



ACQUALINA[®]

RESORT & RESIDENCES ON THE BEACH

MENU PRESENTATION

Thank you for your interest in Acqualina Resort & Residences on the Beach
to host your event.

BREAKFAST BUFFETS

A minimum of 15 people for buffets is required. All buffets require a Buffet Attendant at \$200.00 each.

Breakfast Buffets are based on 60 minutes of continuous service. If service is requested for more than 60 minutes, a fee of 25% of the menu price will be applicable for each additional 30 minutes of service.

ALL BUFFET BREAKFASTS INCLUDE:

- Freshly Squeezed Florida Orange, Grapefruit and Cranberry Juices
- Freshly Brewed Acqualina Blended Coffee and a Selection of Hot Teas

THE ACQUALINA CONTINENTAL

- Sliced Seasonal Fresh Fruit and Berries
(California Melons, Mixed Berries, Red and Green Grapes)
- Cereal Bar: Assorted Individual Cereals, Granola, Whole, Skim, Almond and Soy Milk, Golden Raisins, Walnuts
- Assorted House Made Bakeries with Butter and Preserves

\$46.00 per person

ROYAL PALM BREAKFAST

- Sliced Seasonal Fresh Fruit and Berries
(California Melons, Mixed Berries, Red and Green Grapes)
- Individual Housemade Yogurts Parfaits
- Cereal Bar: Assorted Individual Cereals, Granola, Whole, Skim, Almond and Soy Milk, Golden Raisins, Walnuts
- Steel Cut Coconut Oatmeal with Rum Raisins, Dried Fruit, Raw Sugar, Crushed Almonds
- Assorted House Made Bakeries with Butter and Preserves
- Smoked Salmon with Bagels, Cream Cheese, Red Onions, Tomatoes, & Capers

\$58.00 per person

GARDEN BREAKFAST

- Sliced Seasonal Fresh Fruit and Berries
(California Melons, Mixed Berries, Red and Green Grapes)
- Individual Plain and Fruit Yogurts
- Cereal Bar: Assorted Individual Cereals, Granola, Whole, Skim, Almond and Soy Milk, Golden Raisins, Walnuts
- Assorted House Made Bakeries with Butter and Preserves
- Cage Free, Fresh Scrambled Egg with Mix Herbs
- Brioche French Toast with Fresh Berry Compote, Whipped Cream & Maple Syrup
- Hickory Smoked Bacon and Breakfast Sausage
- Seasoned Breakfast Potatoes

\$65.00 per person

AVENTURA

- Sliced Seasonal Fresh Fruit and Berries
(California Melons, Mixed Berries, Red and Green Grapes)
- Wild Mushrooms & Spinach Frittata with Goat Cheese and California Sun Dried Tomatoes Aioli
- Seasoned Breakfast Potatoes
- Slow Roasted Local Plum Tomato and Asparagus
- Hickory Smoked Bacon and Breakfast Sausage
- Brioche French Toast with Sauté of Apple And Mango
- Assorted House Made Bakeries with Butter and Preserves

\$74.00 per person

BREAKFAST BUFFET ENHANCEMENTS

*Enhance your breakfast by selecting one of the following
Individual Items' price is added to breakfast menu price*

INDIVIDUAL ITEMS

- Smoked Salmon with assortment of Bagels, Capers, Cream Cheese, Heirloom Tomato \$20.00 per person
- Wild Mushrooms & Spinach Frittata with Goat Cheese and California Sun Dried Tomatoes \$15.00 per person
- Brioche French Toast with Maple Syrup, Whipped Cream, Seasonal Berries \$17.00 per person
- Breakfast Burrito with Scrambled Eggs, Mexican Chorizo and Aged Cheddar Cheese \$12.00 per person
- Hickory Smoked Bacon \$10.00 per person
- Chicken Sausage \$10.00 per person
- Buttermilk Pancakes with Maple Syrup, Whipped Cream, Berries \$14.00 per person

ACTION STATIONS

Chef attendant required for all action stations at \$200 per each

OMELET STATION

- Chef Preparing Eggs and Omelets to Order
 - Whole Eggs, Egg Whites, Egg Beaters
 - Toppings Include: Ham, Hickory Bacon, Sweet Baby Bell Peppers, Vidalia Onions, Chiles, Asparagus, Heirloom Tomatoes, Wild Mushrooms, Spinach, Selection of Imported and Domestic Cheeses
- \$25.00 per person added to menu price*

BELGIAN WAFFLE STATION

- Chef Preparing Waffles with Strawberries, Warm Maple Syrup, Butter, and Whipped Cream
- \$20.00 per person added to menu price*

MADE TO ORDER PANCAKES

Strawberries, Blueberries, Raspberries, Chocolate Chips, Warm Maple Syrup, Butter and Whipped Cream
\$19.00 per person added to menu price

SHRIMP & GRITS STATION

Stone Ground Grits, Key West Pink Shrimp, Andouille Sausage and Hickory Smoked Bacon
\$23.00 per person added to menu price

*The creations listed in our menu presentation are recommended selections.
Certain items require a minimum number of guests. Custom menus are available to suit any taste or occasion.*

A 25% taxable service charge and a 9% sales tax apply to all Food and Beverage prices.

PLATED BREAKFAST

ALL PLATED BREAKFASTS INCLUDE:

- Freshly Squeezed Florida Orange, Grapefruit Juice and Cranberry Juice
- Freshly Brewed Acqualina Blended Coffee and Selection of Hot Teas

LAUDERDALE

- Fluffy Scrambled Eggs with Chives
- Crispy Bacon and Sausage Links
- Potato Hash
- Assorted House Made Bakeries with Butter and Preserves

\$45.00 per person

BAL HARBOUR

- Egg White and Asparagus Scramble
- Crispy Apple Smoked Bacon
- Roast Vine-Ripe Tomato
- Potato Pancake
- Assorted House Made Bakeries with Butter and Preserves

\$48.00 per person

ACQUALINA BRUNCH BUFFET

Minimum attendance of 35 guests, based on a 90 minute period.

If service is requested for more than 90 minutes, a fee of 25% of the menu price will be applicable for each additional 30 minutes of service. A labor fee of \$275 will apply for brunch buffets with less than 35 guests.

A minimum of 25 guests is required for the Brunch Buffet.

- Freshly Brewed Acqualina Blended Coffee, Selection of Herbal and Black Teas
- Freshly Squeezed Florida Orange Juice, Grapefruit Juice and Cranberry Juice
- Sliced Seasonal Fresh Fruit and Berries
(California Melons, Mixed Berries, Red and Green Grapes)
- Selection of Imported and Domestic Cheeses, Assorted Crackers and Flatbreads
- Freshly Baked Breads and Rolls with Butter
- Breakfast Potatoes
- House Cured Smoked Salmon with Bagels, Cream Cheese and Traditional Condiments
- Chef Preparing Omelets and Eggs to Order served with Crisp Bacon and Country Sausage Links
- Wild Mushrooms & Spinach Frittata with Goat Cheese and California Sun Dried Tomatoes
- Tomato, Basil and Mozzarella Salad, Aged Modena Balsamic Drizzle
- Traditional Caesar Salad with Homemade Croutons and Grated Parmesan Cheese
- Grilled Vegetable Platter

Select Two or Three of the Following:

- Chef Carved Herb Crusted Beef Tenderloin, Black Bean Horseradish Salsa, Assorted Rolls
- Pan Seared Blackened Grouper, Citrus Beurre Blanc and Israeli Couscous
- Grilled Sliced Free Range Chicken Breast, Wild Mushroom Ragout
- Rosemary Roasted Breast of Turkey, Dried Cranberry Sauce
- Honey Baked Ham, Pineapple Molasses Gravy

- Grilled Salmon, Horseradish Mashed Potatoes, Asian Mustard Sauce
- Pastry Chef's Selection of Cakes, Tarts, Pastries and Miniature Sweets

\$117.00 per person with Two Entrées

\$127.00 per person with Three Entrées

All attended chef stations are \$200.00 per chef, per event, as required.

BRUNCH BUFFET ENHANCEMENTS

Enhance your brunch by selecting one of the following:

LITTLE ITALY

- Penne Pasta and Cheese Tortellini, Tomato-Basil Marinara and Porcini Cream Sauces, Bolognese, Seafood
- Accompanied by Grated Parmesan Cheese, Sun-Dried Tomatoes, Sautéed Mushrooms and Pine Nuts, Garlic Bread and Breadsticks

\$40.00 per person added to menu price

CHILLED SEAFOOD DISPLAY

- Chilled Seafood on Ice, Poached Shrimp, Snow Crab Claws, and Oysters on the Half Shell Served with Basil Laced Cocktail Sauce, Creamy Dijon Mustard Sauce and Lemon Wedges

\$52.00 per person added to menu price

Florida Stone Crabs available at market price.

All attended chef stations are \$200.00 per chef, per event, as required.

THEMED BREAKS

Based on a scheduled 30 minute break

All themed breaks include freshly brewed Acqualina blended coffee and hot teas

CREATE YOUR OWN TRAIL MIX

- Assorted Dried Nuts, Raisins, Chocolate Chips, M&Ms, Yogurt Covered Pretzels, Dried Fruits (Papaya, Pineapple, Cranberry, Peach, Coconut)

\$30.00 Per Person

SWEET & SALTY ACQUALINA

- Hot Salted Pretzels
- Cheese Fondue, Assorted Imported Mustards
- Double Fudge Chocolate Brownie

\$32.00 Per Person

COSTA SPREAD

- Lavash, Naan, Pita Bread, Mediterranean Hummus, Olive Tapenade, Baba Ghanoush, Tzatzik

\$34.00 Per Person

OCEAN BREEZE WELLNESS BREAK

- Selection of Crudité with Red Pepper Hummus
- Assorted Fruit Skewers
- Kind Bars
- Immune Booster Juice - Ginger, Turmeric, Cayenne Pepper, Carrot, Orange
- Green Cleanser – Lemongrass, Kale, Ginger, Celery, Cucumber, Mint

\$36.00 Per Person

A LA CARTE INTERMEZZO

FOOD

Sweet

Whole Fresh Fruit Display	\$10.00 per person
Sliced Fruit Display	\$18.00 per person
Fresh Tropical Fruit Kebabs on a Sugar Cane Skewer	\$62.00 per dozen
Assorted Cookies (Chocolate Chip, White Chocolate Macadamia Nut, Peanut Butter, Oatmeal Raisin)	\$62.00 per dozen
Double Fudge Brownies (with or without Walnuts)	\$62.00 per dozen
Assorted Mini Fruit Tarts	\$52.00 per dozen

Savory

Mini Cuban Paninis	\$64.00 per dozen
Assorted Finger Sandwiches	\$56.00 per dozen
Selection of Domestic and Imported Cheese with Crackers	\$30.00 per person
Crudité Display with Blue Cheese, Onion and Ranch Dips	\$20.00 per person
Herb Baba Ghanoush and Hummus with Grilled Pita Bread and Olive Tapenade	\$20.00 per person
Tri-Color Tortilla Chips (Served with Guacamole, Pico de Gallo, Black Bean, Corn Salsa, and Sour Cream)	\$18.00 per person
Individual Bags of Trail Mix, Pretzels and Chips	\$10.00 per bag

BEVERAGE

<i>By the Gallon, Half Gallon (one gallon serves approximately 20 cups)</i>	<i>Gallon</i>	<i>½ Gallon</i>
Freshly Brewed Acqualina Blended Coffee	\$120	\$60
Acqualina Signature Blended Tropical Iced Tea	\$120	\$60
Selection of Herbal and Black Teas	\$120	\$60

By The Pitcher (serves 4 Glasses)/ by the Gallon (serves approximately 20 cups)

Chilled Fruit Juice (Orange, Grapefruit, Cranberry, Apple, Pineapple)	\$26.00 per pitcher
Energizing Vegetable Juice (Carrot, Tomato and V-8)	\$26.00 per pitcher
Fresh Honey Lemonade	\$87.00 per gallon
House Made Fruit Punch	\$87.00 per gallon

Beverages (charged on consumption)

Individually Bottled Juice (Fruit Punch, Apple Juice and Cranberry Juice)	\$8.00 each
Sparkling Water	\$8.00 each
Still Water	\$8.00 each
Vitamin Water	\$8.00 each
Soft Drinks (Coke, Caffeine Free Diet Coke, Sprite, Sprite Zero and Ginger Ale)	\$8.00 each

Beverage Attendant Required	\$200.00 per event
<i>Beverages (charged per person) – Station set in the meeting room, refreshed and available throughout the day</i>	
A Selection of Freshly Brewed Acqualina Coffee and Hot Teas	\$27.00 per person

LUNCH BUFFETS

Breakfast Buffets are based on 60 minutes of continuous service. If service is requested for more than 60 minutes, a fee of 25% of the menu price will be applicable for each additional 30 minutes of service.

All lunch buffets include freshly brewed Acqualina blended coffee and selection of hot teas

MCARTHUR LUNCHEON

Minimum of 10 guests required

Salads

- Kale & Romaine Salad, Pumpnickel Focaccia Croutons, Shaved Parmesan, Caesar Dressing
- Traditional Greek Salad, Lettuce, Black Calamata Olives, Red Onions, Cucumbers and Feta Cheese

Selection of Sliced Meats & Cheeses:

- Roast Beef, Honey Roasted Ham, Oven Roasted Turkey, and Genoa Salami
- American, Swiss and Pepperjack Cheese Slices
- Sliced Breads, House Baked Croissants, Ciabatta Bread

Condiments to include:

- Dijon Mustard, Mayonnaise, Sliced Tomatoes, Onions and Lettuce.

Sweets

- Miniature Key Lime Tarts, Chocolate Cream Pies, Apple Crumble Pies and Pecan Bars

\$62.00 Per Person

COLLINS AVENUE LUNCHEON

Minimum of 10 Guests Required

Salads

- Organic Mixed Greens with Red Bell peppers, European Cucumbers and Local Baby Heirloom Tomatoes, Mediterranean Vinaigrette, Balsamic Dressing and Blue Cheese Dressing
- Kale & Romaine Salad, Focaccia Croutons, Shaved Parmesan, Caesar Dressing
- Peruvian Potato Salad, Sour Cream, Chives, Roasted Yellow Peppers and Fresh Parsley
- Tomato and Mozzarella with Aged Modena Drizzle and Basil Chiffonade

A Selection of Gourmet Wraps and Sandwiches

- Albacore Tuna Salad, Boston Lettuce and Vine Ripe Tomato on Crisp Rye Bread
- Oven Roasted Turkey, White Cheddar, Bacon, Tomato & Butter Lettuce on Focaccia
- Sun-dried Tomato Wrap Filled with Grilled Vegetables, Kalamata Olives and Goat Cheese

Sweets

- Sliced Seasonal Fresh Fruit and Berries
(California Melons, Mixed Berries, Red and Green Grapes)
- Assorted House Made Cookies and Brownies

\$70.00 per person

ACQUALINA SEA BAR LUNCHEON

*Minimum of 25 guests required
Chef attendant required*

TO BEGIN

Select three items

- Baby Arugula Salad: Cherry Tomatoes, Cucumber, Pickled Onion, Dried Cranberry, Italian Herb Vinaigrette
- Tropical Tri Color Quinoa Salad: Mango, Pineapple, Strawberries, Citrus Vinaigrette
- Daily Boat Catch Ceviche, Cilantro, Tropical Fruit, Three Juices
- Romaine Heart Lettuce, Shaved Parmesan Cheese, Croutons, Cesar Dressing
- Grilled Vegetable Platter
- Classic Caesar Salad, Focaccia Croutons, Grated Parmesan Cheese
- Traditional Caprese Salad, Fresh Mozzarella, Tomatoes, Fresh Basil Olive Oil and Balsamic Glaze

ENTRÉES

Select three items

- Cajun Spice Seared Chicken Breast with Malbec Demi
- Seared Salmon, Adobo Spice, Mango Salsa
- Seared Yellow Tail Snapper with light Coconut Creole Sauce
- Grilled Skirt Steak, Served with Chimichurri Sauce
- Grilled 4oz Rosemary Crusted Grilled Steak with Port Wine Demi

SIDES:

Select two items

- White Truffle Mash Potato
- Sautéed Broccolini and Heirloom Baby Carrots
- Ginger Lemongrass Steamed Jasmine Rice
- Sautéed Asparagus and Baby Carrots

SWEETS

- Sliced Seasonal Fresh Fruit and Berries, Assorted Mini-Desserts, Cookies, and Brownies

\$107.00 per person

All buffets require a minimum of one buffet attendant at \$200.00 each.

BOXED LUNCH

SANDWICH SELECTIONS

Select one item

- Black Pepper Crusted Shaved Roast Beef Brioche Bun, Cheddar Cheese, Tomato, Caramelized Onion and Horseradish Cream
- Turkey Club Wrap Mayonnaise, Lettuce, Tomato, Swiss Cheese and Bacon
- Grilled Mediterranean vegetable Focaccia Sandwich, Marinated Tomatoes and Buffalo Mozzarella, Arugula, Roasted Pepper and Grilled Mushrooms

All Boxed Lunches include:

- Pasta salad
- Whole Fresh Fruit
- Individual Bag of Potato Chips
- Jumbo Chocolate Chip Cookie
- Bottle Water

\$54.00 per person

PLATED LUNCH

All lunch menus include freshly brewed Acqualina blended coffee and a selection of hot teas, assorted petite rolls and sweet butter

Please select one first course, one entrée and one dessert for your guests

FIRST COURSE SELECTIONS

- Andalusian Gazpacho, Extra Virgin Olive Oil with Baby Pear Tomatoes
- Baby Kale salad, Heart of Palm, Farro, Black Quinoa, Driscoll Strawberry, Cherry Tomatoes, Baby Kale with-Tuscan Vinaigrette
- Roasted Bell pepper Bisque with a Toasted Parmesan Crostini
- Caprese Salad, Mozzarella, Tomatoes, Basil with Virgin Olive Oil and Balsamic Vinegar
- Daily Boat Catch Ceviche, Avocado, Sweet Peppers, Cilantro, Lime Juice

SECOND COURSE ENTRÉE SELECTIONS

Chilled Entrées

- Athens Salad, Romaine, Feta, Kalamata Olives, Cucumbers, Sunflower Seeds, Peperoncini and Baby Shrimp
- Hawaiian Tuna Poke, Mango, Kimchi Asian Sauce, Toasted Black & White Sesame Seeds
- Romaine Caesar, Focaccia Croutons, Shaved Parmesan, Cesar Dressing with Choice of Grilled Salmon or Grilled Chicken Breast

Hot Entrées

- Seared Yellow Tail Snapper, Sauté Rainbow Vegetables, Truffle California Dates Vinaigrette
- Grilled Hanger Steak, Pancetta Chimi-churri, Patatas Bravas, Fried Kale
- Wok Charred Salmon, Sautéed Seasonal Vegetables, Sweet Potatoes Wedges
- Rosemary Balsamic Marinated Airline Chicken, Young Potatoes, Sautéed Spinach, Crispy Onions, Au Jus
- Butternut Squash Ravioli with Sage Brown Butter and Wild Mushrooms Ragout
- Gluten Free Pasta, Local Farmers Vegetables, Tomato Broth, Fresh Basil

THIRD COURSE DESSERT SELECTIONS

- Flourless Chocolate Cake with Fresh Raspberries and Chocolate Sauce
- Key Lime Tart, Meringue, Honey Sauce
- Buttermilk Panna Cotta, Raspberry Compote
- Guava Cake, Passion Fruit Sauce

Three course luncheons at \$74.00 per person

CANAPÉ LIST

*We suggest you estimate approximately 6 pieces per person for an hour long reception.
Please select a minimum of 25 pieces of each*

- Petit Crab Cakes with Red Mustard Aioli and Micro Greens
- Beef Carpaccio on Focaccia, Arugula and Truffle Oil
- Balsamic Fig & Goat Cheese Flatbread
- Flat Bread, Marinara Sauce, Chevre and Artichokes
- Crisp Vegetable Spring Rolls with Sweet Chili Sauce
- Mini Chicken Empanada

Priced at \$9.00 per piece

- Poached Shrimp, Cocktail Sauce
- Truffle Mac and Cheese Served on Asian Spoon
- Short Rib Empanada, Truffle Aioli

Priced at \$10.00 per piece

- Assorted Sushi Rolls
- Black Angus Mini Cheese burger
- Daily Boat Catch Ceviche, Cilantro, Tropical Fruit, Three Juices
- Herb Crusted Baby Lamb Chops with Mint & Pistachios Sauce
- Fresh Blinis Topped with American Caviar, Crème Fraîche and Fresh Snipped Chives
- Beef Wellington

Priced at \$11.00 per piece

- Filet Mignon Skewer with Truffle Chimi-Churri
- Tuna Tartar on Wonton Crisp
- Tiger Tempura Crisp Shrimp
- Lobster Newberg Puff Pastry with Butter Cream and Cognac Sauce

Priced at \$12.00 per piece

Gluten Free

- Mushroom Parmesan Tarts
- Mediterranean Antipasto Skewer
- Hummus & Black Olives Shots, Crisp Vegetables Sticks
- Heart of Palm Ceviche
- Cucumber Cups with Guacamole & Micro Greens
- Olive Tapenade Mini Tarts

Priced at \$9.00 per piece

Vegan

- Mushroom Parmesan Tarts
- Mediterranean Antipasto Skewer
- Hummus & Black Olives Shots, Crisp Vegetables Sticks
- Heart of Palm Ceviche
- Cucumber Cups with Guacamole & Micro Greens
- Olive Tapenade Mini Tarts

Priced at \$9.00 per piece

DISPLAY RECEPTION STATIONS

Minimum of 20 guests required

Displays Satations are based on 60 minutes of continuous service. If service is requested for more than 60 minutes, a fee of 25% of the menu price will be applicable for each additional 30 minutes of service

CRUDITÉ DISPLAY

Crisp Seasonal Fresh Vegetables served with Creamy Blue Cheese, Ranch and Onion Island Dips

\$26.00 per person

CHEESE AND FRUIT DISPLAY

Imported and Domestic Cheeses Garnished with Fresh Fruit, Nuts, Assorted Crackers and Flatbreads

\$28.00 per person

CEVICHE SELECTIONS

- Bloody Mary Ceviche of Snapper and Mahi Mahi, Grilled Celery, Horseradish
- Shrimp and Scallop Ceviche, Mango and Lime
- Peruvian Ceviche of Corvina and Black Grouper, Cancha Corn, Black Olives and Slivered Onions

\$30.00 per person

TUSCAN TABLE

Soppressata Salami, Prosciutto D'Parma, Provolone Cheese, Rainbow Roasted Peppers, Marinated Olives, Roasted Mushrooms, Artichoke Hearts, Plum Tomato and Mozzarella Ovaline Buccatini with Basil Chiffonade and Balsamic Syrup, Toasted Orzo with Sun-Dried Tomatoes, Pine Nuts and Basil Oil, Accompanied by Homemade Focaccia and Parmesan Breadsticks

\$47.00 per person

BLUE SEA BAR

Chilled Seafood on Ice, Poached Shrimp, Snow Crab Claws, and Oysters on the Half Shell Served with Basil Laced Cocktail Sauce, Creamy Dijon Mustard Sauce and Lemon Wedges

\$52.00 per person

Florida Stone Crabs available at market price

**Custom ice carving available at an additional charge based on size & design.*

ATTENDANT RECEPTION STATIONS

Minimum of 25 guests required

CARVING STATIONS

Peppercorn Crusted Tenderloin of Beef, Black Garlic Demiglace and Horseradish Sauce

\$37.00 per person

Rosemary Roasted Baby Lamb Rack with Jalapeño Mint Jelly

\$47.00 per person

Salt Crusted Bake Whole Grouper with Marinated Herbs

\$37.00 per person

Maple Glazed Roasted Breast of Turkey with Cranberry Orange Relish

\$34.00 per person

PASTA STATION

Penne Pasta and Cheese Tortellini, Tomato-Basil Marinara and Porcini Cream Sauces, Bolognese, Seafood Accompanied by Grated Parmesan Cheese, Sun-Dried Tomatoes, Sautéed Mushrooms and Pine Nuts, Garlic Bread and Breadsticks

\$40.00 per person

SUSHI DISPLAY

Includes 2 Rainbow Rolls (California Roll Topped with Assorted Raw Fish and Avocado), 3 California Rolls (with Imitation Crab, Cucumber and Avocado), 3 JB Rolls (Tempura-Fried Roll with Salmon, Cream Cheese, Scallions & Eel Sauce), Assorted Nigiri (Small Beds of Rice Topped with Raw Fish), and Assorted Sashimi (Raw Fish)

\$34.00 per person

Sushi Chef at \$400.00

SLIDER STATION

Mini Beef Burgers, Black Bean Burger with Chipotle Aioli, Crab Cake Burgers Citrus Aioli, BBQ Pulled Pork with Cabbage Slaw

Cheddar / Swiss Cheese

Appropriate Condiments

\$34.00 Per Person

All attended stations are \$200.00 per attendant each, as required

DINNER BUFFETS

Buffets are based on 90 minutes of continuous service. If service is requested for more than 90 minutes, a fee of 25% of the menu price will be applicable for each additional 30 minutes of service.

All dinner buffets include freshly brewed Acqualina blended coffee and selection of hot teas

Minimum of 25 guests required

CALLE OCHO

Salads

- Peruvian Purple Potato Salad with Creole Pepper Vinaigrette
- Mixed Florida Greens, Grape Tomatoes, Roasted Red Peppers with Selection of Dressings
- Sliced Tomato, Avocado and "Queso Del Pais"

Entrées – Select Three Items

- Guava Glazed Pork Tenderloin, Mango Chutney
- Caribbean Style Paella with Saffron Rice, Chorizo, Chicken, Clams, Shrimp and Mussels
- Churrasco Steak with Chimichurri Sauce
- Grilled Mahi Mahi with Black Bean and Roasted Corn Salsa

"Tipico" Accompaniments

- Sweet Plantains
- Black Beans and Rice

Desserts

- Individual Key Lime Tarts
- Piña Colada Cake
- Coconut Flan

\$147.00 per person

SEA BAR GRILL

Starters

Chilled Seafood Display:

Shrimp Cocktail, Jumbo Lump Crab, Chilled Blue Point Oysters, Ceviche, Snow Crab Claws Cocktail Sauce, Mustard Sauce and Guinness Mignonette

Salads

- Spring Mixed Roasted Chayote and Jicama Salad with Key Lime Vinaigrette
- Traditional Caprese Salad, Mozzarella, Tomatoes, Basil with Virgin Olive Oil and Balsamic Vinegar
- Mixed Beets Salad, Fennel, Candied Pecans, Goat Cheese, Raspberry Vinaigrette

Entrées – Select Three Items

- Grilled Breast of Chicken, Tomato Basil Sauce
- Pan Seared Grouper, Citrus Beurre Blanc
- Grilled Creek Stone Farms Filet Mignon with Barolo Demi Glace
- Seafood Linguine, Diver Scallops, Clams, Shrimp and Lobster, Tomato and Basil Flavors

Accompaniments

- Grilled Vegetable Platter
- Truffle Mashed Potatoes

Desserts

- Double Fudge Brownies
- Chocolate Hazelnut Mouse
- New York Style Strawberry Cheesecake
- Tres Leches

\$187.00 per person

All Buffets Require a Minimum of one Buffet Attendant at \$200.00 each

PLATED DINNER

All dinner menus include freshly brewed Acqualina blended coffee and a selection of hot teas, and assorted petite rolls and sweet butter

Please select one first course, one entrée and a dessert for your guests

FIRST COURSE SELECTIONS

- Baby Arugula Salad, Shaved Parmesan, Candy Pecan, Cherry Tomatoes, Lemon Vinaigrette
- Frisee and Watercress Salad, Dried Cranberry, Bacon, Crumble Blue Cheese, Raspberry Vinaigrette
- Wedge Caesar Salad, Romaine Heart, Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing
- Arcadian Spring Mix Salad, Spiced Cashew, Caramelized Apple, Watermelon Radish, Heart of Palm, Sherry Tomato Vinaigrette
- Lobster Bisque with Fresh Tarragon Cream
- Roasted Cinnamon Butternut Squash Soup
- Boneless Braised Short Ribs, Mix Exotic Mushroom Risotto, Crispy Leeks, Port Wine Demi

SECOND COURSE ENTRÉE SELECTIONS

- Creamy Risotto, Wild Roasted Mushroom, Black Truffles, Herbs with Crispy Fried Leeks, Sautéed Baby Heirloom Carrots, Broccolini, Crushed Tomato Olive Sauce
- Grilled 12oz New York Sirloin Steak, Bone Marrow Butter, Truffle Mash, Seasonal Vegetable, Portabella Demi
- Pan Seared Blackened Grouper, Jasmine Rice, Broccolini, Baby Carrots, Citrus Beurre Blanc Sauce
- Grilled Herb Crusted Tenderloin of Beef, Roasted Fingerling Potatoes, Grilled Asparagus, Baby Carrots, Porcini Sauce
- 4oz Dou Petite Tenderloin of Beef, Baked Butter Main Lobster, Yukon Mash Potato, Petite Vegetable, Lemon Beurre Blanc Sauce, Port Wine Reduction- Add \$38 per person
- Oven Roast Bell & Evans Chicken Breast, Creamy Polenta, Sauteed Spinach, Stripe Beets, Thyme Sauce
- Rosemary Crusted Baby Rack of Lamb, Potato Au Gratin, Heir covert, Port Wine Demi - Add \$48 per person
- Pan Seared Chilean Seabass, Creamy Herb Risotto, Baby Zucchini, Heirloom Carrots, Saffron Cream Sauce Add \$45 per person

THIRD COURSE DESSERT SELECTIONS

- Double Chocolate Flourless Cake with Bittersweet Chocolate and Silky Ganache, topped with Chocolate Curls
- Strawberry Dacquoise - Triple Sec Soaked Vanilla Sponge Cake, Crunchy Layer of Nut Dacquoise, Strawberry Bavarian Mousse, Strawberry Preserve Glaze and White Chocolate Wrap
- Pineapple Coconut Tart - Butter Tart Shell, Tropical Pineapple Filling, topped with Coconut Macaroon Crust and Garnished with Mango Sauce and Fresh Berries

\$147.00 per person

AFTER PARTY SELECTION

Minimum of 25 guests required

- Assorted Pizzas
- Mini Grilled Cheese Sandwiches on Ciabatta Bread
- Chicken and Cheese Quesadillas
- Tri-Color Tortilla Chips with Salsa and Sour Cream
- French Fries

\$72.00 per person

DESSERT ADDITIONS

Minimum of 25 guests required

Viennese Display

Elaborate Display of Chef's Selection of Miniature Desserts to Delight the Palate.

\$37.00 per person

Make Your Own Ice Cream Station

Vanilla and Chocolate Ice Cream with Assorted Toppings

\$40.00 per person

With chef attendant at \$200.00 each

BEVERAGE SELECTIONS

HOSTED OPEN BAR

All bar Selections include Acqualina House Wines, Budweiser, Bud-Light, Heineken, Corona, Fresh Juices, Soft Drinks and Mineral Waters

BEER AND WINE

Acqualina House Wines, Budweiser, Bud-Light, Heineken, Corona, Fresh Juices, Soft Drinks and Mineral Waters

\$38 per person for the First Hour

\$16 per person for Each Additional Hour

PREMIUM BRANDS

Absolute Vodka, Bombay Gin, Bacardi Rum, Jack Daniels Sour Mash Whiskey, Patron Tequila, Dewars Scotch, Jim Beam Bourbon and House Sparkling Wine

\$44 per person for the first hour

\$18 per person for each additional hour

DELUXE BRANDS

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Seagram's 7 Blended Whiskey, Johnnie Walker Black Scotch, Patron Tequila, Jack Daniels Bourbon, House Champagne and House Wines.

\$48 per person for the first hour

\$20 per person for each additional hour

CONSUMPTION BEVERAGES

Assorted Sodas and Bottled Waters \$8.00 Each

Domestic Beer \$11.00 Each

Import Beer \$12.00 Each

House Wine and Champagne \$70.00 Per Bottle

Premium Liquor Drinks \$19.00 Each

Deluxe Liquor Drinks \$21.00 Each

All bars require one bartender for each of 75 guests at \$200.00

Start and end times will be indicated on the BEO's.

You will be charged an overtime fee if your event extends beyond the anticipated end time.

Overtime staff charge of \$250.00 per hour over scheduled end time for the event to apply (1 Per 75 guests).

An additional per hour beverage fee/per guest is also applicable.

GENERAL INFORMATION

DÉCOR ENHANCEMENTS

Your Catering Manager will be happy to discuss event design, floral arrangements, décor, lighting, tenting, staging and any other décor and event services that may be needed for your event.

Food and Beverage Minimums are “per day rates”, and are based on Food and Beverage spent only. The minimums do not include 25% service charge and 9% sales tax. Food and Beverages minimums are a guideline of what you will need to at least spend for your event. If the Food and Beverage minimum is not met, the difference will be charged at the end of the event as a Room Rental Fee. If you are a tax-exempt organization, please provide us with a copy of a valid Florida Tax Exempt Certificate.

GUARANTEES

Variable prices will be based upon your guaranteed number of guests (which is the minimum) or the actual number of guests, whichever is greater. You must provide your final guarantee at least seventy-two (72) working hours prior to the commencement of your event. Initial guarantees are indicated on approved BEO's. Your initial guarantee may be reduced by up to twenty percent (20%) at any time prior to the deadline for your final guarantee. Reductions by greater than twenty percent (20%) may be granted in our sole discretion and will require a change order with modifications to the original pricing. Your initial guarantee may be increased by any amount that does not exceed the capacity of the event premises at any time prior to the deadline for your final guarantee.

BANQUET CHECKS

At the conclusion of your event, you will be presented with a banquet check which will set forth the number of guests, any separately billed consumption items, and any damage occurring during your event. You will be requested to acknowledge your receipt of the banquet check with your signature. Please be certain that you do not leave the event without reviewing the banquet check. As it would be difficult to prove any inaccuracies contained in the banquet check after the event has concluded, any disputes must be indicated on the banquet check and evidence of the dispute requested during the event, such as a count of bottles, count of plates served or inspection of damage. Following the conclusion of the event (whether your signature was obtained or not), the banquet check will be deemed to be final and no disputes may be raised thereafter.

TIMELINESS

Start and end times will be indicated on the BEOs. You will be charged an overtime fee if your event extends beyond the anticipated end time. Overtime Charges are \$50.00 per staff member/per hour (over schedule end time for the event).

An additional per hour beverage fee/per guest is also applicable.

OTHER CHARGES AND GENERAL FEES

- Buffet Attendants: \$200.00 per attendant as required
- Bartender: \$200.00 per bartender per event (one bartender required every 50 guests)
- Chef Attendant: \$200.00 per chef per event
- Bathroom Attendant: \$125.00 per attendant per event
- Security Officer: \$55.00 per officer/per hour. One officer per 25 children (6 hour minimum)
- Valet Parking: \$30.00 per car
- Excessive Furniture Removal Fee: \$500-\$2,000
- Clean-up Fee for excessive decorations, confetti or streamers: \$500-\$1,000
- After Party Culinary Staff: \$250.00 per staff (1 per 75 guests) (Based on Menu items)
- After Party Staffs: \$250.00 per hour (1 per 75 guests)

MENU SELECTION

To ensure the availability of menu items, your selections should be completed at least four weeks prior to your event.

- Table-side selection of 2 entrées is available for parties of 20 guests or less. Based on the menu selections there may be an additional fee per person.
- Pre-Selected Entrées are available for all party sizes and require a 72 hour final guaranteed guest count of each selection and place cards indicating guest choice be provided.
- All buffet menus must abide by the minimums listed with each menu.

Open buffets will be limited from one hour – 90 minutes, depending on the meal period, to ensure freshness. All food that is not consumed during an event will be removed. You are not permitted to remove food items from the event premises.

MENU TASTING

A Menu Tasting will be offered for 2 guests complimentary once Event Contract has been signed. Additional guests will be considered at an additional fee based on menu. Tasting must be arranged at least 4 weeks prior to the desired tasting date. Tasting dates will be determined with the Events Manager and Chef.

ALCOHOL

As per law, service of alcohol is limited to persons twenty-one years of age or older. We reserve the right to request proof of age and to refuse service to anyone without proof of age and to refuse service to anyone whom, in our sole determination, appears to be intoxicated or otherwise impaired. Donated alcohol is not permitted except for events hosted by charitable associations where special advance arrangements are made. Corkage fees and bartender fees may apply. If donated alcohol will be served, you must make arrangements for delivery, removal and storage of the donated alcohol. We are not responsible for any missing donated alcohol.

PAYMENT TERMS

- For all Group Clients, 50% of total estimated costs are due 60 days before the group arrival date, and the remaining amount is due 30 days before the group arrival date.
- For all Social Clients, 50% of total estimated costs are due upon signing contract, and the remaining amount is due 30 days before the event date.

All payments (deposits and cancellation) terms and conditions will be detailed in your contract.

OVERAGES AND INCIDENTALS

A valid credit card authorization form must be completed prior to the event for any last minute change orders, overages in the number of guests or consumption, or any incidentals indicated on a banquet check, and will be charged accordingly.

PERMITS

A special event permit is required for all outdoor events. You will be responsible for permit and processing fees which will be indicated on your BEO. We will assist with the permit application process; however, we cannot guarantee that the permit will be granted. Please allow at least thirty (30) days following the submission of the application for the permit to be processed. If you are unable to obtain a permit, please be advised that no refunds or credits will be provided if the Event is delayed or shut down by the authorities and any fines or penalties will be your responsibility.

RENTALS

All BEO items are provided on a rental basis and not for purchase. You will be charged the replacement value for any item that is not returned. If special arrangements are made in advance, you may remove floral arrangements, but not the containers. If you desire to purchase the containers, please advise your account service representative so that the cost of the containers may be included in the BEO prices.

PACKAGES

Shipments may be delivered to the Resort a maximum of five business days prior to the date of the function. Approval is required when packages, boxes and/or equipment exceeds 300 pounds. Storage fees may be incurred if shipment is not picked up the next day after the event or after the group's main departure.

PARKING

Valet parking is available on property for all of our guests at \$25.00 per automobile. Overnight parking is \$40.00 per automobile.

ENTERTAINMENT

In our commitment to providing exceptional service to all of our guests and residents we reserve the right to discuss with the entertainer(s) the volume at which they are amplifying. It may become necessary for hotel staff to direct these performers to lower their volume. In order to do this, all entertainment must end at 11:00pm for all outdoor venues.

PHOTOGRAPHY

For the privacy and enjoyment of our guests and residents, Acqualina does not allow photographs to be taken in certain public areas. We are happy to discuss the many beautiful areas that are available as a backdrop for your photographs.

CONTACT:

JESSICA ROLDAN
EVENTS MANAGER
305.918-6774

