



Innisbrook

RESORT AND GOLF CLUB

A SALAMANDER RESORT

2009 Banquet Portfolio

Food and Beverage

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Banquet Information

All reservations and agreements are made upon, and are subject to, the rules and regulations of Innisbrook Resort and Golf Club, and the following conditions:

Menu Preparation

To ensure every detail is handled in a professional manner, the Resort requires that your menu selections and specific needs be finalized four weeks prior to your function. At that point you will receive a copy of our banquet event orders on which you may make additions and deletions and return to us with your confirming signature.

Guarantees

We need your assistance in making your banquet a success. Innisbrook Resort and Golf Club requires notification to the Convention Services Department of the exact number of banquet or reception guests three business (72 hours) days prior to the function. This confirmed number constitutes the guarantee. Guarantees for Saturday, Sunday or Monday events must be confirmed on the preceding Thursday. Tuesday events must be confirmed on the preceding Friday. If less than the guaranteed numbers of guests attend the function, the original guarantee number will be assessed. If no guarantee is given, the expected number of people will be considered your guarantee. Guarantees are not automatically taken from the Sales Contract.

Service Charge and Tax

A 21% service charge is added to all food and beverage charges. Applicable State and Local Sales Tax is added to all food and beverage charges including service charge. The service charges and taxes are subject to change without notice.

Food and Beverage

Current prices are indicated on the enclosed menus. The quotation herein is subject to a proportionate increase to meet the cost of food and beverages and other costs of operation existing on the date of the scheduled function. The Resort reserves the right to supply all food and beverages. All food and beverage prices are subject to change without notice unless menu prices are contracted with our Convention Services Department or Social Catering. The Resort does not allow any food to be brought onto the property from outside sources or the removal of any food after the functions.

Labor Charges

On any event where the guaranteed number is below 25 persons, a labor charge of \$65.00 will be added. All outdoor events are subject to an additional \$6.00 outdoor labor charge calculated per person. Chef attendant fees are \$150.00 each for two hours. Thereafter the charge will be \$150.00 per hour, per chef attendant.

Buffet Charges

Buffet charges will apply to each buffet for which the guarantee falls below 75 persons.

Charges are as follows:

Breakfast and Lunch Buffets	\$100.00
Dinner Buffets	\$175.00

Bartender Charges

If bar consumption does not exceed \$500.00 per bar (exclusive of service charge and tax), a bartender labor charge of \$75.00 per bartender per hour will apply. This also applies to Cash Bars regardless of consumption. The Florida State Liquor Commission regulates the sales and service of alcoholic beverages and Innisbrook Resort and Golf Club is the ONLY licensee authorized to sell and serve alcoholic beverages on the premises.

Contractual Liability

Performance of the agreement is contingent upon the ability of the Resort management to complete the same, and is subject to labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions upon travel, transportation, food, beverages or supplies and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall Innisbrook Resort and Golf Club be liable for the loss of profit or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

Payment

Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Resort, in which event a deposit shall be paid at the time of signing the agreement. The balance of the account is due and payable thirty (30) days after the date of the function. A deposit of twenty-five percent (25%) of the total balance of social functions is required at time of booking, and is non-refundable after signing of the contract, balance payable forty-eight (48) hours prior to the event.

Storage / Drayage

Due to fire regulations, customers or contractors cannot use public areas and service hallways within the Resort for storage of supplies or equipment. For pre-meeting or convention storage and handling of large amounts of materials, exhibits or boxes, the Resort recommends that customers use a drayage - exhibit company or plan to have the empty boxes of materials stored back on delivery trucks

Prices

The prices herein are subject to increase in the event of any increases in food, beverage or other costs of operation at the time of the function. The customer grants the right to the Resort to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer. Children's pricing is 50% of pricing; 13 and older will be charged at full price. The customer shall have the right to terminate the event order in question within seven (7) days after such written notice from Innisbrook Resort and Golf Club.

Lost and Found

Innisbrook Resort and Golf Club does not accept any responsibility for the damage or loss of any merchandise or article left in the Resort prior to, during or following the function.

Damage

The customer agrees to be responsible and reimburse Innisbrook Resort and Golf Club for any damage done by the customer, customer's guests or contractors.

Outside Contractors

The Resort reserves the right to advance approval of all outside contractors hired for use by a convention group. The Resort will, upon reasonable notice, cooperate with outside contractors.

Resort facilities are available to outside contractors to the extent that their function does not interfere with use of the facilities by other guests. All outside contractors must submit proof of insurance, engineering/electrical needs and Fire Department approved permits to the Resort fourteen (14) days prior to their set-up. Smoking by outside contractors in the public areas or in the storage areas of the Resort is prohibited. The customer is responsible for any charges and damage an outside contractor incurs while in the employ of the customer. The Resort will give customers a preferred vendor list upon request.

Signs and Banners

The Resort has the following policy with respect to signs in the banquet and meeting areas. The Resort reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed on the exterior or interior of the guest lodges. Printed signs outside function rooms should be free standing or on an easel. The Resort will assist in placing all signs and banners and will charge a minimum of \$35.00 per banner. The total number and size of any given banner(s) will determine the actual charge for hanging.

Function Rooms

Function rooms are assigned by the Resort according to the guaranteed minimum number of people anticipated. Room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The Resort reserves the right to change event locations to a room more suitable at the Resorts discretion, with notification, if attendance drops or increases.

Outdoor Functions

Due to the demands of scheduling staff and equipment movement, the Resort will decide on the day of your function (5 hours prior to your function) at approximately 2:00PM, whether the function will be held inside or outside. If the weather forecast is 40% chance of rain or higher, extreme temperature or lightning, the party will automatically be inside to insure the safety of our guests and staff. Curfew for outdoor function is 11:00PM for entertainment (i.e., DJ, Bands, etc.), and pools must be vacated by 12:00 Midnight. The Loch Ness Pool area has a facility charge of \$1,800 with a minimum guaranteed attendance of 100 people, and \$70.00 combined food and beverage pricing per person. All outdoor food functions and buffets are subject to maximum and minimum numbers of people.

Themes, Entertainment and Florals

To enhance your event, ME Productions (our preferred-event partner) can provide a vast-array of décor, linen, floral, music and entertainment options to elevate your experience. For inquiries or additional information, please contact the ME Productions on-site representative at extension

#3872.

Shipping / Mailing / Package Handling

Innisbrook Resort and Golf Club has \$50.00 storage and handling fee for all materials (per 100lbs.) shipped to the Resort. Shipping and Receiving is open six days a week with limited hours of access through the Security Department. If you are planning to ship a large quantity, heavy or large crates in advance, please advise the Convention Service Manager, as there may be a labor fee in addition to the storage and handling fee.

Business Center

Xerographics Business Center located in Edinburgh Hall is a complete full service center offering a wide variety of services and supplies.

Our operating hours are Monday – Friday 7:30 am – 5pm.

Direct #727/942-5592 ~ Guest Fax #727/942-5576

businesscenter@tampabay.rr.com

Continental Breakfast Suggestions

Cypress

Selection of Chilled Juices
Orange, Grapefruit, Cranberry and Tomato

Innisbrook Bakery Basket and Toast Station
Fresh Assorted Muffins and Sweet Pastries

Sweet Cream Butter, Jams and Preserves

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$16.00 per person

Peacock

Selection of Chilled Juices
Orange, Grapefruit, Cranberry and Tomato

Seasonal Fruits and Berries
Pineapple, Watermelon, Cantaloupe and Honeydew

Innisbrook Bakery Basket and Toast Station
Fresh Assorted Muffins and Sweet Pastries

Sweet Cream Butter, Jams and Preserves

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$18.00 per person

Continental Breakfast Suggestions

Lochness

Selection of Chilled Juices

Orange, Grapefruit, Cranberry and Tomato

Seasonal Fruits and Berries

Pineapple, Watermelon, Cantaloupe and Honeydew

Innisbrook Bakery Basket and Toast Station

Fresh Assorted Muffins and Sweet Pastries

Sweet Cream Butter, Jams and Preserves

Individual Flavored Yogurts

Innisbrook Bakery Granola

Assorted Cereals

Dried Fruits and Nuts

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas

Whole and Skim Milk

\$22.00 per person

On the Go Breakfast

Fairway

Bottled Fruit Juice

Individual Flavored Yogurt

Choice Of:

(Select one)

Bagel with Cream Cheese, Sweet Cream Butter and Jam

Virginia Ham and Cheddar Cheese Croissant

Whole Fresh Fruit

Breakfast Bar

\$18.00 per person

Breakfast Buffet Suggestions

Island

Selection of Chilled Juices
Orange, Grapefruit, Cranberry and Tomato

Seasonal Fruits and Berries
Pineapple, Watermelon, Cantaloupe and Honeydew

Farm Fresh Scrambled Eggs

Applewood Bacon Strips
Virginia Ham Steaks

Choice Of:

(Select one)

Asiago-Scallion Potato Hash
Cheddar Cheese Grits

Country Buttermilk Biscuits and Sausage Gravy

Innisbrook Bakery Basket and Toast Station
Fresh Assorted Muffins, Sweet Pastries and Breakfast Breads

Sweet Cream Butter, Jams and Preserves

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$26.00 per person

Breakfast Buffet Suggestions

Highland

Selection of Chilled Juices

Orange, Grapefruit, Cranberry and Tomato

Seasonal Fruits and Berries

Pineapple, Watermelon, Cantaloupe and Honeydew

Cheddar Cheese and Wild Mushroom Scrambled Eggs

Applewood Bacon Strips

Pork Sausage Links

Choice Of:

(Select one)

Asiago-Scallion Potato Hash

Cheddar Cheese Grits

Choice Of:

(Select one)

Buttermilk Pancakes with Vermont Maple Syrup

Sticky Bun French Toast with Vermont Maple Syrup

Innisbrook Bakery Basket and Toast Station

Fresh Assorted Muffins, Sweet Pastries and Breakfast Breads

Sweet Cream Butter, Jams and Preserves

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas

Whole and Skim Milk

\$28.00 per person

Breakfast Buffet Suggestions

Copperhead

Selection of Chilled Juices
Orange, Grapefruit, Cranberry and Tomato

Seasonal Fruits and Berries
Pineapple, Watermelon, Cantaloupe and Honeydew

Boursin Cheese and Chive Scrambled Eggs

Applewood Bacon Strips
Pork Sausage Links

Choice Of:

(Select one)

Asiago-Scallion Potato Hash
Cheddar Cheese Grits

Cheese Blintz with Wild Berry Compote
Sticky Bun French Toast with Vermont Maple Syrup

Innisbrook Bakery Basket and Toast Station
Fresh Assorted Muffins, Sweet Pastries and Breakfast Breads

Sweet Cream Butter, Jams and Preserves

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$30.00 per person

Breakfast Buffet Suggestions

Spa

Selection of Chilled Juices

Orange, Grapefruit, Cranberry and Tomato

Seasonal Fruits and Berries

Pineapple, Watermelon, Cantaloupe and Honeydew

Individual Flavored Yogurts

Innisbrook Bakery Granola

Assorted Cereals

Dried Fruits and Nuts

Turkey Bacon Strips

Chicken Apple Sausage Links

Egg White Frittata

Baby Spinach, Wild Mushroom and Alpine Lace

Whole Wheat Pancakes with Light Vermont Maple Syrup

Innisbrook Bakery Basket and Toast Station

Fresh Assorted Muffins, Sweet Pastries and Breakfast Breads

Sweet Cream Butter, Jams and Preserves

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas

Whole and Skim Milk

\$30.00 per person

Breakfast Compliments

Custom Oatmeal Station

Cinnamon Roasted Almonds, Toasted Walnuts and Pistachios,
Dutch Apples, Dried Apricots and Golden Raisins,
Vermont Maple Syrup, Orange Blossom Honey,
Brown Sugar, Cinnamon, Nutmeg and Ginger

\$8.00 per person

Belgium Waffle Station

\$150.00 Chef Attendant fee

Wild Berry Compote, Marinated Strawberries, Bananas Foster,
Cinnamon Roasted Almonds, Vanilla Whipped Cream,
Vermont Maple Syrup and Sweet Cream Butter

\$10.00 per person

Omelet Station

\$150.00 Chef Attendant fee

Cheddar Cheese, Swiss Cheese, Feta Cheese, Wild Mushrooms,
Applewood Bacon, Virginia Ham, Pork Sausage, Scallions,
Vine Ripened Tomato, Baby Spinach and Bell Peppers
Egg Whites, Egg Beaters and Fresh Eggs any way

\$12.00 per person

Smoked Salmon and Bagel Station

Dill, Pastrami and Plain Smoked Salmon
Capers, Red Onions and Vine Ripened Tomato
Assorted New York Bagels, Bialys and Flavored Cream Cheese

\$14.00 per person

Breakfast Sandwiches

Butter Croissant layered with Virginia Ham, Egg and Cheddar Cheese
English Muffin layered with Applewood Bacon, Egg and American Cheese
Breakfast Burrito with Spanish Chorizo, Egg and Pepper Jack Cheese

\$48.00 per dozen

These compliments are a great addition to any Breakfast Buffet or Continental Breakfast

Plated Breakfast Suggestions

Inverness

Selection of Chilled Juices
Orange, Grapefruit, Cranberry and Tomato

Farm Fresh Scrambled Eggs

Choice Of:

(Select one)

Applewood Bacon Strips
Pork Sausage Links
Virginia Ham Steaks

Choice Of:

(Select one)

Asiago-Scallion Potato Hash
Cheddar Cheese Grits

Baked Parmesan Tomato

Innisbrook Bakery Basket
Fresh Assorted Muffins and Sweet Pastries

Sweet Cream Butter, Jams and Preserves

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$22.00 per person

Plated Breakfast Suggestions

Stirling

Selection of Chilled Juices
Orange, Grapefruit, Cranberry and Tomato

Seasoned Fresh Fruit Cup
Pineapple, Watermelon, Cantaloupe and Honeydew

Farm Fresh Scrambled Eggs

Choice Of:

(Select one)
Applewood Bacon Strips
Pork Sausage Links
Virginia Ham Steaks

Choice Of:

(Select one)
Buttermilk Pancakes with Vermont Maple Syrup
Sticky Bun French Toast with Vermont Maple Syrup

Baked Parmesan Tomato

Innisbrook Bakery Basket
Fresh Assorted Muffins and Pastries

Sweet Cream Butter, Jams and Preserves

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$24.00 per person

Plated Breakfast Suggestions

Edinburgh

Selection of Chilled Juices
Orange, Grapefruit, Cranberry and Tomato

Granola, Yogurt and Berry Parfait

Traditional Eggs Benedict with Lemon Hollandaise Sauce

Choice Of:

(Select one)

Asiago-Scallion Potato Hash

Cheddar Cheese Grits

Baked Parmesan Tomato

Innisbrook Bakery Basket
Fresh Assorted Muffins and Sweet Pastries

Sweet Cream Butter, Jams and Preserves

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$26.00 per person

Replenishments

Beverages:

Freshly Brewed Regular and Decaffeinated Coffee	\$48.00 per gallon
Mighty Leaf Tea Selections	\$48.00 per gallon
Selection of Fresh Juices	\$24.50 per half gallon
Iced Tea	\$48.00 per gallon
Fresh Lemonade	\$24.50 per half gallon
Assorted Soft Drinks	\$3.50 each
Bottled Spring Water	\$4.00 each
Evian, Perrier, San Pellegrino Water	\$4.50 half liter
Hot Chocolate	\$2.00 per cup
Energy Drinks	\$5.25 per can
Powerade	\$3.50 per bottle
Vitamin Water	\$3.50 per bottle
Individual Juice Bottles	\$4.00 each
Individual Milk (Whole, 2% and Skim)	\$2.00 per half pint
Fresh Fruit Smoothies (\$150.00 Attendant fee)	\$5.50 each
Frappuccino Double Shot	\$5.00 each

Fresh Bakery Selections:

Individual Cereals with Whole and 2% Skim Milk	\$2.75 per cereal
Assortment of Doughnuts	\$30.00 per dozen
Sweet Butter Croissants	\$30.00 per dozen
Chocolate Croissants	\$32.00 per dozen
Cinnamon Sticky Buns	\$30.00 per dozen
Fresh Breakfast Breads	\$29.00 per dozen
Assorted Fruit Danish	\$32.00 per dozen
Assorted Muffins	\$32.00 per dozen
New York Bagels with Regular and Low Fat Cream Cheese	\$31.00 per dozen
Bialys	\$35.00 per dozen

Replenishments

Sweets and More:

Assortment of Innisbrook Bakery Cookies	\$29.00 per dozen
Double Chocolate Fudge Brownies	\$30.00 per dozen
White Chocolate Macadamia Blondies	\$30.00 per dozen
Chocolate Dipped Biscotti	\$36.00 per dozen
Assortment of Fruit Tarts	\$32.00 per dozen
Whole Fresh Fruit	\$3.00 each
Granola Bars and Nutri Grain Bars	\$2.75 each
Haagen Dazs Ice Cream Bars	\$4.75 each
Frozen Yogurt Bars	\$4.50 each
Assortment of Candy Bars	\$18.00 per dozen
Chocolate Dipped Strawberries	\$31.00 per dozen
Warm Soft Salted Pretzels with Yellow Mustard	\$26.00 per dozen
Peanuts	\$2.25 per bag
Individual Bags of Snacks	\$2.25 per bag
Potato Chips and French Onion Dip	\$18.00 per pound
French Onion Dip	\$16.00 per quart
Spicy Snack Mix	\$27.00 per pound

Themed Break Suggestions

Snack Time

Assorted Loose Candies
Chips and Pretzels
Flavored Popcorn (Butter, Cheddar and Caramel)
Mixed Nuts

Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Teas
Whole and Skim Milk
Assorted Soft Drinks and Bottled Water

\$12.00 per person

Trail Time

Innisbrook Bakery Granola
Dried Fruits and Roasted Nuts
Assorted Candies
Whole Fresh Fruit

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk
Assorted Soft Drinks and Bottled Water

\$14.00 per person

Minimum of 25 persons
\$65.00 Labor Fee will apply to 25 or less persons
Break Service designed for up to one (1) hour of service and priced per person
After one (1) hour, price is based on consumption

Themed Break Suggestions

Day at the Spa

Baby Vegetable Crudité with Assorted Dips
Seasonal Fruits and Berries with Orange Blossom Yogurt
Granola Bars and Power Bars
Assorted Fruit Smoothies
\$150 Attendant Fee

Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Teas
Whole and Skim Milk
Assorted Soft Drinks and Bottled Water

\$14.00 per person

High Tea

Assorted Tea Sandwiches
Mini Wraps
Assorted Fruit Tarts
Mini Pastries

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk
Assorted Soft Drinks and Bottled Water

\$14.00 per person

Minimum of 25 persons
\$65.00 Labor Fee will apply to 25 or less persons
Break Service designed for up to one (1) hour of service and priced per person
After one (1) hour, price is based on consumption

Themed Break Suggestions

Ice Cream Shop

Root Beer and Creamsicle Floats
Assorted Ice Cream Novelties
Haagen Dazs Ice Cream Bars
Frozen Yogurt Bars
\$150 Attendant Fee

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk
Assorted Soft Drinks and Bottled Water

\$16.00 per person

Innisbrook Bakery Presents Death by Chocolate

Chocolate Dipped Strawberries
Chocolate Dipped Biscotti
Assorted Chocolate Truffles
Chocolate Profiteroles with Chocolate Mousse

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk
Assorted Soft Drinks and Bottled Water

\$16.00 per person

Minimum of 25 persons
\$65.00 Labor Fee will apply to 25 or less persons
Break Service designed for up to one (1) hour of service and priced per person
After one (1) hour, price is based on consumption

Themed Break Suggestions

Cookie Jar

Assorted Innisbrook Bakery Cookies
Double Chocolate Fudge Brownies
White Chocolate Macadamia Blondies
Assorted Biscotti

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk
Assorted Soft Drinks and Bottled Water

\$14.00 per person

Continuous Beverage Service

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Bottled Spring Water and Assorted Soft Drinks

Half Day (4 Hours) - \$ 11.00 per person
Full Day (8 hours) - \$21.00 per person

Continuous beverage service is considered a break item and
Can not be used to supplement breakfast or lunch beverages

Minimum of 25 persons
\$65.00 Labor Fee will apply to 25 or less persons
Break Service designed for up to one (1) hour of service and priced per person
After one (1) hour, price is based on consumption

Buffet Lunch Suggestions

N.Y. Deli

Soup du Jour
Chef's Daily Creation

Garden Salad with Assorted Dressings
Iceburg Lettuce, Vine Ripened Tomato, Cucumber, Red Onion and Carrots
Cole Slaw
Green and Red Cabbage, Carrots and Cole Slaw Dressing
Potato Salad
Red Bliss Potatoes, Bell Peppers, Chopped Egg, Dijon Mustard and Mayonnaise

Our sliced offerings include:
Virginia Ham, Roasted Turkey, Roast Beef, Genoa Salami and Peppered Pastrami
Sliced Cheddar, Swiss and Provolone Cheese

Assorted Sliced Bread and Innisbrook Bakery Deli Rolls
Served with Dijon Mustard, Mayonnaise, Creamy Horseradish
Bibb Lettuce, Vine Ripened Tomato, Red Onion and Assorted Pickles

Kettle Potato Chips

Black and White Cookies
N.Y. Cheesecake with Fruit Topping
Chocolate Seven Layer Cake

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$34.00 per person

Buffet Lunch Suggestions

South of the Border

Chilled Vine Ripened Tomato Gazpacho
Vine Ripened Tomato and Garden Vegetable

Taco Salad
Iceburg Lettuce, Seasoned Ground Beef and Cheddar Cheese,
Vine Ripened Tomato, Jalapeno and Sour Cream
Corn and Black Bean Salad
Roasted Corn, Black Beans, Bell Pepper, Cilantro and Lime
Jicama Slaw
Jicama, Red Cabbage, Carrots, Bell Peppers and Cilantro-Lime Vinaigrette

Steak and Chicken Fajitas with Peppers and Onions
Cheese Enchiladas
Beef Empanadas
Mexican Rice Pilaf

Crispy Corn Tortillas and Warm Flour Tortillas
Pico de Gallo, Guacamole and Sour Cream

Innisbrook Bakery will feature:
Tres Leches
Triple Milk Sponge Cake
Cinnamon Churros
Fried Spanish Doughnut with Cinnamon and Sugar
Caramel Flan
Creamy Custard with a hard Caramel top

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$34.00 per person

Buffet Lunch Suggestions

Picnic on the Lawn

Vine Ripened Tomato, Onion and Bleu Cheese Salad

Sliced Tomato, Red Onion and Crumbled Bleu Cheese

Three Bean Salad

Green Beans, Wax Beans and Kidney Beans

White Cabbage Cole Slaw

Green and Red Cabbage, Carrots and Cole Slaw Dressing

Grilled Angus Beef Sirloin Burger

BBQ Chicken

Roasted Potatoes

Corn on the Cob

Kaiser Rolls

Green Leaf Lettuce, Vine Ripened Tomato slices, Red Onion slices and Assorted Pickles

Sliced Cheddar, Swiss and Provolone

Dijon Mustard, Mayonnaise and Ketchup

Assorted Innisbrook Bakery Cookies

Double Chocolate Brownies

White Chocolate Macadamia Blondies

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas

Whole and Skim Milk

\$34.00 per person

Buffet Lunch Suggestions

Southern BBQ

Iceberg Wedge Salad with Bleu Cheese Dressing
Iceberg Lettuce, Vine Ripened Tomato and Chopped Bacon
Watermelon-Red Onion Salad
Watermelon, Red Onion, Cilantro and Balsamic Vinaigrette
Buttermilk Potato Salad
Red Bliss Potato, Bell Peppers, Chopped Bacon and Buttermilk Dressing

Country Fried Chicken
Louisiana BBQ Ribs
Baked Macaroni and Cheese
Braised Collard Greens with Smoked Ham
Crispy Fried Green Tomatoes

Cornbread and Pecan-Honey Butter

Bourbon Chocolate Pecan Pie
Warm Cranberry Peach Cobbler
Carrot Cake

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$36.00 per person

Buffet Lunch Suggestions

Sponge Docks

Greek Salad

Iceberg Lettuce, Vine Ripened Tomato, English Cucumber, Kalamata Olive, Bell Pepper, Red Onion and Feta Cheese Vinaigrette

Pesto Orzo Pasta Salad

Orzo Pasta, Sun Dried Tomato, Artichoke Hearts, Roasted Red Pepper and Pesto Vinaigrette

Spiced Hummus

Chic Peas, Tahini Paste, Olive Oil, Garlic and Lemon

Beef and Chicken Kabobs

Eggplant Moussaka

Baked Stuffed Peppers

Stuffed Grape Leaves

Grilled Flat Bread

Palmier Cookies

Palm Leaves-Rolled Puff Pastry laced with Caramelized Sugar

Baklava

Layered Filo with Chopped Nuts and Honey

Berry-Almond Croustade

Puff Pastry filled with Custard and topped with Berries

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas

Whole and Skim Milk

\$36.00 per person

Buffet Lunch Suggestions

Chinatown

Egg Drop Soup
Chicken Broth, Spinach and Scallion

Soba Noodle Salad
Whole Wheat Noodles, Tofu, Bean Sprouts, Carrots and Baby Bok Choy
Oriental Spinach Salad
Baby Spinach, Mandarin Orange, Sliced Almonds, Crispy Wontons and Sesame Vinaigrette
Napa Cabbage Slaw
Napa Cabbage, Bean Sprouts, Carrots and Soy Mayonnaise

Sweet and Sour Pork
Teriyaki Chicken
Vegetable Stir Fry
Stir Fried Rice

Vegetable Spring Rolls accompanied with Sweet Chili Dipping Sauce

Almond Sugar Cookies
Star Anise Rice Pudding
Fruit Salad with Ginger Syrup

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$36.00 per person

Buffet Lunch Suggestions

Little Italy

Italian Wedding Soup
Orzo Pasta, Meatballs and Spinach

Tossed Salad with Italian Vinaigrette
Iceberg Lettuce, Vine Ripened Tomato, English Cucumber and Red Onion
Grilled Vegetable Platter
Zucchini, Squash, Bell Pepper, Asparagus and Portobello Mushroom
Antipasto Board
Assorted Italian Meats and Cheeses

Sweet and Hot Italian Sausage and Peppers
Baked Ziti and Meatballs
Eggplant Parmesan
Assorted Pizza and Stromboli

Garlic-Parmesan Breadsticks

Cannolis filled with Sweet Mascarpone
Zeppolis
Assorted Biscotti

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$36.00 per person

Plated Lunch Suggestions

Portrush

Minestrone Genovese
Italian Vegetables and Roasted Tomatoes

Buffalo Chicken Cobb
Crispy Buffalo Chicken, Iceberg Lettuce, Applewood Bacon,
Haas Avocado, Red Onion, Vine Ripened Tomato and Chopped Egg
Bleu Cheese Dressing

Key Lime Tart
Italian Meringue and Key Lime Zest

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$28.00 per person

Pine Valley

Pepper and Corn Chowder
Roasted Red Pepper and Sweet Corn Kernels

Bistro Burger
Grilled Angus Beef Sirloin Burger, Vermont White Cheddar, Applewood Bacon Strips, Crispy
Onions, Bibb Lettuce and Vine Ripened Tomato
Toasted Brioche and French Fries

Strawberry Shortcake
Vanilla Sponge and Strawberry Gelée

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$28.00 per person

Plated Lunch Suggestions

Prestwick

Tomato and Mozzarella Stack
Vine Ripened Tomato, Fresh Mozzarella, Basil and Aged Balsamic

Herb Roasted Organic Chicken
Pappardelle Pasta and Roasted Vegetable Primavera
Pesto-Parmesan Cream Sauce

Chocolate Espresso Cake
Espresso Soaked Chocolate Cake and Raspberry Compote

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$34.00 per person

Portmarnock

Frissee and Arugula Salad
Baby Arugula, Pink Grapefruit, Haas Avocado and Hearts of Palm
Citrus Vinaigrette

Lacquered Salmon
Soy-Scallion Glazed Salmon
Stir Fry Vegetables and Sesame Soba Noodle Nest
Teriyaki Glaze

Lemongrass Panna Cotta
Strawberry Compote and Ginger Syrup

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$34.00 per person

A La Carte Plated Lunch Selections

Soups

Minestrone Genovese

Italian Vegetables and Roasted Tomatoes

\$5.00

Tomato and Fennel Bisque

Vine Ripened Tomato and Caramelized Fennel

\$6.00

Pepper and Corn Chowder

Roasted Red Pepper and Sweet Corn Kernels

\$5.00

Chicken and Wild Rice Soup

Organic Pulled Chicken and Wild Rice

\$6.00

Salads

Caesar

Romaine Lettuce, Shaved Parmesan and Focaccia Croutons

Creamy Caesar Dressing

\$7.00

Tomato and Mozzarella Stack

Vine Ripened Tomato, Fresh Mozzarella, Basil and Aged Balsamic

\$8.00

Frissee and Arugula

Baby Arugula, Pink Grapefruit, Haas Avocado and Heart of Palm

Citrus Vinaigrette

\$8.00

Mediterranean

Field Greens, Roasted Peppers, Artichoke Hearts, Kalamata Olives, Red Onion, Toasted Pine Nuts and Parmesan Cheese

Balsamic Vinaigrette

\$8.00

A La Carte Plated Lunch Selections

Salad Entrées

Tuna Nicoise

Pepper Seared Tuna, Baby Greens, Red Potato, Asparagus, Kalamata Olives, Roasted Tomatoes, Artichoke Hearts and Cipollini Onions

Pesto Vinaigrette

\$16.00

Warm Scallop and Spinach

Pancetta Wrapped Scallops, Baby Spinach, Wild Mushrooms, Cipollini Onions and Goat Cheese

Dijon Vinaigrette

\$16.00

Buffalo Chicken Cobb

Crispy Buffalo Chicken, Iceberg Lettuce, Applewood Bacon Strips, Haas Avocado, Red Onion, Vine Ripened Tomato and Chopped Egg

Bleu Cheese Dressing

\$14.00

Steak Panzanella

Sliced Hanger Steak, Chopped Romaine, Garlic Croutons,

Vine Ripened Tomato, Red Onion, English Cucumber and Feta Cheese

Balsamic Vinaigrette

\$16.00

A La Carte Plated Lunch Selections

Sandwich Entrées

Bistro Burger

Grilled Angus Beef Sirloin Burger, Vermont White Cheddar, Applewood Bacon, Crispy Onions,
Bibb Lettuce and Vine Ripened Tomato
Toasted Brioche and French Fries
\$14.00

Spicy Fish Tacos

Blackened Gulf Coast Grouper, Iceberg Lettuce, Pepper Jack Cheese,
Pico de Gallo and Avocado Cream
Flour Tortillas
\$16.00

Lobster Eggroll

Poached Maine Lobster, Napa Cabbage, Carrot, Scallion, Bell Pepper
Shiitake Mushroom and Bean Sprouts
Spinach Wrap
\$18.00

Chicken Panini

Grilled Marinated Chicken, Provolone Cheese, Haas Avocado,
Vine Ripened Tomato and Pesto Mayonnaise
Garlic-Herb Focaccia
\$14.00

A La Carte Plated Lunch Selections

Lunch Entrée

Lacquered Salmon

Soy-Scallion Glazed Salmon

Stir Fry Vegetables and Sesame Soba Noodle Nest

Teriyaki Glaze

\$22.00

Jumbo Lump Crab Cakes

Olive Oil Smashed Plantain and Citrus-Celery Root Slaw

Red Pepper Coulis

\$24.00

Steak Frites

Grilled Marinated Hanger Steak

Truffle Pommes Frites, Baby Arugula and Charred Onion Rings

Red Wine Emulsion

\$22.00

Herb Roasted Organic Chicken

Pappardelle Pasta and Roasted Vegetable Primavera

Pesto-Parmesan Cream

\$20.00

A La Carte Plated Lunch Selections

Vegetarian Entrée

Grilled Vegetable Strudel

Mediterranean Vegetables and Herbed Feta Cheese
Roasted Pepper Sauce

\$14.00

Grilled Eggplant Rollatini

Charred Asparagus, Red Pepper and Fresh Mozzarella
Roasted Tomato Sauce

\$14.00

Wild Mushroom Ravioli

Caramelized Cipollini Onion and Goat Cheese Snow
Sweet Potato Puree

\$16.00

Vegetable Pad Thai

Chive Crusted Tofu and Stir Fry Vegetable
Soy Scallion Broth

\$16.00

A La Carte Dessert Selections

Strawberry Shortcake
Vanilla Sponge and Strawberry Gelée

Cappuccino Cheesecake
Almond Biscotti and Chocolate Sauce

Tiramisu
Kahlua Soaked Ladyfingers and Mascarpone Crème

Chocolate Espresso Cake
Espresso Soaked Chocolate Cake and Raspberry Compote

Fresh Fruit Tart
Lemon Curd and Grand Marnier Crème

Key Lime Tart
Italian Meringue and Key Lime Zest

Sticky Date Pudding
Toffee Sauce and Cinnamon Crème

Chocolate Bread Pudding
Caramelized Banana and Roasted Hazelnut

White Chocolate Crème Brulée
Almond Katafi and Raspberry

Lemongrass Panna Cotta
Strawberry Compote and Ginger Syrup

Port Poached Pear
White Chocolate Mascarpone and Sun Dried Cherries

Cinnamon Apple Stack
Golden Raisins and Crispy Phyllo

\$8.50 each

Box Lunch Suggestions

The Wrap

Grilled Chicken, Romaine Lettuce, Vine Ripened Tomato and Shaved Parmesan
Creamy Italian Dressing in a Garlic-Herb Wrap

Condiments

Kettle Potato Chips

Innisbrook Bakery Cookie

Candy Bar

Whole Fresh Fruit

\$20.00 per person

The Club

Roast Turkey Breast, Applewood Bacon, Bibb Lettuce

Vine Ripened Tomato, Haas Avocado and Pesto Mayonnaise on an Innisbrook Bakery Butter

Croissant

Condiments

Kettle Potato Chips

Innisbrook Bakery Cookie

Candy Bar

Whole Fresh Fruit

\$22.00 per person

Box Lunch Suggestions

The Vegetable Panini

Grilled Zucchini, Squash, Red Onion, Roasted Pepper, Portobello Mushroom, Goat Cheese and Basil Pesto on Rosemary Focaccia

Condiments

Trail Mix

Innisbrook Bakery Cookie

Granola Bar

Whole Fresh Fruit

\$22.00 per person

The Italian

Italian Ham, Genoa Salami, Pepperoni, Provolone Cheese, Bibb Lettuce, Vine Ripened Tomato and Red Onion

Italian Vinaigrette on Semolina Bread

Condiments

Kettle Potato Chips

Innisbrook Bakery Cookie

Candy Bar

Whole Fresh Fruit

\$24.00 per person

Cold Canapés

Beef Wrapped Asparagus, Horseradish Crème
\$3.00 each

Boursin Stuffed Strawberry
\$3.50 each

Jerk Chicken, Tomatillo Relish
\$3.50 each

Tomato and Mozzarella, Focaccia Crostini
\$3.50 each

Ratatouille and Goat Cheese, Phyllo Cup
\$3.50 each

Smoked Salmon Profiterole, Dill Crème
\$4.00 each

Smoked Duck Breast, Lingonberry Jam
\$4.00 each

Poached Pear, Spiced Walnut and Gorgonzola
\$4.00 each

Tuna Poke, Crispy Plantain
\$4.50 each

Fig and Prosciutto, Shaved Parmesan
\$4.50 each

Scallop Slider, Tomato Jam and Wild Arugula
\$4.50 each

Beef Tenderloin and Horseradish Crème, Black Bread
\$4.50 each

Lobster Medallion, Tarragon Honey Mustard
\$5.00 each

All Items are required minimum of Two Dozen per Order.

Hot Hors D'Oeuvres

Chipotle Lime Chicken Wings
\$3.00 each

Bourbon BBQ Meatballs
\$3.00 each

New Zealand Mussels, Saffron Cream
\$3.50 each

Crab and Boursin Stuffed Mushroom
\$3.50 each

Conch Fritter, Key Lime Marmalade
\$4.00 each

Mini Crab Cakes, Citrus Aioli
\$4.00 each

Duck Brochette, Orange Scallion
\$4.00 each

Duck Spring Rolls, Plum Sauce
\$4.00 each

Coconut Shrimp, Key Lime Marmalade
\$4.00 each

Oysters Rockefeller, Sweet Mascarpone
\$4.50 each

Applewood Bacon Scallop, Orange Balsamic
\$4.50 each

Prosciutto Wrapped Shrimp, Red Pepper Coulis
\$4.50 each

Foie Gras French Toast, Huckleberry Jam
\$5.00 each

Porcini Lamb Lollipop, Aged Balsamic
\$5.00 each

All Items are required minimum of Two Dozen per Order

Carving Stations

Kahlua Roasted Pork

(Serves 30)

Garlic-Cilantro Mojo, Mango BBQ Sauce and Crispy Tostones

\$325.00 each

Lemon-Herb Roasted Salmon

(Serves 20)

White Bean Hummus, Olive Tapenade and Grilled Flatbread

\$250.00 each

Apple-Fennel Roasted Turkey

(Serves 40)

Cranberry Chutney, Pesto Mayonnaise and Cornbread Muffins

\$325.00 each

Bourbon Glazed Virginia Ham

(Serves 40)

Warm Apple Compote, Assorted Mustards and Cheddar Biscuits

\$325.00 each

All stations require a Chef Attendant at an additional charge of \$150.00 per staff

Carving Stations

Rock Salt Slow Roasted Prime Rib

(Serves 20)

Rosemary Au Jus, Creamy Horseradish and Mini Popovers

\$400.00 each

Pepper Crusted New York Strip

(Serves 25)

Peppercorn-Cognac Cream, Vidalia Onion Compote and Sourdough Batard

\$400.00 each

Garlic Roasted Beef Tenderloin

(Serves 20)

Wild Mushroom Bordelaise, Sauce Béarnaise and
Innisbrook Bakery Petit Pane Rolls

\$400.00 each

Spiced Steamship Round of Beef

(Serves 150)

Barolo Wine BBQ Demi, Assorted Mustard and Silver Dollar Rolls

\$750.00 each

All stations require a Chef Attendant at an additional charge of \$150.00 per staff

Reception Stations

Raw Bar

Jumbo Gulf Shrimp
\$5.00 each

Oysters on the Half Shell
\$4.50 each

Prince Edward Island Mussels
\$3.50 each

Alaskan Snow Crab Claws
\$4.50 each

Accompanied by Poivre Mignonette, Cocktail Sauce and Mustard Cream Sauce
Fresh Horseradish and Grilled Lemon

Sushi Bar

Assorted Hand Rolls
Spicy Tuna, Tempura Shrimp and Vegetarian
\$4.50 each

Assorted Sashimi
Tuna, Salmon and Snapper
\$5.00 each

Accompanied by Soy Sauce, Pickled Ginger, Wasabi and Seaweed Salad

Minimum of Two Dozen per order

Reception Stations

Petite Vegetable Crudités

Crisp Display of Seasonal Vegetables
Assorted Dips

\$12.00 per person

Seasonal Fruits and Berries

Seasonal Fruits and Berries
Orange Blossom Honey Yogurt

\$12.00 per person

Artisan Cheese

Assorted Artisan Cheese Display
Roasted Nuts, Dried Fruits, Organic Honey's and Innisbrook Chutney's
Cracker Basket, Crispy Baguettes and Breadsticks

\$16.00 per person

Antipasto

Assorted Display of Italian Cured Meats and Cheeses
Marinated Vegetables and Crisp Ciabatta

\$16.00 per person

Grilled Vegetable

Assorted Grilled Marinated Vegetables
Assorted Pesto's and Grilled Flat Breads

\$14.00 per person

All reception stations are per person for one (1) hour
Each additional hour is \$12.00 per person

Reception Stations

Martini Bar

\$150.00 Chef Attendant Fee

Yukon Gold Mashed Potatoes and Stone Ground Grits

Aged Cheddar, Boursin Cheese, Applewood Bacon

Jerk Chicken, Blackened Shrimp, Blue Crab, Wild Mushroom, Chopped Herbs

Roasted Garlic, Cipollini Onions and Crème Fraiche

\$20.00 per person

Pasta

\$150.00 Chef Attendant Fee

Whole Wheat Penne, Linguini and Four Cheese Agnolotti

Roasted Garlic Alfredo, Tomato-Basil Sauce and Parmesan Pesto

Blackened Rock Shrimp, Herb Chicken and Blue Crab

Garden Fresh Vegetables

\$24.00 per person

Stir Fry

\$150.00 Chef Attendant Fee

Bok Choy, Snap Peas, Sprouts, Scallions, Carrots and Shiitake Mushroom

Chive Tofu, Sesame Chicken and Sweet Chili Shrimp

Soba Noodles and Brown Rice

Assorted Dim Sum and Dipping Sauce

\$24.00 per person

Oyster Bar

\$150.00 Chef Attendant Fee

Fresh Shucked Selection of East and West Coast Oysters

Poivre Mignonette, Cocktail Sauce, Fresh Horseradish and Grilled Lemon

\$22.00 per person

All reception stations are per person for one (1) hour

Each additional hour is \$12.00 per person

Buffet Dinner Suggestions

Venetian

Mediterranean Pasta Salad

Artichoke Hearts, Roasted Pepper, Shaved Parmesan and Pinenuts

Charred Asparagus Salad

Roasted Portobello and Sundried Tomato Pesto

Mesclun Green Salad

Assorted Dressings

Seared Chicken Breast with Lemon Butter and Crispy Capers

Herb Crusted Salmon with Roasted Tomato and Caramelized Fennel

Pasta Primavera with Garden Vegetables and Parmesan Pesto Cream

Sautéed Green Beans with Baby Portobello Mushroom

Chocolate Mascarpone Profiterole

Lemon Phyllo Crisp

Raspberry Almond Torte

Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Whole and Skim Milk

\$55.00 per person

Buffet Dinner Suggestions

New Orleans

Vegetable Gumbo
Garden Vegetables, Okra and File

Potato Salad Lyonnaise
Brown Butter, Caramelized Onion and Parsley
Salad Maison
Romaine, Red Leaf and Belgian Endive, Dijon Mustard Vinaigrette
Green Bean Nicoise
Applewood Bacon, Chopped Egg, Red Onion, Tomato and Black Olive

Coq au Vin
Louisiana Redfish Meunire with Artichoke Barigoule
Roast Pork Loin with Creole Mustard Cream
Potatoes Brabant
Vegetable Fricassee

Crispy Beignets
Chocolate Bourbon Pecan Pie
Café au Lait Crème Brulee

Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Teas
Whole and Skim Milk

\$65.00 per person

Buffet Dinner Suggestions

Nuevo Latino

Vine Ripened Tomato Gazpacho
Vine Ripened Tomato and Garden Vegetables

Jicama-Mango Slaw
Jicama, Mango, Bell Pepper, Red Onion, Cilantro and Lime
Cilantro Chicken Salad
Chicken, Avocado, Cilantro and Lime Vinaigrette
Seafood Ceviche
Marinated Shrimp, Scallops, Calamari and Citrus Vinaigrette

Roast Pork Loin and Garlic-Cilantro Mojo
Cumin-Cornmeal Crusted Chicken with a Tomatillo Relish
Red Snapper Vera Cruz
Stewed Okra
Caramelized Plantain Mofongo

Crispy Tri-colored Tortilla Chips and Warm Flour Tortillas

Pico de Gallo, Guacamole and Sour Cream

Chili Chocolate Torte
Coconut Mousse Cake
Mango Flan

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$72.00 per person

Buffet Dinner Suggestions

Pacific Rim

Hot and Sour Soup
Forest Mushrooms, Tofu and Scallions

Sesame Chicken Salad
Julienne Chicken, Bean Sprouts, Carrots and Crispy Wontons
Green Papaya Salad
Green Papaya, Napa Cabbage, Cilantro and Scallion
Vegetarian Pad Thai
Stir Fry Vegetables and Tofu

Sweet and Sour Pork
Cashew Crusted Chicken with a Ginger-Scallion Teriyaki Sauce
Red Curry Snapper served with Cilantro Salad
Vegetable-Tofu Stir Fry
Fried Rice

Assorted Dim Sum with Three Dipping Sauces

Lemongrass Tartlet
Ginger Crème Brûlée
Three Spice Chocolate Mousse

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$72.00 per person

Buffet Dinner Suggestions

Luau

Mango Slaw

Mango, Red Onion, Bell Pepper, Cilantro and Lime

Shrimp Poke

Marinated Shrimp and Citrus Vinaigrette

Kim Chee Salad

Baby Bok Choy and Spicy Soy Vinaigrette

Kahlua Roasted Pork with Mango Chutney

Macadamia Crusted Mahi served with Coconut Crème

Chicken Fricassee with Roasted Root Vegetables

Red Beans and Rice

Spiced Sweet Potato

Pineapple Upside Down Cake

Coconut Custard Pie

Chocolate Rum Baba

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas

Whole and Skim Milk

\$72.00 per person

Buffet Dinner Suggestions

Key West

Bahamian Conch Chowder
Fresh Conch, Sweet Potato, Tomato and Cilantro

Pineapple-Cilantro Slaw
Pineapples, Bell Peppers, Red Onion, Cilantro and Lime
Chicken-Papaya Salad
Julienne Chicken, Papaya, Jicama, Cilantro and Lime
Hearts of Palm-Citrus Salad
Hearts of Palm, Baby Arugula and Citrus Vinaigrette

Coconut Crusted Shrimp with Key Lime Marmalade
Citrus Grilled Mahi Mahi with Meyer Rum Sauce
Jamaican Jerk Chicken with a Mango-Cilantro Mojo
Cuban Yellow Rice Pilaf
Havana Black Beans

Plantain Chips

Lemon Coconut Squares
Key Lime Tartlet
Passion Fruit Crèmeux

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$76.00 per person

Buffet Dinner Suggestions

Tuscany

Minestrone Genovese
Italian Vegetable and Roasted Tomato

Romaine Salad
Romaine Hearts, Shaved Parmesan, Focaccia Crostini and Caesar Dressing
Marinated Seafood Salad
Marinated Shrimp, Scallops, Calamari and Citrus Vinaigrette
Antipasto Board
Assorted Italian Meats and Cheeses

Veal Saltimbocca with Marsala Sauce
Chicken Rollatini with Roasted Tomato Sauce
Seafood Cioppino
Wild Mushroom Risotto with Shaved Parmesan
Broccoli Rabe with Roasted Garlic with Roasted Tomato

Garlic-Herb Breadsticks

Berry Panna Cotta
Tiramisu with Rich Espresso
Chocolate Hazelnut Torte

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$80.00 per person

Buffet Dinner Suggestions

Mediterranean

Fennel-Citrus Salad

Shaved Fennel, Radicchio Lettuce and Citrus Segments

Tabouleh Salad

Tabouleh Grain, English Cucumber and Vine Ripened Tomato

Spiced Hummus

Chic Peas, Tahini Paste, Olive Oil, Garlic and Lemon

Grilled Skirt Steak

Kalamata Olives, Roasted Tomatoes, Caper Berries and Chimichurri

Seafood Paella

Shrimp, Mussels, Clams, Chorizo and Chicken

Lemon-Rosemary Chicken

Garlic-Herb Roasted Potato

Vegetable Ratatouille

Grilled Flat Bread

Chocolate Raspberry Bavarian

Ricotta Tart

Golden Raisin-Pine Nut Baklava

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas

Whole and Skim Milk

\$80.00 per person

Buffet Dinner Suggestions

New England

Boston Clam Chowder
Chopped Clams, Yukon Gold Potatoes and Tomato

Iceberg Wedge with Bleu Cheese Dressing
Iceburg Lettuce, Vine Ripened Tomato and Chopped Bacon
Cole Slaw
Green and Red Cabbage, Carrots, Cole Slaw Dressing
Potato Salad
Red Bliss Potato, Bell Pepper, Chopped Egg, Dijon Mustard and Mayonnaise

Sweet Shrimp Boil featuring Andouille Sausage

Lobster Tails with Lemon Oil
Clams Casino, Applewood Bacon and Bell Pepper
New York Strip Steak with Shallots and fresh Thyme
Corn on the Cob with Cilantro Butter
Potato Au Gratin

Innisbrook Bakery Cheddar Biscuits

Boston Cream Pie
Baked Apple Cranberry Tart
Chocolate Raspberry Cheesecake

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$90.00 per person

Plated Dinner Suggestions

Berkshire

Hearts of Crisp Chilled Romaine Lettuce
Shaved Parmesan, Crisp Pancetta, Focaccia Crostini and Roasted Tomato
Pesto Vinaigrette

Parmesan Crusted Organic Chicken
Garlic Whipped Potato, Wilted Spinach and Roasted Portobello
Tomato Confit and Cabernet Demi

Tiramisu
Kahlua Soaked Ladyfingers and Mascarpone Crème

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$49.00 per person

Byrnwyck

Pear and Endive
Watercress, Endive, Asian Pear, Spiced Walnut and Maytag Bleu Cheese
Champagne Vinaigrette

Nori Wrapped Tuna
Charred Baby Bok Choy and Shiitake-Scallion Rice Cake
Wasabi Plum Sauce

Cinnamon Apple Stack
Golden Raisins and Crispy Phyllo

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$54.00 per person

Plated Dinner Suggestions

Belfast

Truffle Potato Leek
Yukon Gold Potato and Wild Leeks

BBQ Beef Short Rib
Potato-Onion Tart and Roasted Corn Succotash
Barolo Wine BBQ Sauce

Strawberry Shortcake
Vanilla Sponge cake and Strawberry Gelée

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$57.00 per person

Baltusrol

Lobster Corn Chowder
Maine Lobster and Sweet Corn Kernels

Salt and Pepper Crusted Sirloin
Pommes Dauphinoise and Spinach-Leek Fondue
Peppercorn Sauce

Chocolate Bread Pudding
Caramelized Banana and Hazelnut

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$60.00 per person

A La Carte Plated Dinner Suggestions

Soups

Wild Mushroom Bisque
Forestiere Mushrooms and Thyme
\$8.00

Truffle Potato Leek
Yukon Gold Potato and Wild Leeks with a touch of Cream
\$7.00

Golden Gazpacho
Vine Ripened Yellow Tomato and Garden Vegetables
\$7.00

Lobster Corn Chowder
Maine Lobster and Sweet Corn Kernels
\$8.00

A La Carte Plated Dinner Suggestions

Salads

Beet and Arugula

Baby Beets, Wild Arugula, Chevre Goat Cheese and Candied Pecans

Aged Balsamic Vinaigrette

\$10.00

Romaine Hearts

Shaved Parmesan, Crispy Pancetta, Focaccia Crostini and Roasted Tomato

Pesto Vinaigrette

\$9.00

Tomato and Mozzarella

Baby Heirloom Tomatoes, Mozzarella Bocconcini and Parmesan Crisp

Basil Oil and Rosemary Balsamic

\$9.00

Pear and Endive

Watercress, Endive, Asian Pear, Spiced Walnut and Maytag Bleu Cheese

Champagne Vinaigrette

\$10.00

A La Carte Plated Dinner Suggestions

Seafood

Porcini Dusted Sea Scallops

Truffle Cauliflower Puree, Crispy Pancetta, Salsify and White Grape

Orange Blossom Honey

\$32.00

Olive Oil Poached Halibut

Fingerling Potatoes, Caramelized Fennel, Braised Leek and Baby Eggplant

Roasted Tomato Fondue

\$36.00

Cedar Roasted Salmon

Celery Root Puree and Petit Green Lentils

Tarragon Mustard

\$32.00

Nori Wrapped Tuna

Charred Baby Bok Choy and Shiitake-Scallion Rice Cake

Wasabi Plum Sauce

\$34.00

A La Carte Plated Dinner Suggestions

Pork and Poultry

Parmesan Crusted Organic Chicken

Garlic Whipped Potato, Wilted Spinach and Roasted Portobello

Tomato Confit and Cabernet Demi

\$32.00

Herb Roasted Organic Chicken

Caramelized Shallot Grits, Charred Asparagus and Glazed Baby Carrots

Mushroom Jus

\$32.00

Un-Deux-Trois Domestic Duck

Confit Lollipop, Sliced Breast and Seared Foie Gras

Braised Greens and Sweet Potato Puree

\$36.00

Stuffed Pork Chop

Gala Apple and Vidalia Onion Stuffing, Red Cabbage and Corn Pudding

Apple Cider Jus

\$34.00

A La Carte Plated Dinner Suggestions

Meat

BBQ Beef Short rib

Potato-Onion Tart and Roasted Corn Succotash

Barolo BBQ Sauce

\$42.00

Cocoa Crusted Tenderloin

Wild Mushroom Compote, Dates, Fennel and Salsify Puree

Bordelaise Sauce

\$46.00

Salt and Pepper Crusted Sirloin

Pommes Dauphinoise and Spinach-Leek Fondue

Peppercorn Sauce

\$44.00

Dijon Crusted Rack of Lamb

Boursin Whipped Potato, Haricot Vert and Roasted Beets

Rosemary Demi

\$44.00

A La Carte Plated Dinner Suggestions

Duo

Salt and Pepper Crusted Sirloin and Gorgonzola Shrimp
Pommes Dauphinoise and Spinach-Leek Fondue
Peppercorn Sauce
\$56.00

Herb Roasted Chicken Breast and Crab Crusted Grouper
Roasted Fingerling Potato, Caramelized Fennel and Braised Leek
Roasted Tomato Fondue
\$54.00

Cedar Roasted Salmon and Porcini Dusted Scallops
Truffled Cauliflower, Petit Green Lentils, Salsify and White Grapes
Orange Blossom Honey
\$52.00

Butter Poached Lobster and Pepper Crusted Filet
Truffle Whipped Potato and Roasted Baby Vegetable
Lemon Oil and Pork Wine Demi
\$60.00

A La Carte Dessert Suggestions

Strawberry Shortcake
Vanilla Sponge and Strawberry Gelée

Cappuccino Cheesecake
Almond Biscotti and Chocolate Sauce

Tiramisu
Kahlua Soaked Ladyfingers and Mascarpone Crème

Chocolate Espresso Cake
Espresso Soaked Chocolate Cake and Raspberry Compote

Fresh Fruit Tart
Lemon Curd and Grand Marnier Crème

Key Lime Tart
Italian Meringue and Key Lime Zest

Sticky Date Pudding
Toffee Sauce and Cinnamon Crème

Chocolate Bread Pudding
Caramelized Banana and Roasted Hazelnut

White Chocolate Crème Brulée
Almond Katafi and Raspberry

Lemongrass Panna Cotta
Strawberry Compote and Ginger Syrup

Port Poached Pear
White Chocolate Mascarpone and Sun Dried Cherries

Cinnamon Apple Stack
Golden Raisins and Crispy Phyllo

\$8.50 each

Dessert Stations

The Innisbrook Bakery is proud to serve the following:

French Pastry

Petit Fours and Mini Pastries

Assorted Truffles

Chocolate Dipped Strawberries

\$14.00 per person

Crepes

The Chef Attendant fee is \$150.00

Caramelized Banana Foster, Orange Suzette and Cherries Jubilee

Old Meeting House Ice Cream and Vanilla Whipped Cream

Assorted Nuts

\$16.00 per person

Chocolate Fondue

Melted Milk Chocolate and White Chocolate

Dipping Fruits and Cakes

Assorted Candies

\$16.00 per person

Louisiana Zeppoli's

Cinnamon Sugar and Powdered Sugar

Chocolate Sauce, Burnt Caramel and Wild Berry Compote

Old Meeting House Ice Cream and Vanilla Whipped Cream

\$12.00 per person

Wedding Cake Suggestions

Innisbrook Resort and Golf Club is dedicated to creating elegant custom cakes for your special day. Please consult with our Executive Chef for any special requests that you might have about designs or suggestions in regards to flavors and fillings.

Cakes

White
Yellow
Chocolate
Marble
Red Velvet
Carrot

Icings

Fondant
Vanilla Butter Cream
Chocolate Butter Cream
Chocolate Ganache
Chantilly Cream
Cream Cheese

Fillings

Fresh Berries
Berry Preserves
Lemon Curd
Caramelized Banana Mousse
Chocolate Chip Cannoli Cream
Chocolate Mousse
Vanilla Custard

Flavors

Coconut
Amaretto
Hazelnut
Dark Rum
Coffee

Wedding Brunch Suggestion

Brunch Buffet

Champagne Toast

Selection of Chilled Juices

Orange, Grapefruit, Cranberry and Tomato

Seasonal Fruits and Berries

Pineapple, Watermelon, Cantaloupe and Honeydew

Artisan Cheese Display

Field Greens

Roasted Peppers, Sun Dried Tomatoes, Artichoke Hearts,

Sweet Red Onion and Parmesan Cheese

Italian Vinaigrette

Smoked Salmon Platter with Traditional Accompaniments

Farm Fresh Scrambled Eggs

Applewood Bacon Strips and Pork Sausage Links

Cheese Blintz with Wild Berry Compote

Asiago-Scallion Potato Hash

Parmesan Crusted Chicken

With Tomato Confit and Rosemary Demi

Herb Crusted Salmon

Caramelized Fennel and Roasted Tomato

Penne Pasta Primavera

Roasted Italian Vegetables with Parmesan-Pesto Cream

Seasonal Vegetables

Innisbrook Bakery Basket and Toast Station

Fresh Assorted Muffins, Pastries and Breakfast Breads

Sweet Cream Butter, Jams and Preserves

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas

Whole and Skim Milk

\$90.00 per person

Plated Wedding Suggestions

Champagne Toast

Artisan Cheese Display

Passed Hors D'Oeuvres

(Please Select Two)

Coconut Shrimp, Mango-Cilantro Mojo

Mini Crab Cakes, Citrus Aioli

Duck Spring Roll, Plum Sauce

Tomato and Mozzarella, Focaccia Crostini

Jerk Chicken, Tomatillo Relish

Smoked Salmon Profiterole, Dill Crème

Starter

(Please Select One)

Caesar

Romaine Lettuce, Shaved Parmesan and Focaccia Croutons

Creamy Caesar Dressing

Mediterranean

Field Greens, Roasted Peppers, Artichoke Hearts, Kalamata Olives,

Red Onions, Toasted Pine Nuts and Parmesan Cheese

Balsamic Vinaigrette

Minestrone Genovese

Italian Vegetables and Roasted Tomatoes

Tomato and Fennel Bisque

Vine Ripened Tomatoes and Caramelized Fennel

Entrée

(Please Select Two)

Cedar Roasted Salmon

With a Tarragon Mustard Sauce

Parmesan Crusted Chicken

Tomato Confit and Cabernet Demi

Salt and Pepper Crusted Sirloin

Peppercorn Sauce

All Natural Stuffed Pork Chop
Gala Apple and Vidalia Onion Stuffing
Apple Cider Jus

Roasted Garlic Whipped Potatoes
Seasonal Vegetable

Innisbrook Bakery Dinner Rolls and Sweet Cream Butter

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$100.00 per person

Buffet Wedding Suggestions

Champagne Toast

Artisan Cheese Display

Passed Hors D'Oeuvres

(Please Select Two)

Coconut Shrimp, Mango-Cilantro Mojo

Mini Crab Cakes with Citrus Aioli

Duck Spring Roll, Plum Sauce

Tomato and Mozzarella on a Focaccia Crostini

Jerk Chicken, Tomatillo Relish

Smoked Salmon Profiterole with Fresh Dill Crème

Dinner Buffet

Caesar Salad

Crisp Chilled Romaine Lettuce topped with Garlic Croutons,
Parmesan Cheese and Caesar Dressing

Pasta Salad

Cheese Filled Tortellini, Artichoke Hearts, Roasted Peppers,
Parmesan Cheese and Basil Pesto

Grilled Sirloin

Wild Mushroom Compote and Rich Cabernet Demi Glace

Parmesan Crusted Chicken

Tomato Confit and Fresh Rosemary Demi

Pine Nut Crusted Salmon

Basil Pesto Cream and Aged Balsamic

Roasted Yukon Gold Potato

Seasonal Vegetables

Innisbrook Bakery Dinner Rolls and Sweet Cream Butter

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$120.00 per person

Buffet Wedding Suggestions

Champagne Toast
Seasonal Fruits and Berries
Pineapple, Watermelon, Cantaloupe and Honeydew
Artisan Cheese Display

Passed Hors D'Oeuvres (Please Select Two)

Applewood Bacon Wrapped Scallop, Orange Balsamic
Porcini Lamb Lollipop, Truffle Oil
Oyster Rockefeller, Mascarpone
Ratatouille and Phyllo, Herbed Goat Cheese
Scallop Slider with Tomato Jam and Wild Arugula
Beef Tenderloin and Black Bread, Horseradish Crème

Dinner Buffet

Field Green Salad
Roasted Peppers, Artichoke Hearts, Parmesan Cheese and Italian Vinaigrette

Caprese Salad
Vine Ripened Tomatoes, Fresh Mozzarella, Fresh Basil Oil and Aged Balsamic

Pepper Crusted Filet
Caramelized Cipollini Onion and Cognac Cream

Chicken Saltimbocca
Prosciutto de Parma and Lemon Butter Sauce

Herb Roasted Grouper
Caramelized Fennel and Roasted Tomatoes

Potato Au Gratin
Seasonal Vegetables

Innisbrook Bakery Dinner Rolls and Sweet Cream Butter

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Teas
Whole and Skim Milk

\$130.00 per person

Beverage Selections

	<u>House:</u>	<u>Deluxe:</u>	<u>Super Premium:</u>
Vodka Gin Rum Tequila Whiskey Bourbon Scotch	Smirnoff Seagram's Calypso White Rum Jose Cuervo Gold Canadian Mist Jim Beam Dewar's	Three Olives Bombay Sapphire Bacardi Gold Casa Noble Reposado Seagram's VO Jack Daniels Glenfiddich 15yr	Grey Goose Tanqueray Zaya Casa Noble Anejo Crown Royal Woodford Reserve Highland Park
Liquor Domestic Beer Imported Beer Wine Soft Drinks Bottled Water	\$6.50 per drink \$4.75 per drink \$5.25 per drink \$6.00 per drink \$3.50 per drink \$4.00 per drink	\$7.00 per drink \$4.75 per drink \$5.25 per drink \$6.00 per drink \$3.50 per drink \$4.00 per drink	\$8.00 per drink \$4.75 per drink \$5.25 per drink \$6.00 per drink \$3.50 per drink \$4.00 per drink

Host Bar

Per Person / Per Hour

	<u>One Hour</u>	<u>Two Hour</u>	<u>Each Additional Hour(s)</u>
House	\$19.00	\$27.50	\$ 8.00
Deluxe	\$22.00	\$30.00	\$ 9.00
Super Premium	\$24.00	\$33.00	\$10.00
Beer / Wine Bar	\$17.00	\$25.00	\$ 9.00

*If bar consumption does not exceed \$500.00 per bar, exclusive of tax and gratuity, a bartender fee of \$75.00 per bartender per hour will apply.

Beverage Selections

Cash Bar

House Spirits	\$7.50
Deluxe Spirits	\$8.00
Super Premium Spirits	\$9.00
Martini's	\$10.50
Cordials	\$9.00
Domestic Beer	\$5.50
Imported Beer	\$6.50
House Wine	\$7.00
Soft Drinks	\$3.75
Bottled Water	\$4.50

*A bartender fee of \$75.00 per bartender per hour will apply to all cash bars regardless of consumption.

*Cash Bar drinks are inclusive of tax and service charge.

Beverage Selections

Specialty Beverages

Martini Delight:

Blue Martini

Bacardi Limon Rum, Blue Curacao and a splash of sour

Ruby Red Martini

Three Olives Vodka and Cranberry Juice

Crème Caramel

Bacardi Dark Rum, Crème de Cocoa and Fresh Cream

Green Apple-tini

Three Olives Green Apple Vodka, Triple Sec and Sour Apple Schnapps

Classic Martini

Three Olives Vodka, Dry Vermouth with Lemon Twist

Chocolate Martini

Three Olives Vodka, Chocolate Liquor and Crème de Cacao

Cosmopolitan

Citron Vodka, Cointreau, Fresh Lime Juice and Cranberry Juice

\$10.50 each

Punches

Champagne Punch

Brandy, Triple Sec, Champagne, Frangelico, Fresh Lemon Juice, Pineapple Juice and Simple Syrup

Alcoholic Fruit Punch

Fresh tropical fruits soaked in Rum, blended with Fruit Juices and topped with Champagne.

Sangria

Fresh Lemon Juice, Lemons, Peaches, Red Wine and Club Soda

\$60.00 per gallon

Beverage Selections

A Signature Cocktail is a wonderful addition to both pass at your cocktail hour and serve at your reception. We can custom color your cocktail to match your preferred theme or color scheme.

Specialty Beverages

Colorful Champagne Cocktails:

The Blue Hawaiian

Sparkling Wine blended with Blue Curacao
Fresh Pineapple Juice

Sparkling Cosmopolitan

A refreshing blend of Sparkling Wine, Triple Sec
Cranberry Juice and Fresh Lime Juice

Tickled Pink

Sparkling Rose Wine blended with Grenadine

Citrus Green

A blend of Sparkling Wine and Melon Liqueur

Your Custom Color

Just give us a swatch of your bridal party color or color scheme
and we'll create the perfect cocktail "mixed-to-match"

All of our Champagne cocktails are made with our house selection Champagne.

\$9.50 each

Beverage Selections

After Dinner Treat

Cordial Selections:

Bailey's
Amaretto
Sambuca
Kahlua
Frangelico
BandB
Grand Marnier
Cointreau

\$8.00 each

Brandy and Cognac Selections:

Hennessey VS
Courvoisier VSOP

\$8.50 each

Specialty Coffee Station:

Café a Ioran
Grand Marnier, Coffee and Fresh Whipped Cream Amaretto

Irish coffee
Jameson Irish Whiskey, Brown Sugar, Coffee and Fresh Whipped Cream

Italian Coffee
Sambuca Romana, Coffee and Fresh Whipped Cream

Jamaican Coffee
Myer's Dark Rum, Tia Maria, Coffee and Fresh Whipped Cream

French Roast Coffee
Brandy, Kahlua, Crème de Cacao, Coffee and Fresh Whipped Cream

\$10.50 each

Wine Selections

Champagne and Sparkling Wines

Marquis de Perlade Blanc de Blancs, France	\$30.00
Korbel Brut, California	\$33.00
Chandon Brut Classic, California	\$40.00
Moet & Chandon White Star, France	\$80.00

Blush Wines

Montevina White Zinfandel	\$26.00
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Pinot Grigio / Sauvignon Blanc

Joseph Phelps Sauvignon Blanc	\$40.00
Oyster Bay Sauvignon Blanc, Marlborough, New Zealand	\$37.00
Groth Sauvignon Blanc	\$45.00
Mezzo Corona Pinot Grigio	\$27.00
Santa Margherita Pinot Grigio, Valdadige, Italy	\$60.00

Chardonnay

Trincherro, California	\$30.00
Hess Monterey	\$40.00
Jordan, Russian River Valley	\$68.00
Penfolds, Thomas Hyland, South Australia	\$38.00
Moon Mountain, Sonoma	\$51.00
Chateau St. Jean, Sonoma	\$35.00

Other Whites

Albarino, Martin Codax	\$35.00
Gerwurtztraminer Ehrhart, Alsace	\$40.00
Pierre Sparr, Riesling Reserva	\$37.00
Wolf Blass Yellow Label, Riesling	\$30.00
Bridlewood, Viognier	\$50.00

Pinot Noir / Merlot

Kendall Jackson Vintner's Reserve	\$45.00
Trincherro Merlot, California	\$35.00
Red Rock Merlot	\$32.00
J. Lohr, Cypress Merlot	\$30.00
Erath Pinot Noir, Oregon	\$40.00
Marimar Estate Pinot Noir, Torres Family Vineyards, Russian River Valley	\$68.00

Wine Selections

Cabernet Sauvignon / Shiraz

Trinchero Cabernet Sauvignon, California	\$35.00
Robert Mondavi, Napa Valley	\$55.00
Earthquake, Lodi	\$50.00
Francis Ford Coppola	\$40.00
BR Cohn, Silver Label	\$55.00
Bogle, Cabernet Sauvignon	\$32.00
Penfolds Shiraz, Thomas Hyland, South Australia	\$40.00
Wolf Blass Yellow Label Shiraz	\$30.00

Other Reds

Chateau Bonnet	\$40.00
Frescobaldi Remole, Toscano	\$37.00
Marques de Caceres, Crianza, Rioja	\$45.00
Conquista, Malbec	\$35.00
Tempranillo Raimet, Costeres des Segre	\$39.00