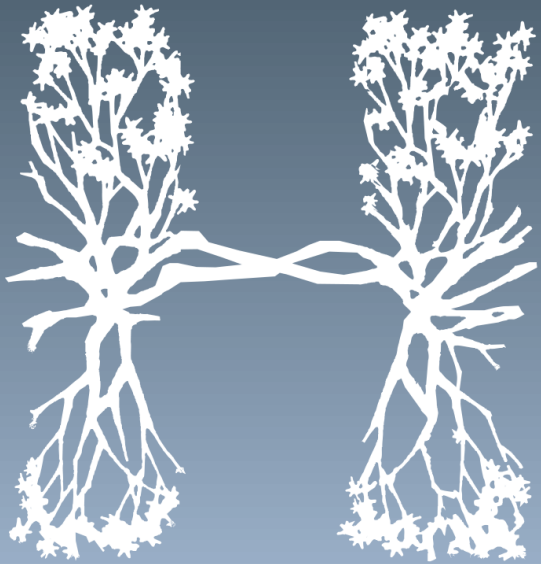


BANQUET MENUS



HYDETM

beach house

HOLLYWOOD FLORIDA



Details

Morning



Breaks



Afternoon



Evening

Details

GUARANTEE

The guaranteed number of attendees at each catered function is required at least 7 business days prior to the function. You will be charged for the guaranteed guest count or the actual guest attendance, whichever is greater. If we are not advised of a guaranteed count, the tentative number of guests will become the guaranteed count.

An increase of more than 5% above the guaranteed attendance within 48 hours of the function will result in a 15% price increase for the additional guests.

BUFFETS

Banquet buffets offer a specific quantity of food. A 5% allowance in food preparation over the guaranteed number of attendees will be made on all buffets.

FOOD AND BEVERAGE

All onsite food and beverage arrangements will be made through the hotel. Only food and beverage purchased through the hotel may be served on hotel property. Menu prices cannot be confirmed more than sixty (60) days prior to the function due to the daily fluctuations of market prices. The resort reserves the right to make reasonable substitutions on the menu to meet increased market prices or commodity shortages. Resort policy does not allow any removal of food and beverage off the premises during or at the conclusion of a catered function.

SERVICE CHARGE AND TAXES

All food and beverage prices are subject to a 23% service charge and 7% sales tax.

AUDIO VISUAL EQUIPMENT

All AV equipment rentals can be arranged with the Catering Sales Manager. Cancellation of AV equipment must be received no later than 72 hours in advance to avoid charges. All AV charges are daily and are subject to a 23% service charge and 6% sales tax. Use of AV equipment not provided by the hotel will result in a charge of 22% of our list price.

BILLING


Unless direct billing privileges are established, payment in full will be due 72 hours prior to the function. Fifty percent of the estimated charges are due 60 days prior to the function or immediately if contract is signed within the 60 days.

CANCELLATION

In the event of cancellation, 90 days prior or more the penalty will be equivalent to 50% of the catering minimum. 89 days or less prior to the function, 100% of the catering minimum is due.

FUNCTION ROOMS

Function rooms are held only between the hours indicated on your confirmation. All rooms are subject to change. Any room setups that deviate from the agreed event order will be charged a \$200 re-setup fee.



Morning

CONTINENTAL BREAKFAST

Minimum 10 guests

Ocean Sunrise... \$23

Chilled orange, apple and cranberry juices

Hand selected display of seasonal fruits and berries

Fresh house baked breakfast breads and pastries

Sliced bagels and cream cheese

Freshly brewed regular & decaffeinated gourmet coffee

Assorted herbal & decaffeinated Tazo teas

Broadwalk... \$26

Chilled orange, apple and cranberry juices

Hand selected display of seasonal fruits and berries

Fresh house baked breakfast breads and pastries

Sliced bagels and cream cheese

Hot Item / Choose One

Ham & cheese croissants

Breakfast quesadilla with ham, shredded cheese and peppers

Breakfast wrap with egg and cheddar cheese

Freshly brewed regular & decaffeinated gourmet coffee

Assorted herbal & decaffeinated Tazo teas

Right Start... \$28

Chilled orange, apple and cranberry juices


Hand selected display of seasonal fruits and berries

Fluffy scrambled organic free-range eggs

Chicken and asiago cheese sausage or turkey bacon

Homemade honey granola bar

Steel cut oatmeal with brown sugar, dried cranberries and raisins



Morning

BREAKFAST BUFFET

Based on 2 hours of service


Minimum 30 guests – Add \$3 per person for groups under 30

Hollywood Sunrise... \$33

Chilled orange, apple and cranberry juices
Hand selected display of seasonal fruits and berries
Fresh house baked breakfast breads and pastries
Fluffy scrambled organic free-range eggs
Crispy Applewood smoked bacon
Chicken and asiago cheese sausage
Yukon Gold hand cut potatoes topped with peppers and onions
Freshly brewed regular & decaffeinated gourmet coffee
Assorted herbal & decaffeinated Tazo teas

Hallandale Sunrise... \$35

Chilled orange, apple and cranberry juices
Hand selected display of seasonal fruits and berries
Fresh house baked breakfast breads, pastries, muffins and scones
Sliced bagels and cream cheese
Assorted cold cereals and skim milk
Assorted Greek yogurt
Fluffy scrambled organic free-range eggs
Crispy Applewood smoked bacon
Chicken and asiago cheese sausage
Yukon Gold hand cut potatoes topped with peppers and onions
Freshly brewed regular & decaffeinated gourmet coffee
Assorted herbal & decaffeinated Tazo teas



Morning

BREAKFAST CHEF STATION

Based on 2 hours of service

*Minimum 30 guests – Add \$3 per person for groups under 30
\$150 per Chef attendant*

Omelet and Eggs Made to Order... \$12

Crimini mushrooms, heirloom tomatoes, scallions, red peppers, green peppers, ham, sausage, bacon, cheddar cheese and mozzarella cheese. Both organic free-range eggs and egg whites

Chef's Station Enhancements

Hot oatmeal bar with brown sugar, dried cranberries, raisins and milk \$5

Fruit and berry skewers \$6

Crudité shooters with avocado-ranch dipping sauce \$7

Fruit smoothie and juice station \$7





Breaks

COFFEE BREAKS

Based on 2 hours of service

Minimum 10 guests

A Piece of Mykonos... \$16

Mediterranean vegetable platter

Hummus and pita points

Assorted nuts

Freshly brewed regular & decaffeinated gourmet coffee

Assorted herbal & decaffeinated Tazo teas

A Slice of Napa... \$15

Selection of granola bars

Fresh fruit skewers with a berry coulis

Freshly brewed regular & decaffeinated gourmet coffee

Assorted herbal & decaffeinated Tazo teas

A Reel of Hollywood... \$15

Freshly popped popcorn

Chocolate candy bars

Kettle chips

Assorted sodas and water

A Corner in Venice... \$16

Assorted Italian biscotti's

Stuffed cannoli's

Freshly brewed regular & decaffeinated gourmet coffee

Assorted herbal & decaffeinated Tazo teas

A Handful from the Garden... \$22

Hand selected display of seasonal fruits and berries

An assortment of fresh fruit smoothies

Crudité shooters with avocado-ranch dipping sauce

Freshly brewed regular & decaffeinated gourmet coffee

Assorted herbal & decaffeinated Tazo teas



Afternoon

PLATED LUNCH

All entrees include baked artisan rolls, seasonal salad and Chef's inspired dessert

Stuffed Chicken... \$32

Organic free-range chicken stuffed with chorizo and aged white cheddar cheese, served with marbled fingerling potatoes and baby carrots

Crusted Chicken... \$29

Parmesan crusted organic free-range chicken with a creamy garlic sauce, hand smashed potatoes and oven roasted asparagus

Fresh Catch... \$35

Your choice of pan seared snapper or salmon drizzled with a thyme grapefruit beurre blanc, coconut rice and seasonal vegetable medley

Flank Steak... \$38

Churrasco flank steak with oven roasted garlic yucca and fresh broccolini





Afternoon

BUFFET LUNCH

Based on 2 hours of service

Minimum 30 guests – Add \$3 per person for groups under 30

It's a Wrap... \$39

Greek wrap with crispy romaine, cucumbers, feta cheese, tomatoes, Kalamata olives and tzatziki spread

Turkey wrap with guacamole, bacon, lettuce and tomato

Crunchy tuna wrap with celery, scallions, red pepper, water chestnuts and lettuce

Vegetable wrap with chickpeas, squash, zucchini, mixed greens, shredded carrots and balsamic vinaigrette

Freshly brewed regular & decaffeinated gourmet coffee

Freshly brewed mango iced tea

Caribbean Getaway... \$42

Southern Caesar salad

Plantain ceviche shooters

Pineapple mango pork loin

Jerk shrimp pasta with mushrooms and peppers

Coconut rice or plantains

Okra, carrot, onion and pepper blend

Coconut rum cake

Key lime cheesecake

Freshly brewed regular & decaffeinated gourmet coffee

Freshly brewed mango iced tea



Afternoon

BUFFET LUNCH

Based on 2 hours of service

Minimum 30 guests – Add \$3 per person for groups under 30

Cancun Fiesta... \$42

Southwest chopped gourmet salad with queso fresco and chipotle ranch

Snapper Veracruz

Beef enchiladas

Brussel sprouts with chorizo and toasted almonds

Three cheese baked macaroni and cheese

Dulce de leche salted cheesecake

Warm cinnamon sugar churros

Freshly brewed regular & decaffeinated gourmet coffee

Freshly brewed mango iced tea

Gourmet Italia... \$40

Chef's pasta fagioli

Roasted radicchio gourmet salad with champagne vinaigrette

Caprese salad

House made rustic style lasagna

Italian rum cake

Tiramisu

Freshly brewed regular & decaffeinated gourmet coffee

Freshly brewed mango iced tea



Afternoon

BUFFET LUNCH

Based on 2 hours of service

Minimum 30 guests – Add \$3 per person for groups under 30

The Americana... \$39

Buffalo chicken pasta salad

Pancetta potato salad

Southern Caesar

Wagyu beef burgers with all of the toppings

Smoked premium hot dogs

Assorted chips

Fruit swirl cheesecake

Caramel salted pretzel brownies

Freshly brewed regular & decaffeinated gourmet coffee

Freshly brewed mango iced tea

The Greek Isles... \$46

Balela salad

Garlic hummus with artisan pita bread

Grilled zucchini salad

Sundried tomato and Kalamata olive bruschetta

Mediterranean chicken or Grilled flank steak

Pan roasted salmon

Oven roasted eggplant

Baklava

Individual Greek yogurt chocolate mousse cakes

Freshly brewed regular & decaffeinated gourmet coffee

Freshly brewed mango iced tea



Afternoon

BUFFET LUNCH

Based on 2 hours of service

Minimum 30 guests – Add \$3 per person for groups under 30

The Picnic... \$44

Jalapeno cornbread

Smoked bacon and black-eyed pea salad

Southern cobb salad

Shrimp, cheddar and pancetta white stone grits

Hushpuppies with a mandarin honey glaze

Maple bourbon chicken and waffle casserole

Golden brown fried catfish

Chef's Memphis BBQ pork ribs

Bourbon and molasses baked beans

Banana pudding

Chocolate peanut butter cake

Freshly brewed regular & decaffeinated gourmet coffee

Freshly brewed mango iced tea

Freshly brewed lemonade

GRAB & GO BOX LUNCH

All box lunches are served with whole fruit, bag of chips, bottle of water and freshly baked cookie. Any sandwich can be made into a wrap if desired. Choice of 3 sandwiches

Box Lunch...\$30

Oven roasted turkey, sliced prosciutto, arugula, tomato, provolone

Baked ham, smoked gouda, caramelized onions, lettuce, tomato

Roast beef, tomatoes, lettuce, Swiss, pickled onions

Grilled chicken, bacon, lettuce, tomato

Mushroom, squash, roasted red pepper, tomato, mixed greens, goat cheese



Evening

HORS D'OEUVRES

Cold Hors D' Oeuvres

The following selections are priced \$8 per piece

Vegetable crudité shooter with pink peppercorn ranch
Pickled shrimp with creamy spinach dip
Smoked salmon crisps topped with crème fraîche and chives
Grilled watermelon and gorgonzola skewer
Sundried tomato pesto caprese skewer
White bean prosciutto bruschetta
Sesame chicken salad in wonton cup

Hot Hors D' Oeuvres

The following selections are priced \$9 per piece

Edamame, chicken or pork potsticker
Petit crispy shrimp tacos with mango salsa
Stuffed crimini mushroom cap
Chicken, fig and tomato kabob
Crab rangoon with sweet and sour sauce
Coconut shrimp with orange sweet chili sauce
Buffalo bleu cheese wagyu meatballs
Beef satay with a sriracha peanut sauce

DISPLAYS

\$14 per person

Cheese board
Grilled vegetable
Vegetable shooter
Gazpacho
Tropical fruit



Evening

ACTION STATIONS

Pasta Station ...\$14 per person

Tortellini, rigatoni, orecchiette

Basil almond pesto, pecorino cream sauce, marinara

Baby heirloom tomatoes, garlic, basil, peppers, onions, vegetables

Focaccia crostini points

Add grilled shrimp \$7 per person additional

Add grilled chicken \$6 per person additional

Add Delmonico steak \$8 per person additional

Add meatballs \$5 per person additional

Stir Fry Station ...\$24 per person

Organic free-range chicken, skirt steak, shrimp

Snow peas, corn, shredded carrots, egg, mushroom, onions, bok choy, mung beans

White or brown rice



Evening

CARVING STATIONS

Based on 2 hours of service

Minimum 30 guests – Add \$3 per person for groups under 30

\$150 per chef attendant

Beef brisket \$395

Serves 30 people

Mustard barbeque sauce

Oven Roasted Turkey \$350

Serves 30 people

Madeira sauce

Leg of Lamb \$395

Serves 25 people

Garlic rosemary sauce

Prime Rib \$425

Serves 30 people

Dijonnaise and horseradish

Roasted Pork \$375

Serves 30 people

Mojo demi

Baked Ham \$350

Serves 30 people

Ginger honey

Beef Tenderloin \$375

Serves 25 people

Horseradish and garlic panko crusted

Top Round \$400

Serves 35 people

Thyme au jus and dijon caper sauce



Evening

PLATED DINNER

All entrees include baked artisan rolls, seasonal salad and Chef's inspired dessert

Main Course

Select one of the entrees listed below to be served with Chef's selection of starch and vegetable

Grilled 10oz Delmonico Ribeye ... \$49

Bordelaise sauce

Grilled 7oz Filet Mignon... \$54

Caramel brandy shitake mushroom sauce

Organic Free-Range Stuffed Chicken... \$40

Chorizo and white aged cheddar

Oven Roasted Salmon... \$42

Parmesan pistachio crust

Coconut Panko Crusted Snapper... \$44

Guava beurre blanc

Pecan crusted Pork Tenderloin... \$42

Smoked bacon and apple Riesling sauce

Grilled 8oz Delmonico Ribeye and Jumbo Prawn ... \$75

White chocolate Kahlua sauce

Grilled Airline Chicken and Shrimp... \$65

Apricot cilantro beurre blanc



Evening

DINNER BUFFET

Based on 2 hours of service

Minimum 30 guests – Add \$3 per person for groups under 30

Choice of 2 Salads:

House Organic “Mixed Greens”

English cucumbers, heirloom grape tomatoes, watermelon radish, lotus root chips, shredded carrots with a herb champagne vinaigrette

Orchard Harvest

Baby lettuces, goat cheese crumbles, candied pecans, toasted coconut flakes, seasonal fruit with a creamy balsamic vinaigrette

Southern Caesar Salad

Romaine lettuce, parmesan cheese, plantain chips with Caesar dressing

Choice of 2 Entrees:

Truffled Toscana Pasta

Italian sausage, old world pepperoni, mushrooms, truffle cream sauce

Braised Short Ribs

Star anise and ginger

Broiled Garden Herb Salmon

Leeks and shallots

Panko Crusted Chicken

Basil, thyme, pecorino cheese

Grilled Flank Steak

Gorgonzola cream sauce

Mojo Chipotle Rubbed Pork Loin

Cherry sauce



Evening

DINNER BUFFET

Based on 2 hours of service

Minimum 30 guests – Add \$3 per person for groups under 30

Choice of 1 starch:

Dauphinoise potatoes

Herb pearly couscous

Yukon herb mashed potatoes with Roquefort cheese

Sweet potato hash

Marbled fingerling

Coconut rice

Choice of 2 vegetables:

Oven roasted asparagus

Sautéed Brussel sprouts with pancetta

Broccolini with leeks and a hint of lemon

Roasted mixed vegetables

Rainbow baby carrots

Choice of 2 desserts:

Caramel salted cheesecake with brandy caramel sauce

Raspberry chocolate cake with Chambord liqueur sauce

Pineapple upside down cake with bourbon sauce

Florida key lime pie

Carrot cake with caramel rum sauce

Price per person \$54



Evening

HOSTED BAR

PREMIUM

SCOTCH
J&B

BOURBON
Evan Williams

VODKA
Svedka

WHISKEY
Seagram's 7

RUM
Cruzan

TEQUILA
Lunazul Blanco

GIN
Beefeater

COGNAC
Martel

WINE
Sycamore Lane

ASSORTED BEERS

Prices per person

One hour	\$24
Two hours	\$35
Three hours	\$46
Four hours	\$55
Five hours	\$61

SELECT

SCOTCH
Dewer's White Label

BOURBON
Jack Daniels

VODKA
ZYP

WHISKEY
Jameson

RUM
Bacardi Superior

TEQUILA
Lunazul Reposado

GIN
Tanqueray

COGNAC
Courvoisier

WINE
Sycamore Lane

ASSORTED BEERS

Prices per person

One hour	\$26
Two hours	\$38
Three hours	\$50
Four hours	\$60
Five hours	\$66

ULTRA

SCOTCH
JW Black Label

BOURBON
Bulleit

VODKA
Grey Goose ++

WHISKEY
Crown Royal

RUM
Bacardi 8yr

TEQUILA
Patron Silver

GIN
Bombay Sapphire

COGNAC
Hennessy

WINE
KJ/Silver Palm/
Blue Nun/Meiomi

ASSORTED BEERS

Prices per person

One hour	\$30
Two hours	\$43
Three hours	\$56
Four hours	\$66
Five hours	\$72



Evening

BANQUET BEVERAGE PRICING

Hosted bar prices are subject to a 23% service charge and 7% sales tax. Cash bar prices are inclusive of service charge and tax.

BARTENDER FEE

A fee of \$150 will be charged per bartender for up to 4 hours. An additional \$25 per hour will be charged after thereafter. We require 1 bartender for a maximum of 75 guests. A cashier is required for all cash bars. The cashier fee is \$100 for up to 4 hours. An additional \$25 per hour will be charged thereafter.

HOSTED AND CASH BARS

HOSTED AND CASH BARS

	<u>Hosted</u>	<u>Cash</u>
Premium	\$9	\$11
Select	\$11	\$13
Ultra	\$14	\$16
Domestic Beer \$5	\$6	
Imported Beer \$6	\$7	
House Wines	\$9	\$10
Ultra Wines	\$12	\$14
Soda/Water	\$3	\$4

CHAMPAGNE TOAST
\$5 per person

PUNCHES (Per Gallon)	
Fruit Punch (Non-alcoholic)	\$75
Sangria	\$110
Mimosa	\$120
Bloody Mary	\$125