



Catering Menu 2018



Sheraton[®]

BAY POINT RESORT

Sheraton Bay Point Resort

Sales Office: 850.236.6033

sales@sheratonbaypoint.com

SheratonBayPoint.com



Breakfast

Continental

GOOD MORNING | \$23 PER GUEST

Seasonal Sliced Fresh Fruit and Berries with Coconut Cream

Individual Greek Yogurt in Assorted Flavors

Dry Cereal to include Raisin Bran®, Cheerios®, Kashi® and Honey-Nut® with Whole, Skim, 2% and Almond Milk

Assorted Breakfast Breads and Pastries

Whipped Butter, Wildflower Honey and Rustic Berry Jams

SUNRISE | \$26 PER GUEST

Seasonal Sliced Fresh Fruit and Berries with Coconut Cream

Individual Greek Yogurt in Assorted Flavors

Dry Cereal to include Raisin Bran®, Cheerios®, Kashi® and Honey-Nut® with Whole, Skim, 2% and Almond Milk

Assorted Breakfast Breads and Pastries

Steel-cut Oatmeal with toppings to include Ocean Salt, Brown Sugar, and Raisins

House Made Granola with Walnut, Cashew, Pepita, Coconut, Cranberry and Wildflower Honey

Fresh Bagels and Cream Cheese

Smoked Salmon garnished with Cucumber and Oven Roasted Tomato

Whipped Butter, Wildflower Honey and Rustic Berry Jams

BEVERAGE PACKAGES

HALF DAY (4 HOURS) | \$8 PER GUEST

Starbucks® Coffee and Tazo® Tea, Still & Sparkling Water, Assorted Pepsi® Products

ALL DAY (8 HOURS) | \$16 PER GUEST

Starbucks® Coffee and Tazo® Tea, Still & Sparkling Water, Assorted Pepsi® Products

Continental Breakfasts include Florida juices, Freshly Brewed Starbucks Coffee and Assorted Hot Teas. A 24% service charge and 7% sales tax will be applied to all food and beverage pricing. Prices are based on 1 ½ hours of service.

Breakfast

Buffet

COUNTRY FLAIR | \$30 PER GUEST

Seasonal Sliced Fresh Fruit and Berries with Coconut Cream

Individual Greek Yogurt in Assorted Flavors

Dry Cereal to include Raisin Bran®, Cheerios®, Kashi® and Honey-Nut® with Whole, Skim, 2% and Almond Milk

Assorted Breakfast Breads and Pastries

House Made Granola with Walnut, Cashew, Pepita, Coconut, Cranberry and Wildflower Honey

Buttermilk and Banana Bread Pancakes with Maple Syrup

Mini Vegetable Strata

Hardwood Smoked Bacon

Country Breakfast Sausage

Whipped Butter, Wildflower Honey and Rustic Berry Jams

WAY DOWN SOUTH | \$36 PER GUEST

Seasonal Sliced Fresh Fruit and Berries with Coconut Cream

Individual Greek Yogurt in Assorted Flavors

Dry Cereal to include Raisin Bran®, Cheerios®, Kashi® and Honey-Nut® with Whole, Skim, 2% and Almond Milk

Assorted Breakfast Breads and Pastries

House Made Granola with Walnut, Cashew, Pepita, Coconut, Cranberry and Wildflower Honey

Cage Free Scrambled Eggs

Hardwood Smoked Bacon

Plantation Potatoes – Red Potatoes, Scallion, Vidalia Onion and Plantation Spice

Chicken and Waffles with Florida Honey

Biscuits with Sawmill Sausage Gravy


Whipped Butter, Wildflower Honey and Rustic Berry Jams



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MINIMUM ORDER of 25 Guests or a Small Group fee of \$200 will apply. Breakfast Buffets include Florida juices, Freshly Brewed Starbucks Coffee and Assorted Hot Teas. A 24% service charge and 7% sales tax will be applied to all food and beverage pricing. Prices are based on 1 ½ hours of service.



Breakfast

Add-On

BREAKFAST MEAT

BREAKFAST MEAT | \$7 PER GUEST

Hardwood Smoked Bacon, Country Ham or All-natural Sausage Link

ALTERNATIVE BREAKFAST MEATS | \$8 PER GUEST

Turkey Bacon, Chicken and Apple Sausage or Vegetable Breakfast Sausage

BREAKFAST SIDE

SEASONAL SLICED FRESH FRUIT AND BERRIES | \$9 PER GUEST

Cantaloupe, Honeydew, Watermelon, Pineapple and Assorted Berries

PLANTATION POTATO | \$5 PER GUEST

Red Potato, Scallion, Vidalia Onion and Plantation Spice

DRY CEREALS | \$4 EACH

Raisin Bran®, Cheerios®, Kashi® and Honey-Nut®

GREEK YOGURT | \$4 EACH

Plain, Honey, Blueberry and Strawberry

PRICED PER DOZEN

WHOLE FRESH FRUIT | \$36 PER DOZEN

Granny Smith Apple, Red Delicious Apple, Banana, Orange, Pear

BREAKFAST CROISSANT SANDWICH | \$65 PER DOZEN

Farm Fresh Egg, Brie and Country Ham

BREAKFAST MUFFIN SANDWICH | \$65 PER DOZEN

English Muffin, Egg, Cheddar and Hardwood Smoked Bacon

FRESHLY BAKED MUFFINS | \$48 PER DOZEN

Banana, Blueberry, Florida Orange, Carrot-Apple, Bran

GLUTEN FREE MUFFINS | \$52 PER DOZEN

Assorted Flavors

BREAKFAST PASTRY | \$48 PER DOZEN

All Butter Croissant, Assorted Danish

BAGELS WITH CREAM CHEESE | \$48 PER DOZEN

Plain, Everything, Blueberry

All Breakfast Breads include Whipped Butter, Wildflower Honey and Rustic Berry Jams. A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

STONEMILL GRITS | \$11 PER GUEST

Veggie – Corn, Spinach, Mushroom, Bell Pepper, Onion, Tomato and Asparagus

Cheesy – Cheddar, Parmesan and Goat Cheese

Savory – Hardwood Smoked Bacon, Country Ham and Breakfast Sausage

Salty – Black Sea Salt, Himalayan Red Salt and Ocean Salt

Peppermill – Black Pepper, White Pepper and Pink Pepper

Seasonings – Chive, Basil and Cajun Spice

HAND SLICED HARDWOOD SMOKED SALMON | \$15 PER GUEST

Cream Cheese to include Plain, Herb and Sun-dried Tomato

Tomato, Caper, Red Onion, Arugula, Spinach and Lolla Rossa

Assorted Fresh Bagels

FARM FRESH EGG OMELET* | \$18 PER GUEST

Garden – Spinach, Bell Pepper, Mushroom, Onion, Tomato, Asparagus and Black Olive

Pepper – Jalapeño, Habanero and Serrano

Cheese – Cheddar, Mozzarella and Feta

Filler – Sausage, Country Ham, Hardwood Smoked Bacon and Gulf Shrimp

Finish – Charred Tomato Salsa, Basil Pesto, Hollandaise and House Buffalo Sauce

REAL FRUIT SMOOTHIE* | \$15 PER GUEST (50 GUEST MAXIMUM)

Fruit – Pineapple, Mango, Banana, Apple, Pear and Peach

Berry – Strawberry, Raspberry and Blueberry

Juice – Apple, Cranberry, Watermelon, Blueberry, Lime and Lemon

Whey Protein – Vanilla, Chocolate and Strawberry

Enhancement – Ginger-Mint Green Tea

Milk – Whole, 2%, Skim, Almond

Yogurt – Greek and Vanilla

Nectar and Puree – Peach, Pear and Passion Fruit

More Protein – Oats and Peanut Butter

Supplement – Chia, Maca, Flax, Spirulina and Acai



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Breakfast

A La Carte

REFRESHMENT CENTER

COFFEE | \$65 PER GALLON

Freshly Brewed Starbucks® Coffee (Regular And Decaf)

ASSORTED HOT TAZO TEA | \$65 PER GALLON

Earl Grey, English Breakfast, Blueberry Merlot and Jasmine Green

FRESH SQUEEZED LEMONADE OR TROPICAL FRUIT PUNCH | \$55 PER GALLON

ICED TAZO TEA | \$55 PER GALLON

Regular and Green

PEPSI SOFT DRINKS | \$3 EACH

Pepsi®, Diet Pepsi® and Mist Twist Lemon Lime®

GATORADE | \$5 EACH

Grape, Fruit Punch, Orange and Lemon-lime

RED BULL | \$6 EACH

Regular and Sugar Free Energy drink

NAKED JUICES | \$6 EACH

Orange, Tangerine, Apple and Lemonade

VOSS WATER | \$6 EACH

Still or Sparkling

SNACKS TO ORDER (MINIMUM ORDER OF (1) DOZEN)

WARM PRETZELS | \$60 PER DOZEN

Whole Spiced and Wildflower Honey Mustard

ZAPP'S POTATO CHIPS | \$40 PER DOZEN

BAG PRETZELS | \$40 PER DOZEN

FRESH BUTTERED POPPED POPCORN | \$4 PER PERSON

CANDY BAR | \$48 PER DOZEN

Butterfinger®, Kit Kat®, Milky Way®, M&M'S® and Twix®

GRANOLA BAR | \$48 PER DOZEN

Honey-Oat, Almond-flax and Seven-grain

COOKIE | \$48 PER DOZEN

Chocolate Chunk, Oatmeal-Raisin and Peanut Butter

DESSERT BAR | \$48 PER DOZEN

Brownie, Puffed Rice Treat, Raspberry Linzer and Florida Lemon

MACAROONS | \$60 PER DOZEN

Pistachio, Chocolate, Salted Caramel, Raspberry, and Almond

ICE CREAM BAR | \$60 PER DOZEN

Vanilla Milk Chocolate, Snickers® and Ice Cream Cookie Sandwiches

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

Breaks

DONUT HOLE | \$15 PER GUEST

Assorted Donuts to include Plain, Cinnamon, Glazed, Powdered and Sugar
Donut Dips – Coffee Cream, Butterscotch Pudding, Milk Chocolate
Raspberry and Strawberry Jam
Milk Shooters

THE COOKIE JAR | \$15 PER GUEST

Chocolate Chunk, Oatmeal-Raisin, Peanut Butter and Sugar Cookies
Almond and Chocolate-Hazelnut Biscotti
Raspberry Linzer Bar, Key Lime Bar and Puffed Rice Treat

FIREPIT BREAK / S'MORES | \$16 PER GUEST (OUTDOORS ONLY)

Graham Crackers®, Marshmallows and Hershey's® Chocolate Bars
Chocolate Chip Cookies, Caramel Candies, Sliced Bananas and Strawberries
Add a Beach Fire Pit for \$500 *based on availability*

THE MOVIE STAND | \$18 PER GUEST

Freshly Popped Popcorn with Assorted Seasonings to include White Cheddar, Bacon,
Jalapeño, BBQ and Ranch
Assorted Candy to include Butterfinger®, Kit Kat®, Milky Way®, M&M'S®, Twix®, Runts®,
Super Sours®, Smarties® and Skittles®
Gummies, Orange Slice and Hot Cinnamon Bear
Tootsie Rolls®, Crunch®, Peppermint Patty® and Reese's®
Bit-o-Honey® and Vanilla Caramels
Add Mini Hot Dogs and Nachos with Queso at \$4 Per Person

ENERGIZE ME | \$24 PER GUEST

Assorted Smoothie Shots – Strawberry Banana, Passion Fruit, and Mixed Berry
Hummus Cup with Carrot and Celery Sticks
Vegetable Crisps and Straws
Build your Snack Bag:
Peanut, Pistachio, Walnut, Almond, Macadamia Nut, Cashew and Pecan
Dried Strawberry, Blueberry, Pineapple, Apple, Apricot and Yogurt Covered Raisins
M&M'S®, Sesame Stick and Crystallized Ginger

Breaks include Freshly Brewed Starbucks® Coffee, Tazo® Teas and Pepsi® Soft Drinks. A 24% service charge and 7% sales tax will be applied to all food and beverage pricing. Prices are based on 1 hour of service.



Sheraton®

BAY POINT RESORT



Lunch

Plated

SELECT ONE STARTER | ONE MAIN | ONE FINISH

STARTERS (Select One)

Homemade Gumbo

Roasted Tomato Soup with Grilled Cheese Crouton

Farm Vegetable Salad with Mixed Greens, Cucumber, Tomato, Red Onion, Sunflower Seeds and Vinaigrette

Caesar Salad with Romaine, Crisp Ham, Parmesan Cheese, Croutons and Florida Lemon Caesar

Cucumber Wrap Salad with Baby Gem, Red Onion, Dill and Ocean Salt Vinaigrette

Spinach Salad with Hearts of Palm, Orange, Radish and Sesame Vinaigrette

MAIN (Select One)

BLACK-EYED PEA CAKE | \$34 PER GUEST (Vegetarian)

Shiitake Mushroom, Carrot and Garlic Aioli

LEMON PAPPARDELLE PASTA | \$34 PER GUEST (Vegetarian)

Crispy Chickpea and Spring Pea Succotash

NICOISE SALAD | \$34 PER GUEST

Tuna, Potato, Green Bean, Egg, Red Onion and Olive Vinaigrette

BLACK AND BLEU SALAD | \$38 PER GUEST

Sirloin Steak, Arugula, Red Onion, Asher Bleu and Fire Roasted Tomato

SEARED BREAST OF CHICKEN | \$34 PER GUEST

Yellow Tomato, White Bean and Lemon

BRICK CHICKEN | \$34 PER GUEST

Corn, Brussels, Mustard and Honey

ROASTED MAHI | \$38 PER GUEST

Quinoa, Corn and Basil

SEARED ATLANTIC FLOUNDER | \$40 PER GUEST

Fennel, Golden Beet and Raisin Pesto

SWEET FINISH (Select One)

Vegan Banana Cake with Banana Brulée and Chocolate

Carrot Cake, Cream Cheese Icing and Carrot Crisp

Peach Crisp Spice Cake with Oat Crumble and Salted Caramel

Chocolate Mousse, Raspberry and Hazelnut

Lunch includes Freshly Baked Rolls and Butter, Starbucks® Coffee and Iced Tea. A 24% service charge and 7% sales tax will be applied to all food and beverage pricing. Prices are based on 1 hour of service. If multiple options are requested, the higher priced option prevails for all guests.

Lunch

Buffet

DELICATESSEN | \$36 PER GUEST

Chicken Vegetable Soup

Fruit Salad to include Grape, Melon, Strawberry, Pineapple and Blueberry

Farfalle Pasta Salad with Blistered Tomato, Cannellini Bean, Olive, Pine Nut and Pesto

Sliced Meats – Roast Round of Beef, Smoked Turkey, Newsom's Country Ham and Genoa Salami

Sliced Cheese – Cheddar, Swiss, and Provolone

Artisan Breads to include Sourdough, Nine-Grain, Rye, Brioche, and Everything Bagels

Leaf Lettuce, Heirloom Tomato, Red Onion and House Pickles

Black-Pepper Chips with French Onion Dip

Oatmeal Raisin, Chocolate Chunk and Peanut Butter Cookies

SOUP, SALAD AND BAKED POTATO BUFFET | \$38 PER GUEST

Select One Soup

Roasted Tomato-Gouda Bisque

Chicken Noodle

Select Two Salads

Baby Organic Greens with Slivered Mangos, Cucumbers, Grape Tomatoes, Corn, Black Beans, Carrot Curls, Buttermilk Ranch

Traditional Caesar Salad with Crisp Romaine Lettuce, Multigrain Croutons, Roasted Roma Tomatoes, Shaved Asiago Cheese, Classic Caesar Dressing

Baby Red Oak, Mache, Frisée, and Red Endive, Strawberries, Crumbled Goat Cheese, Plum Tomato Wedge, Sweet Balsamic Vinaigrette

Protein

Grilled Sliced Chicken and Sliced Tri-tip

Add Blackened Shrimp For \$2.00 Per Person

Baked Potatoes

Idaho Potato - Bacon Bits, Scallions, Broccoli, Sour Cream, Sautéed Shitake Mushrooms, Shredded Cheeses

Sweet Potatoes - Cinnamon Butter, Salted Butter, Brown Sugar, Marshmallows

Dessert

Vanilla Panna Cotta with Mixed Berries and Pistachio Cookie



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Lunch

Buffet

AMERICAN GRILL | \$35 PER GUEST

Seedless Watermelon

Coleslaw with Granny Smith Apple, Bell Pepper and Poppy Seed Dressing

Macaroni Salad with Celery, Onion, Chive, Mayo and Sweet Pea

Cola Baked Seven Bean Casserole

Corn on the Cob, Scallions and Butter

Sirloin Burger (Black Bean Burger available upon Request)

All Beef Hot Dogs and Link Sausages

Grilled Chicken Breast

Toppings to include Cheddar, Swiss, Provolone, Lettuce, Tomato, Onion, House Pickles and Smoked Bacon

House Bistro Steak Sauce, House Hot Sauce, Ketchup, Pepper Mustard, Mayonnaise

Apple Pie and Key Lime Pie

MEXICANA | \$42 PER PERSON

Tortilla Soup

Fiesta Mixed Salad with Tortilla Strips, Queso Fresco, Cucumbers, Black Olives, Chipotle Ranch Dressing

Citrus Caprese and Avocado Top with Jicama Slaw

Black Bean Salad with Roasted Corn, Cilantro, Tomato, Cumin, Red Onion, Serrano Chilies and Green Onion

Chicken, Beef and Shrimp Fajitas

Green Chile Pork Tamales

Jalapeno Ranchero Beans and Spanish Rice

Grilled Peppers and Onions

Toppings Include: Shredded Cheese, Tomato, Guacamole, Salsa and Sour Cream

Warm Flour Tortillas

Cinnamon Churros with Chocolate and Carmel Dipping Sauce

Pineapple Upside-Down Cake with Caramelized Pineapple and Maraschino Cherry

VIEUX CARRE | \$46 PER PERSON

Chicken and Sausage Gumbo

Vegetable Salad with Mixed Greens, Cucumber, Tomato, Red Onion, Sunflower Seeds and

Buttermilk Vinaigrette

Seafood Stuffed Grilled Mirlitons

Popcorn Shrimp with Spicy Mayonnaise

Roasted Pork Loin with Dirty Rice

Miniature Crawfish Salad Po' boys

Cajun Pasta-Laya

Pecan Pie with Whipped Cream

Bread Pudding served with Bourbon Sauce



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SANDWICHES | \$28 PER GUEST

Includes Packaged Condiments, House Kettle Chips, Soda or Bottled Water

MAIN (Select Two)

Roast Beef with Arugula and Pickled Onion on a Baguette

Root Beer Glazed Ham with Swiss Cheese and Arugula on a Kaiser Roll

Roasted Turkey Breast with Gruyere and Hardwood Smoked Bacon on Whole Wheat

Tuna Salad Croissant with Lettuce and Tomato

Grilled Veggie with Goat Cheese and Basil Oil On Herb Focaccia

Cold Fried Chicken on a Biscuit

SIDE SALAD (Select One)

Watermelon

Pasta Salad

Red Potato Salad

Quinoa

COOKIE (Select One)

Chocolate Chunk

Peanut Butter

Shortbread

Macadamia Nut



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BAY POINT RESORT

MINIMUM of 10 Guests or a Small Group Fee of \$200 will apply. A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

Hors d'oeuvres

PICK 5 BUTLER PASSED AT \$18 PER GUEST/PER HOUR or SELECT PER PIECE AT PRICES NOTED BELOW
Minimum Order of 50 Pieces

Cold Canapès

OLIVE AND GOAT CHEESE \$3
Herb Toast, Olive Relish and Pinot Noir Raisin
BLUE CRAB SALAD ON PLANTAIN CRISP \$4
Blue Crab, Basil, Lemon, Apple and Chive
DEVILED EGG \$3
Bacon, Radish and Parsley
MICRO POKE TACO \$5
Fresh Ahi Tuna Poke and Micro Cilantro

AHI TUNA \$5
Burnt Onion, Florida Orange and Basil
TOMATO BASIL SKEWERS \$3
with Balsamic Glaze
CROSTINI \$4
Grilled Tenderloin, Brie, Caramelized Onion
CRAB AND AVOCADO SALAD CONE \$5

Hot Hors D'oeuvres

CHICKEN POTSTICKERS \$3
Chicken, Cabbage, Carrot, Green Onion and
Sesame Soy Sauce
SMOKED CHICKEN TART \$3
Apple, Red Onion, BBQ And Cilantro
KOREAN SHORT RIB \$4
Fried Noodles, Sweet Soy Reduction
LOBSTER BISQUE \$4
Caviar, Crème Fraiche
PIMENTO CHEESE HUSHPUPPIES \$3
Pickled Mustard Seed and Sunflower Sprout
WILD MUSHROOM AND CHEESE TART \$3
Asiago, Roast Mushroom and Brandy
TOMATO SOUP \$3
Miniature Grilled Cheese
BACON WRAPPED SCALLOPS \$5
MINATURE BEEF WELLINGTON \$5

MINI CHEESEBURGER SLIDERS \$6
Vermont Cheddar, House Steak Sauce
VIETNAMESE SPRING ROLL \$4
Spicy Mustard Sauce (Vegan)
MINI CHICKEN MARSALA POT PIE \$4
CRAB CAKE \$6
Remoulade Sauce
COCONUT SHRIMP \$5
Sambal Mayo
DUCK SLIDER \$6
Butter-Fried Brioche, Oven Easy Quail Egg
ARGENTINE BEEF SKEWER \$5
Chimichurri Sauce
ROASTED SHRIMP \$5
Sweet Chili Sauce
SPANAKOPITA \$3
Spinach, Cheese, Savory Seasoning wrapped
in Crispy Phyllo Pastry

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Reception

Display

VEGETABLE PATCH | \$12 PER GUEST

Carrot, Celery, Broccoli, Cauliflower, Cucumber, Radish
Bell Pepper, Zucchini and Yellow Squash
Hummus and Garden Ranch, Boiled Peanuts

BRUSCHETTA STATION | \$12 PER GUEST

Herb Crostini, Garlic Croustades, Brioche Toast Points
Roma Tomato, Olive Oil, and Basil
White Bean Puree with Truffle Oil and Parmesan
Three Olive Tapenade
Asparagus and Sardines with Lemon, Parsley, and Sea Salt

NACHO STATION | \$12 PER GUEST

Shredded Chicken and Ground Beef
Jalapenos, Chopped Black Olives, Hand Ground Guacamole, Sour Cream, Melted Cheddar Cheese
Salsas - Corn and Black Bean, Roasted Tomatillo, Yellow Tomato Avocado, Tomato-Serrano
White and Blue Corn Tortilla Chips
Add Spicy Shrimp Ceviche "Shooters" at \$4 Per Person

TROPICAL FRUIT STAND | \$14 PER GUEST

Sliced Fresh Fruit Display to include Cantaloupe, Honeydew, Watermelon, Pineapple, Orange, Grape,
Strawberry, Raspberry and Blueberry
Brown Sugar Crema and Coconut Cream

CHEESE DISPLAY | \$16 PER GUEST

Green Hill, Natural Rind Cheddar, Fresh Goat Cheese, Loblolly, Asher Bleu
Garnished with Apple and Fig Compote, Blueberry Jam, Dried Fruit, and Pecans
Crisp Flatbread Cracker and Grilled Baguette
Add Fruit – Pear, Apple, Grape and Berries at \$5 Per Person



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Prices are based on 1 hour of service. Reception Displays are Add-Ons to an existing Buffet. A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

Reception

Display

MEDITERRANEAN STATION | \$15 PER GUEST

Flatbreads, Lavish and Artisan Loaves

Grilled Vegetables

Baba Ganoush and Hummus

Olive Bar and Lentil Mint Salad

Roasted Stuffed Peppers filled with Pine Nuts and Spices

Classic Greek Salad with Tomato, Cucumber, Bell Pepper, Onions, Oregano, Olives and Feta

Add International Cheeses and Cured Meats at \$7 Per Person

SLIDERS | \$27 PER GUEST

Fried Green Tomato Slider, Hot Sauce Aioli

Crab Cake Slider with Buttermilk Aioli, House Sweet Pickle and Radish

Beef Slider with Grilled Green Onion Mayo and Black Pepper Tomato

Hand Cut Chips with Thyme, Salt and Pepper

SUSHI AND SASHIMI | \$29 PER GUEST

(Based on Six Pieces Per Person)

California Rolls, Salmon Rolls, Vegetable Rolls, Spicy Tuna Rolls

Assorted Nigiri and Sashimi

Soy, Pickled Ginger, Wasabi

ICED SEAFOOD | \$37 PER GUEST

Split King Crab Legs, Local Oysters, Gulf Shrimp Cocktail, Grilled and Chilled Sapelo Island Clams

Poached Mussels with *Garlic*, White Wine and Tarragon

Cocktail Sauce, Remoulade, Mignonette and Lemon



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CARVING STATIONS (*Attendant Required)

COCHON DE LAIT | \$1200 SERVES 125 GUESTS

Mustard BBQ, Hickory BBQ, Jalapeno Slaw and Rolls

SHAVED PIT HAM | \$750 SERVES 75 GUESTS

Grain Mustard, Bourbon Aioli and Crispy Grits

SAGE ROASTED BREAST OF TURKEY | \$180 SERVES 15 GUESTS

Cranberry Aioli and Petit Multigrain Rolls

WHITE MARBLE FARMS PORK LOIN | \$325 SERVES 25 GUESTS

Pickled Green Tomato, Blackberry Jam And Rolls

ROAST PRIME RIB OF BEEF | \$550 SERVES 30 GUESTS

Garlic Jus, Horseradish Sauce and Micro Rolls

SEARED BEEF TENDERLOIN | \$400 SERVES 15 GUESTS

Au Jus, Chive Aioli and Rosemary Loaf

DESSERT STATIONS

CHOCOLATIER | \$22 PER GUEST

Assorted Chocolate Cookies to include Double Chocolate Fudge and Chocolate Chunk

Assorted Chocolate Brownies

Chocolate Truffles - Orange and Caramel

Chocolate Covered Cherries

Malted Milkshakes, Vanilla and Chocolate

BABY CAKE CUPCAKES | \$23 PER GUEST

Apple Pie with *Spice Cake, Apple Jam, Brown Sugar Butter Cream and Oat Streusel*

Peanut Butter Cup with *Chocolate Cake, Peanut Butter Mousse, Buttercream, Peanut and Chocolate*

The Florida Orange – *Orange Cake, Orange Jam, Champagne Buttercream and Orange Boba*

Carrot Cake with *Apple, Carrot, Cream Cheese and Walnut*

DEEP-DISH CHEESECAKE | \$24 PER GUEST

Assorted New York and Chocolate Cheesecakes with sauces to include Raspberry, Blueberry, Blackberry, Peach, and Apple

Whole Fresh Berries – Strawberry, Raspberry and Blueberry

Vanilla, Hazelnut, and Cinnamon Creams

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Sheraton®

BAY POINT RESORT



Dinner

Plated

SELECT ONE STARTER | ONE ENTREE | ONE DESSERT

SOUP/SALAD (Select One)

Mushroom Soup, Chanterelle Mushroom Sage

Provençal Seafood Soup with Baked Gruyere Croustade

White Bean Soup with Rosemary, Pesto and Italian Sausage

Arugula Salad with Pancetta, Egg, Truffle Vinaigrette

Steakhouse Wedge with Tomatoes and Crumbled Bleu Cheese Dressing

Hearts of Romaine Caesar with Focaccia Crostini, Tomato Compote, Shaved Locatelli Cheese

Farm Vegetable Salad with Mixed Green, Cucumber, Tomato, Red Onion, Seeds and Buttermilk Ranch

Fresh Heart Of Palm with Goat Cheese, Coral Lettuce and Florida Orange Vinaigrette

Lobster Bisque Add \$6 Per Person

DESSERT (Select One)

Chocolate Lava Cake with a Molten Ganache Center, Caramel Crème Anglaise

Krispy Kreme Bread Pudding with Flavored Crème Anglaise

Sun Kissed Duet - Tropical Passion Fruit Symphony Cake with Blood Orange Sorbet

Vanilla Panna Cotta with Pineapple and Pistachio Cookie

Peach Crisp Spice Cake, Oat Crumble and Salt Caramel

Chocolate Mousse with Raspberry and Hazelnut

Dark Chocolate Tart - Ganache, Sea Salt Caramel and Raspberry

Dinner Includes Freshly Baked Rolls and Butter, Starbucks® Coffee and Assorted Hot Teas. A 24% service charge and 7% sales tax will be applied to all food and beverage pricing. Prices are based on 1 ½ hours of service. If multiple options are requested, the higher priced option prevails for all guests.

Dinner

Plated

ENTREES

SPINACH & ROASTED GARLIC RAVIOLI | \$48 PER PERSON (Vegetarian)
Pecorino, Red Sauce and Fried Artichoke

SMOKED CHICKEN CARBONARA | \$48 PER PERSON
Pappardelle, Pancetta, Sweet Pea and Garlic Cream

CORIANDER DUSTED CHICKEN AND POTATO-GOAT CHEESE GRATIN | \$48 PER PERSON
Chanterelle Mushrooms, Fava Beans and Spring Onions

MISO GLAZED SALMON | \$52 PER PERSON
Basmati Fried Rice, Pan Seared Garlic Pea Shoots

SNAPPER WITH HEN OF THE WOODS MUSHROOMS | \$56 PER PERSON
Cauliflower-Truffle Puree, Heirloom Carrots

FENNEL CRUSTED GROUPER WITH TOMATO VINAIGRETTE | \$58 PER PERSON
Parsnip Mash, Baby Carrots

STEAK FRITES | \$58 PER PERSON
Bistro Steak, Béarnaise, Frites, Caramelized Brussel Sprouts

NEW YORK STRIP STEAK | \$62 PER PERSON
Lobster Macaroni and Cheese, Butter Beans with Roasted Tomato and Tarragon

FILET MIGNON | \$68 PER PERSON
Potato, Leek, Shiitake Flan and Dripping Demi Glaze

FILET MIGNON & COLDWATER LOBSTER | \$90 PER PERSON
Garlic Mash Potato, Trumpet Mushroom

BRAISED SHORT RIB & SALMON | \$75 PER PERSON
Sweet Potato and Pickled Green Tomato

GOLDEN MAHI & CHICKEN | \$72 PER PERSON
Carrot, Bok Choy and Tomato

ADD ONS

FERNANDINA SHRIMP COCKTAIL | ADDITIONAL \$8 PER PERSON
Cocktail Sauce and Lemon

PIMENTO CHEESE HUSHPUPPIES | ADDITIONAL \$8 PER PERSON
Pickled Mustard Seed and Sunflower Sprout

BLUE CRAB CAKE | \$8 PER PERSON
Sweet Pickle, Radish, Pea Tendril and Buttermilk Vinaigrette

Dinner Includes Freshly Baked Rolls and Butter, Starbucks® Coffee and Assorted Hot Teas. A 24% service charge and 7% sales tax will be applied to all food and beverage pricing. Prices are based on 1 ½ hours of service. If multiple options are requested, the higher priced option prevails for all guests.



Sheraton®

BAY POINT RESORT

Dinner

Buffet

SOUTHERN | \$52 PER GUEST

BLT Salad
Buttermilk Fried Chicken
Braised Boneless Beef Short Ribs
Fried Crumb Macaroni and Cheese
Creamed Spinach
Artisan Stone Ground Grits
Cornbread
Strawberry Shortcake

AMERICANA | \$54 PER GUEST

Iceberg Wedge Salad with *Ranch Dressing*
Grilled Chicken with *Rosemary and Garlic*
Carved Roast Sirloin
Fried Crumb Macaroni and Cheese
Sage and Mushroom Stuffing
String Bean Casserole
Buttermilk Biscuits
Apple Cobbler

ITALIAN | \$56 PER GUEST

Arugula Salad with Pancetta, Egg and Truffle Vinaigrette
Fennel Crusted Snapper with Tomato Vinaigrette
Chicken Francese with Lemon and Capers
Penne Pasta with Tomatoes, Basil and Garlic
Fire Roasted Peppers with Fresh Mozzarella and Marinated Olives
Tuscan Style Potatoes
Assorted Breads and Focaccia
Classic Tiramisu
Cheesecake with Strawberries

Dinner Buffets Includes Freshly Baked Rolls and Butter, Starbucks® Coffee and Assorted Hot Teas. A 24% service charge and 7% sales tax will be applied to all food and beverage pricing. Prices are based on 1 ½ hours of service.



Sheraton®

BAY POINT RESORT

Dinner

Buffet

BONZI | \$64 PER GUEST

Sushi rolls to include spicy tuna, shrimp tempura and California

Asian Salad with Napa Cabbage, Shredded Carrot, Cucumber, Green Onion and Sesame Vinaigrette

Steamed Pot Stickers with Chicken, Cabbage, Carrot, Green Onion and Sesame

Ramen Noodle Bowl – Bone Broth, Pork, Shitake, Scallion and Kimchi

Vietnamese Flank Steak with Baby Bok Choy and Shitake Mushrooms

Chinese Five Spice Honey Roasted Pork

Stir Fried Jasmine Rice and Crunchy Vegetables

Pad Thai with Hunan Eggplant

Chinese Five Spice Chocolate Tarts

Almond and Green Tea Cookies

MI COCINA | \$66 PER GUEST

Tomato Salad with Avocado, Yucca, Cumin and Lime

Charred Corn and Black Bean Salad with Baby Green and Cactus Pear Vinaigrette

Fajita (Choice Of Skirt Steak or Chicken) with Peppers, Onions and Flour Tortillas

Pork Pozole with Hominy, Guajillo, Cabbage, Radish and Oregano

Black Bean Enchilada with Salsa Verde and Queso Fresco

Toppings to include Pico De Gallo, Salsa Verde, Guacamole, Charred Tomato Salsa, Cotija, Cheddar, Onions, Poblano, Lime and Cilantro

Cilantro Lime Rice with Margarita Salt

Cob Corn with Cotija Cheese and Chili Spice Shake

Churro and Dulce De Leche Flan and Margarita Cheesecake

Add both Skirt Steak and Chicken at \$5 Per Person

SWEET HOME COOK'N | \$75 PER GUEST

Brussel Sprout Slaw with Carrot, Scallion, Basil and Apple Dressing

Peach Salad with Bibb Lettuce, Cohen Farm Pecan, Cheese and Local Honey Vinaigrette

Deviled Eggs with Bacon, Radish and Parsley

Fried Chicken with Braised Market Greens, House Hot Sauce

Smoked Beef Brisket with Bold City Brown BBQ

Baked Sweet Potato with Red Chili, Marshmallow and Pecan

Succotash with Sweet Corn, Green Bean and Tomato

Cornbread with Hot Sauce and Honey Butter

Berry Parfaits and Buttermilk Pie

Add Lo' Country Boil – Gulf Shrimp, Sweet Corn, Red Potato and Andouille Sausage at \$12 Per Person

Dinner Buffets Includes Freshly Baked Rolls and Butter, Starbucks® Coffee and Assorted Hot Teas. A 24% service charge and 7% sales tax will be applied to all food and beverage pricing. Prices are based on 1 ½ hours of service.



Sheraton®

BAY POINT RESORT

Bar

Package

HOST - Based on Consumption

Prices are Per Drink, All Drinks come with Appropriate Garnish

Premium Bar

Svedka, Pinnacle, Cruzan, Sauza Silver, Jim beam, Teacher's 9

Wine – Domino Chardonnay and Cabernet Sauvignon 8

Sparkling Wine – La Marca 9

Domestic Beer – Bud, Bud Light, Miller Lite, Michelob Ultra, Yuingling 5

Imported Beer – Corona, Corona Light, Sam Adams, Heineken, Heineken Light,

Craft Seasonal Beer 7

Assorted Pepsi® Products, Bottled Water & Juice 4

Platinum Bar

Titos, Aviation, Bacardi, Hornitos, Jack Daniels, Dewars White Label 11

Wine – Domino Chardonnay and Cabernet Sauvignon 8

Sparkling Wine – La Marca 9

Domestic Beer – Bud, Bud Light, Miller Lite, Michelob Ultra, Yuingling 5

Imported Beer – Corona, Corona Light, Sam Adams, Heineken, Heineken Light,

Craft Seasonal Beer 7

Assorted Pepsi® Products, Bottled Water & Juice 4

CASH BAR

Premium Bar

Svedka, Pinnacle, Cruzan, Sauza Silver, Jim beam, Teacher's 10

Wine – Domino Chardonnay and Cabernet Sauvignon 9

Sparkling Wine – La Marca 10

Domestic Beer – Bud, Bud Light, Miller Lite, Michelob Ultra, Yuingling 6

Imported Beer – Corona, Corona Light, Sam Adams, Heineken, Heineken Light,

Craft Seasonal Beer 8

Assorted Pepsi® Products, Bottled Water & Juice 5

Platinum Bar

Titos, Aviation, Bacardi, Hornitos, Jack Daniels, Dewars White Label 12

Wine – Domino Chardonnay and Cabernet Sauvignon 9

Sparkling Wine – La Marca 10

Domestic Beer – Bud, Bud Light, Miller Lite, Michelob Ultra, Yuingling 6

Imported Beer – Corona, Corona Light, Sam Adams, Heineken, Heineken Light,

Craft Seasonal Beer 8

Assorted Pepsi® Products, Bottled Water & Juice 5

Bartender Fee \$150 per bar, Cashier Fee \$75 per cashier. Prices based on 4 Hours of service, \$50 each addtl hour. A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

OPEN BAR – Per Person, 3 Hour Minimum

Premium Bar | \$20 Per Person 1st Hour, \$10 Per Person for each additional hour

Svedka, Pinnacle, Cruzan, Sauza Silver, Jim beam, Teacher's

Wine – Domino Chardonnay and Cabernet Sauvignon

Sparkling Wine – J Roget

Domestic Beer – Bud, Bud Light, Miller Lite, Michelob Ultra, Yuengling

Imported Beer – Corona, Corona Light, Sam Adams, Heineken, Heineken Light, Craft Seasonal Beer

Assorted Pepsi® Products, Bottled Water & Juice

Add La Marca at \$2 Per Person

Platinum Bar | \$24 Per Person 1st Hour, \$12 Per Person for each additional hour

Titos, Aviation, Bacardi, Hornitos, Jack Daniels, Dewars White Label

Wine – Domino Chardonnay and Cabernet Sauvignon

Sparkling Wine – La Marca

Domestic Beer – Bud, Bud Light, Miller Lite, Michelob Ultra, Yuengling

Imported Beer – Corona, Corona Light, Sam Adams, Heineken, Heineken Light, Craft Seasonal Beer

Assorted Pepsi® Products, Bottled Water & Juice

Add La Marca at \$2 Per Person

Brunch Bar | \$17 Per Person 1st Hour, \$12 Per Person for each additional hour

La Marca Sparkling Wine, Mimosa, Bellini, Bloody Mary

Assorted Pepsi® Products, Bottled Water & Juice

Margarita Bar | \$15 Per Person 1st Hour, \$10 Per Person for each additional hour

Assorted Regular and Flavored Margaritas with the Traditional Garnish

Assorted Pepsi® Products, Bottled Water & Juice

Beer & Wine Bar | \$15 Per Person 1st Hour, \$10 Per Person for each additional hour

Wine – Domino Chardonnay and Cabernet Sauvignon

Sparkling Wine – J Roget

Domestic Beer – Bud, Bud Light, Miller Lite, Michelob Ultra, Yuengling

Imported Beer – Corona, Corona Light, Sam Adams, Heineken, Heineken Light,

Craft Seasonal Beer

Assorted Pepsi® Products, Bottled Water & Juice

Add La Marca at \$2 Per Person

Bartender Fee \$150 per bar, Cashier Fee \$75 per cashier. Prices based on 4 Hours of service, \$50 each addtl hour. A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.



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BAY POINT RESORT

All Wines are by the Bottle**Sparkling**

Ruffino | Prosecco | Veneto, Italy | 40

Villa Sandi "Il Fresco" | Sparkling Rose | Veneto, Italy | 34

Piper Heidsieck | Brut | Champagne, France | 65

Palmes d'Or by Nicolas Feuillatte | Brut | Champagne, France | 250

White

Charles Smith "Kung Fu Girl" | Riesling | WA | 34

Provenance | Sauvignon Blanc | Napa Valley, CA | 56

Whitehaven | Sauvignon Blanc | Marlborough, NZ | 40

Esperto | Pinot Grigio | Veneto, Italy | 34

Hess "Shirtail Ranches" | Unoaked Chardonnay | Monterey, CA | 36

Line 39 | Chardonnay | Monterey, CA | 30

Chalk Hill | Chardonnay | Sonoma, CA | 52

Rodney Strong | Chardonnay | Sonoma, CA | 36

Educated Guess | Chardonnay | Napa Valley, CA | 44

Rose/Blush

A by Acacia | Pinot Noir Rose | CA | 34

Domaine de Jarras Gris Royal | Rose | Languedoc Roussillon, France | 44

Beringer | White Zinfandel | CA | 30

Red

Cherry Pie "3 Vineyards" | Pinot Noir | Sonoma Coast, Monterey, Santa Barbara, CA | 52

Rodney Strong | Pinot Noir | Sonoma, CA | 48

J Vineyards | Pinot Noir | Russian River Valley, CA | 75

Alexander Valley | Merlot | Sonoma, CA | 48

Line 39 | Cabernet Sauvignon | Monterey, CA | 30

Z Alexander Brown | Cabernet Sauvignon | CA | 40

Charles Smith "Chateau Smith" | Cabernet Sauvignon | WA | 48

If You See Kay | Red Blend | Lazio, Italy | 52

Charles Smith "Boom Boom" | Syrah | WA | 40

Bartender Fee \$150 per bar, Cashier Fee \$75 per cashier. Prices based on 4 Hours of service, \$50 each addtl hour. A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.



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BAY POINT RESORT

The Finer Points.....

PSAV - While we prefer the use of PSAV Audio Visual, you have a choice of utilizing another audiovisual provider. Should you select another company, please be advised that there are service standards that must be followed in order for them to conduct business within Sheraton Bay Point Resort. Our onsite PSAV Manager must be in direct contact with any alternative companies who wish to provide audiovisual Services at Sheraton Bay Point Resort. Please advise your Conference Services Manager upon selection of your audiovisual provider. To ensure your event's success, a PSAV audio visual liaison will be assigned to your program should you elect to hire an outside vendor. The audiovisual liaison will be scheduled between 8am-5pm during load-in and load-out unless otherwise requested over the official dates of the program and will be billed to your master account at the rate of \$65.00 plus tax per hour for a minimum of 4hrs per day. This will ensure the convenience of having an experienced audiovisual technician with intimate knowledge of the meeting space available onsite to assist with pre-event consultation and any last minute assistance or emergency support. Should PSAV Audio Visual be utilized in an appropriate capacity or support role, this technician will not be needed. The hotel reserves the right to limit sound levels to maintain a comfortable meeting environment for all guests. All audio and performance based sound checks must be coordinated in advance through Conference Services.

HAZE/FOG/SMOKE MACHINES - The use of Fog/Haze machines will be allowed only by written permission of the Resort. A complete schedule of times and dates of fog usage will be required in order to deactivate ballroom smoke sensors. Security Officers will be required when a Fog/Haze machine is in use.

SECURITY - Sheraton Bay Point Resort will determine whether a Security Officer must be hired for Group's activities. If a Security Officer is required in the Resort's sole discretion, the cost for the Security Officer will be invoiced back to Group at a rate of \$50.00 plus tax per hour.

VEHICLES - Requests to bring vehicles into the ballroom (other than those powered by Battery) must be received in advance and follow guidelines and permit requirements set by Bay County Fire Marshall. Please notify your Sheraton Bay Point Conference Services Manager to expedite these requests.

EXIT DOORS - At no time shall an exit door be chain locked, blocked, tied open or obstructed in any way. This includes placement of signage, screens, vehicles, barricades, storage, tables, carts, curtain walls or other convention related materials that may impede the path of egress from an exit door.

HAZARDOUS MATERIALS - The group is responsible for removal of hazardous waste and must comply with all Federal, State and Local regulations regarding the handling and disposal of materials. Hazardous waste includes materials that are toxic, corrosive, reactive, ignitable, or biohazard. A Material Safety Data Sheet (MSDS) must be provided.

SMOKING - Sheraton Bay Point Resort is a smoke free environment. Smoking is permitted in designated areas in outdoor areas only.

CABLES - All cords, wires, cables and equipment must be safely secured. Cable ramps should be used when crossing public and service entrances. All equipment must be placed in compliance with all applicable occupancy, OSHA and fire regulation codes.

AIR WALLS - Air walls in the meeting rooms, ballrooms and exhibit hall are to be moved by hotel staff only. No tape, pins or adhesive of any kind may be fixed to the air walls. Failure to comply may result in damage fees assessed.



Sheraton[®]

BAY POINT RESORT

The Finer Points.....

BANNER HANGING - Banner hanging must be coordinated in advance through Conference Services and is subject to approval to ensure a safe and favorable meeting environment. Prices vary according to size and location.

CONFETTI, GLITTER AND BALLOON DROPS - The use of confetti and balloon drops must be approved in advance through Conference Services and is subject to a cleanup charge. Mylar confetti, rice and glitter are not allowed.

DAMAGES - Damages to the hotel as a result of group activity will be subject to a repair charge. A scheduled walk-through must be arranged through Conference Services prior to move-in and after move-out to assess condition.

ENTERTAINMENT - Sheraton Bay Point Resort has many contacts in the entertainment industry, and we would be happy to provide you with contact information. Outdoor entertainment may begin no earlier than 8:00am, with a noise curfew of 11:00pm.

MEETING INVENTORY - Meeting equipment (i.e. tables, chairs, risers, easels, etc.) is provided within the limits of hotel inventory. Equipment requirements exceeding hotel inventory is the responsibility of the group. The hotel does not provide production staging. Group requirements for staging may be arranged through Conference Services at the prevailing rate.

MEETING ROOM RENTAL - Additional meeting rooms in excess of contracted meeting space may be subject to additional fees including room rental which will be billed at the prevailing rate. The hotel does not guarantee additional space will be available but will make every effort to obtain space if a request is made. All room rental fees are subject to 24% service charge and 7% tax.

CATERING PRICING AND FEES

All pricing and fees are subject to a 24% service charge and 7% sales tax. The service charge is taxable. All prices are quoted per person unless otherwise indicated and subject to change without notice.

Banquet menu prices are subject to increase if the event costs of food, beverages or other costs of operations increase at the time of the procurement or execution of the function. Customer grants the right to the Resort to increase such prices or to make reasonable substitutions on the menu with prior written notice.

Sheraton Bay Point Resort will supply all events featuring alcoholic beverages with a bar and bartender. Every bar will require a certified bartender. The bartender fee is \$150.00 per bar based on 4 hours of service.

Sheraton Bay Point Resort will supply Cash Bars on customer request. All drink prices will include tax only. Cashiers are required for all Cash Bars. A Cashier Fee of \$75.00 per cashier will be applied to all Cash Bars based on 4 hours of service.

Action/Carving Stations are subject to a \$150.00 Attendants/Chef's Fee per station based on 2 hours of service.

Glass is not allowed at any outdoor event.

There is a \$5 Per Person Surcharge for Beach Events.

All menus may be customized/modified with you Conference Services Manager. Prices may change based on your modifications.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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BAY POINT RESORT

The Finer Points.....

FOOD & BEVERAGE GUARANTEES - The guaranteed number of guests for all Food and Beverage functions must be submitted to the Catering Department by 10:00 AM Central Time, three (3) business days prior to the date of the function. If the guarantee is not received by this time, the Resort will assume that the expected number of guests noted at the top of the banquet event order is the guarantee. Should the actual number of guests in attendance of the event exceed the guarantee, the customer will be charged for that number of guests.

Sheraton Bay Point Resort will prepare food portions for five percent (5%) above your food guarantee for functions up to 500 guests and three percent (3%) for functions over 500 guests. Resort is not responsible for any meals exceeding the five/three percent (5/3%) overage; however, we will accommodate such occurrences to the best of our ability. The Sheraton Bay Point Resort team reserves the right to change menu items as necessary to accommodate the additional number of guests.

MENU SELECTION - To ensure that every detail is handled in a timely manner, the Resort requests that the menu selections and specific details are finalized three (3) weeks prior to the function. In the event the menu selections are not received three (3) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO's) to which additions or deletions can be made. When the BEO's are finalized, please sign and return ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

FOOD & BEVERAGE SERVICE - Due to liability and legal restrictions, no outside food or beverages of any kind may be brought into the Resort by the customer, guests, exhibitors or other suppliers. The Resort is the only licensed authority to sell and serve liquor for consumption on the premises. Florida Law requires persons to be a minimum of twenty-one (21) years of age to consume alcoholic beverages. The Resort reserves the right to refuse alcohol service to anyone. This includes Hospitality Suites and Amenity deliveries.

WEATHER GUIDELINES FOR OUTDOOR FUNCTIONS - The Resort reserves the right to make the final decision regarding outdoor functions, especially if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or employees. The decision to move a function indoors will be made no less than four (4) hours prior to the event based on prevailing weather conditions and the local forecast. For breakfast functions, the weather call will be made the evening prior. Should there be a report of thirty percent (30%) or more chance of precipitation in the area, the scheduled function will take place in the designated back-up location. Temperatures below sixty (60) degrees and/or wind gusts in excess of twenty (20) mph shall also be cause to hold the function indoors. Should an event be moved after the weather call, as per the groups' request, an additional labor fee will be assessed.

PRINTED NAME: _____

SIGNATURE: _____

DATE: _____



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