



ROYAL PLAZA

Policy Statement

Guarantees

A Guarantee Is Required On All Meal Functions. ***The Convention Services Department Must Be Notified By 12:00 Noon, Three Business Days Prior To Your Event, Of The Exact Number Of Guests You Wish To Guarantee.*** The Hotel Will Prepare For Five Percent (5%) Over Your Guarantee. In No Case Will The Hotel Allow For A Drop In Guarantee Numbers Within This Period Prior To Function. The Bill Will Be Prepared For the Guarantee Number, Or the Actual Number Served, Whichever Is Greater. ***In The Event That The Guarantee Is Not Received, The Original Estimated Attendance, As Indicated On The Banquet Event Order, Will Be Billed.***

Minimums

Minimum Guarantees Are Required Where Indicated. ***If The Minimum Is Not Met, A Surcharge Will Apply.*** For groups with 25 attendees or less, please ask your sales manager or convention services manager for special menus.

Tax Exemption

Groups That Reside In The State Of Florida And Are Tax Exempt Are Required To Submit A Copy Of Their Registered Tax Exemption Certificate 21 Days Prior To Scheduled Functions.

Function Space Deposits / Cancellations

Deposits Are Required To Confirm Function Space & Are Due With The Signed Contract. Deposits Are Non-Refundable. Cancellations That Are Received Within Thirty (30) Days Of The Event (or as stated in your contract) Are Subject To A Penalty Fee Equal To 100% Of All Food, Beverage, & Function Room Charges. Additionally, Any Payments On Entertainment, Decorations Or Services Provided By Contracted Suppliers Will Be Forfeited.

Pricing

All Of The Included Pricing Is Based On The Fair Market Value. Due To The Fluctuations In Food Costs, The Quoted Prices Are Subject To Change Without Notice Until Confirmation Of Selected Menus And/Or 90 Days Prior To Function. There Will Be A 22% Service Charge (subject to change) And Applicable Taxes On All Food And Beverage Items.

Liability

The Hotel Royal Plaza Reserves The Right To Inspect And Control All Private Functions. The Hotel Cannot Assume Responsibility For Personal Property And Equipment Brought Into The Banquet Areas. The Hotel Will Hold Client Responsible For Any Damages To Carpeting, Draperies, Wall-Covering, Tables, Chairs, Lighting, Sound And Audio-Visual Equipment Caused By Attendees Or Outside Vendors.

Outside Suppliers

The Hotel Must Be Notified Prior To Any Function If Outside Vendors Have Been Retained To Provide Entertainment, Sound, Lighting, Audio-Visual Equipment, Decorations, Props, Staging, Etc. Failure To Notify The Hotel Could Result In Additional Labor Or Rental Fees.

Signs / Banners

The Hotel Will Post Your Functions In The Lobby And Pre-Function Areas. Additional Signage Needs Are To Be Addressed With The Convention Services Department. All Unauthorized Signage Will Be Removed, With Damage Charges Applied To Function Invoice.

Minimum Charge For Banner Hanging Will Be \$50.00+ tax Per Banner; Additional Charges May Apply For Oversized Banners.

Packages

Packages For Meetings May Be Delivered To The Hotel Three (3) Working Days Prior To The Date Of Your Event. Storage And Handling Charges Apply. Please ask your convention services manager for a price list.

Beverage Service

The Hotel Royal Plaza, As A Licensee, Is Responsible For The Administration Of The Sale And Service Of Alcoholic Beverages In Accordance With The State Of Florida Liquor Control Board. It Is Required, Therefore, That All Alcoholic Beverages Be Supplied By The Hotel. The Legal Drinking Age In The State Of Florida Is 21 Years. ***It Is The Client's Responsibility To Notify The Hotel If Any Attendees Are Underage And To Ensure The Minors Attending The Function Are Not Served Alcoholic Beverages. We reserve the right to refuse service to anyone who appears to be intoxicated.***

Food Service

All Food Served In the Banquet Rooms or In Hospitality Suites Must Be Supplied By the Hotel. The Hotel Does Not Allow Any Food To Be Brought In From The Outside By Guests Due To City, State, Health And Liquor Laws. The Hotel Will Purchase Any Special Items Requested From A Licensed Purveyor. ***No Food Or Beverage May Be Taken From Your Banquet Function.*** All Items Are Sold For Consumption On Property During Your Function In Accordance With City, State, Health and Liquor Laws.

Function Space

The Reassignment Of Meeting And Dining Space Due To An Increase Or Decrease In Guest Count Remains At The Discretion Of The Hotel.

Custom Event Menus

Our Catering Team and Executive Chef
will be happy to customize a menu for your group using seasonal ingredients from around the world.

Let your imagination be your guide
and allow us to create an event that will perfectly match your style and taste.
Anything is possible with the Royal Plaza Hotel!

☞ *Continental Breakfasts* ☞

Minimum Guarantee of 25 Guests

All Breakfast Packages Are Available For One Hour

(Groups Under 25 Attendees Must Order Plated Breakfasts.)

The Royale

Florida Orange & Grapefruit Juices
Sliced Seasonal Fruit Display
Assortment of Breakfast Muffins, Danish, &
Breakfast Loaves
Sweet Cream Butter
Assorted Fruit Preserves
Freshly Brewed Regular Coffee,
Decaffeinated Coffee & Specialty Teas

Florida Sunrise

Florida Orange & Grapefruit Juices
Sliced Seasonal Fruit Display
Assortment of Breakfast Muffins &
Banana Bread with Sweet Cream Butter
Breakfast Sausage, Egg & Cheese Croissants
Freshly Brewed Regular Coffee,
Decaffeinated Coffee & Specialty Teas

Castle Harbour

Florida Orange & Grapefruit Juices
Apple & Tomato Juices
Sliced Seasonal Fruit Display
Individual Flavored Yogurts
Granola Bars
Assortment of Breakfast Pastries to Include:
Bagels with Cream Cheese, Danish's,
Muffins & Croissants
Sweet Cream Butter &
Assorted Fruit Preserves
Freshly Brewed Regular Coffee,
Decaffeinated Coffee & Specialty Teas

Bagel Lovers

Florida Orange Juice
Grapefruit & Tomato Juices
Toast Your Favorite from an
Assortment of Bagels
Flavored Cream Cheese Spreads to Include:
Strawberry, Chive, & Honey Cinnamon
Freshly Brewed Regular Coffee,
Decaffeinated Coffee & Specialty Teas
Add-on Option:
Include Cold Smoked Salmon Display
With Bermuda Onion, Capers, Sliced Tomato
And Chopped Egg

☞ *Breakfast Buffets* ☞

Minimum Guarantee of 25 Guests
All Breakfast Buffet Packages Are Available For One Hour
(Groups Under 25 Attendees Must Order Plated Breakfasts.)

American Style Buffet

Florida Orange & Grapefruit Juices
Assortment of Breakfast Pastries &
Home Baked Muffins
Butter, Premium Marmalades, & Preserves
Sliced Seasonal Fruit Display with Yogurt Dip
Fluffy Scrambled Eggs with
Fresh Snipped Chives
Seasoned Breakfast Potatoes
Warm Buttermilk Biscuits with
Plantation Gravy
Choice of Two:
Applewood Smoked Bacon
Smoked Pit Ham Steaks
Jumbo Sausage Links
Corned Beef Hash
Freshly Brewed Regular Coffee,
Decaffeinated Coffee & Specialty Teas

Floridian Buffet

Florida Orange & Grapefruit Juices
Assortment of Danish, Croissants,
Coffee Cake, Home Baked Muffins, & Bagels
Cream Cheese, Butter, & Fruit Preserves
Sliced Seasonal Fruit Display
Assorted Dry Cereals with
Whole & Skim Milk
Assorted Fruit Yogurt with Granola Topping
Fluffy Scrambled Eggs with
Cheddar Cheese
Buttermilk Pancakes with
Warm Maple Syrup
Seasoned Breakfast Potatoes
Breakfast Sausage & Crispy Bacon
Freshly Brewed Regular Coffee,
Decaffeinated Coffee & Specialty Teas

☞ *Breakfast Buffets* ☜

Minimum Guarantee of 25 Guests

All Breakfast Buffet Packages Are Available For One Hour

(Groups Under 25 Attendees Must Order Plated Breakfasts.)

Southern Style Buffet

Florida Orange & Grapefruit Juices

Assortment of Breakfast Pastries &
Home Baked Muffins

Butter, Premium Marmalades & Preserves

Florida Fresh Fruits & Seasonal Berries

Assortment of Individual Yogurts

Eggs Oscar

Seared Crab Cake with
Poached Eggs & Grilled Asparagus
Served with Orange Hollandaise

Pecan French Toast
With Brown Sugar &
Warm Maple Syrup

Choice of Two:

Applewood Smoked Bacon
Grilled Teardrop Ham Steak
Kielbasa
Jumbo Sausage Links
Corned Beef Hash
Julienne Potatoes baked with Cheddar Jack
Cheese & Scallions

Freshly Brewed Regular Coffee,
Decaffeinated Coffee & Specialty Teas

Classic French-Style Buffet

Gourmet Fresh Squeezed Juice Bar

To include: Orange, Grapefruit & Tomato

Assortment of Breakfast Pastries &
Home Baked Muffins, Chocolate
And Almond Croissants,

Cheese Blintzes & Warm Cinnamon Rolls

Florida Fresh Fruits & Seasonal Berries

Individual Yogurt & Granola Parfaits:
Colorful Layers of Yogurt Topped with Granola

Fluffy Scrambled Eggs

Potato Pancakes with Dill Cream

Vanilla French Toast
Served with Warm Maple Syrup

Norwegian Smoked Salmon Display

Eggs Oscar

Seared Crab Cake with
Poached Eggs & Grilled Asparagus
Served with Orange Hollandaise

Freshly Brewed Regular Coffee,
Decaffeinated Coffee & Specialty Teas

❧ *Breakfast Enhancements* ❧

<i>Bagels with Flavored Cream Cheeses</i>	<i>Priced per dozen</i>
<i>Bagels with Norwegian Smoked Salmon and Cream Cheese</i>	<i>Priced per dozen</i>
<i>Creamy Southern Grits</i>	<i>Priced per person</i>
<i>Sliced Smoked Pit Ham and Wisconsin Sharp Cheddar Croissants</i>	<i>Priced per person</i>
<i>Selection of Cereals and Milk</i>	<i>Priced per person</i>
<i>Selection of Fruit Yogurts</i>	<i>Priced per person</i>

Add On Stations:

**Attendant Fee required at \$75.00 per station*

Omelet Station

Chef Attended with Made to Order

*With a selection of Ham, Peppers, Bacon, Mushrooms,
Tomatoes, Cheddar Jack Cheese, Vegetable & Fresh Herbs*

Eggs Benedict

*To Include Poached Eggs, Sweet Canadian Bacon, & Orange Hollandaise Sauce
Served on top of a Toasted English Muffin*

Belgian Waffle Station

*Chef Attended Waffle Station to include Freshly Made Waffles, Fresh Seasonal Berries,
Chopped Pecans, Maple Syrup, Whipped Cream & Powdered Sugar*

☞ Plated Breakfast Selections ☞

All Breakfast Entrees Are Served with a Selection of:

*Fresh Baked Breakfast Pastries & Muffins
Accompanied by Sweet Cream Butter & Preserves
Sliced Seasonal Fruit Display
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Specialty Teas
Assorted Chilled Juices & Milk*

Royale French Toast

*Texas Style French Toast Served With Warm Maple Syrup,
Crispy Bacon, & Breakfast Sausage*

Southwestern Omelet

*Fluffy Eggs with Green Peppers, Onions and Tomatoes
Served With Crispy Bacon OR Breakfast Sausage*

Cheese Omelet

*Cheddar Cheese Omelet
Served with Our Signature Fried Breakfast Potatoes*

Royal Plaza Eggs Benedict

*Eggs Benedict with Canadian Crispy Bacon & Hollandaise Sauce
Served On English Muffins and Accompanied By Our Signature
Fried Breakfast Potatoes*

Traditional Breakfast

*Fluffy Scrambled Eggs with Fresh Chives, Breakfast Potatoes, &
Choice of One: Applewood Smoked Bacon, Country Sausage Patties,
Smoked Pit Ham Steak, OR Corned Beef Hash*

Tenderloin & Eggs

*Grilled Tenderloin Filet with Poached Eggs & Spicy Hollandaise Sauce
Accompanied by Our Signature Fried Breakfast Potatoes*

*If a SPLIT MENU is chosen, only two choices are accepted and
the higher priced entrée will be charged for both entrée choices.*

☞ Refreshment Break Beverages ☞

<i>Freshly Brewed Regular Coffee, Decaffeinated Coffee, Or A Selection of Gourmet Hot Teas</i>	<i>Priced per gallon</i>
<i>Florida Orange, Grapefruit, Apple, Or Cranberry Juice</i>	<i>Priced per gallon</i>
<i>Freshly Brewed Iced Tea</i>	<i>Priced per gallon</i>
<i>Lemonade or Fruit Punch</i>	<i>Priced per gallon</i>
<i>Whole, 2%, 1%, Or Skim Milk</i>	<i>Priced per gallon</i>
<i>Bottled Water</i>	<i>Priced each</i>
<i>Assorted Sodas</i>	<i>Priced each</i>

☞ A La Carte Break Items ☞

<i>Chocolate Covered Strawberries (Must order in quantities of 25)</i>	<i>Priced each</i>
<i>Seasonal Fresh Whole Fruit</i>	<i>Priced each</i>
<i>Assorted Granola Bars</i>	<i>Priced each</i>
<i>Nutri-Grain Bars or Cereal Bars</i>	<i>Priced each</i>
<i>An Assortment of Candy Bars</i>	<i>Priced each</i>
<i>An Assortment of Ice Cream Novelties</i>	<i>Priced per person</i>
<i>Freshly Popped Popcorn</i>	<i>Priced per person</i>
<i>Assorted Potato Chips</i>	<i>Priced per person</i>
<i>Hot Soft Pretzels with Cheese Sauce</i>	<i>Priced per dozen</i>
<i>Rice Crispy Treats</i>	<i>Priced per dozen</i>
<i>Double Chocolate Fudge Brownies</i>	<i>Priced per dozen</i>
<i>Assorted Fresh Baked Cookies</i>	<i>Priced per dozen</i>
<i>A Selection of Breakfast Pastries & Home Baked Muffins</i>	<i>Priced per dozen</i>
<i>Homemade Fruit, Nut, Zucchini and Banana Breads</i>	<i>Priced per dozen</i>
<i>Assortment of Doughnuts</i>	<i>Priced per dozen</i>

 **Specialty Breaks** 
Maximum of 30 Minutes

Chocoholic

(This break requires a minimum guarantee of 25)

Chocolate Covered Strawberries, Double Chocolate Brownies,
Fresh Baked Chocolate Chip Cookies, & Chocolate and Almond Biscotti
Freshly Brewed Regular & Decaffeinated Coffee

At the Movies

Plain and Peanut M & M's, Assorted Fresh Baked Cookies,
Fresh Popped Popcorn, Assorted Potato Chips, & A Variety of Candy Bars
Assorted Soft Drinks & Bottled Water

Ice Cream Sundae Splurge

(This break requires a minimum guarantee of 25)

Premium Vanilla, Chocolate, & Strawberry Ice Creams
Chocolate, Caramel, And Strawberry Sauces
Toppings to Include: Rainbow Sprinkles, M & M's, Crushed
Oreo Cookies, Chopped Nuts, Cherries, & Whipped Topping
Bottled Water

The Cookie Jar

Chocolate Chip, Macadamia Nut, Oatmeal Raisin, & Sugar Cookies
Whole & Skim Milk, Assorted Soft Drinks, Bottled Water
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Specialty Teas

The Ball Park

Cracker Jacks, Tortilla Chips with Cheese Sauce, Pigs in A Blanket,
IBC Root Beer, & Mineral Waters

“Fit” for a Break

Fresh Whole Fruit, Pretzels, Yogurt Covered Raisins, NutriGrain Bars,
Apple Juice, Bottled Water

❧ *Break Packages* ❧

All Day Refreshment Package

(All Items Available for 8 consecutive hours)

Florida Orange Juice
Apple Juice
Freshly Brewed Regular Coffee
Freshly Brewed Decaffeinated Coffee
Specialty Hot Teas
Assorted Soft Drinks
Bottled Water

Welcome To Florida

Minimum Guarantee of 25 Guests
Additional \$2.00 Charge Per Person for Under 25

Before Meeting (30 minutes)

Florida Orange & Grapefruit Juices

Individual Fruit Yogurts with
Granola Topping

Fresh Sliced Fruit Display

Assortment of Breakfast Muffins
Banana Bread

Freshly Brewed Regular Coffee,
Decaffeinated Coffee & Specialty Teas

Mid Morning Break (15 minutes)

Assorted Soft Drinks & Bottled Water

Freshly Brewed Regular Coffee, Decaffeinated
Coffee & Specialty Teas

Afternoon Break (15 minutes)

Fresh Whole Fruit

Choice of (1):

Tortilla Chips & Salsa

Assortment of Freshly Baked Cookies

Freshly Popped Popcorn

Chocolate Brownies

Individual Bags of Potato Chips

Freshly Brewed Regular Coffee &
Decaffeinated Coffee & Specialty Teas

Assorted Soft Drinks & Bottled Water

❧ Plated Lunches ❧

*Minimum Guarantee of 25 Guests
Additional \$2.00 Charge Per Person for Under 25*

*Each Entrée is a 3 Course Meal with:
Soup Du Jour, Fresh Baked Bread with Butter, & Choice of Dessert
Freshly Brewed Regular Coffee & Decaffeinated Coffee, & Specialty Teas*

Chilled Lunch Entrees

Chicken Caesar Salad

*Grilled Chicken Served With Marinated Fresh Romaine Hearts Tossed
With Vine Ripened Tomatoes, Homemade Caesar Dressing, & Sprinkled
With Shaved Parmesan Cheese*

The Nicoise Salad

*Blackened Ahi Tuna served on Endive, Watercress and gourmet Greens,
Kalamata Olives, Haricot Vert, Poached Egg, and Caraway Vinaigrette*

The Atlantic

*Chilled Grilled Salmon, Jumbo Shrimp, Grilled Sea Scallops, &
Fresh Florida Citrus Served on a Bed of Fresh Garden Greens
With Key Lime Vinaigrette*

Curried Chicken & Fruit Salad

*Baby Field Greens & Grilled Herb Marinated Chicken
Accented with Sliced Melon and Berries*

Mediterranean Salad

*Fresh Wild Greens with Sun-Dried Tomatoes, Kalamata Olives,
Roasted Peppers, & Onions Topped with Feta Cheese and Balsamic Vinaigrette*

Lunch Dessert Selections

*Florida Key Lime Pie, Chocolate Opera Cake,
Apple Pie, Classic Carrot Cake,
Chocolate Pear Cake, Bourbon Pecan Pie,
Seasonal Berries with Chantilly Cream*

*If a SPLIT MENU is chosen, only two choices are accepted and
The higher priced entrée will be charged for both entrée choices.*

❧ Plated Lunches ❧

Minimum Guarantee of 25 Guests
Additional \$2.00 Charge Per Person for Under 25

Each Luncheon is a 3 Course Meal with:
Choice of (1) Soup OR (1) Salad & Fresh Baked Bread with Butter
Chef's Selection of Starch and Vegetable (Excludes Pasta Dish)
Choice of (1) Dessert
Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Specialty Teas

Soup Selections

Tomato Basil
Soup Du Jour

Salad Selections

Mixed Field Greens, Vine-Ripened Tomatoes, & Cucumbers with Peppercorn Dressing
Baby Spinach, Juicy Strawberries, Wild Mushrooms, & Green Onions with Raspberry Vinaigrette

Hot Lunch Entrees

Grilled Breast of Chicken Marsala

Roasted Pork Loin with Seasonal Accompaniments

Seafood Pasta

Shrimp, Scallops, & Garden Fresh Vegetables in a Cream Sauce

Seared Norwegian Salmon

Served with Compound Butter and Fried Leeks

Grilled Petit Filet with Dijonaise

Lunch Dessert Selections

Florida Key Lime Pie, Chocolate Opera Cake,
Apple Pie, Classic Carrot Cake,
Chocolate Pear Cake, Bourbon Pecan Pie,
Seasonal Berries with Chantilly Cream

If a SPLIT MENU is chosen, only two choices are accepted and
The higher priced entrée will be charged for both entrée choices.

🌀 *Boxed Lunches* 🌀

Theme Park Power Lunch

Grilled Breast of Chicken on a Multi-Grain Kaiser Roll with
Boursin Cheese Spread
Accompanied by Kosher Dill Pickle Spear, Pasta Salad with Herb Vinaigrette,
Individual Bag of Chips, & a Cookie

Choose Your Croissant

Choose (1): Tuna Salad OR Chicken Salad Croissant
Accompanied by a Fresh Fruit Cup, Kosher Dill Pickle Spear,
& Granola Bar

The Royal Wrap

Choose (1): Oven Roasted Turkey Breast OR Honey Baked Ham
Wrapped in a Sun-Dried Tomato Tortilla with Bacon, Lettuce, Tomato, & Cheese
Accompanied by Individual Bag of Chips, Kosher Dill Pickle Spear & a Cookie

Deli Stacker

Choose (1) of the Following Stacked Deli Sandwiches:
Oven Roasted Breast of Turkey, Virginia Baked Ham, OR Peppered Roast Beef
Accompanied by Red Skin Potato Salad, Kosher Dill Pickle Spear,
Individual Bag of Chips, & A Double Fudge Brownie

All Boxed Lunches Include:

Choice of Soft Drink OR Bottled Water
Served with Appropriate Condiments & Utensils
(Vegetarian Accompaniments Available)

Buffet Luncheons

Minimum Guarantee of 40 Guests

Additional \$3.00 Charge Per Person for Guarantees between 26 – 39
Groups with guarantees of 25 and under please ask for the Special Menus
All Lunch Buffet Packages Are Available For One Hour

Buffet Luncheons Include:

Freshly Baked Breads (Excludes the Royal Plaza Wrap-up) & Appropriate Condiments
Iced Tea
Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Specialty Teas

Lake Buena Vista Delicatessen

Gourmet Deli

Fresh Sliced Selections of:
Premium Honey Baked Ham
Fresh Roasted Turkey Breast
Peppered Roast Beef
Cappicola
Genoa Salami
Monterey Jack Cheese
Wisconsin Cheddar
Baby Swiss Cheese

Accompanied By:

Market Fresh Fruit Salad
Oven-Roasted Red Skin Potato Salad
Fresh Vegetable Slaw with Herb Vinaigrette
Potato Chips

Compliments:

Sliced Tomatoes, Onions, Lettuce, & Kosher
Dill Pickles

The Sweet Side

A Selection of Cakes & Pies

Royal Plaza Wrap-up

Select (3) of the Following Wraps:

Royal Plaza Wrap

Fresh Oven Roasted Turkey Breast, Honey Baked
Ham, Bacon, Crisp Lettuce, Tomatoes, & Cheese

New Orleans Wrap

Grilled Cajun Chicken, Jack Cheese, Chopped
Vegetables, Shredded Lettuce, & Creole Mustard

Veggie Wrap

Grilled Seasonal Vegetables, Lettuce, Roasted
Garlic, & Balsamic Vinegar

Texas Wrap

Sirloin Steak, Caramelized Onion, Mixed Greens,
Tomato, & Blue Cheese

Accompanied By:

Fresh Sliced Fruit Display
Antipasto Salad
Celery Root Remoulade

The Sweet Side

A Selection of Cakes & Pies

☞ *Buffet Luncheons* ☞

Minimum Guarantee of 40 Guests

Additional \$3.00 Charge Per Person for Guarantees between 26 – 39
Groups with guarantees of 25 and under please ask for the Special Menus
All Lunch Buffet Packages Are Available For One Hour

Buffet Luncheons Include:

Freshly Baked Breads (Excludes Taste of Asia) & Appropriate Condiments
Iced Tea
Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Specialty Teas

Tuscany Buffet

Chilled Selections

Antipasto Platter:

Italian Meats & Cheeses and Grilled Fresh Vegetables
Garnished with Olives, Peppercorn, Roasted Peppers
Caesar Salad

The Hot Side

Please select (2) OR (3) of the following
entrees:

Chicken Parmesan
Tilapia Piccata
Pork Scaloppini with Wild Mushroom Ragout
Penne Pasta with Italian Sausage &
Pomodora Sauce

Accompanied By:

Tortellini with Roasted Garlic Cream Sauce
Chef's Choice of Vegetable

Desserts

Chocolate Opera Cake
Mini Cannoli

For (2) entrée selections: Priced per person
For (3) entrée selections: Priced per person

Taste of Asia

Chilled Selections

Assorted Fresh Sushi
Sesame Noodle Salad
Served in Chinese Take-Out Boxes

The Hot Side

Please select (3) of the following entrees:
Chicken Lettuce Wraps with Hoisin Sauce
Ginger Soy Grouper
Accented with Deep Fried Spinach
Black & White Sesame Crusted Ahi Tuna
With Wakame and Wasabi
Shrimp & Scallop Lo Mein
Roasted Pork with Asian Vegetables

Accompanied By:

Jasmine Rice
Stir Fried Vegetables

Dessert

Chef's Choice

☞ Buffet Luncheons ☞

Minimum Guarantee of 40 Guests

Additional \$3.00 Charge Per Person for Guarantees between 26 – 39
Groups with guarantees of 25 and under please ask for the Special Menus
All Lunch Buffet Packages Are Available For One Hour

Buffet Luncheons Include:

Freshly Baked Breads (Excludes La Fiesta) & Appropriate Condiments
Iced Tea
Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Specialty Teas

La Fiesta

Chilled Selections

Mixed Field Greens with Assorted Dressings
Roasted Corn and Black Bean Salad

The Hot Side

Fajita Station:
Shrimp, Chicken and Beef Fajitas
With Peppers & Onions
Tortilla Soup
Spanish Rice
Refried Beans
Warm Tortillas

Accompanied By:

Pico De Gallo, Guacamole,
Salsa, Shredded Cheese, & Sour Cream

Desserts

Traditional Flan and Churros

Lakeside Buffet

Chilled Selections

Orange Grove Salad
Sweet & Savory Broccoli Salad
Tuna Nicoise Salad

The Hot Side

Soup du Jour
Pesto Crusted Grouper
Pan-Seared Breast of Chicken
With a Wild Mushroom & White Bean Ragout
Roasted Sirloin with Bordelaise Sauce

Accompanied By:

Grilled Seasonal Vegetables
Herb and Cheese Risotto

Dessert

Chef's Choice

❧ Signature Appetizer Selections ❧

(Priced Per Guest)

Paysano Bruschetta

*With Mozzarella Cheese, Vine-Ripened Tomatoes, & Fresh Basil
Dressed with Balsamic Vinaigrette*

Warm Tomato Tartlet

Accented with Mache and Tarragon Vinegar

Filet Mignon Egg Rolls

*Fresh Omaha Beef and Boursin Cheese with a Crisp Egg Roll Wrap
Served with Sweet Chili Sauce*

Shrimp Martini

Accented with Chopped Tomatillo Salsa

Seared Scallop with Baby Spinach

Accented with Ginger Maple Syrup

Lump Crab Cake

With Tropical Fruit Salad

Lobster Bisque

With Cognac

Plated Dinners

Minimum Guarantee of 25 Guests
Additional \$4.00 Charge Per Person for Under 25

Each Dinner is a 3 Course Meal with:
Choice of (1) Soup OR (1) Salad and Fresh Baked Bread with Butter
Chef's Selection of Starch & Vegetable to Compliment Your Entree
Choice of (1) Dessert
Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Specialty Teas

Dinner Entrees

Mushroom Chicken

Grilled Breast of Chicken Topped with Chanterelle Sauce

Seared Filet of Salmon

Norwegian Salmon in Basil with Citrus Beurre Blanc

Grilled Filet Mignon

Eight Ounce Filet Topped with a Shallot Confetti & 3 Peppercorn Sauce

Rack of Lamb

Grilled Marinated Rack of Lamb with a Mint Demi

Center-Cut Pork Chop

Smoked Double Center-Cut Pork Chop with Fruit Chutney

*If a SPLIT MENU is chosen, only two choices are accepted and
The higher priced entrée will be charged for both entrée choices.*

🌀 *Plated Dinners* 🌀

Minimum Guarantee of 25 Guests
Additional \$4.00 Charge Per Person for Under 25

Each Duet Dinner is a 3 Course Meal with:
Choice of (1) Soup OR (1) Salad and Fresh Baked Bread with Butter
Chef's Selection of Starch & Vegetable to Compliment Your Entrees
Choice of (1) Dessert
Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Specialty Teas

Dinner Duet Entrees

Beef Tenderloin & Jumbo Prawns

Medallions of Beef Tenderloin topped with Compound Butter
Jumbo Prawns with Lobster Sauce

Pan Seared Breast of Chicken & Shrimp

With Red & Yellow Tomato Relish

Filet & Atlantic Salmon

Duet of Petite Filet Mignon (6oz.) and Atlantic Salmon Served With Wild
Mushroom Cabernet Reduction and Dilled Cream

Crab Cake & Filet

With Roasted Pepper Horseradish and Port Wine Reduction Served
with Fresh Seasonal Vegetables and Mashed Potatoes

SPLIT MENUS are not offered on Duet Entrees.
However, we can create single entrees from duet entrees if needed.

❧ *Dinner Selections* ❧

Soup Selections

Soup Du Jour
Lobster Bisque
Tomato Basil

Salad Selections

Caprese Salad

Early Bibb Lettuce
Beef Steak Tomatoes & Buffalo Mozzarella
Served with Aged Balsamic Vinaigrette

Baby Spinach and Brie Salad

Baby Spinach, Toasted Pine Nuts, and Brie
Served with Raspberry Vinaigrette

Orange Grove

Oranges, Apples, Strawberries
Caramelized Walnuts, Shaved Sweet Onion, & Stilton Cheese
Served with Orange Vinaigrette

Traditional Caesar Salad

Crisp Romaine Lettuce & Freshly Grated Parmesan
Accented with Fresh Baked Croutons
Served with Creamy Caesar Dressing

Dessert Selections

Chocolate Mousse Cake with Raspberry Coulis
New York Style Cheesecake with Strawberry Topping
Chocolate Opera Cake
Strawberries Grand Marnier with Chantilly Cream
Bourbon Pecan Pie

Intermezzo

Seasonal Sorbets can be enjoyed for an additional Price Per Person

🌀 *Dinner Buffets* 🌀

Minimum Guarantee of 50 Guests

Additional \$4.00 Charge Per Person for Under 50

(Groups with guarantees of 25 and under must order Plated Dinners.)

All Dinner Buffet Packages Are Available For One Hour

Country Barbecue

Chilled Selections

Mixed Field Greens

Served with Medley of Dressings

Pasta Salad

Marinated Tomatoes, Roasted Onions, &

Avocado Salad

Colorful Vegetable Slaw

Served with Honey Basil Dressing

The Hot Side

Hickory Barbecue Chicken

Baby Back Ribs

Grilled Angus Beef Burgers

Accompanied By:

Sweet Corn

Molasses Baked Beans

Rosemary Garlic Potatoes

Fresh Baked Breads

Desserts

Classic Apple Pie

Strawberry Shortcake

Watermelon

Freshly Brewed Regular Coffee,
Decaffeinated Coffee, & Specialty Teas

The Castle Harbour

Chilled Selections

Baby Spinach, Strawberries,

Wild Mushrooms, & Scallions

Served with Raspberry Vinaigrette

Fresh Tropical Fruit Salad

Marinated Tomatoes, Roasted Onions, &

Avocado Salad

Celery Root Remoulade

The Hot Side

Cajun Roasted Chicken Breast

Mahi Mahi with Mango-Cilantro Relish

From the Carving Board*:

Jerk Marinated Boneless Pork Loin

Served With Chef's Special Sauces

Accompanied By:

Roasted New Potatoes

with Caramelized Onions

Chef's Selection of Vegetables

Fresh Baked Breads

Desserts

Chocolate Opera Cake

Key Lime Pie

New York Style Cheesecake

Freshly Brewed Regular Coffee,
Decaffeinated Coffee, & Specialty Teas

*This buffet requires a \$75 Chef Carving Fee.

🌀 Hors D' Oeuvres 🌀

Priced per (100) pieces

Choose Butler Passed, White Glove Service for an additional \$75.00

Seafood Stuffed Mushrooms

Crab Rangoon with Honey Mustard

Beef OR Chicken Brochettes Teriyaki Style

Spanakopita, Spinach & Feta Cheese Wrapped Phyllo Dough

Oriental Spring Rolls with Plum & Mustard Sauce

Mini Jack Cheese Quesadillas with Fresh Salsa & Sour Cream

Scallops Wrapped in Applewood Smoked Bacon

Spicy Beef Empanada with Fresh Salsa

Miniature Beef Wellington

Lump Crab Cakes with Cajun Remoulade

Brie and Raspberry in Pastry

Sesame Chicken Tenders

Jumbo Shrimp with Citrus Cocktail Sauce

Gourmet Finger Sandwich Assortment

Fruit Kabobs with Yogurt Poppy Seed Dipping Sauce

Assorted Sushi and Sashimi

Seared Ahi Tuna

❧ *Reception Displays* ❧

Serving Size Based on One Hour

*Seasonal Fresh Fruit & Domestic and Imported Cheeses
Served with Yogurt Poppy Seed Dipping Sauce & Gourmet Crackers*

Serves 50 Guests

Serves 75 Guests

Serves 125 Guests

Fresh Vegetable Crudités

Served with Herb Dip

Serves 50 Guests

Serves 75 Guests

Serves 125 Guests

Assortment of Sushi Rolls

Including: Spicy Tuna, Yellow Tail, Crab, & Cucumber

Serves 50 Guests

Serves 75 Guests

Serves 125 Guests

Antipasto Platter

Italian Meats and Cheeses & Assorted Grilled Fresh Vegetables

Garnished with Olives, Pepperoncini, & Capers

Serves 50 Guests

Serves 75 Guests

Serves 125 Guests

Warm Wheels of Brie Cheese

Garnished with Fresh Berries & Grapes

Served with Freshly Baked Baguettes

Serves 30 Guests

Seafood Bar

Shrimp, Oysters, Dungeness Crab Legs, & Poached Mussels

Served with Citrus Scented Tartar Sauce, Horseradish,

Lemon Wedges, & Creole Mustard

Priced Per Person

(Based on 12 pieces per person)

Fiesta Bowl

Assorted Tortilla Chips

Served with Ground Beef, Nacho Cheese Sauce, Guacamole,

Jalapeno Peppers, Salsa, Sour Cream

Serves 50 Guests

Serves 75 Guests

Serves 125 Guests

Please Add 22% Service Charge and 6.5% Tax to all Prices

All Prices Subject to Change

🌀 *Reception Stations* 🌀

Serving Size Based on One Hour

Carving & Action Stations

All Carving/Action Stations are Chef Attended Stations
\$75.00 Chef Attendant Fee per Station/ per Chef

Plaza Tenderloin Display

Sliced Marinated Tenderloin of Beef
Served with Blue Cheese Crumbles & Horseradish Cream
Accompanied by Sliced Baguettes
Serves 100 Guests

Roasted Norwegian Salmon

A Whole Norwegian Salmon
Roasted with Tomatoes, Lemon, Olives, & Seasonings
Served with Remoulade
Serves 75 Guests

Prime Rib of Beef

Served with Grated Horseradish Cream Sauce
Serves 50 Guests

Caribbean Pork

Slow Roasted Pork Loin with Mojo Seasoning
Served with Grain Mustard Remoulade & Island Fruit Chutney
Accompanied by Sliced Cuban Bread
Serves 50 Guests

Chef Jean-Louis's Award Winning

Banana Foster

Bananas are sliced, coated in a special breading, and sautéed in butter
Served over Vanilla Ice Cream and topped with a Brown Sugar Rum Sauce
Priced Per Person
Minimum Guarantee of (50) Guests

Italian Pasta

Choice of (2): Tortellini, Penne, OR Bow Tie Pastas
Sautéed with a Selection of Fresh Seasonal Vegetables & Herbs
Accented with your Choice of (2): Sausage, Shrimp, OR Chicken
Served with Alfredo & Tomato Basil Sauce
Serves 50 Guests

Oriental Stir Fry

Chicken, Shrimp, & Beef
Stir Fried with Oriental Noodles & Crisp Vegetables
Tossed in a Thai Chili Sauce
Serves 50 Guests

Reception Packages

Serving Size Based on One Hour

The Royal Palm

Display of Imported & Domestic Cheeses

Served with Assorted Crackers & Breads

Crisp Fresh Vegetable Tray

Served With Herb Ranch Dip

Chef's Choice of Assorted Dry Snacks

Baked Chicken Quesadilla

Served with Sour Cream & Pico De Gallo

Sesame Breaded Chicken Tenders

Grilled Shrimp

Vegetable Spring Rolls

Dry Snack Assortment

Tortilla Chips with Salsa

Potato Chips with Onion Dip

Royal Plaza Snack Mix

Mixed Nuts

☞ Beverages ☜

Cocktail Hour Packages

Minimum Guarantee of 40 People

Full Bar Package – Per Person

House	Call	Premium
Brands	Brands	Brands

First Hour

Second Hour

Additional
Hours

Full Bar Packages include Cocktails, Beer, Wine, Mixers and One Bartender for each 100 guests.

Host/Cash Bar

House Brand

Call Brands

Premium Brands

Domestic, Light &
Non-Alcoholic Beer

Imported Beer

Varietal Wines

Two-Liquor Cocktails

Soft Drinks

Host/Cash Bar Pricing Includes Tax & Gratuity.

Bartender Charge is \$125/per bartender, per bar for the First (2) Hours, \$75/per bartender, per bar, per hour for Every Additional Hour Thereafter.

(1) Bartender Fee Will Be Waived If Revenues Exceed \$400 For the First (2) Hours & \$150.00 Each Hour Thereafter.

Liquor Selections

	<i>Call</i>	<i>Premium</i>
Vodka	Absolute, Finlandia	Greygoose, Bong
Rum	Bacardi, Captain Morgan's	Tommy Bahama
Bourbon/ Whiskey	Jim Beam, Jack Daniels,	Crowne Royal Seagram's 7,
Gin	Beefeaters	Bombay Sapphire
Scotch	Chivas, Dewar's	Johnny Walker Black, Glenlivet

Dinner Wine Service

Minimum Guarantee of 15 People

Wine Packages Offer a Complete Dinning
Experience With the Addition of
Varietal(s) Wine Service Poured During
Dinner.

House Package

Choice of One:

Sycamore Lane Chardonnay
Sycamore Lane Cabernet Sauvignon
Sycamore Lane Merlot
House Blush Wine

Plaza Package

Choice of Two:

Beringer White Zinfandel
Trinity Oaks Pinot Noir
Hogue Riesling
Lagaria Chardonnay

Royal Package

Choice of Three:

Septima Melbec (Red Wine)
Oyster Bay Sauvignon Blanc
Estancia Cabernet Sauvignon
Brancott Pinot Grigio
Esser Merlot

Special Addition:

Champagne poured during your dessert course can be added to any package.

House Package

J. Roget, Brut

Plaza Package

Mumms Napa Prestige, Brut

Royal Package

Jean-Louis, Brut

🌀 *Wine Selection* 🌀

White Wine

Lagaria Chardonnay	Priced per bottle
Hogue Riesling	Priced per bottle
Brancott Pinot Grigio	Priced per bottle
Oyster Bay Sauvignon Blanc	Priced per bottle
Beringer White Zinfandel	Priced per bottle

House Varietal Wine

Chardonnay, Cabernet Sauvignon, Merlot, Blush	Priced per bottle
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Red Wine

Estancia Cabernet Sauvignon	Priced per bottle
Esser Merlot	Priced per bottle
Septima Melbec	Priced per bottle
Trinity Oaks Pinot Noir	Priced per bottle

Champagne & Sparkling Wine

J. Roget, Sparkling Champagne	Priced per bottle
Mumms Napa Prestige, Brut	Priced per bottle
Jean-Louis, Brut	Priced per bottle
Banfi (Rosa Regale), Brut	Priced per bottle

If your group is interested in getting a drink station, such as a frozen mixed drink machine, please ask your Convention Services Manager for pricing.

If there is a special wine/drink you would like we are happy to accommodate your request.