



Holiday MENU

PACKAGES INCLUDE

- Complimentary Room Rental*
- Gourmet Coffee Bar Including Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Flavored Syrups and Assorted Toppings
- Choice of Black or White Tablecloths
- Choice of Royal Blue, Red, Gold, Black or White Napkin Color – Based Upon Inventory Availability
- Beautiful Holiday Tree
- Festive Buffet Tables and Food Stations

*With the purchase of \$7,500.00 of food and beverage (not inclusive of 6.5% sales tax and 20% management charge) the rental of \$1,500.00 for the Ballroom will be waived.

BARS

Beer, Wine and Full Liquor Bar Available

CASH BARS

Premium Wells	\$8.50
Well Cocktails	\$8.00
Imported Beer	\$6.50
Domestic Beer	\$5.50
Wine	\$7.00
Soda, Juice, Water	\$2.50

HOST BARS

Premium Wells	\$6.75
Well Cocktails	\$6.50
Imported Beer	\$6.00
Domestic Beer	\$5.00
Wine	\$5.50
Soda, Juice, Water	\$2.50

Bartenders \$40.00 per hour per bartender. 1 bartender per 100 guests. 2 hour minimum.

*** Prices do not include 6.5% sales tax and 20% management charge. All prices and menu options are subject to change.*

SIGNATURE HOLIDAY BUFFET

SELECT TWO SALAD OPTIONS

Tossed Green Salad with Assorted Toppings and Two Dressings

"Classic Caprese" Fresh Mozzarella and Vine-Ripened Tomatoes with a Balsamic Glaze

Fresh Arugula, Fig, Goat Cheese, and Toasted Candied Pecans and Two Dressings

Bibb Lettuce, Heart of Palm, Dried Cranberries, Feta Cheese, and Teardrop Tomatoes and Two Dressings

SELECT TWO ENTRÉE OPTIONS

Garlic and Rosemary Herb Crusted Beef with Au Jus and Horseradish Cream

Roasted Pork Loin with Vidalia Onion Demi

Pan Seared Salmon Glazed with a Leek and Mushroom Veloutte

Pan Seared Chicken Breast Topped with a Mushroom Marsala Wine Sauce

SELECT TWO SIDE OPTIONS

Roasted Garlic Mashed Potatoes

Herb Rice Pilaf

Cheesy Hashbrown Casserole

Penne with a Sundried Tomato Cream Sauce

SELECT TWO VEGETABLE OPTIONS

French Style Fresh Green Beans with Toasted Almonds

Fresh Vegetable Medley

Butternut Squash Puree

Sunset Vegetables

Chef's elaborate holiday dessert display featuring:

Triple Chocolate Cake, Vanilla Bean Cheesecake, Carrot Cake, and Bourbon Bread Pudding

\$41.95 per person**

*** Meal packages include coffee, iced tea, water, rolls, and butter. Prices do not include 6.5% sales tax and 20% management charge. All prices and menu options are subject to change.*

PLATED DINNER OPTIONS

ONE CHOICE OF SIGNATURE SALADS

Tossed Green Salad with Tomatoes, Cucumbers and Shredded Carrots with Two Dressings

Classic Caesar Salad with Croutons, Roasted Red Peppers and Two Dressings

Bibb Lettuce Salad with Cucumbers and Tomatoes and Two Dressings

ONE CHOICE OF SIDE OPTIONS

Rice Pilaf

Roasted Garlic Mashed Potatoes

Herb Roasted Fingerling Potatoes

Buttery Herb Orzo

ONE CHOICE OF VEGETABLE OPTIONS

Roasted Asparagus with Red Pepper

Sunset Vegetable

Julienne Vegetable Medley

Fresh Green Beans

Platinum package Choice of Entrée

\$45 per person**

- Petite Filet of Beef with Wild Mushroom Beurre Compote Paired with Jumbo Garlic Shrimp
- Savory Pan Seared Chicken Breast Paired with Barramundi Filet with a Jamaican Brown Sauce

Gold Package Choice of Entrée

\$40 per person**

- Mustard Crusted Strip Loin of Beef with Herb Demi
- Sliced Pork Loin with Caramelized Peach Salsa
- Spinach and Feta Stuffed Chicken

Silver package Choice of Entrée

\$30 per person**

- Pan Seared Breast of Chicken with Chausser Sauce
- Crispy Seared Filet of Salmon with Mango and Peach Glaze

CHOICE OF DESSERT OPTIONS

- Bourbon Bread Pudding with Whipped Cream
- New York Style Cheesecake with a Raspberry Coulis
- Triple Chocolate Cake with Whipped Cream

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HOLIDAY CONTEMPORARY BUFFET

SELECT ONE SALAD OPTION

Tossed Green Salad with Assorted Toppings and Two Dressings

Classic Caesar Salad with Garlic Croutons and Roasted Red Peppers with Two Dressings

SELECT TWO ENTRÉE OPTIONS

Pan Seared Chicken with Roasted Garlic Cream Sauce

Pot Roast with a Brown Mushroom Gravy

Grilled Breast of Chicken Puttanesca

Sliced Pork with Apple Cider Demi

SELECT TWO SIDE OPTIONS

Herb Rice Pilaf

Garlic Whipped Potatoes

Penne with Creamy Alfredo

SELECT TWO VEGETABLE OPTIONS

Sweet Baby Glazed Carrots

Fresh Vegetable Medley

Garlic Roasted Green Beans

Chef's elaborate holiday dessert display featuring:

Fresh Apple Pie, Pumpkin Pie, Carrot Cake, Triple Chocolate Cake, and Creamy Cheesecake

\$35.95 per person**

*** Meal packages include coffee, iced tea, water, rolls, and butter. Prices do not include 6.5% sales tax and 20% management charge. All prices and menu options are subject to change.*

HOLIDAY TRADITIONS BUFFET

Fresh Winter Green Salad with Assorted Toppings and Two Dressings
Broccoli And Cranberry Salad
Sage Rubbed Oven Roasted Turkey with Cranberry Orange Relish and Country Gravy
Sugarplum Sweet Glazed Ham Served with A Spicy Ground Creole Mustard
Garlic and Chive Whipped Mashed Potatoes
Southern Classic Cornbread Dressing
Bourbon Sweet Potatoes
Assorted Rolls and Butter

Chef's elaborate holiday dessert display featuring:

Fresh Apple Pie, Pumpkin Pie, Carrot Cake, Triple Chocolate Cake, and Creamy Cheesecake

\$32.95 per person**

*** Meal packages include coffee, iced tea, water, rolls, and butter. Prices do not include 6.5% sales tax and 20% management charge. All prices and menu options are subject to change.*

RECEPTION DISPLAYS

Serves approximately 100 guests unless noted.

INTERNATIONAL CHEESE DISPLAY

\$375

Imported and Domestic Cheeses Garnished with Seasonal Fruits and Assorted Gourmet Crackers

TUSCAN ANTIPASTO DISPLAY

\$375

Genoa Salami, Prosciutto, Spiced Capicola Ham, Smoked Provolone, Fresh Mozzarella, Mixed Olives, Roasted Peppers, Grape Tomatoes and Parmesan Breadsticks

FRESH FRUIT DISPLAY

\$325

An Elaborate Display of Freshly Sliced Seasonal Fruit and Berries

HORS D'OEUVRES

Display or passed by the piece (50 piece minimum) ***

\$2.75

Tomato Bruschetta

Vegetable and Jack-Stuffed Mushroom Caps

\$3.00

Vegetarian Spring Rolls Served with Sweet Red Pepper Mango Sauce

Bacon Wrapped Smoked Gouda Mac and Cheese Bites

Chicken Pot Stickers with Ginger Soy Dipping Sauce

\$3.25

Sun-Dried Tomato and Goat Cheese Stuffed Mushrooms

Bahamian Conch Fritters with Spicy Mango Salsa

Capicola, Mozzarella and Sun-Dried Tomato Panini Fingers

Chicken Satay with Sweet Soy Sauce

\$3.50

Shrimp and Andouille Sausage Brochette with Jerked Vinaigrette

Crab Salad Tartlet

Individual Crudit  with Ranch

Ceviche Shooters

Beef Wellington

*** Hors D'oeuvres and Reception Display prices do not include 6.5% sales tax and 20% management charge. All prices and menu options are subject to change.

FOOD AND BEVERAGE SERVICES & POLICIES

OUTSIDE FOOD AND BEVERAGES

Spectra Food Services and Hospitality maintains the exclusive right to provide all food and beverage, and concession services at the Ocean Center. Exceptions must be requested and obtained by prior written approval of the general manager and/or director of catering. Food items may not be taken off the premises. However, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Spectra's sole discretion.

FOOD AND BEVERAGE SAMPLING

Ocean Center exhibitors may distribute food and beverage samples in authorized space and must not be in competition with products or services offered by Spectra Food Services and Hospitality. Samples must be representative of products manufactured or sold by the company exhibiting. Free samples are limited to two ounces of nonalcoholic beverages and two ounces of a food sample. Exact descriptions of sample and portion size must be submitted to the Spectra's office for written approval 14 days prior to the event. The distribution of alcoholic beverages is strictly prohibited unless provided by Spectra Food Services and Hospitality. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the Florida Department of Health.

BEVERAGE SERVICE

Spectra Food Services and Hospitality offers a complete selection of beverages for your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought on the premises from outside sources without prior consent of the general manager or director of catering. Spectra Food Services and Hospitality reserves the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

LABOR

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include setup, service, and breakdown. Events requiring additional time for service will incur an overtime charge of \$25 per hour per server.

DIETARY CONSIDERATIONS

Spectra Food Services and Hospitality is happy to address special dietary requests for individual guests. Spectra automatically will prepare 1 percent vegetarian dinners for plated served dinners.

CHINA SERVICE

China service is standard for all catering services with the exception of the exhibit hall and arena. With coffee services, Spectra will set out at least 10 percent disposable ware for guests. China is not allowed on the exhibit hall or arena floor, unless it has been fully carpeted. High-grade disposable products will be used on uncarpeted exhibit hall floors.

LINENS

All banquet prices include white table linens and royal blue linen napkins. Additional colors are available for table linens and napkins for a fee.

MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your needs. Menus for food functions must be finalized at least 30 days prior to the event.

FOOD AND BEVERAGE SERVICES & POLICIES

MANAGEMENT CHARGE AND TAXES

All catered events are subject to a 20% Management Charge and 6.5% Sales Tax. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

GUARANTEES

A final guarantee of attendance is required three business days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify Spectra Food Services and Hospitality of the exact count of each item three business days prior to the event. Split menus, which are not included in a package, are charged at the higher entrée price. Billing will be based on the minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater. The final guarantee can be increased up to two business days prior to your event with a 5 percent surcharge.

BILLING

A nonrefundable 50 percent deposit, as outlined in your contract, is due with the return of the signed banquet event orders. The final balance must be paid before the start of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5 percent per month will be added to the payment.

WEDDINGS, ANNIVERSARY OR NONPROFIT GROUPS

Credit may not be established for customers organizing political, religious, wedding, or anniversary functions. Spectra Food Services and Hospitality gladly will accept credit card payments from Mastercard, Visa, and American Express for up to \$5,000 of your catering charges.

CANCELLATIONS

In the event of a cancellation, no deposit refund shall be made. Cancellation of food functions must be sent in writing to your Spectra sales manager. A cancellation received more than 30 days of the scheduled event will result in a fee equal to 25 percent of the estimated food and beverage charges plus any base rental fees as outlined in the contract. A cancellation received less than 30 days of the scheduled event will result in a fee of 50 percent of the estimated food and beverage charges plus any base rental fees as outlined in the contract. A cancellation received after the final guarantee has been provided will result in a fee equal to 100 percent of the charges on the banquet event order(s) or signed agreement, whichever is greater.