



· SUNDIAL ·
BEACH RESORT & SPA

SUNDIAL BANQUET MENU

1451 Middle Gulf Drive, Sanibel Island | 239.472.4151 | SundialResort.com

TABLE OF CONTENTS

SPECIALTY REFRESHMENT BREAKS	2
CONTINENTAL BREAKFAST & BREAKFAST BUFFETS.....	4
BRUNCH BUFFET	6
CHEF'S SELECTED PLATED LUNCHES.....	7
BOX LUNCHES	8
PLATED LUNCH SELECTIONS.....	9
LUNCHEON BUFFETS.....	11
RECEPTIONS: HORS D'OEUVRES	15
RECEPTIONS: ACCENT PIECES.....	16
RECEPTIONS: SPECIALTY FARE ATTENDED STATIONS	18
CUSTOMIZED SPECIALTY RECEPTION	20
PLATED DINNER SELECTIONS	21
DINNER BUFFETS	23
BEVERAGES.....	29

SPECIALTY REFRESHMENT BREAKS

SOUTHWESTERN

*Flash Fried Corn Tortilla Chips
Guacamole and Salsa
Warm Black Bean Dip with Jack Cheese
Chili con Queso
Bottled Water, Assorted Soft Drinks*

\$14.00 per person

SHORTCAKE FANTASY

*Buttermilk Biscuits
Marinated Seasonal Berries
Vanilla Bean Whipped Cream
Strawberry Sauce
Freshly Brewed Coffee, Decaffeinated Coffee
and Selection of Gourmet Teas*

\$14.00 per person

OLD FASHIONED SUNDAE PARLOR

*Premium Chocolate & Vanilla Ice Creams
Whipped Cream
Strawberry Sauce, Hot Fudge and Butterscotch Sauce
Oreo Cookie Bits, M&Ms, Heath Bar Pieces, Chopped Nuts, Cherries
Soft Drinks and Bottled Waters*

\$18.00 per person

One Attendant required per twenty-five guests.

\$150.00 per Attendant

SANIBEL FITNESS BREAK

*Assorted Stone and Hand Fruits
Granola and Power Bars
Fruit Drinks and Bottled Water*

\$12.00 per person

ULTIMATE JUNK FOOD

*Kit-Kats, Snickers, Cupcakes, Chocolate Bars,
Potato Chips, Doritos, Cheetos & Fritos
White Cheddar Cheese Popcorn
Assorted Sodas*

\$14.00 per person

Breaks are based on a thirty-minute duration.

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

INTERMEZZOS

SELECTIONS FROM THE BAKERY

<i>Freshly Baked Croissants, Muffins, Danishes</i>	\$40.00 per dozen
<i>Assorted Large Toasted Bagels with Cream Cheese</i>	\$45.00 per dozen
<i>Apple Filled Turnovers and Assorted Scones</i>	\$35.00 per dozen
<i>Freshly Baked Brownies</i>	\$38.00 per dozen
<i>Assorted Homemade Jumbo Cookies</i>	\$42.00 per dozen
<i>Assorted Miniature French Pastries and Tarts</i>	\$36.00 per dozen

REFRESHMENTS

<i>Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Gourmet Teas</i>	\$52.00 per gallon
<i>Chilled Freshly Squeezed Florida Orange or Grapefruit Juices</i>	\$62.00 per gallon
<i>Chilled Fruit Juices – Apple, Cranberry and V8</i>	\$60.00 per gallon
<i>Flavored Iced Teas</i>	\$5.25 each
<i>Mineral Waters</i>	\$5.00 each
<i>Soft Drinks</i>	\$4.00 each
<i>Bottled Water</i>	\$4.00 each
<i>Iced Tea</i>	\$48.00 per gallon
<i>Lemonade</i>	\$44.00 per gallon
<i>Fruit Punch</i>	\$44.00 per gallon
<i>Whole or Low-Fat Milk</i>	\$14.00 per pitcher

ADDITIONAL CHOICES TO COMPLEMENT YOUR BREAK

<i>Individual Fruit Yogurts</i>	\$4.50 each
<i>Whole Fresh Fruit</i>	\$3.00 each
<i>Pretzels, Potato Chips, Tortilla Chips or Mixed Nuts*</i>	\$30.00 per pound
<i>Freshly Popped Buttered Popcorn*</i>	\$20.00 per pound
<i>NY Style Giant Soft Pretzels with Assorted Mustards</i>	\$38.00 per dozen
<i>Assortment of Large Candy Bars</i>	\$40.00 per dozen

****We recommend one pound per fifteen guests.***

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

BREAKFAST MENUS

GULF COAST CONTINENTAL

Freshly Squeezed Florida Orange and Grapefruit Juices, Assortment of Breakfast Pastries with Butter and Fruit Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Gourmet Teas

\$14.00 per person

With Sliced Fresh Fruit

\$20.00 per person

With Sliced Fresh Fruit, Cereals and Milk **\$22.50 per person**

SPA BREAKFAST

Chilled Fruit Juices, Sliced Fresh Tropical Fruit, Breakfast Bakeries to Include Breakfast Breads and Assorted Muffins, Butter and Fruit Preserves, Individual Fruit Yogurts, Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Gourmet Teas

\$25.00 per person

À LA CARTE *(Priced Per Person Based on Guarantee)*

Texas French Toast, Vermont Maple Syrup

\$5.00

Waffles with Warm Syrup

\$4.00

Cheese Blintzes with Warm Berry Compote

\$6.00

Bagels, Pastrami Salmon and Cream Cheese

\$10.00

Oatmeal or Grits with Cheese

\$4.00

Eggs Benedict

\$10.00

ACTION STATION

OMELET

Prepared to Order with Choice of:

*Shredded Cheddar Cheese, Green Pepper, Red Pepper
Onions, Mushrooms, Tomatoes, Ham, Bacon, Sausage and Scallions*

\$12.00 per person

One Chef Attendant required per fifty guests.

\$150.00 per Chef

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

BREAKFAST BUFFETS

FLORIDIAN

Assortment of Chilled Fruit Juices

Bowls of Fresh Fruit

Assorted Cereals with Milk

Choice of One:

Scrambled Eggs with Chives and Cheddar Cheese

Or Smoked Ham, Egg and Cheddar Stuffed Mini Croissant Sandwich

Or Egg, Sausage and Jack Cheese Burrito with Salsa & Sour Cream

O'Brien Potatoes

...

Individual Fruit Yogurts

Assortment of Breakfast Pastries with Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Gourmet Teas

\$28.00 per person

ISLAND VIEW

Assortment of Chilled Fruit Juices

Sliced Fresh Fruits

Assorted Cereals and Milk

Farm Fresh Scrambled Eggs

Red Skin, Onion and Pepper Potatoes

Griddled Virginia Ham

Hickory Smoked Bacon

Whole Hog Sausage Links

Assortment of Breakfast Pastries

Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Gourmet Teas

\$30.00 per person

THE SUNDIAL

Chilled Cranberry, Apple and Tomato Juices

Fresh Squeezed Florida Orange Juice

Bakery Selections of Croissants, Assorted Pastries, Assorted Mini Muffins

Butter and Fruit Preserves

Fresh Tropical Fruit, Granola & Honey Vanilla Yogurt Parfaits

Smoked Ham, Egg and Brie Scramble

English Muffins for Toasting

Oatmeal, Raisins & Brown Sugar

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Gourmet Teas

\$32.00 per person

There is a fifteen-person minimum for Island View & The Sundial breakfast buffets.

A buffet surcharge of \$75.00 will apply for less than fifteen guests.

Breakfast buffets are designed for one and one-half hours of service.

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

BRUNCH BUFFET

A Minimum of Twenty-Five Guests Please.

*Freshly Squeezed Orange Juices
Tomato and Apple Juices
Sliced Fresh Fruits and Berries
Honey-Vanilla Yogurt, Granola with Dried Fruit Bits*

*Sliced Cured Pastrami Salmon
Capers, Sliced Onions, Tomatoes
Dill and Chive Cream Cheese
Mini Bagels*

*Oriental Chicken Pecan Salad
Broccoli and Roquefort Salad
New Potato and Scallion Salad*

*Farm Fresh Scrambled Egg Bar
Toppings of Chopped Bacon, Jack Cheese
Diced Peppers, Diced Onions, Pico de Gallo, Sliced Mushrooms*

*Hickory Smoked Bacon
Whole Hog Link Sausage*

*Jumbo Belgian Waffles
Marinated Berries, Candied Pecans
Whipped Butter, Warm Maple Syrup*

*Sliced, Pepper Crusted New York Strip Steak
Wild Mushroom Fondue*

*Grilled Chicken Breast
Supreme Sauce*

*Double Baked Herbed Red Bliss Potatoes
Fresh Seasonal Vegetables*

*Breakfast Breads, Pastries and Muffins
Hearth Baked Hard Rolls, Butter and Preserves*

*Warm Blackberry Cobbler, Vanilla Sauce
Strawberry Cheesecake, Chantilly Cream
Triple Layer Chocolate Cake*

*Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of Gourmet Teas*

\$55.00 per person

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

CHEF'S SELECTED PLATED LUNCHEONS

CALOOSAHATCHEE

*Chilled Crab and Scallop Ceviche,
Bibb Lettuce, Oranges, Hothouse Tomatoes,
Cucumbers, Meyer Lemonade Vinaigrette
...
Jerk Spice and Banana Crusted Black Grouper
Jasmine Rice and Scallion Cake
Mango Reduction
...
Rolls and Butter
...
Traditional Key Lime Pie, Raspberry Coulis
...
Freshly Brewed Coffee,
Decaffeinated Coffee and Iced Tea*

\$45.00 per person

TASTE OF ASIA

*Miso Broth with Wakame Seaweed
Fried Wonton Crisps
...
Soy and Ponzu Marinated Grilled Chicken Breast,
Baby Spinach Leaves, Sesame Seeds,
Shiitake Mushrooms, Water Chestnuts and Bell
Peppers, Thai Peanut Vinaigrette
...
Sesame Rolls and Butter
...
Coconut Cake
...
Freshly Brewed Coffee,
Decaffeinated Coffee and Iced Tea*

\$36.00 per person

SANTA FE

*Black Bean Soup
Jalapeños, Sour Cream and Red Onion
...
Tamarind-Rubbed Pork Tenderloin
Braised Vegetable Sauce
Roasted Corn Strata, Stewed Summer Squashes
...
Rolls and Butter
...
Très Leches
Cinnamon Sauce, Tequila Syrup
...
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

\$38.00 per person

A \$35.00 labor charge will apply for guarantees under fifteen people.

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

CHEF'S SELECTED PLATED LUNCHEONS

GULF COAST

Pan Flashed Jonah Crab Cake
Jícama and Daikon Slaw, Lemongrass Reduction
...
Garlic Macerated Grilled Shrimp and Scallop
Kabobs, Coconut Milk-Orange Sauce
Stir Fried Brown Rice, Peppers and Onions
...
Rolls and Butter
...
Triple Chocolate Cake
Chantilly Cream, Marinated Berries
...
Freshly Brewed Coffee,
Decaffeinated Coffee and Iced Tea

\$34.00 per person

THE NEW YORKER

Crisp Wild and Domestic Greens,
Julienne of Smoked Long Island Duck, Grape
Tomatoes, Chive and Balsamic Vinaigrette
...
Seared Five Spice Dusted Salmon Medallions
Marinated Cucumber Salad, Herb Infused Oil
...
Rolls and Butter
...
Swirl Cheesecake, Shaved Chocolate
...
Freshly Brewed Coffee,
Decaffeinated Coffee and Iced Tea

\$38.00 per person

BUILD YOUR OWN BOX LUNCHESES

**Box Lunches Include Whole Fresh Fruit,
Potato Chips and Jumbo Cookie.**

SANDWICHES

(Choice of One)

Roasted Turkey Breast, Jarlsberg Cheese, Multi-Grain Bread
Peppered Smoked Ham, Swiss Cheese, Marbled Rye
Grilled Vegetable Salad, Hummus, Sundried Tomato Wrap
Roast Beef, Peppered Jack Cheese, Brioche Roll
Chunky Chicken Salad, High Crown White Bread

\$24.00 per person

Please add \$1.00 per person for split sandwich box lunches.
We recommend a selection of soft drinks to complement your box lunch.
For Box Luncheons requiring Full Banquet Seating, add \$2.00 per person.

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

PLATED LUNCH SELECTIONS

*Luncheons include a choice of starter and dessert,
specialty farmed seasonal vegetables, warm rolls and sweet butter,
freshly brewed coffee, decaffeinated coffee and iced tea.*

ENTREÉS

*Roast Chicken Roulade
Spinach and Boursin Stuffing
Mushroom Ragout, Charred Tomatoes*

\$32.00 per person

*Griddled Pimenton Dusted Shrimp Salad
Mixed Winter and Bitter Greens
Tangerine and Pomegranate Vinaigrette*

\$35.00 per person

*Blackberry Glazed Pork Mignonettes
Braised Shallot-Port Reduction
Chèvre and Turnip Gratin, Chive Oil*

\$34.00 per person

*Mixed Grill
Tenderloin of Beef, Shrimp, Chicken Sausage
Caramelized Onion-Rosemary Sauce*

\$42.00 per person

*Rotisserie Chicken Salad Niçoise
New Potatoes, Marinated Vegetables
Fresh Tarragon, Caper Vinaigrette*

\$30.00 per person

*Pan Flashed Veal Medallions
Angel Hair Pasta, Basil Pesto
Shiitake Mushroom Relish*

\$38.00 per person

*Herb-Stuffed Airline Chicken
Goat Cheese Potato Gratin
Stewed Root Vegetables
Oregano & Thyme Cream*

\$32.00 per person

*Dungeness Crab & Salmon Cakes
Three Cabbage Sesame Slaw
Herbed Oil, Lemongrass-Ginger Sauce*

\$38.00 per person

A \$35.00 labor charge will apply for guarantees under fifteen people.

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

PLATED LUNCH SELECTIONS

(Select one from each category)

STARTERS

*Grilled Heirloom Tomato Bisque
Fresh Thyme & Dill, Grissini Sticks*

*Red Bean and Smoked Duck Minestrone
Pastina Pasta, Garlicky Crostini*

*Bibb, Osaka Mustard and Baby Spinach
Roasted Corn and Oaxaca Tamale Tart
Grilled Scallion, Bitter Orange Dressing*

*Harvested California Field Greens
Minted Cucumbers with Dried Apricots
Chipotle Vinaigrette*

*Crab, Rock Shrimp and Yukon Gold Chowder
Thyme, Oregano and Sherry
Oyster Crackers*

*Mixed Blue Sky Farms Lettuces
Vegetable and Herbed Cheesecake
Toasted Cumin – Tomato Vinaigrette*

DESSERTS

*Chocolate Bourbon Pecan Pie
Anglaise Sauce*

*Raspberry Fudge Chocolate Cake
Marinated Berries*

*Rice Pudding
Pineapple Confetti*

*Old Fashioned Mixed Berry Shortcake
Strawberry Coulis*

*New York Style Cheesecake
Graham Cracker Crust*

*Key Lime Pie
Raspberry Sauce*

*Italian Cream Cake
Marsala Sauce*

*Orange Cream Cake
Chocolate Sauce*

A \$35.00 labor charge will apply for guarantees under fifteen people.

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

LUNCHEON BUFFETS

SANIBEL ISLAND

Crab and Butternut Squash Bisque

Water Crackers

Florida Aquaponic Greens

Grape Tomatoes, Matchstick Carrots, Hearts of Palm, Shaved Red Onion, Cucumbers

Sea Grape Honey and Native Orange Vinaigrette

...

Artichoke, Salmon and Grilled Onion Salad

Caper and Olive Vinaigrette

Roasted Asparagus and Pear Tomato Salad

Basil Dressing

Orecchiette, Piquillo and Feta Salad

Extra Virgin Olive Oil & Native Lemon

...

Sliced Chilled Tenderloin of Beef

Horseradish Cream

Herb Crusted Chilled Roast Chicken

Tarragon Vinaigrette

Seared Jerk Rubbed Grouper

Papaya and Red Pepper Relish

...

Croissants, Baguettes and Crusty Rolls

and Butter

...

Godiva Chocolate Cake

Mixed Berry Cobbler, Bowls of Whipped Cream

...

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$45.00 per person

There is a twenty-five person minimum for lunch buffet service.

A buffet surcharge of \$75.00 will apply for less than twenty-five guests.

Lunch buffets are designed for two hours of service

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

LUNCHEON BUFFETS

SUNDIAL PICNIC

Baked Potato Salad, Sour Cream and Chives

Three Bean Salad

Sweet and Sour Cole Slaw

Old Fashioned Macaroni Salad

Watermelon Wedges

...

Grilled Chicken Breast

Grilled Sirloin Hamburgers

Jumbo Beef Hot Dogs

...

Hearth Baked Beans

Corn Cobbettes

...

French Rolls, Egg Buns and Kaiser Rolls

...

Potato Chips

...

American, Swiss and Cheddar Cheeses

Ketchup, Relish, Mustard, Mayonnaise

Tomatoes, Onions, Pickles and Lettuce

Sweet Peppers, Kosher Pickle Spears, Olives

...

Brownies

Apple Pie

Cherry Pie

...

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$38.00 per person

There is a fifteen-person minimum for lunch buffet service.

A buffet surcharge of \$75.00 will apply for less than fifteen guests.

Lunch buffets are designed for two hours of service.

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

LUNCHEON BUFFETS

SOUTHWESTERN

*Classic Caesar Salad, Jumbo Croutons, Traditional Dressing
Pinto Bean and Bacon Salad, Toasted Cumin Vinaigrette
Margarita Fruit Salad
Lime Marinated Grilled Shrimp Salad, Roasted Corn and Jicama
...
Chicken Fajitas
Warm Flour Tortillas
Guacamole, Salsa, Sour Cream, Shredded Cheddar Cheese
Braised Beef Spare Ribs
Southern Comfort Barbecue Sauce
Vegetable and Jack Cheese Topped Tilapia
Tomatillo Salsa
...
Corn Muffins
Jalapeño Butter
...
Green Chile Apple Pie, Orange Blossom Pie, Chocolate Pecan Pie
...
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

\$40.00 per person

THE DELI

*Soup from the Chef's Kettle
...
Potato Salad with Dill Mustard
Crisp Garden Greens Salad, Tomatoes, Cucumbers, Red Onion, Carrot Matchsticks
Mango Dressing, Herb Vinaigrette
Mediterranean Pasta Salad
Cabbage Cole Slaw
...
Deli Sliced Roast Beef, Ham, Hard Salami, Turkey
Swiss, Cheddar and Provolone Cheese
Lettuce, Tomato, Onion and Pickles
Brioche Buns, Cornmeal Crusted Kaiser Rolls, Marble Rye, Multi Grain and White Breads
Dijon Mustard, Mayonnaise and Horseradish Cream
...
Devil's Food Cake
New York Cheesecake
Eclairs and Cream Puffs
...
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

\$35.00 per person

*There is a fifteen-person minimum for lunch buffet service.
A buffet surcharge of \$75.00 will apply for less than fifteen guests.
Lunch buffets are designed for two hours of service.*

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

LUNCHEON BUFFETS

ITALIAN

Tuscan White Bean Soup
...
Baby Mixed Greens, Balsamic Vinaigrette
Tomato and Gorgonzola Salad
Marinated Artichoke Salad
Antipasto Platter
...
Three Cheese Stuffed Shells
Basil-Tomato Sauce
Chicken Piccata
Penne Pasta Primavera
Sweet Italian Sausage, Stewed Peppers and Onions
Garlic Sticks, Crusty Rolls and Sweet Butter
...
Ricotta Cheese Pie
Cannoli, Tiramisu
...
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$38.00 per person

ORIENTAL EXPRESS

Five Spice Chicken Soup, Seaweed and Shiitake Mushrooms
Seven Greens Salad, Bamboo Shoots
Water Chestnuts, Mandarin Oranges
Sesame, Soy, Ginger Dressing, Fried Soba

Hot and Sour Noodle Salad
Scallion Vinaigrette
...
Pork Loin, Thai Peanut Sauce
Tea Braised Chicken, Peas and Cashews
Stir Fry of Beef with Vegetables
...
Oriental Fried Rice
Steamed Chinese Cabbage
Sesame Rolls, Sweet Butter
...
Fortune Cookies
Spiced Chocolate Mousse
Whipped Cream
Yuzu Lime Cheesecake
...
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$40.00 per person

*There is a fifteen-person minimum for lunch buffet service.
A buffet surcharge of \$75.00 will apply for less than fifteen guests.
Lunch buffets are designed for two hours of service.*

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

RECEPTIONS

HORS D'OEUVRES

When creating your reception, we recommend six to eight hors d'oeuvres per person for a one hour duration.

COLD SELECTIONS

*Adobo Marinated Chicken, Mini Pastry Bouchée
Prosciutto Wrapped Asparagus, Garlic Aioli
Strawberry and Brie, Honey Roasted Cashew
Cucumber Cups, Smoked Rock Shrimp Puree
Ahi Tuna on Jasmine Rice Cake, Wasabi Crème Fraîche
Bocconcini Mozzarella, Artichoke, Tomato & Olive Skewer, Basil Pesto
Bay Shrimp Cocktail Shooter*

HOT SELECTIONS

*Florida Conch Fritter, Key Lime Rémoulade
Homestyle Chicken Tender, Honey Mustard Sauce
Crab Stuffed Mushroom, Béarnaise Glaze
Fried Pork Spring Roll, Teriyaki Glaze
Grilled Chicken Quesadilla, Cilantro Sour Cream
Vegetable Pot Sticker, Sesame Sauce
Crispy Chicken Drumsticks, Garlic, Teriyaki Glaze*

The above items will be charged at \$5.00 per piece.

...

COLD SELECTIONS

*Domestic Sturgeon Caviar, Devonshire Cream, Blini
Lobster Medallions, Roasted Corn and Cilantro Pesto, Toast Round
Pork Tenderloin with Nectarine Chutney, Crispy Rye Swirl
Smoked Duck and Boursin, Mandarin Orange, Crostini
Jerk Crusted Veal, Papaya Salsa, Grilled Baguette*

HOT SELECTIONS

*Southwestern Crab Cake, Chipotle Mayonnaise
Chorizo Empanada, Cilantro Sour Cream
Smoked Bacon Wrapped Shrimp, Guajillo Butter
Lobster Soft Taco, Papaya Relish
Grilled Baby Lamb Chops, Rosemary-Mint Sauce
Mini Beef Wellington, Horseradish Cream*

The above items will be charged at \$7.00 per piece.

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

RECEPTIONS

ACCENT PIECES

*Fresh Vegetable Harvest Crudités
Curried Ranch and Jalapeño Bacon Dips*

\$250.00 Approx. 25 portions · \$350.00 Approx. 50 portions · \$450.00 Approx. 100 portions

...

*Sliced Fresh Tropical Fruit Display
Berries in Cracked Coconuts
Raspberry-Yogurt Dipping Sauce*

\$275.00 Approx. 25 portions · \$375.00 Approx. 50 portions · \$475.00 Approx. 100 portions

...

*Imported and Domestic Cheese Display
Hard, Semi-Hard and Soft Selections
Grapes, Dried Fruits, Assorted and Water Crackers
Whole Grain and Dilled Dijon Mustards*

\$375.00 Approx. 25 portions · \$475.00 Approx. 50 portions · \$575.00 Approx. 100 portions

...

*Chilled Jumbo Gulf Shrimp
Served on a Bed of Crushed Ice
Key Lime Cocktail and Spicy Rémoûlade Sauces
Lemon and Lime Wedges*

\$625.00 per 100 pieces

...

*Assorted Hand Rolled Sushi Pieces
Shrimp, Tuna, Salmon and Vegetarian
Wasabi, Soy Sauce, Wakame Salad and Pickled Ginger*

\$675.00 per 100 pieces

...

*Smoked Pastrami Salmon Gravlax
Brown Sugar Wet Cured Nova Salmon
Mini Bagels, Capers, Tomatoes and Onion
Dill Cream Cheese*

Approximately 25 portions per Side of Salmon

\$20.00 per person

...

*Chilled Side of Norwegian Salmon
Poached in Lemon and a Spiced Court Bouillon
Sliced Baguette and Sauce Rémoûlade*

Approximately 25 portions per Side of Salmon

\$20.00 per person

A minimum of 25 guests please for Gravlax and Poached Salmon.

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

RECEPTIONS

ACCENT PIECES

SHELLFISH STATION

*Jumbo Gulf Water Shrimp, ½ Shell Clams
New Zealand Green-Lipped and Domestic Blue Mussels
Snow Crab Claw Clusters
Bourbon and Caper Cocktail Sauce
Lemon Wedges
Horseradish and Tabasco Sauce*

Total of 6 pieces per person

\$30.00 per person

...

TEX-MEX AND SKINS BAR

*Warm Corn and Flour Tortillas, Baked Potato Skins,
Spiced Taco Meat, Kidney Beans, Black Olives, Tomatoes,
Diced Bacon, Onion, Lettuce, Sour Cream, Guacamole,
Salsa and Shredded Cheddar Cheese*

\$14.00 per person

...

SONORAN FAJITAS

*Sesame and Cilantro Marinated Chicken,
Peppers, Onions, Guacamole, Salsa, Sour Cream,
Shredded Cheddar Cheese and Lettuce,
Diced Tomatoes and Onions,
Warm Flour Tortillas*

\$16.00 per person

...

CHOCOLATE FONDUE

Cubed Melon, Pineapple, Pound Cake & Marshmallows

Approximately 25 portions

\$225.00

...

PASTA BAR

*Three Cheese Tortellini and Penne Pasta
12-Hour Tomato Gravy, Alfredo Sauce and Pesto Cream
Shaved Romano, Pepper Flakes
Warm Garlic Bread Sticks*

Approximately 100 portions

\$12.00 per person

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

RECEPTIONS

SPECIALTY FARE ATTENDED STATIONS

SCAMPI

*Gulf Shrimp and Bay Scallops
Angel Hair Pasta and Linguini
Mushrooms, Tomatoes, Garlic, Olive Oil, Scallions
Reduced Cream, White Wine*

\$32.00 per person

...

FAR EAST STIR FRY

*Marinated Beef and Chicken with Oriental Vegetables
Water Chestnuts, Bamboo Shoots, Broccoli, Red Pepper
Snow Peas, Sesame Seeds, Crushed Red Pepper and Peanuts*

\$25.00 per person

...

PASTA

*Cheese Tortellini and Tri-Colored Rotini Pasta
Alfredo Sauce and Stewed Tomato and Basil Gravy
Garlic, Shallots, White Wine and Parmesan Cheese
Garlicky Baguette Slivers*

\$14.00 per person

***All stations are based on two-hour duration.
One Chef Attendant required, per fifty guests.***

\$150.00 per Chef

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

RECEPTIONS

SPECIALTY FARE ATTENDED STATIONS

CARVED SELECTIONS

*Roasted Tenderloin of Beef,
Horseradish Cream,
Silver Dollar Rolls*

Approximately 30 portions
\$600.00

...

*Charcoal and Kosher Salt Crusted
New York Striploin,
Grain Mustard Sherry Sauce,
French Baguette Slices*

Approximately 30 portions
\$475.00

...

*Garlic Studded Steamship Round of Beef,
Horseradish Cream, Assorted Dinner Rolls*

Approximately 100 portions
\$650.00

...

*Slow Roasted Bone-In Leg of Lamb,
Sauce Espagnole, Warm Pita Bread*

Approximately 30 portions
\$495.00

*Whole Roasted Tom Turkey, Chile and
Winter Spice Dry Rub, Orange Cranberry Sauce,
Mini Buttermilk Biscuits*

Approximately 30 portions
\$325.00

...

*Tamarind and Bitter Orange-Marinated Whole
Suckling Pig, Chorizo, Sweet Sausage & Pork Loin
Stuffed, Warm Flour Tortillas, Chipotle Gravy*

Approximately 50 portions
\$625.00

...

*Glazed Bone-In Virginia Ham,
Mai Tai Relish, Sourdough Rolls*

Approximately 50 portions
\$350.00

...

*Whole Catch of the Day
Wrapped in Banana Leaves and Slow Fired
Lemon and Dill Cream, Sweet Rolls*

Approximately 35 portions
\$400

***Stations are based on one-hour duration.
One Chef Attendant required per station.***

\$150.00 per Chef

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

CUSTOMIZED SPECIALTY RECEPTION

"AN EVENING IN CATALUNA"

TAPAS

*Duck and Veal Albóndigas, Orange-Mint Pesto
Braised Lamb Strudel, Morels in Madeira Reduction
Potato and Root Vegetable Frittata, Piquillo Pepper Relish
Smoked Salmon, Onion and Gherkin Banderilla, Toasted Shallot Marinade
Prosciutto and Pecorino Focaccia Bread
Extra Virgin Olive Oil and Pesto*

QUESITOS EN ACEITE

*Goat's Milk Cheddar
Manchego
Mahon
Tetilla
Reblochon
Cabrales*

*Herb Infused Oils
Fresh Baked Sliced Breads
Grapes, Apricots and Figs*

ACEITUNA VERDE Y NEGRA

*Picholine in Fennel
Dry Cured
Wet Cured
Italian Brined
Spanish in Oregano*

ENSALADAS DE JAMON SERRANO

*White Bean Salad, Garlic and Smoked Bacon
Shrimp and Caper, Pickle Vinaigrette
Sliced Serrano Ham, Roasted Asparagus Tips, Traditional Aioli*

\$85.00 per person

*There is a fifty-person minimum for specialty receptions.
Buffet is designed for one and one-half hour duration.*

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

PLATED DINNER SELECTIONS

Includes appetizer, salad, specialty farmed seasonal vegetables, assorted rolls and sweet butter, dessert, freshly brewed coffee, decaffeinated coffee and selection of gourmet teas.

ENTRÉES

*Grilled Garlicky Jumbo Prawns
Bitter Orange and Capers, Dill Oil
Sweet Potato and Mahon Gratin*

\$80.00 per person

*Searched Mignonettes of Veal Tenderloin
Zinfandel & Pear Reduction, Braised Fennel
Turnip and Stewed Onion Hash*

\$77.00 per person

*Blackberry Glazed Roasted Pork Tenderloin
Mascarpone Polenta, Hard Cider Sauce
Kiln Dried Cherry Chow Chow*

\$76.00 per person

*Sauteed Herb Marinated Grouper Filets
Papaya-Mango Salsa, Griddled Squash
Carrot-Ginger Reduction*

\$82.00 per person

*Pan Flashed Farm Raised Tilapia
Leek and Broccoli Confit, Wilted Spinach
Port Wine and Plum Tomatoes*

\$69.00 per person

*Olive Tapenade Crusted Salmon
Lobster Risotto
Chive Cream Sauce*

\$75.00 per person

*Honey Glazed Filet of Beef
Dijon & Horseradish Pureed Potatoes
Chipotle Pepper Sauce*

\$91.00 per person

*Herb Butter Rubbed Free Range Breast of Chicken
Pommery Jus, Pancetta and Artichoke Ratatouille*

\$60.00 per person

(Split entrées or combination plates will be charged at the higher price.)

A \$35.00 labor charge will apply for guarantees under fifteen people.

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

PLATED DINNER SELECTIONS

(Select one Appetizer, Salad & Dessert from each category)

APPETIZERS

*Sherried Shiitake Bisque
Herb Crisps*

*Grilled Vegetable Napoleon
Citrus Aioli, Pasilla Sauce*

*Roasted Duck Consomme
Vegetable Pearls, Wild Rice*

*Fruitwood Smoked Chicken Strudel
Leek Oil, Yellow Tomato Gravy*

*Seared Ahi Tuna, Soya Glaze
Wasabi Cream, Gingered Slaw*

*Seafood Stuffed Crepes
Sherry Cream, Porcini Dust*

SALADS

*Baby Hydroponic Greens
Candied Smoked Almonds & Stilton Cheese
Blackberry Currant Vinaigrette*

*Fresh Spinach Leaves
Portobello Slivers, Pita Croutons
Walnut Oil*

*Mixed California Field Greens
Pignolis, Flower Petals, Dried Mango
Grilled Pineapple Vinaigrette*

*Bibb Lettuce and Lolla Rosa
Hearts of Palm & Artichokes
Herbed Dijon Dressing*

*Traditional Caesar Salad
Black Pepper, Croutons, Parmesan*

*Seasonal Sweet and Bitter Greens
Mandarin Oranges and Macadamia Nuts
Papaya Seed Vinaigrette*

PLATED DESSERTS

*Key Lime Custard
Graham Cracker Crust
Strawberry Sauce*

*Marbled Frangelico Cheesecake
Fresh Fruit Compote
White and Dark Chocolate Curls*

*Chocolate Truffle Torte
Chambord Ganache, Chantilly Cream
Fresh Berries*

*Crystallized Orange Galette
Citrus Curd, Chocolate Sauce
Striped Cigarettes*

*Double Dark Chocolate Mini Bundt
Macerated Berries & Whipped Cream
Chocolate and Raspberry Sauces*

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

DINNER BUFFETS

SANIBEL ISLAND BASH

Key West Conch Chowder
Galvanized Buckets of Grissini Sticks
...
Spinach and Romaine Leaves
Grape Tomatoes, Cucumbers, Carrots, Croutons
Piña Colada Vinaigrette
Macadamia Brittle Vinaigrette
Marinated Hearts of Palm and Artichoke Salad
Peppers and Onions, Cilantro Dressing
Peppered Shrimp and Rotini Pasta Salad
Parmesan Cheese, Basil Dressing
...
Grouper and Crabmeat Au Gratin
Citrus Sauce
Shrimp Steamed in Beer
Leeks and Lemongrass
Grilled Free Range Chicken Breast
Garlicky Tomato Broth
Sliced New York Striploin
Horseradish and Pan Drippings
...
Seasonal Vegetables
Lemon-Pepper Butter
Sautéed Red Bliss Potatoes
Herbed Olive Oil
...
Hearth Baked Sourdough Rolls
Sweet Butter
...
Key Lime Pie
Orange Sunshine Cake
Double Chocolate Fudge Layer Cake
...
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$90.00 per person

*There is a twenty-five person minimum for dinner buffet service.
A buffet surcharge of \$75.00 will apply for less than twenty-five guests.
Dinner buffets are designed for two hours of service.*

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

DINNER BUFFETS

SOUTHWESTERN

Anasazi Bean Soup
Miniature Muffins
...
Tossed Wild Greens
High Desert Citrus, Pignoli
Tequila Vinaigrette
Roasted Corn and Black Bean Salad
Cilantro Lime Vinaigrette
Bourbon Drenched Fruit Salad
Adobo Chicken Salad
...
Spicy Dry Rub Cured Pork Tenderloin
Cactus Honey Glaze
Braised Chicken and Duck Cowboy Stew
Baby Root Vegetables, Fresh Thyme

FROM THE GRILL

Brown Beer Marinated Strip Steaks
Wild Mushroom and Chili Onion Marmalade
...
Seasonal Vegetable Medley
Fire Roasted Yukon Gold Potatoes with Green Chile Butter
Black Bean and Vegetable Torta
Poblano Cream
...
Pepper Jack Cheese Rolls
Sweet Butter
...
Blueberry-Peach Crisp, Melted Cinnamon Ice Cream
Malted Chocolate Pecan Pie
Strawberry Margarita Pie
...
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$85.00 per person

*There is a twenty-five person minimum for dinner buffet service.
A buffet surcharge of \$75.00 will apply for less than twenty-five guests.
Dinner buffets are designed for two hours of service.*

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

DINNER BUFFETS

SOUTH FLORIDA BARBECUE

Spicy Alligator Chowder

Shattered Lavash

...

Farm Fresh Garden Salad

Radish, Olive, Tomato, Sprouts

Pickle Vinaigrette

Creamy Stilton Dressing

Sweet and Sour Cole Slaw

...

Apple-Onion Marinated Strip Steaks

Stout Beer Catsup

Fall Off the Bone Chicken Quarters

Mango Barbecue

Braised Baby Back Pork Ribs

Sesame Barbecue

Cornmeal Crusted Deep Fried Catfish

Lemon Pepper Sauce

...

Corn on the Cob

Whole Milk and Butter

Seasonal Vegetables

...

Cornbread

Assorted Dinner Rolls

Sweet Butter

...

Chocolate Pecan Pie

Key Lime Pie

Warm Peach Cobbler

...

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$88.00 per person

There is a twenty-five person minimum for dinner buffet service.

A buffet surcharge of \$75.00 will apply for less than twenty-five guests.

Dinner buffets are designed for two hours of service.

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

DINNER BUFFETS

DON'T STOP THE CARNIVAL! *JIMMY BUFFET THEME DINNER*

"CHEESEBURGER IN PARADISE"

*Tropical Fruit Display
Pineapple, Melon, Kiwi and Mango
Fresh Berries in Cracked Coconut
Mixed Greens, Mandarin Oranges, Macadamia Nuts, Hearts of Palm
Grapefruit-Juicy Fruit Vinaigrette
Cabbage Key Cole Slaw
...
Grilled 8 oz. Sirloin Burgers
Jumbo All Beef Hot Dogs
Sautéed Onions, Mushrooms and Bacon
Sauerkraut and Celery Seeds
Swiss, Cheddar and American Cheese
Lettuce, Tomato, Onion, Pickles
Mayonnaise, Dijon and Pickle Relish
Heinz 57 and French Fried Potatoes*

"FINS TO THE LEFT..."

*Barometer Soup
Clams, Shrimp and Mussels in Tomato Broth
Florida Conch Fritters
Rémoulade Sauce
Soy Marinated Grilled Swordfish
Pickled Pepper Chow Chow*

"SWEET JAMAICA..."

*Key Lime Pie
Passionfruit Torte
Florida Orange Pie
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

\$78.00 Per Person

*There is a twenty-five person minimum for dinner buffet service.
A buffet surcharge of \$75.00 will apply for less than twenty-five guests.
Dinner buffets are designed for two hours of service.*

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

DINNER BUFFETS

NEW ENGLAND CLAM AND LOBSTER BAKE

Oyster Chowder
Traditional Oyster Crackers
...
Baby Spinach, Tatsoi and Watercress
Pancetta Cracklings, Egg, Water Chestnuts
Grilled Red Onion and Cornbread Croutons
Warm Bacon Vinaigrette
Cucumber and Tomato Salad
Roasted Garlic Dressing
Tropical Fruit Salad, Toasted Coconut
Rum Runner Drizzle
...
Whole Maine Lobsters Baked in Seaweed
Lemons and Drawn Butter
Clams and Mussels Steeped in Amber Beer
Mirepoix, Pickling Spices and Leeks
Grilled Chicken Breast
Molasses and Jack Daniel's BBQ
Carved Prime Rib of Beef, Charcoal Crust
Wild Mushroom Gravy, Horseradish
...
Boiled New Potatoes
Parsley and Whole Butter
Corn on the Cob
Green Beans, Roasted Tomato Relish
Tobacco Onion Crisps
...
Sourdough Rolls
Sweet Butter
...
Devil's Food Cake
Crumb Topped Deep Dish Apple Pie
Cherry Strudel, Crème Anglaise
...
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$120.00 per person

Price Based on One Whole Lobster per Person. Chef Included in Price.

*There is a twenty-five person minimum for dinner buffet service.
A buffet surcharge of \$75.00 will apply for less than twenty-five guests.
Dinner buffets are designed for two hours of service.*

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

DINNER BUFFETS

ITALIAN MARKETPLACE

Cannellini Bean Bisque
Julienne of Escarole, Sausage
...
Mixed Baby Greens, Basil and Oregano Leaves
Pine Nuts, Romano Cheese, Pepper Flakes and Anchovies
Balsamic Vinegar and Extra Virgin Olive Oil
...
Antipasto Display
Mortadella, Capicola, Salami, Smoked Ham
Buffalo Mozzarella, Provolone, Fontina
Black and Green Olives, Roasted Red Peppers, Pepperoncini
Marinated Artichoke Hearts, Mushrooms, Chick Peas
Cipollini Onions and Tomatoes
...
Grilled Chicken Medallions
Caper, Olive, Pepper and Tomato Sauce
Sliced Roasted Leg of Lamb
Apple, Walnut, Mint Relish
Veal Scallopini
Crab Bienville Sauce
Baked Orecchiette Pasta
Boursin, Pecorino and Ricotta Cheeses
...
Braised Root Vegetable Ratatouille
Creamy Mascarpone Polenta
...
Garlic Bread
Bread Sticks
Parmesan Cheese
Sweet Butter
...
Amaretto Cheesecake, Chocolate Cream
Madeira Chocolate Cake
Warm Cherry Pie, Vanilla Sabayon
...
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$84.00 per person

*There is a twenty-five person minimum for dinner buffet service.
A buffet surcharge of \$75.00 will apply for less than twenty-five guests.
Dinner buffets are designed for two hours of service.*

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

BEVERAGES

One Hour Minimum.

BARTENDER FEES

One Bartender for every seventy-five guests. Bartender Fee of \$150 per Bartender for each event.

HOSPITALITY BARS/SPECIAL ORDERS

Sundial Beach Resort & Spa is the only licensed authority to sell and serve liquor for consumption on premises. Therefore, no liquor may be brought into the hotel for group event business. Bottle sales are available for Hospitality Suites only. When requesting special brands, quantities must be noted. The specified amount will be charged to the individual or organization.

CALL BRAND BAR PACKAGE

\$22 Per Person for First Hour
\$12 Per Person Each Additional Hour

Smirnoff Vodka
Beefeater
Captain Morgan White
Captain Morgan Spiced
Jim Beam
Seagram 7
Johnnie Walker Red
Giro by Sauza
House Chardonnay
House Cabernet
House Blush
Domestic Beer
Imported Beer & Non-Alcoholic Beer
Soft Drinks, Bottled Water

PREMIUM BAR PACKAGE

\$26 Per Person for First Hour
\$14 Per Person for Each Additional Hour

Grey Goose
Bombay Sapphire
Mount Gay Silver
Captain Morgan Spiced
Jack Daniels
Crown Royal
Johnnie Walker Black
Patron Silver
Premium Chardonnay
Premium Cabernet
Premium Blush
Domestic Beer
Imported Beer & Non-Alcoholic Beer
Soft Drinks, Bottled Water

HOSTED BAR PRICING

(Beverage Service Charged Per Drink)

House Brand Cocktails	\$8.00
Premium Brand Cocktails	\$10.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
Soft Drinks, Bottled Water	\$4.00
Cordials	\$12.00
Frozen Drinks	\$10.00
Wine (Call)	\$8.00
Wine (Premium)	\$10.00

BEER AND WINE BAR PACKAGE

\$18 Per Person for First Hour
\$9 Per Person Each Additional Hour

Domestic Beer
Imported Beer
House Chardonnay
House Cabernet
House Blush

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.

BAR & WINE: CASH BAR

One Hour Minimum.

BARTENDER AND CASHIER FEES

One Bartender for every seventy-five guests. Bartender Fee of **\$150 per Bartender** for each event.
Cashier Fee of **\$150 per Cashier** for each event. One Cashier per seventy-five people.

HOSPITALITY BARS/SPECIAL ORDERS

Sundial Beach Resort & Spa is the only licensed authority to sell and serve liquor for consumption on premises. Therefore, no liquor may be brought into the hotel for group event business.

Bottle sales are available for Hospitality Suites only. When requesting special brands, quantities must be noted. The specified amount will be charged to the individual or organization.

CALL BRANDS

Smirnoff Vodka
Beefeater
Captain Morgan White
Captain Morgan Spiced
Jim Beam
Seagram 7
Johnnie Walker Red
Giro by Sauza
House Chardonnay
House Cabernet
House Blush
Domestic Beer
Imported Beer & Non-Alcoholic Beer
Soft Drinks, Bottled Water

PREMIUM BRANDS

Grey Goose
Bombay Sapphire
Mount Gay Silver
Captain Morgan Spiced
Jack Daniels
Crown Royal
Johnnie Walker Black
Patron Silver
Premium Chardonnay
Premium Cabernet
Premium Blush
Domestic Beer
Imported Beer & Non-Alcoholic Beer
Soft Drinks, Bottled Water

CASH BAR PRICING

(Guest to Purchase Their Own Drink Tickets)

House Brand Cocktails	\$10.00
Premium Brand Cocktails	\$13.00
Domestic Beer	\$7.00
Imported Beer	\$8.00
Soft Drinks, Bottled Water	\$5.00
Cordials	\$15.00
Frozen Drinks	\$12.00
Wine (Call)	\$10.00
Wine (Premium)	\$13.00

KEGS

1/2 Keg	Domestic: \$425	·	Imported: \$525
1/4 Keg*	Domestic: \$275	·	Imported: \$375

**Subject to Availability.*

Please Call for Specific Brand Information & Pricing.

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6.5% State Sales Tax.