



Banquet Guide

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MENU SELECTIONS

Although we list a wide variety of options in banquet menus within this guide, our culinary team is always up to the challenge of designing special menus to meet your specific needs.

WINE

The perfect wine selection can elevate any meal to a culinary experience. Whether for a casual al fresco picnic or a formal dinner, we will be glad to assist you in making your selections and can set up a tasting if needed.

DECORATIONS AND THEMED PARTIES

Our talented team of professionals will be happy to help you make your event a memorable one through the addition of special decorations or flowers. Prices will be quoted prior to final arrangements.

ENTERTAINMENT

No matter the theme of your function, we have just the right entertainment options for you.

AFTER DINNER

Delicious desserts, cordials, and specialty coffees are available to complete your event.

ICE CARVINGS

Attractive carvings may be ordered in advance and will be hand-carved by our Chef.

ALCOHOLIC BEVERAGES

Please note that alcoholic beverage service is regulated by the Florida State Division of Alcohol, Tobacco and Firearms. The Resort at MarinaVillage as a licensee is responsible for the administration of these regulations. It is state law that no alcoholic beverages be brought onto The Resort at MarinaVillage from outside sources. As a responsible vendor, we furthermore reserve the right to refuse service to any guest based upon level of intoxication. We offer a complete selection of beverages and will make all necessary arrangements to complement your function.

OUTDOOR FUNCTIONS

All outdoor functions will have an indoor alternate. In the event of inclement weather, the conference service department and the group contact will make a decision four (4) hours prior to the scheduled start time of the event to move indoors. Should the group contact decide to have the event remain outdoors and inclement weather forces the function to be moved indoors within four hours prior of the start time, a charge of \$2.00 per person (or a minimum of \$100) will be added to the group master account. The Resort at MarinaVillage will not assume responsibility for outdoor functions if the group contact has been advised to move their event indoors. Once the decision has been made to move an event indoors, it may not be changed.

GUARANTEE

The Resort at MarinaVillage requires a final guarantee 72 hours prior to your function so that we may make final arrangements. If no final guarantee is received, we will use the number indicated on the original proposal as the guaranteed number of guests. This guarantee cannot be changed to a lesser number after the 72-hour deadline. We also reserve the right to charge 1.5 times the catering price for any additions during the function. Due to fluctuating market conditions, prices are subject to change with a 30-day written notice.

MINIMUM ATTENDANCE

Many food and beverage functions require a minimum number of attendees. Although we can prepare menus for less attendees, we will charge for the minimum number listed or add a surcharge.

SERVICE AND TAX CHARGES

A 20% service charge and a 6% state sales tax will be added to all prices listed herein. Service charge is subject to Florida State sales tax.



Welcome Gifts



A SWEET SUCCESS!

Four (4) Freshly Baked Cookies, Chocolates and Two (2) 2 oz. bottles of Bailey's Irish Cream-the perfect nightcap to help relax after a long day.

\$24.50



SWEET AND SAVORY

A Delicious Array of Fresh Sliced Fruit, Imported and Domestic Cheeses with Water Crackers make this a tasty treat for two.

\$24.50



SNACK ATTACK

Water Crackers with Gourmet Cheese Spreads, Mixed Nuts, Trail Mix, Grapes and Honey Mustard Pretzels.

\$27.95



FIESTA BASKET

It's Time for a Fiesta! Four (4) smooth Corona's (with a lime of course!), a large bag of Tortilla Chips and one jar of Gourmet Salsa.

\$29.95



HONEYMOON CELEBRATION

Start the romance and celebration with a bottle of Champagne on ice and Chocolate-Covered Strawberries.

\$37.95

Continental Selections

All continental breakfasts are priced per person for one hour.

MARINAVILLAGE CONTINENTAL

Tropical Fruit Display
 Assorted Breakfast Breads and Pastries with Sweet Cream Butter and Preserves
 Fresh Squeezed Florida Orange Juice, Grapefruit and Cranberry Juice
 Freshly Brewed Coffee, Decaf and Hot Tea

\$13.95 per person



MARINAVILLAGE DELUXE CONTINENTAL

Tropical Fruit Display featuring Exotic Fruits and Fresh Berries
 Toasted Bagels with Assorted Cream Cheese
 Assorted Breakfast Breads and Cinnamon Rolls with Sweet Cream Butter and Preserves
 Fresh Squeezed Florida Orange Juice, Grapefruit and Cranberry Juice
 Coffee Bar featuring Freshly Brewed Coffees and Hot Tea with Flavored Creamers,
 Cinnamon Sticks, Whipped Cream and Chocolate Shavings

\$17.95 per person

Add Freshly Baked Croissants or Southern-Style Biscuits filled with Scrambled Eggs and Cheese for \$3.95 per person. Add Ham, Sausage or Bacon for \$2.00 per person.



ALL DAY BREAK

Start Your Meeting

Tropical Fruit Display
 Assorted Breakfast Breads and Pastries with Sweet Cream Butter and Preserves
 Fresh Squeezed Florida Orange Juice, Grapefruit and Cranberry Juice
 Freshly Brewed Coffee, Decaf and Hot Tea

Mid Morning Break

Granola Bars
 Refresh of Coffee and Tea
 Assorted Sodas and Bottled Waters

Afternoon Break

Assorted Sodas, Bottled Waters and Freshly Baked Cookies

\$24.00 per person



FAVORITE ADDITIONS TO YOUR CONTINENTAL

| | |
|--|-------------------|
| Assorted Dry Cereals and Milk | \$2.50 per person |
| Bagels and Cream Cheese | \$2.75 per person |
| Assorted Fruit Yogurts | \$2.50 per person |
| Cinnamon Rolls | \$3.00 per person |
| Southern-Style Biscuit and Sausage Gravy | \$3.50 per person |
| Breakfast Burritos | \$4.75 per person |



Breakfast Buffets

A surcharge will apply to groups of less than 25 attendees



BOKEELIA BUFFET

Freshly Sliced Fruits
 Breakfast Breads and Pastries with Sweet Creamy Butter and Preserves
 Breakfast Potatoes
 Scrambled Eggs
 Hickory Smoked Bacon and Sausage
 Pancakes or French Toast with Warm Maple Syrup
 Fresh Florida Orange Juice, Grapefruit and Cranberry Juice
 Freshly Brewed Coffee, Decaf and Hot Tea

\$18.95 per person



MATLACHA BUFFET

Freshly Sliced Fruits
 Breakfast Breads and Pastries with Sweet Creamy Butter and Preserves
 Assorted Dry Cereals
 Breakfast Potatoes
 Scrambled Eggs
 Hickory Smoked Bacon and Sausage
 Pancakes or French Toast with Maple Syrup
 Eggs Benedict with Hollandaise Sauce
 Fresh Florida Orange Juice, Grapefruit and Cranberry Juice
 Freshly Brewed Coffee, Decaf and Hot Tea

\$22.95 per person



BREAKFAST BUFFET UPGRADES

| | |
|---|-------------------|
| Assorted Dry Cereals and Milk | \$2.50 per person |
| Bagels and Cream Cheese | \$2.75 per person |
| Assorted Fruit Yogurts | \$2.50 per person |
| Oatmeal or Grits with Cheese | \$2.50 per person |
| Biscuits and Gravy | \$3.50 per person |
| Breakfast Strata | \$3.95 per person |
| Frittata | \$3.95 per person |
| Country Fried Steak | \$5.95 per person |
| Rib Eye Steak | \$8.50 per person |
| Smoked Salmon with Capers, Onions, Chopped Egg, Cream Cheese and Bagel | \$7.95 per person |

Attended Stations

| | |
|----------------|-------------------|
| Waffle Station | \$5.95 per person |
| Omelet Station | \$6.95 per person |

Chef Fee of \$60 per attended Station per hour. One Station required per 50 guests.

Afternoon Pick-Me-Up Breaks

All breaks can be accompanied by an activity from our recreation department.



SPA BREAK

Fruit Yogurt Smoothies, Fresh Fruit Display, Gatorade and Bottled Waters

\$12.95 per person



CARNIVAL BREAK

Popcorn, Candy Bars, Apples with Caramel Sauce and Nuts
Giant Soft Pretzels with Mustard, Assorted Soft Drinks and Bottled Waters

\$13.95 per person



CHOCOLATE LOVER'S BREAK

Assorted Cookies, Brownies, Candy Bars, Soft Drinks, Ice-Cold Milk and Bottled Waters

\$11.95 per person



THE PARISIAN BREAK

Strawberries, Bananas, Pound Cake with Rich Chocolate Fondue
Petit Fours, Assorted Soft Drinks and Bottled Waters

\$14.95 per person



GOLFER'S DELIGHT BREAK

Pretzels, Chips, Popcorn, Whole Fruit, Soft Drinks and Bottled Waters

\$12.95 per person



A LA CARTE BREAK SERVICE

| | | | |
|-------------------------|--------------------|---------------------------|-------------------|
| Freshly Brewed Coffee | \$34.00 per gallon | Fudge Brownies | \$28.95 dozen |
| Iced Tea or Iced Coffee | \$34.00 per gallon | Bagels with Cream Cheese | \$28.95 dozen |
| Assorted Soft Drinks | \$2.75 per person | Cinnamon Rolls | \$32.95 dozen |
| Bottled Waters | \$2.75 per person | Bowl of Whole Fresh Fruit | \$18.00 dozen |
| Granola or Candy Bars | \$2.50 per person | Tortilla Chips and Salsa | \$3.95 per person |
| Cookies | \$28.95 dozen | Popcorn | \$2.00 per person |



Picnic Boxes

Lunch menus are available from 11:00 a.m. - 4:00 p.m.

All Picnic Box Lunches are served with Potato Chips, Condiments, Whole Fruit and a Cookie.



CHARHOUSE CLASSIC

Tender Roast Beef and Provolone Cheese on a Kaiser Roll

\$15.95 per person



TURKEY WRAP

Smoked Turkey with Swiss Cheese, Lettuce and Tomato
Rolled in a Spinach Herb Flour Tortilla

\$15.95 per person



ESTERO BAY

Capicola Ham, Salami, and Provolone Cheese on a Hoagie Roll

\$15.95 per person



GOLFERS ON THE GO

Ham and Swiss Cheese on a Kaiser Roll

\$15.95 per person



Plated Lunch Selections

CHICKEN CAESAR SALAD

With Rolls and Butter

\$14.95 per person



PRIME RIB AND BOURSIN

On Ciabatta Bread with Boursin Cheese Served with Gourmet Chips

\$15.95 per person



CHICKEN SALAD

Chicken Salad with Sun-dried Tomatoes, Capers, Red Onions and Black Olives on a Croissant with Sliced Tomatoes and Gourmet Chips

\$14.95 per person



SMOKED TURKEY SANDWICH

Smoked Turkey with Cole Slaw, Swiss Cheese and Thousand Island Dressing on a Croissant with Gourmet Chips

\$14.95 per person



MARINAVILLAGE SALAD

Chef's Salad with Ham, Turkey, Swiss and Cheddar Cheese served with Tomato, Cucumber, and Chopped Egg atop Baby Field Greens

\$14.95 per person



TRIO OF SALADS

Tuna, Chicken and Ham Salad on a Bed of Lettuce served with Rolls and Butter

\$14.95 per person



Lunch Entree Selections

*All Lunch Entrees include a choice of Soup Du Jour or Garden Salad,
Chef Selected Vegetables, Potato or Rice with Rolls and Butter,
Chef's Dessert of the Day, Coffee or Iced Tea.*

CHICKEN MARSALA

\$18.95 per person



CHICKEN CORDON BLEU
STUFFED WITH HAM AND GRUYERE CHEESE

\$18.95 per person



MAHI-MAHI WITH PAPAYA MANGO SAUCE

\$18.95 per person



SALMON WITH LEMON DILL SAUCE

\$18.95 per person



PINE ISLAND CHICKEN

\$18.95 per person



BEEF JARDINIÈRE

\$18.95 per person

Luncheon Buffets

Lunch Buffets are available from 11:00 a.m. - 4:00 p.m.

Buffets require a minimum of 25 attendees.



DELI BUFFET

Soup Du Jour
Potato Salad
Tossed Green Leaf Salad
Sliced Turkey Breast, Salami, Ham
Sliced Cheeses
Basket of Freshly Baked Breads
Mini Fruit Tarts
Freshly Brewed Coffee, Decaf and Iced Tea

\$20.95 per person



MARINAVILLAGE DELI BUFFET

Soup Du Jour
Pasta Salad
Sliced Flank Steak and Chicken Breast
Sliced Smoked Turkey Breast
Seafood Salad
Assorted Gourmet Cheeses
Basket of Freshly Baked Breads
Tapanade and Hummus
Pitas and Assorted Breads
Assorted Mini Cheesecakes
Freshly Brewed Coffee, Decaf and Iced Tea

\$24.95 per person



SOUTH OF THE BORDER BUFFET

Nacho Bar featuring Ground Sirloin
Shredded Lettuce, Tomatoes, Onion,
Shredded Cheddar, Salsa, Guacamole
and Sour Cream, Soft Flour and
Crispy Corn Tortilla Shells
Mexican Rice and Refried Beans
Chicken Enchiladas
Flan with Fresh Berries
Freshly Brewed Coffee, Decaf and Iced Tea

\$23.95 per person

Luncheon Buffets cont...

*Lunch Buffets are available from 11:00 a.m. - 4:00 p.m.
Buffets require a minimum of 25 attendees.*



A TASTE OF TUSCANY

Minestrone Soup
Caesar Salad
Salad Caprese
Vegetarian Lasagna
Chicken Picatta over Pasta
Garlic Bread
Tiramisu and Cannolis
Freshly Brewed Coffee, Decaf and Iced Tea

\$23.95 per person



BOCA GRAND

Four Bean Salad
Jicama Slaw
Grilled Hamburgers, Chicken Breasts and All-Beef Hot Dogs
Assorted Buns
Corn on the Cob
Texas-Style Baked Beans
Potato Chips
Sliced Watermelon and Fruit Cobbler
Iced Tea and Lemonade

A \$60 Chef's Fee will apply if event is held outside.

\$22.95 per person



NEW ORLEANS MARDI GRAS

Fresh Gumbo
Tossed Green Salad
Crawfish and Pasta Salad
Pecan Crusted Chicken with Andouille Cream Sauce
Blackened Grouper Provencal
Steamed Vegetables
Dirty Rice
Warm Bread Pudding with Whiskey Cream Sauce
Freshly Brewed Coffee, Decaf and Iced Tea

\$24.95 per person



À la Carte Dinner Selections

Please choose one selection from each category.

*All Dinners feature Chef's Selection of Vegetable, Potato or Rice,
Dinner Breads and Butter, Freshly Brewed Coffee, Decaf and Iced Tea*

SALAD

Traditional-Style Caesar Salad
Baby Field Greens with House Vinaigrette



ENTREE

| | |
|---|--------------------|
| 8 oz. Roasted Prime Rib Au Jus (prepared medium rare) | \$36.95 per person |
| 6 oz. Grilled Tenderloin of Beef with Mushroom Sauce | \$36.95 per person |
| Mahi-Mahi with Papaya Mango Sauce | \$34.95 per person |
| Boneless Breast of Chicken in Marsala Wine Sauce | \$34.95 per person |



DESSERT

Key Lime Pie with Raspberry Coulis
New York-Style Cheesecake with Strawberry Sauce
Chocolate Mousse with Fresh Berries



À la Carte Dinner Selections

Please choose one selection from each category.

*All Dinners feature Chef's Selection of Vegetable, Potato or Rice,
Dinner Breads and Butter, Freshly Brewed Coffee, Decaf and Iced Tea*

SOUPS AND APPETIZERS

- Florida Seafood Chowder
- Traditional Lobster Bisque with Cognac
- Crab Cake with Cilantro Lime Sauce
- Fresh Mozzarella Bruschetta
- Shrimp Cocktail
- Chicken and Wild Mushroom in a Puff Pastry



SALAD

- Traditional-Style Caesar Salad
- Baby Field Greens with House Vinaigrette
- Baby Lettuce with Candied Pecans, Blue Cheese Crumbles and Raspberry Vinaigrette



ENTREE

| | |
|---|--------------------|
| Grilled Grouper with Two Stuffed Shrimp | \$52.95 per person |
| Tenderloin of Beef with Two Stuffed Shrimp | \$59.95 per person |
| Roasted Prime Rib Au Jus (prepared medium rare) | \$55.95 per person |
| Grilled Tenderloin of Beef with Mushroom Sauce (prepared medium rare) | \$59.95 per person |
| Broiled Lobster Tail | \$59.95 per person |
| Grouper Oscar | \$46.95 per person |
| Mahi-Mahi with Papaya Mango Sauce | \$39.95 per person |
| Boneless Breast of Chicken in Marsala Wine Sauce | \$41.95 per person |
| Baked Stuffed Shrimp | \$45.95 per person |



DESSERT

- Tiramisu
- Key Lime Pie with Raspberry Coulis
- Caramel Fudge Cake with Chocolate Sauce
- New York-Style Cheesecake with Strawberry Sauce
- Chocolate Mousse with Fresh Berries

Themed Dinner Buffets

Themed Dinner Buffets require a minimum of 50 attendees.

*All Dinners feature Dinner Breads and Butter,
Freshly Brewed Coffee, Decaf and Iced Tea.*



CAPE CODDER

Mixed Green Salad
Sliced Fresh Fruit Display
New England Clam Chowder
Steamed Clams
Baked Scrod
Herb Marinated Chicken (bone in)
Carved Top Round of Beef
Boston Baked Beans
Corn on the Cob
Cheesecake and Caramel Fudge Cake

A \$60 Attendant fee will apply.

Add One Whole Maine Lobster per person at Market Price.

\$48.95 per person



SOUTHERN BARBEQUE

Mixed Green Salad
Coleslaw with Pineapple and Mandarin Oranges
Honey Fried Chicken
BBQ Ribs Dry Rubbed with Garlic and Fresh Herbs
BBQ Beef Brisket
Fried Catfish with Hushpuppies
Roasted Potato and Corn on the Cob
Assorted Breads
Peach Cobbler and Key Lime Pie

\$39.95 per person



NIGHT IN VENICE

Traditional Caesar Salad
Antipasta Display
Steamed Mussels in Garlic and White Wine
Chicken Marsala
Stuffed Shells
Veal Osso Bucco
Steamed Fresh Vegetables
Garlic Bread
Tiramisu and Cheesecake

\$43.95 per person

Themed Dinner Buffets cont..

Themed Dinner Buffets require a minimum of 50 attendees.

*All Dinners feature Dinner Breads and Butter,
Freshly Brewed Coffee, Decaf and Iced Tea.*



CARIBBEAN BUFFET

Spiced Fruit Salad with Dark Rum and Coconut
Tossed Green Salad
Estero Island Chowder
Jerk Chicken (bone in)
Grilled Mahi-Mahi with Papaya Mango Sauce
Jerked Pork Loin with Spiced Pineapple Relish
Steamed Vegetables with Coconut Run Dun Sauce
Black Eyed Peas and Rice
Key Lime Pie and Cherry Cobbler

\$40.95 per person



MARDI GRAS

Shrimp and Fennel Salad with Pernod Dressing
Atchafalaya Salad with Green Vinaigrette Dressing
Chicken and Andouille Gumbo Ya Ya
Pecan Crusted Chicken with Andouille Cream
Crawfish Etouffee with Rice
Carved Bronzed Pork Steamship with Brandied Peach Sauce
Mache Choux or Ratatouille
Dirty Rice
Bread Pudding with Whiskey Sauce and Caramel Fudge Cake

A \$60 Attendant fee will apply.

\$54.95 per person



STEAK-OUT BUFFET

Sliced Fresh Fruit Display
Caesar Salad
Peel and Eat Shrimp
Baked Potato with Toppings
Fresh Steamed Vegetables
Citrus Marinated Chicken
Grilled New York Strip Steak
Fresh Catch of the Day
Apple Cobbler and Key Lime Pie

A \$60 Attendant fee will apply.

Add One Whole Maine Lobster per person at Market Price.

\$54.95 per person



Specialty Cocktail Reception Stations

*Perfect for the "All Hors d'oeuvres" Reception
prepared by Uniformed Chef.*

*A \$60 Chef's Fee will apply to each Station, per hour.
One Chef for every 50 people.*

PASTA STATION

Penne and Fettuccine Pasta with Marinara and Alfredo Sauces sautéed with Olives, Mushrooms, Onions, Peppers, Tomato, Parmesan Cheese, Fresh Garlic and Herbs

\$9.95 per person

Add \$4.50 per person for Shrimp.

Add \$3.00 per person for Chicken.



ORIENTAL STIR-FRY STATION

Chinese Noodles stir-fried with Peanut Sauce, Bok Choy, Snow Peas, Water Chestnuts, Onions, Mushrooms and Carrots

\$8.50 per person

Add \$4.50 per person for Shrimp.

Add \$3.00 per person for Chicken.

*The above stations are sold per person, per hour to be served
as part of Cocktail Hour. They are not a meal.*



CHEF'S CARVING BOARD

Additional Stations to Buffets or Receptions.

A \$60 Chef's Fee will apply to each Station, per hour.

| | |
|---|----------|
| Smoked Honey Cured Ham with Raisin Sauce (Serves Approx. 35 Persons) | \$225.00 |
| Roasted Pork Loin with an Apple Compote (Serves Approx. 25 Persons) | \$185.00 |
| Tenderloin of Beef with Wild Mushroom Ragout (Serves Approx. 20 Persons) | \$250.00 |
| Whole Farm Raised Turkey with Gravy (Serves Approx. 40 persons) | \$185.00 |
| Top Round of Beef Served with Horseradish Sauce (Serves Approx. 50 Persons) | \$225.00 |

Hors d'oeuvres

*Our chef recommends 4-6 pieces per person for a one hour reception.
For an hors d'oeuvres-only party, we recommend 10-12 pieces per person plus 1-2 specialty stations.*



COLD HORS D'OEUVRES

| <i>Cheese and Cracker Display</i> | | <i>Fruit Display</i> | | <i>Crudité Display</i> | |
|---|----------|----------------------|----------|------------------------|-------------------|
| Small (Serves 25) | \$125.00 | Small (Serves 25) | \$125.00 | Small (Serves 25) | \$100.00 |
| Medium (Serves 50) | \$175.00 | Medium (Serves 50) | \$175.00 | Medium (Serves 50) | \$175.00 |
| Large (Serves 100) | \$295.00 | Large (Serves 100) | \$250.00 | Large (Serves 100) | \$225.00 |
| Antipasta Display | | | | | \$225.00 |
| Tomato Basil Bruschetta | | | | | \$85.00 |
| Chilled Steamed Fresh Shrimp (peeled and deveined) | | | | | \$225.00 |
| Chilled Steamed Fresh Shrimp (peel and eat) | | | | | \$150.00 |
| Sushi Display | | | | | \$275.00 |
| Mediterranean Salad on a Stick | | | | | \$225.00 |
| Tortilla Chips with Guacamole and Pico de Gallo Salsa | | | | | \$3.50 per person |
| Dry Snacks with Dip | | | | | \$3.50 per person |
| Caponata with Focaccia Bread | | | | | \$175.00 |

All prices listed above are per 50 pieces except where noted.



HOT HORS D'OEUVRES

| | |
|---|----------|
| Breaded Asiago Stuffed Olives | \$75.00 |
| Thai Chicken Satay | \$150.00 |
| Battered Mushrooms with Horseradish Sauce | \$75.00 |
| Chicken Chipotle Quesadilla Rolls with Salsa Picante | \$125.00 |
| Marinated Crispy Fried Buffalo Wings with Spicy Blue Cheese Dip | \$85.00 |
| Floridian Crab Cakes | \$250.00 |
| Peking Duck Rolls with Sweet and Sour Dip | \$150.00 |
| Brie & Raspberry en Croute | \$180.00 |
| Button Mushrooms stuffed with Seafood | \$125.00 |
| Italian Meatballs or Swedish Meatballs | \$85.00 |
| Coconut Fried Shrimp with Orange Marmalade Dipping Sauce | \$250.00 |
| Bacon Wrapped Scallops | \$165.00 |
| Mushroom Profiterole | \$125.00 |
| Chicken Tender Provencal with Olive and Fig | \$225.00 |
| Tuscan Shrimp Pancetta with Orange Mostardo | \$250.00 |
| Korean Beef on a stick | \$175.00 |
| Indian Chicken Tandoori | \$150.00 |

All prices listed above are per 50 pieces.

Bar Service Selections

Premium Brands include:

Absolut, Tanqueray, Captain Morgan, Johnnie Walker Black, Crown Royal, Jose Cuervo and Jack Daniels

Call Brands include:

Smirnoff, Beefeater, Bacardi Silver, Johnnie Walker Red, Seagrams 7, Jose Cuervo and Jim Beam

Wine and Champagne Selections

We offer a large selection of wines. Please ask to see our wine list.

Champagne Toast \$26.95 per bottle (5 glasses per bottle).

Cash Bar (prices include tax)

| | |
|----------------------|---------------|
| Premium Brands | \$7.00 |
| Call Brands | \$6.25 |
| House Wine | \$6.50 |
| Imported Beer | \$4.75 |
| Domestic Beer | \$4.50 |
| Soft Drinks | \$2.50 |
| Cognacs and Cordials | \$7.50 and up |

Hosted Bar

| | |
|----------------------|---------------|
| Premium Brands | \$6.75 |
| Call Brands | \$6.00 |
| House Wine | \$6.25 |
| Imported Beer | \$4.50 |
| Domestic Beer | \$4.25 |
| Soft Drinks | \$2.50 |
| Cognacs and Cordials | \$7.00 and up |

Sponsored Hourly Receptions

| | |
|---------------------|--|
| Call Brands | \$13.50 per person for the first hour, \$9.50 for each additional hour. |
| Premium Brands | \$14.50 per person for the first hour, \$11.50 for each additional hour. |
| Beer, Wine and Soda | \$10.50 per person for the first hour, \$8.00 for each additional hour. |

Keg Beer

| | |
|---|----------|
| Bud, Bud Light, Miller Lite, Coors, Coors Lite and Michelob Light | \$325.00 |
|---|----------|

Cocktail Specialties

(Price per Gallon)

| | |
|--------------------------------------|----------|
| Champagne Punch (served in fountain) | \$95.00 |
| Mimosa Punch | \$115.00 |
| Planters Punch | \$135.00 |
| Mai Tai | \$135.00 |
| Tropical Fruit Punch (non-alcoholic) | \$55.00 |

A bartender charge of \$60.00 per bartender, per hour, is applicable if the beverage revenue, exclusive of the 6% sales tax and 20% service charge, does not exceed \$250.00 per hour.

Alcohol sales at The Resort at MarinaVillage are governed by the Florida State Division of Alcohol & Tobacco. The Resort at MarinaVillage, being a private resort, does not permit any alcoholic beverages to be brought onto the property from any outside source. We reserve the right to decline service of alcohol for the safety of your guests. We urge you and your guests to drink responsibly.

Prices are subject to change. All food and beverage prices are subject to a 20% service charge and 6% sales tax.

