tropicana® smoothies

Fluffy scrambled eggs

Cheese blintzes with strawberry sauce

Crispy bacon, country ham

Pancakes with with fresh maple syrup

Mini crumb cakes, iced lemon pound cake, assorted mini bagels

Philadelphia® cream cheese, sweet butter, preserves

\$17.00 per person

Minimum of 15 guests required for breakfast buffets.

All pricing is in U.S. dollars and subject to 22% taxable service charge, plus 6.5% Florida sales tax. Prices are subject to change.

Breakfast Enhancements

Continental Breakfast

The Boardroom

Orange and cranberry juices
Sliced seasonal melons and citrus
Assorted bakery muffins, donuts
Sweet butter, preserves
Freshly brewed coffee, regular and decaf
\$10.00 per person

Healthy Start Continental

Orange and grapefruit juices
Whole fruit selection (apple, or banana)
Apple bran muffin
Bagel variety with Philadelphia® cream cheese
Sweet butter
Freshly brewed coffee, regular and decaf
\$14.00 per person

Continental breakfasts and refreshment breaks are provided for up to one hour.

Boxed Breakfasts

Morning Glory

Fresh Florida orange juice
Choice of bagel and cream cheese or croissant
Choice of one fresh fruit: apple, banana, or orange
Coffee or tea (selected from Lite Bite Deli)
\$8.00 per person

Wake Up

Choice of banana nut or blueberry muffin
Choice of one fresh fruit: apple, banana, or orange
Juice or freshly brewed coffee, regular and decaf
\$9.00 per person

All pricing is in U.S. dollars and subject to 22% taxable service charge, plus 6.5% Florida sales tax. Prices are subject to change.

Beverage Refreshments

Mid-Morning Refresh

Tea, freshly brewed coffee, regular and decaf

\$6.50 per person

Sliced fresh seasonal fruit	\$5.50 per person
Southern-style grits	\$4.00 per person
Hard boiled eggs	\$1.50 ea.
Individual low fat Yoplait® yogurts	\$3.50 ea.
Starbucks® Frappuccino	\$4.50 ea.
Hot oatmeal with brown sugar and milk	\$4.00 ea.
Breakfast burrito	\$5.50 ea.
Individual cereal with milk	\$3.00 ea.
Whole fruit (apple, banana)	\$2.00 ea.

Continental breakfasts and refreshment breaks are provided for up to one hour.

Minimum 15 guests. Additional charges may apply.

Upgrade continental breakfast or beverage refresh with Starbucks® coffee and assorted flavored coffee syrups, rock candy stir sticks, and condiments for \$2.00 additional per person.

Coffee Breaks

Sweet Italian Break

*Chocolate-dipped and traditional biscotti
Classic amaretto cookies and cannoli
Bowls of fresh strawberries with cream
and brown sugar
Chilled Starbucks® Frappuccino
Freshly brewed coffee, regular and decaf
\$14.00 per person*

Heart Healthy

*Crisp apple wedges with caramel dip
Fresh fruit kabobs with yogurt dip
Bottles of assorted fruit juices
Apple-cinnamon crumb cake
Raisin bran muffins with honey butter
Bottled spring waters
\$14.00 per person*

Refreshment breaks are provided for up to one hour.

All-Day Meeting Breaks Packages

Executive Break

Continental Breakfast

Orange and cranberry juices

Breakfast pastries including: fruit Danish, muffins, croissants

Sweet butter, preserves

Tea, freshly brewed coffee, regular and decaf

Mid-Morning Break

Assorted sodas

Spring and sparkling waters

Bottled AriZona® iced teas

A selection of Tazo® teas

Freshly brewed coffee, regular and decaf

Afternoon Break

Assortment of freshly baked cookies

Assorted sodas, spring and sparkling waters

Bottled AriZona® iced teas

Tea, freshly brewed coffee, regular and decaf

\$35.00 per person

Meeting breaks are provided for up to one hour. Consumption prices will apply to beverages ordered between scheduled breaks.

Upgrade with Starbucks® coffee and assorted flavored coffee syrups, rock candy stir sticks, and condiments for \$2.00 additional per person.

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Refreshment Breaks

Ice Cream Time

*A freezer filled with
Ice cream and frozen fruit bars
Bottled spring waters, assorted sodas
Bottled iced tea
Freshly brewed coffee, regular and decaf
\$16.00 per person*

Cookies and Milk

*Freshly baked chocolate chip, oatmeal raisin,
chocolate-white chocolate chip, and peanut butter cookies
Half-pints of 2%, whole, and chocolate milk
Freshly brewed coffee, regular and decaf
\$11.00 per person*

The Munchies

*An assortment of potato chips, corn chips, tortilla chips,
mixed nuts, pretzels, popcorn
Cheese dips
Salsa, guacamole
Soft pretzels, mustard sauce
Bottled spring waters, assorted sodas
Bottled iced teas
\$14.00 per person*

Refreshment breaks are provided for up to one hour.

Luncheon Buffets

Soup and Sandwich Buffet

Tomato soup with warm breadsticks

Fresh fruit salad

Pasta primavera salad

Choice of three:

Choice of three meats: deli-sliced roast beef, pastrami, salami, corned beef, egg salad, tuna salad, chicken salad

Provolone, American, Swiss cheese

Lettuce, sliced tomato, red onion, dill pickles

Individual bags of chips

Assorted sandwich rolls, breads

Choice of strawberry cheesecake or chocolate fudge brownies

Iced tea and freshly brewed coffee, regular and decaf

\$20.00 per person

Boardwalk Lunch Buffet

Club Salad Bar:

Romaine lettuce, chopped eggs, crumbled bacon, shredded cheddar cheese, tomatoes, cucumber

Ranch and red zinfandel vinaigrette dressings

Fresh fruit salad

Choice of three meats:

Roast beef, roast turkey, ham

Provolone, American, Swiss cheese

Iceberg lettuce, sliced tomatoes

Dijon mustard, mayonnaise

Assorted sandwich rolls and breads

Breast of chicken portabella

Fresh vegetables

Penne pasta primavera

Chocolate cake

Key lime pie

Iced tea and freshly brewed coffee, regular and decaf

\$35.00 per person

Served at Boardwalk Buffet Restaurant

All pricing is in U.S. dollars and subject to 22% taxable service charge, plus 6.5% Florida sales tax. Prices are subject to change.

Luncheon Buffets

Pasta and Pizza Buffet

Minestrone, soup

Florida mixed green salad

Choice of two dressings

Italian ricotta lasagna

Cheese, pepperoni, vegetarian pizzas

Choice of chocolate brownies or Italian-style cookies

Warm breadsticks

\$24.00 per person

Pizza Party Buffet

Cheese, pepperoni, vegetarian pizza

(based upon 3 slices per person)

Chocolate brownies

(Add green tossed salad at \$2.00 additional per person)

\$11.00 per person

Lunch Buffet Options

The Picnic Basket

Fresh garden salad

Pasta or potato salad

Smoked turkey breast

Honey-cured ham

Genoa salami

American, Swiss, provolone cheeses

Lettuce, tomatoes, onions, pickles

Mayonnaise, mustard

Assorted deli rolls

Fresh baked cookies and brownies

Iced tea

\$16.00 per person

The Tea Party

*Strawberry and blue cheese salad
with raspberry vinaigrette*

Finger sandwiches

Cream cheese and ham pinwheels

Mini assorted quiche bites

Key lime pie shooters

Assorted hot tea flavors, iced tea

Freshly brewed coffee, regular and decaf

\$17.00 per person

Boxed Lunches

The Vista

Choice of sandwich:

Thin-sliced roast turkey breast
American cheese
6 inch sub roll

or

Deli-sliced honey ham
Swiss cheese
6 inch sub roll

or

Deli-sliced roast beef
Cheddar cheese
6 inch sub roll

\$10.00 per person

Deli Deluxe

Choice of sandwich:

Thin-sliced roast turkey breast
American cheese, lettuce, tomato
Wheat bread

or

Deli-sliced honey ham
Swiss cheese, lettuce, tomato
Rye bread

6 inch sub roll

or

Deli-sliced roast beef
Cheddar cheese, lettuce, tomato

White bread
6 inch sub roll

\$11.00 per person

Power Lunch

Includes fruit and water or soda, but does not include chips and cookie.

Yoplait® strawberry banana yogurt
Oatmeal raisin Power Bar®

String cheese and saltine crackers

\$10.00 per person

Box lunches are designed to grab and go.

All boxed lunches include:

Seasonal whole fruit, choice of bottled spring water or soda, Lay's® potato chips,
freshly baked chocolate chip cookie, condiment packets,
individual utensil packet with salt, pepper, and napkin

Presentation in banquet room may incur additional costs.

Lunch & Dinner Buffet Options

The Italian Buffet

Caesar salad

Chicken parmesan

Italian meatballs in marinara sauce

Bowtie pasta

Alfredo sauce

Warm garlic bread

Tiramisu shooters

Iced tea and freshly brewed coffee,
regular and decaf

\$19.00 per person

The Southwest

Fresh garden salad with a Spanish twist

Marinated beef and chicken

Grilled onions and peppers

Soft tortillas, guacamole, sour cream,
shredded cheese, lettuce, diced tomatoes

Spanish rice

Mexican-style pinto beans

Flan

Iced tea and freshly brewed coffee,
regular and decaf

\$21.00 per person

Country Barbeque

Hamburgers and hot dogs

Barbeque chicken

Choice of six (6) of the following:

Mixed garden green salad with

Italian vinaigrette dressing

Potato salad

Creamy coleslaw

Pasta salad

Corn on the cob

Barbeque-baked beans

Homestyle biscuits, butter

Macaroni and cheese

Freshly baked cookies, brownies

Condiments:

Relish, lettuce, tomato, onions, pickles,
ketchup, mustard, mayonnaise

Iced tea and freshly brewed coffee,
regular and decaf

\$24.00 per person

Meeting Break Selections

Beverages

Freshly brewed coffee, regular and decaf	\$30.00 per gal.
Starbucks® freshly brewed coffee, regular and decaf, assorted flavored coffee syrups, rock candy stir sticks, condiments	\$60.00 per gal.
Iced tea or hot tea	\$25.00 per gal.
Fresh Florida orange juice	\$20.00 per gal.
Fruit punch or lemonade	\$20.00 per gal.
Regular or diet soda	\$3.25 ea.
Bottled spring water	\$3.50 ea.
Bottled fruit juices	\$4.00 ea.
Red Bull®	\$5.00 ea.
Bottled iced teas	\$4.00 ea.
Starbucks® Frappuccino.....	\$4.50 ea.

Specialty Items

Whole fresh fruit (apple, banana).....	\$2.00 ea.
Individual low-fat Yoplait® yogurts.....	\$3.50 ea.
Fresh fruit kabobs with yogurt dip.....	\$4.50 ea.
Cup of apple slices with caramel dip	\$3.00 ea.
Crisp carrot and celery sticks with dip	\$3.00 per person
Large soft pretzels with mustard sauce.....	\$40.00 per dozen
Assorted granola bars	\$30.00 per dozen
Frozen fruit bars	\$5.00 ea.
Assorted candy bars and power bars	\$3.50 ea.
Individual bags: pretzels, chips, popcorn.....	\$2.75 ea.
Mixed nuts.....	\$20.00 per lb.

Meeting Break Selections

From the Bakery

<i>Assorted breakfast pastries</i>	\$39.00 per doz.
<i>Assorted bakery, fresh Danishes</i>	\$39.00 per doz.
<i>Assorted bakery, fresh muffins</i>	\$39.00 per doz.
<i>Assorted bagels with cream cheese</i>	\$39.00 per doz.
<i>Freshly baked croissants</i>	\$39.00 per doz.
<i>Freshly baked assorted doughnuts</i>	\$39.00 per doz.
<i>Freshly baked cinnamon rolls</i>	\$42.00 per doz.
<i>Slices of iced lemon pound cake</i>	\$39.00 per doz.
<i>Assorted biscotti</i>	\$40.00 per doz.
<i>Freshly baked pecan sticky buns</i>	\$42.00 per doz.
<i>Flaky apple strudel</i>	\$40.00 per doz.
<i>Traditional European breakfast pastries</i>	\$45.00 per doz.
<i>Assorted freshly baked cookies</i>	\$37.00 per doz.
<i>Chocolate iced brownies</i>	\$39.00 per doz.
<i>Assorted mini French pastries</i>	\$42.00 per doz.
<i>Gourmet chocolate truffles</i>	\$42.00 per doz.
<i>Mini Key lime tartlets</i>	\$42.00 per doz.
<i>Chocolate-dipped strawberries</i>	\$45.00 per doz.
<i>Coffee and crumb cakes (serves 10 each)</i>	\$35.00 ea.
<i>Assorted sliced breakfast breads (serves 10 each)</i>	\$39.00 ea.

Themed Displays

Displays

Honey-Baked French Brie en Croute

Large wheel of imported French brie, topped with toasted almonds and honey, wrapped in puff pastry, baked golden brown, finished with fresh raspberry drizzle

\$150.00 each

(Serves approximately 35 guests)

Farmers' Market of Fresh Raw Vegetables

Blue cheese, ranch and onion dips

\$6.50 per person

(25 person minimum)

International and Domestic Cheeses

A variety of cheese including smoked cheddar, creamy Boursin, provolone, gouda, fresh fruit garnish, assorted gourmet crackers

\$8.00 per person

(25 person minimum)

Mediterranean Antipasto

Sliced Italian prosciutto, salami, mortadella, smoked gouda, fresh mozzarella, crumbled feta, spiced olive salad, peppadews, pesto-gorgonzola-marinated roma tomatoes, cucumber-dill tzatziki, tahini hummus, garlic-toasted pita points, flat bread, crackers, warm breadsticks

\$10.50 per person

(40 person minimum)

Fresh Fruit Spectacular

An array of sliced cantaloupe, honeydew, watermelon, pineapple, seedless grapes, seasonal berries, strawberry yogurt dip

\$6.50 per person

(25 person minimum)

Filet of Smoked Salmon

Imported Norwegian lox, bagel chips, mini pumpernickel, marinated shaved red onion, capers

Market price per side

(Serves approximately 25 guests)

Mediterranean Display

Garlic and lemon hummus, tahini and cucumber hummus, tabbouleh, Kalamata olives, feta cheese, pita points, flat bread

\$10.00 per person

(25 person minimum)

Spanish Tapas

Presented in bowls and platters

Roasted asparagus, prosciutto, shrimp and orange watercress salad, long stem artichokes, grape tomatoes, cracked black pepper and shaved Manchego cheese, chorizo sausage with roasted peppers and toasted almonds, roasted portabella mushroom slivers in raspberry vinaigrette, artisanal breads, rolls

\$9.50 per person

(40 person minimum)

Snacks

Artichoke and parmesan dip, sour cream spinach dip, onion dip, salsa, warm cheddar dip, gourmet cracker assortment, tortilla chips, potato chips, soft pretzels, mixed nuts

\$8.75 per person

(25 person minimum)

All dinner buffets include warm rolls, butter, freshly brewed coffee, regular and decaf.

Upgrade with Starbucks® coffee and assorted flavored coffee syrups, rock candy stir sticks, and condiments for \$2.00 additional per person.

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Hors d'Oeuvre Packages

Silver

International and Domestic Cheese Display

*Fresh fruit and seasonal berries garnish,
toasted garlic baguettes,
gourmet cracker assortment*

Raw Farmers' Market Vegetable Display

Blue cheese, ranch and onion dips

From the Chafers

Chicken cashew eggrolls with duck sauce

Spinach spanakopitas

Sweet and sour meatballs

Tri-Color cheese tortellini with pesto alfredo

\$26.00 per person

(8 pieces per person, minimum 25 guests)

Gold

International and Domestic Cheese Display

*Fresh fruit and seasonal berries garnish,
toasted garlic baguettes,
gourmet cracker assortment*

Fresh Fruit Spectacular

*An array of sliced cantaloupe, honeydew, watermelon,
pineapple, seedless grapes, seasonal berries,
strawberry yogurt dip*

From the Chafers

Mini chicken Wellington over béarnaise sauce

Baked brie and raspberry en croute

Scallops wrapped in smokehouse bacon

Cavatappi pasta with shrimp pesto Parmesan alfredo

\$32.00 per person

(10 pieces per person, minimum 25 guests)

Platinum

Mediterranean Antipasto

*Italian meats and cheeses, spiced olive salad,
peppadews, pepperoncini, balsamic-roasted
portabella mushrooms, warm breadsticks*

Fresh Fruit Spectacular

*An array of sliced cantaloupe, honeydew,
watermelon, pineapple, seedless grapes,
seasonal berries, strawberry yogurt dip*

California Rolls

Wasabi, soy, pickled ginger

From the Chafers

Coconut chicken with orange horseradish sauce

Mini beef Wellington over choron sauce

Mini crab cakes with mango salsa

Chicken fajita trumpets with sour cream

Pasta Station

Tricolor cheese tortellini and pesto alfredo

Bowtie pasta and tomato basil sauce

*Shaved parmesan, cracked pepper,
Italian breadsticks*

\$42.00 per person

(12 pieces per person, minimum 50 guests)

One hour of service is provided.

Surcharges apply with fewer than the published minimum attendance.

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Gold Hors d'Oeuvres

<i>Grilled chicken and gorgonzola pesto baguette</i>	\$400.00
<i>Roast beef on pumpernickel, horseradish cream</i>	\$400.00
<i>Green olive hummus in bouche</i>	\$375.00
<i>Strawberry, maple-pecan cream cheese</i>	\$395.00
<i>Prosciutto and asparagus bundle</i>	\$395.00
<i>Seared rare tuna and Boursin canape</i>	\$425.00
<i>Assorted finger sandwiches</i>	\$375.00
<i>California roll, pickled ginger, wasabi, soy (100 piece minimum)</i>	\$475.00
<i>Assorted sushi and sashimi, pickled ginger, wasabi, soy (100 piece minimum)</i>	\$375.00
<i>Cognac-scented liver mousse in vol-au-vent</i>	\$450.00
<i>Jumbo Gulf shrimp on ice, cocktail sauce, lemon</i>	\$450.00
<i>Cucumber, shrimp, roasted pepper cream cheese</i>	\$400.00
<i>Antipasto skewers</i>	\$395.00
<i>Maryland-crab-stuffed Peppadews</i>	\$425.00
<i>Smoked salmon, onion, caper mousse on bagel chip</i>	\$400.00
<i>Turkey and smoked cheddar stick</i>	\$395.00

All pricing is based on a 100 piece order.

Butler service is available for an additional \$50.00 per server for up to 2 hours.

Hot Hors d'Oeuvres

Mushroom in puff pastry	\$375.00
Chicken quesadilla trumpet.....	\$375.00
Spinach and goat cheese in phyllo.....	\$375.00
Crab rangoon, plum sauce.....	\$425.00
Vegetable eggroll, duck sauce.....	\$375.00
Chicken pot-stickers, Thai chili sauce.....	\$395.00
Mini beef Wellington.....	\$425.00
Mini chicken Wellington.....	\$400.00
Beef sate skewer.....	\$375.00
Coconut chicken, spicy orange mustard.....	\$395.00
Cashew chicken eggroll, shogun sauce.....	\$375.00
Mini Reuben in pastry.....	\$395.00
Baked raspberry brie en crouete.....	\$375.00
Beef empanadas.....	\$375.00
Mini Cuban Cristo.....	\$375.00
Conch fritters, remoulade.....	\$395.00
Buffalo chicken wings, chunky blue cheese dressing.....	\$375.00
Bacon-wrapped scallops.....	\$425.00
Crispy chicken tenders, honey mustard.....	\$375.00
Sweet and sour meatballs.....	\$375.00

All prices are per 100 pieces with a 25 piece minimum order, except where noted.

Butler service available at \$50.00 per server up to 2 hours.

Chips & Nuts

Potato chips with onion dip (\$20.00 per lb.)

Mixed nuts (\$20.00 per lb.)

Roasted snack mix (\$15.00 per lb.)

Tortilla chips with salsa (\$20.00 per lb.)

Pretzels (\$15.00 per lb.)

Terra chips (\$20.00 per lb.)

Dinner Buffets

Vista Select Dinner Buffet

Chef Henry Salad

*Spring mix with cherry tomatoes, cucumbers, shaved red onion,
candied pecan, pear ginger vinaigrette dressing*

Entrée Selections

Sliced Roast Sirloin

Crumbled blue cheese gratin au jus

Colorado Pork Loin

Roasted pepper molasses barbecue sauce

Orange Chicken

*Pan-seared chicken breast, orange
marmalade glaze, citrus sauce*

Pan-Seared Chicken Breast

Artichoke white cheddar sauce

*Broiled Sterling Salmon**

Green olive and pimento butter

** market price*

Flank Steak Teriyaki

Asian-ginger glaze

*Buffets include Chef's selection of seasonal vegetables; choice of rice, mashed,
or oven-baked potatoes; and Chef's selection of assorted cakes and pies.*

Two entrées: \$35.00 per person

Three entrées: \$39.00 per person

Four entrées: \$45.00 per person

Minimum of 25 guests required for dinner buffets.

All dinner buffets include warm rolls, butter, freshly brewed coffee, regular and decaf.

*Upgrade with Starbucks® coffee and assorted flavored coffee syrups, rock candy stir sticks,
and condiments for \$2.00 additional per person.*

Themed Dinner Buffets

Asian Buffet

*Sushi and Sashimi Display **

California roll, nigiri, temaki sushi, ichi, wasabi, pickled ginger, soy

Shrimp and Cabbage Slaw

*Fried wontons, cilantro, cashews,
curry-mustard dressing*

Soba Noodle Salad

*Thai chili dressing with watercress,
shredded carrots, cucumbers*

Asian Chicken Soup

Vietnamese dim sum, miso, vegetables

Yellowtail Snapper

*Ginger-roasted shiitake mushrooms,
root beer hoisin vinaigrette*

Hibachi-Grilled Chicken

Sesame-honey teriyaki glaze

Steamed Sticky Rice

Guava Cheesecake

Iced Lemon Pound Cake

Fortune Cookie

** May substitute sushi display with mixed garden salad bowl with
honey mustard and mango poppy seed dressings*

\$40.00 per person

Minimum of 25 guests required for dinner buffets.

All dinner buffets include warm rolls, butter, tea, freshly brewed coffee, regular and decaf.

*Upgrade with Starbucks® coffee and assorted flavored coffee syrups, rock candy stir sticks,
and condiments for \$2.00 additional per person.*

Themed Dinner Buffets

Sabor Latino

Gazpacho

With tortilla chips

Ensalada Romana

Berry tomatoes, manchego cheese, thin-sliced red onion, cucumbers, crushed corn tortilla, peppercorn avocado dressing

Ensalada de Camarones de la Isla

Marinated baby shrimp, red peppers, chopped cilantro, green onions, fresh lime, virgin olive oil

Ensalada de Arroz y Chorizo

Sweet corn, cumin, roasted pepper dressing

Pescado Al Horno

Grouper, fresh mango salsa

Lechon Asado

Slow-roasted shredded pork marinated in Dos Equis beer and garlic

Pollo a la Chimichurri

Grilled breast of chicken, fresh salsa roja

Yuca Frita

French-cut, fried yucca root

Plantanos Maduros

Fried sweet plantains

Batata Asada

Baked Puerto Rican yam

Dulce de Leche

Caramel pudding

Flan de Vainilla

Vanilla custard

Arroz con Dulce con Pasas y Canela

Rice pudding, raisins, cinnamon

\$48.00 per person

Minimum of 25 guests required for dinner buffets.

All dinner buffets include warm rolls, butter, tea, freshly brewed coffee, regular and decaf.

Upgrade with Starbucks® coffee and assorted flavored coffee syrups, rock candy stir sticks, and condiments for \$2.00 additional per person.

Beverages & Cocktails

Sponsored Host Bar

Charged on consumption, bartender fee applies.

House brands.....	\$5.00 ea.
Name brands.....	\$6.00 ea.
Premium brands.....	\$6.50 ea.
House wine.....	\$5.50 ea.
Beringer wine.....	\$6.00 ea.
Domestic beer.....	\$5.00 ea.
Imported beer.....	\$5.75 ea.
Cordials, starting from.....	\$7.00 ea.
Soft drinks.....	\$3.00 ea.
Mineral & sparkling water.....	\$3.50 ea.
Keg Beer (15.5 gal).....	\$300.00

Open Bar Plan

All prices are per person. Includes cocktails, house wines, domestic and imported beer, soft drinks, and waters. Client charged per person, based on guaranteed attendance or actual attendance, whichever is greater.

Minimum guarantee of 35 guests is required

House Brands

First hour.....	\$13.00
Each additional hour.....	\$5.50

Name Brands

First hour.....	\$16.00
Each additional hour.....	\$6.50

Premium Brands

First hour.....	\$17.00
Each additional hour.....	\$7.50

Cordials

Add \$1.00 per person, per hour.

Complete Package Plan

All prices are per person for four (4) continuous hours. Unlimited cocktails including house wine with dinner. Minimum guarantee of 35 guests is required.

House Brands

First hour.....	\$26.00
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Name Brands

First hour.....	\$31.00
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Premium Brands

First hour.....	\$33.00
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Soda Plan

All prices are per person.

First hour.....	\$5.00
Each additional consecutive hour.....	\$2.50

Beer, Wine, and Soda Plan

All prices are per person. Includes domestic and imported beer, cabernet sauvignon, chardonnay, white zinfandel, assorted soda, and bottled water.

First hour.....	\$12.00
Each additional consecutive hour.....	\$5.00

Cash Bar

Pricing is inclusive of service charge and tax, bartender fee applies.

House brands.....	\$5.75 ea.
Name brands.....	\$6.50 ea.
Premium brands.....	\$7.00 ea.
House wine.....	\$6.00 ea.
Beringer wine.....	\$6.50 ea.
Domestic beer.....	\$5.75 ea.
Imported beer.....	\$6.25 ea.
Liqueurs, starting from.....	\$7.75 ea.
Soft drinks.....	\$3.00 ea.
Mineral and sparkling water.....	\$3.50 ea.
Minimum bartender fee, each (up to 2 hours) ..	\$100.00
Additional hours, each.....	\$35.00

Beverages & Cocktails

Specialty Wine Selections

Simi Winery Chardonnay/205, California.....	\$44.00
Burgess Merlot/723, California	\$35.00
Kendall Jackson "Vintner's Reserve" Merlot/713, California.....	\$37.00
Stonestreet Cabernet Sauvignon/707, California.....	\$46.00
Kendall Jackson Chardonnay/206, California.....	\$34.00
Sterling Cabernet Sauvignon/704, California	\$54.00
Charles Krug Chardonnay/220, California.....	\$30.00
Robert Mondavi Fume Blanc/203, California.....	\$37.00

Additional wine selections available.

Premium House Wine

Beringer, 750 ml (chardonnay, cabernet sauvignon, merlot, white zinfandel).....	\$32.00
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House Wine

House Wine, 750 ml.....	\$28.00
House Wine, 1.5 l (chardonnay, cabernet sauvignon, merlot, white zinfandel).....	\$49.00

Cocktail Punches

Champagne punch.....	\$65.00/gal.
Mimosa.....	\$70.00/gal.
Tropical rum punch.....	\$85.00/gal.
Non-alcoholic golden punch.....	\$48.00/gal.

Sparkling Wine

House sparkling wine.....	\$30.00
Domaine Chandon Brut.....	\$37.00

Bartenders & Fees

First 3 hours.....	\$100.00
Additional hours, each	\$35.00

Bartenders are provided at an average of one (1) per 100 guests for host bars.
Additional bartenders subject to bartender fee.

Beverages & Cocktails

Whisky (blended)

House.....	\$75.00
Seagram's 7	\$95.00
Seagram's VO.....	\$105.00
Canadian Club.....	\$105.00
Crown Royal.....	\$115.00

Vodka

House.....	\$75.00
Smirnoff.....	\$95.00
Stolichnaya.....	\$105.00
Absolut.....	\$105.00
Grey Goose.....	\$145.00

Scotch

House.....	\$75.00
Dewar's	\$105.00
Chivas Regal.....	\$145.00
Johnny Walker Black..	\$145.00

Bourbon

House.....	\$75.00
Jim Beam.....	\$95.00
Jack Daniel's Black..	\$105.00
Maker's Mark.....	\$110.00

Rum

Castillo Rum.....	\$75.00
Bacardi Silver.....	\$95.00
Captain Morgan.....	\$105.00
Myers Dark.....	\$105.00

Liqueurs

Amaretto Di Saronno..	\$105.00
Frangelico.....	\$105.00
Kahlua.....	\$105.00
Sambuca Romana ...	\$105.00
Tia Maria.....	\$105.00
Bailey's Irish Cream....	\$115.00
Hennessy VS.....	\$145.00
Grand Marnier	\$145.00

Tequilla

House.....	\$75.00
Jose Cuervo Gold	\$105.00

Vermouth

Sweet Vermouth (.375)..	\$30.00
Dry Vermouth (.375)...	\$30.00

Gin

House.....	\$75.00
Beefeater	\$105.00
Tanqueray.....	\$105.00
Bombay.....	\$105.00

Mixers

1 l. soda.....	\$10.00
1 qt. bloody mary mix....	\$15.00
1 qt. orange juice	\$15.00

Setup

Initial bar setup includes appropriate mixer per bottle. Accompaniment setup includes glassware, cocktail napkins, fruit garnishes, wine opener, stirrers, and ice.

All purchased bottles are non-refundable. Bottles are replaced only upon request.

Groups with fewer than 40 guests are subject to a \$50.00 service charge and the following surcharge schedule:

25 to 39 Guests
Add \$5.00 per person

15 to 24 Guests
Add \$10.00 per person

Minimum of 15 guests required

All pricing is in U.S. dollars and subject to 22% taxable service charge, plus 6.5% Florida sales tax. Prices are subject to change.

General Event Information

All reservations and agreements are made upon the rules and regulations of the Hotel, and are subject to said rules, under the following conditions:

Food and Beverage

Due to liability and legal restrictions, customers, guests or exhibitors may bring no outside food or beverages of any kind into the hotel. Clarion Inn LBV 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. The Clarion Inn LBV reserves the right to refuse alcohol service to anyone.

Food and Beverage Guarantee

Ten (10) working days prior to all Food and Beverage functions, to allow for adequate staffing, the Hotel requires the customer to submit by email or fax an expected number of guests for each scheduled event. The Hotel must receive an attendance guarantee at least 72 hours in advance of the scheduled event (three (3) business days - Monday through Friday by 3:00 p.m.). This guaranteed number is not subject to reduction. If the Hotel does not receive a guarantee by the due date, the expected attendance stated on the Banquet Event Order (BEO) becomes the guarantee. Should the actual number of guests attending the event exceed the guarantee; the customer will be charged for the actual attendance. On plated food and beverage functions, the Hotel will set the room for five percent (5%) over the guarantee with a maximum overset of fifty (50). The Hotel cannot be responsible for identical services to more than 5% over the guarantee.

Catering Fees

A service charge of 22% and 6.5% sales tax are added to all function charges to include food and beverage, meeting room rental, audiovisual, etc. To ensure food quality, Buffet Pricing is based on two (2) hours or less and Refreshment Breaks are based on one (1) hour or less. Additional charges may incur for extending hours of service. 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.

Taxes

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.

Room and Rental

Function rooms are assigned according to the anticipated contracted attendance. If there are fluctuations in the number of attendees, room setup or meeting schedules the Hotel reserves the right to accordingly reassign the banquet function rooms. The Hotel reserves the right to charge a service fee for set-up of meeting rooms with extraordinary requirements. Revisions of meeting room setup while on site will require additional labor fees. Meeting room rental charges are subject to 24% service charge and applicable sales tax. The Hotel does not guarantee that event space not outlined on the contractual event agenda will be available.

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. Extension of service beyond these parameters will result in additional fees.

Outdoor Functions

All catered food and beverage will be served using non-breakable dinnerware and glassware. Glass beverage containers are prohibited. The decision to move the function indoors due to weather conditions will be made no less than four (4) hours prior to scheduled start time of the function. In all cases, the Hotel reserves the right to make the final decision. A \$2.50 per person service fee will be applied to all outdoor banquet events, except Coffee Services where only existing furniture is utilized.

General Event Information

All reservations and agreements are made upon the rules and regulations of the Hotel, and are subject to said rules, under the following conditions:

Signs, Banners, and Displays

Hotel reserves the right to approve all signage. All signs must be professionally printed. Hotel charges labor fees for hanging of banners and signage.

Conduct of Event

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.

Audiovisual Equipment, Electrical, and Rigging

Function rooms come wired with display capabilities and a sound system. For other audiovisual needs, Presentation Services is the recommended vendor for audiovisual equipment. The exclusive provider of electrical requirements is Edlen Electrical Services, and rigging is National Production Services.

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 Hotel. Any personal property of Customer brought onto premises of Hotel shall be at the sole risk of Customer, and Hotel shall not be liable for any loss or damage to any such property for any reason.

Shipping

The Clarion Inn LBV has limited storage facilities for boxed materials, freight, or exhibit materials. Freight may not be stored prior to, during, or after any function. If freight is shipped directly to the Hotel, it must arrive no earlier than the day prior to the Event. The Sales Department must approve shipments prior to delivery. Handling fees will apply. All materials must be removed immediately upon conclusion of event.

Cancellation

Please refer to Contract and/or BEO.