

R
RENAISSANCE®
BOCA RATON HOTEL



MEAT MARKET
BOCA RATON

MEAT MARKET

R
RENAISSANCE
HOTEL
Boca Raton

MEAT MARKET BANQUET PACKAGES

INTRODUCTION

Elevate your next event into a truly memorable experience at Meat Market, Florida's standout modern steakhouse nestled in a prime location, next door to the Renaissance Boca Raton. With a vibrant atmosphere that radiates glamour and excitement, our versatile private spaces within the Renaissance Boca Raton can accommodate groups from 8 to 1,000 guests, ensuring the perfect setting for any occasion, whether you're hosting an intimate celebration or a grand event.

Delight your attendees with an extraordinary culinary journey designed by world-renowned Executive Chef Sean Brasel. Our menus gleam with a variety of prime steak cuts, expertly prepared sides, and fresh seafood offerings from our exquisite Crudo Bar. Each dish is a masterpiece, ensuring that every bite is a celebration of flavor that your guests will savor long after the event concludes.

Take advantage of our luxurious outdoor pool area, complete with lounge seating and cozy cabanas, a perfect backdrop for networking, relaxation, or simply soaking in the atmosphere. Enhance your occasion with our stunning outdoor covered veranda seating. Picture your guests relaxing in style, enjoying delicious food and refreshing drinks while basking in the sunshine or the warmth of the evening glow, all amidst an atmosphere of sophistication and fun.

Whether you're planning a corporate meeting or dinner, wedding reception, or a lively celebration with friends, Meat Market - Renaissance Boca Raton will create lasting memories with fantastic food, fabulous surroundings, and an experience that will leave everyone talking!

Let us help you create an experience that will resonate in the memories of your guests for years to come. Contact Anna – anna@meatmarket.net 561.884.4839 today at Meat Market - Renaissance Boca Raton to start planning your extraordinary event!

MARKET-CONTINENTAL BREAKFAST

Minimum 20 Guests | 90 Minute Service
Less than 20 Guests | \$75 Additional Charge

Continental Breakfasts Include:

Freshly Squeezed Orange, Grapefruit and Cranberry Juice
Freshly Brewed Regular and Decaffeinated Coffee, and Specialty Teas
Whole Milk, 2% Milk, Non-Dairy Milk

The Market \$28 per guest

Sliced Seasonal Fresh Fruit
Assortment of Breakfast Danishes, Croissants and Assorted Muffins
Whipped Butter and Fruit Jams
Assorted Cold Cereals - Chilled Whole, 2% and Almond Milk

The First Market \$30 per guest

Sliced Seasonal Fresh Fruit
Greek Yogurt with Organic Granola, Honey and Fresh Berries
Assorted Cold Cereals - Chilled Whole, 2% and Almond Milk,
Oatmeal Raisins, Brown Sugar, and Honey
Assortment of Fresh House Made Baked Goods - Whipped Butter and Fruit Jams
New York Style Bagels with Traditional and Low-Fat Cream Cheese

Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs
may increase your risk of food borne illness.
Prices do not include the 25% service charge or applicable sales taxes.

PLATED BREAKFAST

Minimum 20 Guests | 90 Minute Service
Less than 20 Guests | \$75 Additional Charge
\$34 per guest

All Plated Breakfasts Include:

Freshly Squeezed Orange, Grapefruit and Cranberry Juice
Assortment of Danishes, Croissants and Muffins
Yogurt Berry Parfait
Freshly Brewed Regular and Decaffeinated Coffee, and Specialty Teas
Whole Milk, 2% Milk, Non-Dairy Milk

Choose One Main Course:

2 Freshly Scrambled Eggs
Individual Wild Mushroom and Cheddar Quiche
Seasonal Vegetable Omelet with Cheese
Two Poached Eggs Benedict - Pitt Ham, Hollandaise Sauce (add \$5)

Choose Two Side items:

Applewood Smoked Bacon
Pork Sausage Links
Chicken Apple Sausage
Breakfast Potatoes
Creamy Polenta with New York Cheddar Cheese

RISE-N-SHINE MARKET BUFFETS

Minimum 20 Guests | 90 Minute Service
Less than 20 Guests | \$75 Additional Charge

All Breakfast Buffets Include:

Freshly Squeezed Orange, Grapefruit and Cranberry Juice
Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas
Whole Milk, 2% Milk, Non-Dairy Milk

Florida Breakfast \$38 per guest

Sliced Seasonal Fresh Fruit with Berries
Individual Cherry Pecan Baked Granola with Mango Yogurt
Avocado Toast with Poached Egg
Chicken Sausage Links or Pork Sausage (Pre-Select One Option)
French Toast, Maple Syrup
Assorted Muffins and Buttermilk Biscuits, Whipped Butter and Fruit Jams

American Breakfast \$38 per guest

Organic Granola with Greek Yogurt
Sliced Seasonal Fresh Fruit
Buttermilk Scrambled Eggs
Smoked Bacon and Pork Sausage Links
Breakfast Potatoes
Assorted Muffins and Buttermilk Biscuits, Whipped Butter and Fruit Jams

Healthy Breakfast \$40 per guest

Sliced Fresh Fruit
Organic Granola - Assorted Low-Fat Yogurt and Greek Yogurt, Dried Fruit
Egg White Wrap, Mozzarella, Spinach, Marinated Tomatoes
Acai & Chia Seed Bowls - Sliced Almonds, Oatmeal Raisins, Brown Sugar, and Honey
Assorted Muffins: Multi Grain, Carrot, and Zucchini, Whipped Butter and Fruit Jams

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ENHANCEMENTS

Omelet Station Prepared to Order with:

Smoked Pitt Ham, Cheddar Cheese, Green Onions,
Tomatoes, Mushrooms, and Fresh Herbs \$14 per guest
Chef Attendant required for every 50 Guests at \$175 per Chef
20 Guest Minimum

Scrambled Eggs \$5 per guest

Mushroom and Cheddar Quiche \$6 per guest

Salmon Gravlax, Sliced Onions, Tomatoes, Capers, and Lemons \$15 per guest

Buttermilk Pancakes, Maple Syrup \$7 per guest

Sweet Potato Waffles, Strawberry Marmalade \$7 per guest

French Toast, Maple Syrup \$7 per guest

Applewood Smoked Bacon or Pork Sausage Links \$6 per guest

Breakfast Potatoes \$5 per guest

Creamy Polenta with NY Cheddar Cheese \$5 per guest

Oatmeal, Raisins, Brown Sugar, and Honey \$5 per guest

Assorted Cold Cereals, Chilled Whole and Almond Milk \$4 per guest

Regular or Low-Fat Yogurt \$4 per item

Hard Boiled Eggs \$2 Each (One Dozen Minimum)

Green Chili Biscuit with Chicken Sausage Gravy \$68 per dozen

Egg, Cheese and Bacon or Ham Baked Croissants \$60 per dozen

Green Chili Biscuit Sandwich with Scrambled Eggs, Cheese and Pork Sausage Patty \$72 per dozen

MIDDAY REFRESHMENTS

60 Minute Service

Whole Fresh Fruit \$4 per item

Seasonal Sliced Fruit and Berries \$6 per person

Tropical Acai Bowl \$6.50 per person

Vanilla Yogurt Parfait and Berries \$6.50 per person

Assorted Sliced House Baked Breakfast Breads \$45 per dozen

Gluten-Free Breakfast Muffins \$45 per dozen

House Baked Breakfast Muffins \$45 per dozen

Assortment of House Baked Danishes and Croissants \$45 per dozen

New York Style Bagels with Traditional and Low-Fat Cream Cheese \$45 per dozen

English Scones: Raisin, Orange or Currant - Whipped Basil Butter and Lemon Curd \$45 per dozen

Power Bars® \$5 per item

Granola Bars \$5 per item

Assorted Donuts:

Glazed, Filled, and Chocolate Covered \$45 per dozen

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AFTERNOON SNACKS

60 Minute Service

Miniature Cupcakes:

Choice of Chocolate, Red Velvet, Coconut \$45 per dozen

Assorted Cookies and Brownies:

Chocolate Chip, Oatmeal Raisin, Peanut Butter, and White Chocolate Macadamia
Chocolate Walnut Brownies and Blondie's \$45 per dozen

Assorted Donuts:

Glazed, Filled, and Chocolate Covered \$45 per dozen

Warm Jumbo Pretzel Bar with Assorted Mustards and Cheese Dips \$55 per dozen

Miniature Wrapped Hot Dogs with Assorted Mustard Dipping Sauces \$55 per dozen

Power Bars® or Granola Bars \$5 per item

Individual Raw Vegetable Crudité with Hummus \$7.50 per person

House made Potato Chips, Spinach Artichoke Dip \$7.50 per guest

Freshly Popped Truffle Popcorn with Parmesan \$5 per guest

Individual Bags of Potato Chips, Pretzels, Terra Chips, Popcorn or Peanuts \$4 per item

Häagen-Daaz® Ice Cream Bars \$5.50 per item

THEMED BREAKS:

Minimum 20 Guests | 90 Minute Service

The Candy Delight \$18 per guest

Miniature Candy Bars M&M's, Jelly Beans Reese's Peanut Butter Cups, Hershey's Kisses Twizzlers

Build Your Own Trail Mix \$18 per guest

Choose Six items: Honey Roasted Almonds, Wasabi Peanuts, Golden Raisins, Dried Cranberries, Toasted Walnuts, Banana Chips, M&M's®, Milk Chocolate Covered Raisins, Dried Pineapple, and Yogurt Covered Pretzels

Prosciutto Stix \$25 per guest

Crunchy Bread Sticks wrapped with Spicy Coppa, Cured Prosciutto, Pepperoni, and Olives

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seafood, shellfish, meat,
poultry or eggs may increase
your risk of food borne illness.
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BEVERAGES

ALL DAY beverage package: \$35 per person
Each additional hour after 6 Hours, \$5 per person

90-MINUTE Beverage Break \$18 per person
Freshly Brewed Regular and Decaffeinated Coffee, Specialty Teas
Assorted Sodas, Bottled Water, Whole Milk, 2% Milk, Non-Dairy Milk

Soft Drinks – Coke, Diet Coke or Sprite \$4 per item

Individual Bottled Water \$4 per item

Individual Mineral Water \$4 per item

Fresh Juices, \$4 per item

Energy Drinks \$7 per item

Bottled Protein Shakes \$7.50 per item

Bottled Seasonal Fruit Smoothies \$7.50 per item

Freshly Brewed Regular and Decaffeinated Coffee, Specialty Teas \$75 per gallon

Traditional, Raspberry or Passion Fruit Purified and Infused Water \$55 per gallon

Ice Cold Pitchers of Flavored Lemonades \$55 per gallon

Traditional, Peach, Mint Teas \$55 per gallon

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PLATED LUNCH

Three Course Lunch Service – Select One Appetizer, Choice of One Entrée, and One Dessert Includes Warm Baked Sour Dough with Whipped Butter

One Entrée Selection for Group, when selecting more than one Entree for your guests, the higher price will prevail. The final entree split is required 5 business days prior to your event. To ensure seamless service, you must provide identification on place cards for proper entrée presentation.

Appetizer Choices:

Soup of the Day

Argentinean Beef Empanada with Mango BBQ Dipping Sauce

Argentinean Chicken Empanada with Aji Amarillo Dipping Sauce

Quinoa and Kale Salad - Roasted Red Peppers, Grilled Corn, Cucumbers, Cherry Tomatoes
Almonds Topped with Goat Cheese, Tossed with Aji Dijon Dressing

Chopped Wedge Salad - Blue Cheese Crumbles, Cherry Tomato, Mangoes, Candied Bacon

Swank Farms Field Greens - Cucumber, Candied Pecans, Goat Cheese, Red Wine Vinaigrette

Grilled Kale Caesar Salad - Parmesan, Kale, Romaine, Caesar Dressing, Croutons

Entrées

Pesto Cream Spinach and Mozzarella Ravioli - Provencal Tomato Sauce, Roasted Squash Ratatouille \$35 **Wagyu**

Burger - Cheddar Cheese, Brioche Bun, Lettuce, Tomato, Grilled Onions \$40

Wood Grilled Chicken Breast - Asparagus, Basil Polenta Cake \$45

Blackened Scottish Salmon - Sautéed Spinach and Corn, Mango Glaze, Topped with Sliced Almonds \$45

Achiote Grilled Shrimp - Jalapeño Creamy Polenta, Roasted Pepper Cream \$50

BBQ Sous Vide Short Rib of Beef - Braised Red Cabbage "Slaw", Hash Brown \$50

Herb Crusted Seabass - Truffle Mash, Wild Mushrooms, Sweet Corn, Tomato, Truffle Nage, Soybeans \$60

Pan Seared 5oz Beef Tenderloin - Wood Grilled Asparagus, Black Truffle Mashed Potatoes, Marrow Butter \$60

Desserts

Vanilla Creme Brulee - Macadamia Cookie

Oreo Cheesecake with Dark Chocolate Sauce and Whipped Cream

Warm Meat Market Nutella Stuffed Cookies

Warm Cinnamon Roll with Caramel Sauce, Cream Cheese Icing

Fireman Derek's Chocolate Cake - Torched Marshmallows

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seafood, shellfish, meat,
poultry or eggs may increase
your risk of food borne illness.
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BOCA BOXED LUNCHES TO GO

\$35 per guest; includes a bottle of MM water (to go only)
Maximum of Three Selections

All Boxed Lunches Include Cous-Cous or Potato Salad, Chips, Fresh Fruit and Cookies

Sandwich/Entrée Options:

Smoked Turkey - Swiss Cheese, Arugula and Apple, Apricot Mustard on Croissant

Smoked Pitt Ham - Brie Cheese, Dijon Aioli Mayonnaise, on Mini Baguette

Tropical Tuna Salad with Pickles - Lettuce, Lemon Mayonnaise on Soft Brioche Bun

BeefEater Roasted Angus - Cheddar Cheese, Pickled Red Onion, Arugula, Horseradish Cream

Grilled Vegetable Wrap - Hummus, Fresh Tomato

Crisp Romaine Caesar Salad - Parmesan Cheese Grilled Chicken Breast, Olives, Croutons



LUNCH BUFFET

Minimum 20 Guests | 90 Minute Service | \$75, if less than 20 guests

THE BOCA DELI \$38 per guest (Add \$5 per guest for Pre-Made Sandwiches)

Roasted Tomato Bisque with Basil
Wild Greens with Choice Dressings (Mango, Blue Cheese, Red Wine Vinaigrette)
Dijon Potato Salad
Nappa Cabbage Coleslaw
Tangerine Currant Cous-Cous
Thinly Sliced Roasted Turkey Breast
Top Round Roast Beef
Salame Di Parma
Served with Swiss Gruyere, Gouda, Provolone and Cheddar Cheese
Multi Grain Bread - Croissants, Sourdough Bread, Butter Brioche Buns
Assorted Mustards and Red Pepper Spread,
Basil Aioli, Sliced Tomatoes, Red Onions, Pickles, Leaf Lettuce
Brownies and Assorted Cookies

MINI COOKOUT SLIDERS \$42 per guest

Sliced Tomatoes, Red Onions, Pickles, Leaf Lettuce
Southern Potato Salad
Homestyle Macaroni Salad

Select 3 Slider Options:
(Served with Market Fries and Sweet Potato Chips Assorted Condiments)
Wagyu Beef Sliders (Pre-Select One Option American, Cheddar, or Swiss Cheese)
Boneless Short Rib, Pickled Onions
Pull Pork, Classic BBQ
Southern Fried Chicken, Topped with Cole Slaw
Blackened Mahi, Mango Slaw
Falafel with Tzatzki on Pita Bread
Mini Apple Pie, **Mini Key Lime Tartlets**

LUNCH BUFFET

Fresh Salads and Flat Breads \$45 per guest

Caesar Salad

Mixed Greens - Cucumber, Cherry Tomato, Citrus Dressing, Caramelized Onions, Romesco spread, Ricotta Cheese

(Pre-Select 3 Flatbread Options)

BBQ Short Rib Flat Bread - Fresh Mozzarella, Grilled Onions, Fresh Basil

Smoked Salmon Flat Bread - Arugula, Pesto, Goat Cheese, Capers, Red Onion

Truffle Chicken Salad Flat Bread - Eggs, Baby Frisse, Capers, White Truffle Oil

Vegetarian Flat Bread - Grilled Broccolini, Roasted Mushrooms, Caramelized Onions, Romesco Spread, Ricotta Cheese

Caprese Flat Bread - Fresh Mozzarella, Basil, Heirloom Tomatoes, Balsamic Glaze, Olive Oil

Roasted Mushroom and Truffle Flat Bread - Arugula with a drizzle of Balsamic

House-made Potato Chips and Corn Chips

Miniature Macaroons and Cream Puffs

CREATE YOUR OWN STREET TACO BAR \$45 per guest

(Each Additional Main at \$10 per guest)

Choice of Two Mains:

Cilantro Braised Chicken, Pork Barbacoa, Cumin Short Rib, Lime Chili Shrimp, Wild Mushroom Mix

Choose 6 Sides:

Cabbage Slaw, Pickled Onion, Pico De Gallo, Avocado Mash, Roasted Peppers, Shredded Iceberg, Grilled Corn, Shredded Cheese, Cotija, Sour Cream, Diced Tomato, Pickled Jalapeño Peppers, Black Beans, Pinto Beans, Rice

Choose 4 Sauces:

Lime Aioli, Habanero Chimichurri, Touch of Fire Hot Sauce, Korean BBQ, Salsa Roja, Salsa Verde, Chipotle Cream, Tomato Salsa, Queso Blanco, Green Chile Fondue, Red Pepper Chimichurri

Served With:

Yellow Corn Tortillas, White Flour Tortillas, Yellow Chips

Creamy Caramel Flans, Tres Leches

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LUNCH BUFFET

FARMERS MARKET \$50 per guest

Quinoa Salad - Fresh Kale, Roasted Peppers, Baby Tomato, Corn, Wild Berries, Spinach, Candied Pecans, Whipped Ricotta Cheese, Herb Dijon Dressing

Ginger Carrot Soup - Toasted Coconut, Mint Crema

Tomato and Buffalo Mozzarella Salad - Basil Pesto Extra Virgin Olive Oil

Oven Roasted Chicken Breast - Lemon, Rosemary, Roasted Potatoes

Beef Tenderloin Skewers - Zucchini, Mushrooms, Asparagus, Achiote,

Roasted Baby Squash and Baby Carrots - Sweet Potato, Walnuts, Roasted Apples, Carrot Top, Pesto

Apple Tartlets - Honey Panna Cotta, Seasonal Fruit Cups

DAY IN THE MEDITERRANEAN \$55 per guest

Minestrone Soup

Greek Salad - Romaine Lettuce, Feta Cheese, Tomatoes, Cucumber, Pepperoncinis, Dolmades, Onion, & Olives, Served with Oil and Red Vinegar Dressing

Tzatziki Served with Wood-Grilled Pita Breads

Caprese Salad Drizzle with Olive Oil and Balsamic Glaze

Beef Kabob - Marinated & Glazed With Grilled Green Peppers, Onions & Tomatoes

Paella Chicken and Chorizo

Pasta Primavera Vegetable Medley

Mini Cannolis with Chocolate Chips

Cinnamon Churros

WEEKEND IN CAPE COD \$60 per guest

New England Clam Chowder - Newsies Applewood Bacon, Oyster Crackers

Organic House Salad - Baby Tomato, Shaved Fennel, Roasted Beets
Fresh Mozzarella, Creamy Balsamic Dressing

Maine Lobster Rolls - Toasted Brioche, Lobster Salad, Baby Bib Lettuce

Corned Beef Panini - Sour Cabbage, 1000 Island, Swiss Cheese, Pickles

Chesapeake Bay Crab Pasta Salad - Fennel, Red Pepper, Tomato, Toasted Bread
Creamy Roasted Garlic Dressing

Old Bay Lattice Chips

Boston Cream Tarts, Vanilla Genoise Cake Parfaits, Chocolate Eclairs

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COCKTAIL RECEPTION

Sushi Sashimi Hors 'D'oeuvres

5 ROLL MINIMUM (6 Pieces to each Roll)

Scottish Salmon Roll with Mango Confit \$12 per Roll

Spicy Tuna Roll with Avocado, and Cucumber \$14 per Roll

Salmon, Tuna, Hamachi, Wagyu and Shrimp Sashimi \$16 per Roll

King Crab and Apple Roll with Herb Cream Cheese \$18 per Roll

Veggie Roll - Assorted Vegetables \$10 per Roll

Choice of 4 Selections Per Hour at \$32 per Person

Each Additional Selection at \$7 per Person

Cold Hors 'D'oeuvres

Whipped Burrata Bruschetta with Basil and Olive Oil

Falafel with Red Pepper Hummus

Avocado Toast with Roasted Garlic, Tomatoes, and Pickled Onions

Smoke Salmon on Pumpernickel Bread - Cream Cheese Spread with Red Onions

White Truffle Wagyu Tartare - Capers, Red Onion on Mini Toast

Asian Style Tuna Nachos with Mango Mole and Avocado Mash

Blue Crab Salad on Crispy Crab Chip with Basil Aioli

Hot Hors 'D'oeuvres

Candied Pecan Encrusted Goat Cheese Fritters

Fried Artichoke Hearts with Calabrese Ketchup

Baked Brie on Brioche with Plum Marmalade and Fresh Plums

Sweet Potatoes Fries with Honey Crème Fraiche

Ricotta Arancini

Greek Olive and Black Truffle Grilled Cheese Panini

Argentinian Beef Empanadas

Aji Chicken Empanadas

Mini Wagyu Dumplings with Miso Aioli

Mini Meatballs Dipped in Marinara Sauce and Sprinkled with Parmigiano-Reggiano Cheese

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may increase your risk of food borne illness.
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COCKTAIL RECEPTION

Choice of 4 Selections Per Hour at \$34 per Person
Each Additional Selection at \$7 per Person

Cold Hors 'D'oeuvres

Deviled Eggs with Caviar and Dill
Smoked Salmon Crostini with Horseradish Cream Cheese
Poached Shrimp Cocktail in Shot Glasses with Atomic Cocktail
Oysters on the Half Shell
Bloody Mary Yuzu Chilled Oyster Shooters
Hamachi Crudo Spoons with Compressed Peach

Hot Hors 'D'oeuvres

Italian Breaded Clams with Saffron Aioli
Miniature Beef Wellingtons
Grilled Chicken Skewers with Pesto
Mini Lobster Empanadas with Grilled Corn Sauce
Tempura Shrimp Loli-Pops with Sriracha Mayo
Teriyaki Beef Satay Skewers
Gouda Tater-Tots
Gratinee of Mac and Cheese
Black Truffle Stuffed Mushrooms with Goat Cheese
Mini Salmon Cakes with Lemon Herb Aioli
Oysters Rockefeller
Mini Crab Cakes Topped with Preserved Lemon Aioli
Apricot Dijon Hazelnut Lamb Chops with Mint Pesto
(UPCHARGE \$10 per person per hour)

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poultry or eggs may increase your risk of food borne illness.
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PLATED DINNER

Three-course meal – Choose One Appetizer or Salad, Entrée and Dessert
*Additional Fourth Course at an additional \$25

When selecting more than one entree for your guests, the higher price will prevail and the final entree split is required 5 business days prior to your event. To ensure seamless service, you must provide identification on place cards for proper entrée presentation.

Dinner Served with Warm Sour Dough Bread, Whipped Butter

Appetizers Choice of ONE for all Guests

Lobster Ravioli - Cognac Cream Sauce Tomato Concasse, Crispy Capers
Wagyu Beef Dumplings - Charred Kimchee Cabbage, Brown Miso Aioli
Crispy Crab Cake - Jalapeño Cole Slaw, Green Chili Rémolade Szechuan
Tuna Tataki - White Soy Citrus Ponzu, Cucumber, Pickled Daikon
Baked Tomato Tart Parmesan Custard - Basil Blistered Tomato Topping
Fried Artichoke Hearts - Roasted Garlic Aioli

or Salad Choice of ONE for all Guests

Meat Market Grilled Kale Caesar Salad with Parmesan, Sourdough Croutons, Grilled Kale
Quinoa Salad - Peppers, Tomato, Sliced Almonds, Spinach, Goat Cheese, Aji Dijon Dressing
Chilled Asparagus Salad - Roasted Tomato, Hard Boiled Eggs, Black Truffle Dressing
Local Greens - Candied Pecans, Cucumbers, Cherry Tomatoes
Laura Chenel Goat Cheese, Red Wine Vinaigrette
Meat Market Wedge - Pickled Red Onions, Candied Bacon
Cherry Tomato, Crumbled Blue Cheese, Walnuts
Choice of: Mango Thousand, Blue Cheese, or Red Wine Vinaigrette



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PLATED DINNER

Entrées Choice of One (1)

Butternut Squash Ravioli - Toasted Pine Nuts, Brown Butter Sage Sauce, Brown Sugar Roasted Squash Confit \$75 per person

The MM Steak 8oz Char Broiled Prime Picanha - Habanero Chimichurri Picana \$80 per person

Cedar Plank Salmon - Orange Hoisin Glaze, Wood Grilled Cauliflower Salad \$80 per person

Pan Roasted Chicken - Boursin Polenta, Red Dragon Sauce, Sesame Seeds, Roasted Hazelnuts \$80 per person

Sesame Breaded Fried Chicken Breast - Hoisin BBQ Dipping Sauce \$80 per person

40-Hour Prime BBQ Beef Short Rib - Caraway, Sweet n Sour Braised Red Cabbage \$90 per person

Miso Marinated Black Cod - Pickled Ginger, Sweet Miso, Enoki Mushrooms \$90 per person

Herb Crusted Chilean Sea Bass - Corn, Edamame, Shiitake, Tomato in Truffle Nage \$100 per person

6oz Grilled Beef Tenderloin - Asparagus, Wild Mushroom and Bone Marrow Fricassee \$110 per person

Apricot Crusted Rack of Lamb with Brioche Crust, Balsamic Demi, Baby Squash \$125 per person

Steamed Twin Lobster Tails - preserved Lemon, Butter Dipping Sauce, Braised Spinach \$145 per person

Combination Entrées

Duet of Sous Vide Beef Short Rib and Creamy Lobster Risotto - Bone Broth \$125 per person

Butter Poached Lobster Tail and Beef Tenderloin - Baby Potatoes, Bone Marrow Butter, Glazed Baby Carrots \$145 per person

Grilled Beef Filet and Sea Bass - Truffle Mashed Potatoes, Corn Succotash \$145 per person

Sides (Served Family Style) Choose Three (3)

Butter Mashed Potatoes | Truffle Mashed Potatoes | Creamed Spinach | Creamed Corn

Wood Grilled Asparagus | Wood Grilled Broccolini | Crispy Brussel Sprouts | Gouda Tater Tots

Desserts

Warm Cinnamon Roll - Cream Cheese Icing or Rum Caramel Sauce

Oreo Cheesecake

Strawberries - Strawberry Whipped Cream

Key Lime Pie with Meringue

Double Chocolate Cake with Wild Berry's, Hazelnut Nutella Sauce

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your risk of food borne illness.
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THE MEAT MARKET EXPERIENCE

TASTING MENU - SEATED DINNER

Experience the flavors that make Meat Market a Unique dining experience.

\$250 per guest (Minimum 20 guests)

Passed Upon Arrival

Wagyu Dumplings, Miso Aioli | BBQ Wagyu Beef Ribs | Wagyu Tartar Crostinis | White Truffle Aioli
Blue Fin Tuna Tartar Nachos | Black Caviar Blini's

MEAT MARKET ICED CAVIAR BAR Served on Frozen Ice Block's \$100 per guest (UPCHARGE)

Black Osetra Caviar | Salmon Caviar

Egg Yolk, Red Onion, Chives, Creme Fraiche, Hot Buttered Blinis, Crostini

SEAFOOD TOWER EXTRAVAGANZA Family Style (One Piece per person)

Oysters on the Half Shell | U-10 Jumbo Poached Shrimp | Steamed Split Lobster Tails

Local Ceviche | Habanero Cocktail Sauce | Yuzu Truffle Mignonette | Atomic Horseradish | Sweet Miso

WOOD BOARDS OF SLICED Family Style

Char Broiled Wagyu Tomahawk Steak | Japanese Wagyu A-5 Tenderloin

Prime Sous-Vide Picanha | Niman Ranch BBQ Short Rib

Habanero Chimichurri | A-100 | Béarnaise | Peppercorn Sauce | Red Pepper Chimichurri

FAMILY-STYLE SIDES

Mac and Cheese | Crispy Brussels Sprouts, Sweet Soy and Bacon

Gouda Tater Tots | Wood Grilled Asparagus & Herb Butter

MEAT MARKET DESSERT Family Style

A spectacular end to an amazing event!

Amazing Fireman Derek's Red Velvet Cake

Warm Cinnamon Rolls - Cream Cheese Icing

Nutella Stuffed Chocolate Chip Cookies

New York Style Cheesecake

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DINNER BUFFET

Minimum 20 Guests | 90 Minute Service

Includes Fresh bread display

Dinner Served With Warm Sour Dough Bread, Whipped Butter

Appetizers Choose 3

Roasted Tomato Soup and Crispy Kale - Basil Crema, Sour Dough Croutons

Lobster Bisque - Sautéed Lobster, Cognac Chantilly

Romaine Lettuce Spears - Caesar Dressing, Shaved Parmesan Cheese, Crispy Bacon, Toasted Panko Bread Crumbs

Baby Gem Lettuce - Hearts of Palm, Oranges, Pickled Red Onions, Shaved Cucumber, Citrus Dressing
Fresh Mozzarella, Heirloom Tomato, Opal Basil, Sliced Red Onion, Creamy Roasted Garlic Balsamic Dressing

Organic Spinach - Roasted Apple, Walnuts, Tomatoes, Feta Cheese, Creamy Shallot Dressing

Roasted Beets - Strawberries, Cherry Tomatoes, Olive Oil Whipped Ricotta, Basil Oil, Toasted Hazelnuts

Quinoa Salad - Peppers, Tomato, Sliced Almonds, Spinach, Goat Cheese, Aji Dijon Dressing

Roasted Squash - Eggplant, Marinated Red Peppers, Garlic Roasted Plum Tomatoes, Marinated Mushrooms

French Braised Short Rib and Caramelized Onion - Swiss Cheese on Brioche

Main Entrées Choose 3 \$135 per Person

Butternut Squash Ravioli - Toasted Pine Nuts, Brown Butter Sage Sauce, Brown Sugar Roasted Squash Confit

Miso Marinated Black Cod - Pickled Ginger, Sweet Miso Sauce

Blackened Salmon - Orange Hoisin Glaze, Wood Grilled Cauliflower Salad

Sesame Breaded Fried Chicken Breast - Hoisin BBQ Dipping Sauce

Wood Grilled Skirt Steak - Roasted Peppers and Onion, Triple Roasted Garlic

Main Entrées Choose Three 3 \$155 per Person

Achiote Grilled Shrimp - Street Corn Salad, Lime Butter Sauce

Herb Crusted Chilean Sea Bass - Corn, Edamame, Shiitake, Tomato in Truffle Nage

Duck Leg Confit - Raspberry Butter, Mango Marmalade, Sweet Potato Waffles

Sous Vide BBQ Short Rib - Creamy Polenta, Chipotle Corn Purée

Grilled Beef Tenderloin Medallions - Wild Mushroom and Bone Marrow Fricassee

Pistachio Crusted Baby Lamb Chops - Apricot Mustard (UPCHARGE \$ 15 per Person)

Szechuan Crusted Tuna - Mango Citric Sauce, Tamari Braised Mushrooms (UPCHARGE \$ 15 per Person)

Consuming raw or undercooked
seafood, shellfish, meat,
poultry or eggs may increase
your risk of food borne illness.
Prices do not include the 25% service
charge or applicable sales taxes.


DINNER BUFFET

Side Dishes Choose 3

Truffle Creamed Corn
Lobster Mac n Cheese
Wood Grilled Asparagus - Herb Butter
Whole Roasted Cauliflower - Cauliflower Purée
Creamed Spinach - Shallots, Bacon
Black Truffle Mash Potato
Crispy Fried Brussels Sprouts - Almonds, Bacon, Sweet Soy
Wood Grilled Broccolini - Romesco, Parmesan
New York White Cheddar Mac n Cheese

Desserts Choose 3

Key Lime Pie with Vanilla Meringue
Double Chocolate Cake - Coffee Ice Cream
Guava Cheese Cake - Rum Carmel Sauce
Nutella Stuffed Chocolate Chip Cookies
Vanilla Bean Creme Brulee - Hazelnut Biscotti
Oreo Cheesecake - Fresh Strawberries
Carrot Cake - Sweet Cream Cheese Frosting
Warm Blueberry Cobbler
Fresh Fruit Tartlet



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RECEPTION ENHANCEMENTS

Minimum 20 Guests

SPECIALTY SELECTIONS

MEAT MARKET SUSHI BAR \$30 per guest (Based on 5 pieces per Guest)

Assorted Selection of Sushi and Sashimi

Aji Tuna Roll, King Crab Roll, Spicy Salmon and Hamachi Shrimp Roll
(Sushi Chef required at \$175 per Chef)

SUSHI BOAT \$700 per Boat (125 Pieces)

Assorted Sushi - Wasabi, Ginger, Soy

ICED GIANT RAW BAR BOAT

Mixed West Coast and East Coast Oysters on the Half Shell \$4 per piece

U-10 Tiger Shrimp with Meat Market Dipping Sauces \$6 per piece

Fresh Local Fish Ceviche \$7 per serving

Stone Crab Claws (MP varies by size) (Stone Crab is Available Between October to May Only)

Giant Alaskan King Crab (MP)

COMBINED SUSHI, SASHIMI & RAW BAR BOAT \$800 per Boat

Assorted Selection of Sushi and Sashimi (50 Pieces)

Aji Tuna Roll, King Crab Roll, Spicy Salmon and Hamachi Shrimp Roll - Wasabi, Ginger, Soy

50 pieces Mixed West Coast and East Coast Oysters on the Half Shell

50 Pieces U-10 Tiger Shrimp with Meat Market Dipping Sauces

MEAT MARKET ICED CAVIAR BAR \$100 per guest (Served on Frozen Ice Blocks)

Black Osetra Caviar

Salmon Caviar - Egg Yolk, Red Onion, Chives, Creme Fraiche, Hot Buttered Blinis, Crostini

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DISPLAYS

Minimum 20 Guests

CHARCUTERIE DISPLAY \$22 per guest

House-selected Fromage and Cured Meats
Served with Fresh Berries, Butter Pecans, Dried Apricots, Apples, Cherries
Sliced French Baguette and Cranberry Multi-Grain Bread, Crackers

A TRIP TO THE MEDITERRANEAN \$20 per guest

Array of Dips, Tahini Hummus, Olive Tapenade, Roasted Eggplant
Baba Ghanoush and Roasted Pepper Spread with Wood Grilled Pita Breads
and Grissini Bread Sticks
Wood Grilled Vegetables, Baby Artichokes, Marinated Olives

SEASONAL VEGETABLE CRUDITES \$10 per guest

Jalapeño Ranch Dressing, Creamy Tomato Dressing

TROPICAL SEASONAL FRUIT & BERRIES \$18 per guest

*Subject to Seasonal Varietals

Watermelon, Gold Pineapple, Cantaloupe, Honeydew, Strawberries, Grapes,
Blackberries, Blueberries, Raspberries, Orange Blossom Honey

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MARKET CARVING STATIONS

90 Minute Service | 20 Guest Minimum

\$175 per chef: 2 hours, each additional hour is \$100 per Chef | One Chef per 75 Guests

Roasted Bell and Evans Organic Turkey Breast \$25 per person

Ginger Cranberry Marmalade, Natural Turkey Gravy, Brioche Buns

Scottish Salmon Wrapped in Puff Pastry \$45 per person

Dill Aioli, Rémoulade, Citrus Salsa

Smoke Roasted BBQ Ham \$25 per person

Currant BBQ sauce, Roasted Apple Chutney, Fresh Biscuits

Argentinean Sausage Market \$30 per person

Chorizo, Morcilla, Longaniza Salchicha, Grilled Pita Bread

Roasted Rack of Lamb \$55 per person

Mint Chimichurri

Wagyu Braised Beef Short Ribs \$45 per person

Wasabi Horseradish Sauce, Dijon Aioli, Chinese Steamer Buns

Rosemary Crusted Prime Rib \$50 per person

Rosemary A-Jus, Atomic Horseradish Sauce, Mini Brioche Rolls

Chateau of Beef Tenderloin \$60 per person

Béarnaise, Red Wine Jus, Mini Rolls

Roasted Barron of Beef \$950 per item (Serves 75 guests)

Horseradish Cream, Smoked A-Jus, Assorted Mini Rolls

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meat, poultry or eggs may increase
your risk of food borne illness.
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applicable sales taxes.

ACTION STATION SELECTIONS

90 Minute Service | 20 Guest Minimum

\$175 per chef: 2 hours, each additional hour is \$100 per Chef | One Chef per 75 Guests

MASHED POTATO MARTINI BAR \$25 per guest

All Martini's Start with Yukon Gold Mashed Potatoes

Proteins Select 3

Maine Lobster Meat | Blue Crab +\$10 | Smoked Salmon | Grilled Shrimp
Shredded Braised Chicken | Apple Wood Smoked Bacon | Braised Short Rib

Cheeses Select 3

Red Leicestershire Cheddar | Swiss Gruyere | Gouda Cheese
Smoked Cheddar | Micro Shaved Parmesan | Bleu Cheese Crumbles

Sauces and Butters Select 4

Lobster Butter | Herb Butter | Truffle Butter | Garlic Butter
Mushroom Truffle Sauce | Beef A-Jus | Horseradish Cream Sauce | Sour Cream

Vegetables Select 6

Scallions | Wild Mushrooms Broccolini | Asparagus | Cauliflower
Diced Tomatoes | Roasted Peppers | Roasted Shallots | Roasted Garlic



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ACTION STATION SELECTIONS

90 Minute Service | 20 Guest Minimum

\$175 per chef: 2 hours, each additional hour is \$100 per Chef | One Chef per 30 Guests

POKE BAR \$40 per guest

All Bowls Start with Rice, Quinoa, Brown Rice

Proteins Select 3

Octopus | Shrimp | Salmon | Hamachi | Tuna

Sauces Select 4

Yuzu Ponzu | Garlic Aioli | Tensuyaki Truffle Yaki

Hoisin BBQ | Kabayaki Tuna Soy Dressing | Sriracha Mayo | Sriracha

Vegetables and Sides Select 8

Seaweed | Pickled Ginger | Carrots | Spicy Sprouts | Asparagus | Sweet Potato | Cucumber | Choclo
Radish | Onions | Cilantro | Avocado | Soy Beans | Corn | Spinach | Kale | Jalapeño | Kimchi
Scallions | Sesame Seeds | Furikake Sushi Seasoning Almonds | Potato Chips | Crispy Garlic Chips

90 Minute Service | 20 Guest Minimum

\$175 per chef: 2 hours, each additional hour is \$100 per Chef | One Chef Per 50 Guests

PASTA STATION

FRESH PASTA \$35 per Guest

Choose 2

Penne | Cheese Tortellini | Farfelle

Choose 2

Basil Pesto | Marinara | Alfredo

PASTA STATION ENHANCEMENTS \$10 per person/per item

Basil Ricotta Raviolis | Puttanesca | Pink Shrimp | Veal Meatballs | Grilled Chicken

ACCOMPANIMENTS:

Parmesan/Mozzarella Cheese, Spinach, Tomatoes, Artichoke Hearts, Kalamata Olives, Toasted Pine Nuts

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MEAT MARKET SWEETS

90 Minute Service | 20 Guest Minimum

Market Dessert Buffet \$25 per guest

A Variety of Miniature Desserts and Pastries Choose 5 Items:

Lemon Tarts | Chocolate Puff Pastry | Fresh Fruit Tartlet | Chocolate Rice Crispy Crunch
Assorted Macaroons | Chocolate Dipped Strawberry's | New York Cheesecake Bites
Assorted Chocolate Truffles | Mocha Opera

Build Your Sunday Bar \$18 per guest

Vanilla And Chocolate Soft Serve
Warm Bananas Foster
Valhrona Chocolate Sauce
English Caramel Sauce
Sea Salt Dusted Peanuts
Candied Pecans
Oreo's, M&M's, Chocolate Chips, Sprinkles, Cherries, Strawberries
Waffle Cone Crisps
Vanilla Whipped Cream

Florida Pie Bar \$22 per guest

Choose 4 Items:

Key Lime Meringue Pie | Blueberry Crostata | Chocolate Whisky Fudge Tartlet
Cream Coconut Custard Pie | Cherry Pie Tarts | Chocolate Bourbon Pecan Pie | Peach Melba Pie

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BAR PACKAGE

Priced per Guest

Prices are quoted on a per-person basis. A fee of \$150 per bartender will be applied to bar packages up to four hours. Generally, one bartender is required per 75 guests. Each additional hour is \$50 per bartender. For more wine selection and pricing, please refer to the wine list.

Table-side wine service is not included in bar packages.

Please note, the brands listed below are subject to change and are based upon availability.

DELUXE One Hour \$25 | Each Additional Hour \$18

Wodka Vodka, Bombay Dry Gin, Bacardi Superior, Dewar's White Label, Corazón Blanco, Jack Daniel's, Heineken, Stella, Modelo, Amstel Light, Peroni, Non-Alcoholic Heineken 0.0, The Funky Buddha, Deluxe wine selection, Soft Drinks, Fruit Juice, Sparkling Water

PREMIUM One Hour \$30 | Each Additional Hour \$20

Tito's Handmade Vodka, Bombay Sapphire, Baccardi Superior, Don Julio Blanco, Crown Royal, Bulleit Bourbon, Johnny Walker Red, Heineken, Stella, Modelo, Amstel Light, Peroni, Non-Alcoholic Heineken 0.0, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, Champagne, Soft Drinks, Fruit Juice, Sparkling Water

ULTRA PREMIUM One Hour \$40 | Each Additional Hour \$20

Grey Goose Vodka, Hendrick's Gin, Ron Zacapa 23yr, Johnnie Walker Black, Casamigos Blanco, Gentleman Jack, Woodford Reserve, Stella, Heineken, Modelo, Amstel Light, Peroni, Non-Alcoholic Heineken 0.0, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, Champagne, Soft Drinks, Fruit Juice, Sparkling Water

BEER, WINE, AND SOFT DRINK PACKAGE One Hour \$25 | Each Additional Hour \$10

Heineken, Stella, Modelo, Amstel Light, Peroni, Non-Alcoholic Heineken 0.0, Selection of Hard Seltzer, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon & Prosecco Selection of two (2) of the above wines, Coca Cola, Diet Coca Cola, Sprite, Ginger Ale

DELUXE One Hour \$25 | Each Additional Hour \$10

Champagne, Mimosa, Bellini, Bloody Mary, Assorted Soft Drinks

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BAR PACKAGE

PREMIUM

Service of your selected beverages is priced on a per drink basis. A fee of \$150 per bartender will be applied to consumption bars up to four hours. One Bartender Per 75 Guests. Each additional hour is \$50 per bartender.

CASH BAR

Service of your selected beverages sold on a cash basis. Price per drink is inclusive of tax and service charge. Each bar is staffed by a bartender at \$150 dollars per bartender and a cashier at \$150 dollars per cashier up to four hours. Each additional hour is \$100 dollars per bartender and cashier. Minimum Revenue Requirement \$1,000 per 100 guests

DELUXE CONSUMPTION BAR \$15 per drink

PREMIUM CONSUMPTION BAR \$17 per drink

ULTRA PREMIUM CONSUMPTION BAR \$19 per drink

MARTINI AND SIGNATURE COCKTAIL CONSUMPTION BAR \$20 per drink

WINE \$12 per glass

Landmark Chardonnay, Brancott Sauvignon Blanc, Justin Cabernet Sauvignon, Le Contesse Prosecco

IMPORTED/PREMIUM BEER \$8 each

Heineken, Stella, Modelo, Amstel Light, Peroni, Non-Alcoholic Heineken 0.0

CHILLED BEVERAGES \$6 each

Still Water, Sparkling Water, Assorted Soft Drinks,
Chilled Fruit Juices, 1L Acqua Panna \$10
1L Sanpellegrino Sparkling Water \$10

*BUBBLES

Pommery, Brut Apanage \$25

*Upgrade to Louis Roederer Brut for \$25 per glass

GARNISH Select 3

Raspberry, Strawberry, Orange, Watermelon, "Bleau" Berry

FRUIT PURÉE Select 3

Raspberry, Strawberry, Peach, Passion Fruit, Mango

DOMESTIC BEER & HARD SELTZER \$8 each

High Noon Peach, High Noon Pineapple

ENERGY DRINKS \$8 each

Red Bull, Sugar-Free Red Bull

MARGARITA BAR \$16 each | 20 guest minimum

Classic, Raspberry, Spicy, Watermelon

MOJITO BAR \$16 per each | 20 guest minimum

CLASSIC

White Rum, Simple Syrup, Mint, Lime, Club Soda

FRUIT

Mango, Raspberry or Passion Fruit

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SPECIALTY COCKTAILS

\$18 each | 25 guests minimum (Choose 3)

FRESCA PEPINO

Vodka, Lemon, Cucumber Purée, Ginger, Mint

PRETTY IN PINK

Vodka, Rose-Ginger, Grapefruit, Pomegranate, Prosecco

TANGERINE DREAM

Nolet's Gin, Kiwi, Yuzu, Tangerine La Croix

MEAT MARKET MAI TAI

Aged Dark Rum, Light Rum, Citrus, Orgeat, Dark Rum Float

WATERMELON BREEZE

Tequila Blanco, Watermelon, Lime, Cocchi Americano, Agave

SOME LIKE IT HOT

Habanero Infused Tequila, Lime, Raspberry, Agave

I LOVE GOLD

Tequila Añejo, Combier, Lemon Juice, Orange Juice, Cinnamon

FIG OLD FASHIONED

Bourbon, PX Sherry, Honey, Fig Bitters

SANGRIA \$90 per half gallon

WHITE

Giffard Peach Liqueur, St. Germain, Fresh Pineapple, Fresh OJ, Vermentino, Sparkling Brut

RED

Red Wine, Brandy, Triple Sec, Orange, Apple, Florida Citrus Cordial



GENERAL INFORMATION

GENERAL INFORMATION

All food items must be prepared, provided and served by the hotel. Menus, audio visual, phone, Internet arrangements, meeting requirements, and all details pertaining to your event must be finalized with your catering representative a minimum of 10 days prior to your event. Due to fluctuations in the market, menu prices cannot be guaranteed more than 60 days prior to your function. While we are very proud of the selections included in this menu we are equally adept at customizing a menu that will suit your unique taste, vision and budget.

BEVERAGE AND FOOD

All federal state and local laws with regards to beverage and food purchases and consumption are strictly observed. All beverage and food must be purchased through the hotel. The hotel prohibits the removal of food from any catered function.

MEALS

Children from the age of 4-12 are offered a child's meal at \$25 per child. Vendor meals will be chef choice at \$35 per vendor.

BEVERAGES

The hotel holds a liquor license granted by the liquor commission and is held responsible for complying with its regulations. To ensure the proper regulations of our licensed premises, no alcoholic beverages may be brought into the hotel function space. All beverages will be dispensed by hotel servers and bartenders.

SURCHARGE

A \$75 fee will be assessed for groups of less than 20 guests for all buffet functions.



GENERAL INFORMATION

ATTENDANCE GUARANTEE

Final guarantee is required 10 days prior to your event, once final guarantee is given guest numbers cannot decrease. When selecting more than one entree for your guests, the higher price will prevail and the final entree split is required 5 business days prior to your event. To ensure seamless service, you must provide identification on place cards for proper entrée presentation.

SERVICE CHARGE AND SALES TAX

All event space, beverage and food, outside services, and event technology prices are subject to a 25% taxable service charge and 7% sales tax.

ELECTRICAL REQUIREMENTS

All electrical service requests must be clearly stated and received by the catering department at least two weeks prior to the event. Appropriate charges will be assessed.

HOTEL LIABILITY

The hotel reserves the right to inspect and control all private functions. The customer agrees to be responsible for any damage done to the hotel. The hotel will not assume responsibility for damage to or loss of any articles and merchandise brought into the hotel.

CHEF AND CARVERS

May be required for some menu items and stations. They are charged at \$175 (based on station type) per chef for up to three hours (plus service charge and applicable sales tax). Each additional hour is \$100 per hour.

GENERAL INFORMATION

PAYMENT

Full payment is due in full at time of guarantee, unless otherwise contracted. Should your actual charges exceed the prepaid amount, final payment is due at the conclusion of the event. Arrangements for direct billing or credit card payment may be arranged, if specified at the time of booking. Approval and authorization must be finalized no later than thirty days prior to the event.

AUDIO VISUAL SERVICES

Our audio visual specialist will be happy to assist you with any audio visual requirements you may have. A brochure with rental prices will be provided upon request.

SHIPPING AND RECEIVING

Boxes should not arrive more than (3) three business days prior to your event. The first 3 boxes will be stored & handled on a complimentary basis. There will be a charge of \$5 per box for any additional boxes. As we are limited in storage space, should a meeting room be required for storage, a daily room rental will apply. Each package should be clearly marked with the following: Name of organization, on-site contact, meeting planner, date of function, name of hotel, event contact, and number of boxes in shipment.

SIGNAGE AND DECORATION

All signage must be professionally created, displayed and approved by the event manager.

LINEN

Black Table Linen and Napkins are included.

A different linen color can be requested at an additional fee.

We deliver outstanding accommodations that will impress your guests.

Our exclusive pre-reception areas and breathtaking indoor and outdoor locations guarantee an unforgettable experience for everyone.

