

Complete Meeting Package Includes

Dedicated Conference Service Manager

A dedicated conference service manager will assist you in all aspects of your programs, including pre-arrival planning, management of all onsite logistics during your meetings, and post-meetings needs.

Meeting Rooms

General Session Dining Session Breakout Rooms

Presentation Technology & Audiovisual Services

Included

LCD Projector VGA Cable – 10ft In-Room Recess Screen Wireless Internet

Height-Adjustable Podium with Microphone

Kovens provides the resources and technicians for all your audio-visual needs. Technicians are available throughout your meeting to assist you with any requests.

Specialized services and equipment are also available if requested in advance.

Furnishing Services

Options Include:

Class Room Hollow Square
Rounds of 10 U Shape
Theater Board Room
Crescent Rounds Exhibits

Banquet Chairs or Executive Chairs

Pads and Pens

Registration Table (Clothed and Skirted)

Food and Beverage Tables (Clothed and Skirted)

Complimentary Parking



Complete Meeting Package Menus

Continental Breakfast

Available for one hour

Assorted Bagels and Cream Cheese Platter Freshly Baked Pastries to include Muffins, Danish and *Pastelitos* Seasonal Fresh Fruit Display Assorted Fruit Juices Ice Water

Morning Beverage Break

Available for 30 minutes

Coffee, Decaf and Hot Tea

Coffee, Decaf and Hot Tea

Lunch Buffet

Choose (1) available for one hour

Deli Delight

Overstuffed Deli Sandwiches to include:
Roast Beef, Turkey, Ham & Cheese, Tuna Salad and Vegetable
Sweet Crispy Cole Slaw
Garden Vegetable Pasta Salad
Assorted Freshly Baked Cookies
Assorted Sodas and Bottled Water

Afternoon Break

Available for 30 minutes

Assorted Snacks
Assorted Sodas and Bottled Water
Coffee, Decaf and Hot Tea

Exquisite Salad Buffet

Fresh Garden Salad with Assorted Dressings Home-style Egg Salad Classic Tuna Salad Roasted Chicken Salad Chicken Caesar Pasta Salad Freshly Baked Rolls Assorted Freshly Baked Cookies Assorted Sodas and Bottled Water



Package Price

Please contact an event/sales coordinator for your complete customized meeting package rates.

The complete meetings package includes all items listed on pages 2 and 3.

Additional upgrades available on the following pages for our catering menu.

Deposit and Payment

A non-refundable deposit and a signed contract agreement secures your date, space, and rate. All prices and details are subject to change without receipt or deposit and signed contract agreement.

Space is not held until a contract has been requested.

Catering and Food & Beverage

We can also provide special meals for vegetarians, gluten-free guests, Kosher guests, and guests with other dietary restrictions. Coordinate with your sales/event coordinator the exact number of special meals that are required at least two weeks prior to the event date.

All prices are subject to 7% sales tax.

All prices and details are subject to change. Minimum of 20 people.



Additional Menu Options

Continental Breakfast

Available for one hour

Healthy Smart-Start

Chilled Fruit Juices Seasonal Fresh Fruit Display Assorted Fruit Yogurts with Granola & Berry Mix-Ins Multigrain & Wheat Bagels

English Muffins and Assorted Jellies Cream Cheese Platter Regular & Decaffeinated Coffee Selection of Herbal Teas

Add \$2.50 per person

Hot Breakfast Buffet

Available for one hour

Florida Sunshine

Chilled Fruit Juices
Scrambled Eggs
Hickory Smoked Bacon and Breakfast
Sausage
Belgian Waffles and Maple Syrup
Assorted Bagels and Cream Cheese
Platter
Fresh Danish

Add \$5 per person

Selection of Herbal Teas

Add Seasonal Fresh Fruit Display \$2.50

Regular & Decaffeinated Coffee

Biscayne Breeze

Chilled Fruit Juices
Seasonal Fresh Fruit Display
Warm Cheese Blintzes with Fruit Puree
Scrambled Eggs
Hickory Smoked Bacon and Breakfast
Sausage
French Toast with Fruit Toppings and
Maple Syrup
Hash brown Casserole
Assorted Breakfast Pastries
Regular & Decaffeinated Coffee
Selection of Herbal Teas

Add \$8.50 per person

Breakfast Sandwich Buffet

Chilled Fruit Juices
Assorted Breakfast Sandwiches on Bagels, Croissants, English Muffins or Biscuits
Including Bacon, Egg and Cheese; Sausage, Egg and Cheese; Ham, Egg and
Cheese; Egg and Cheese
Seasonal Fresh Fruit Display
Regular & Decaffeinated Coffee
Selection of Herbal Teas

Add \$3 per person



Executive Boxed Lunch

Select from:

Fresh Tomato & Buffalo Mozzarella with Basil Pesto on a Toasted Baguette

Prosciutto Ham, Mortadella & Salami with a Balsamic Glaze on Fresh Italian Bread

Fresh Roasted Turkey with Basil Pesto on Whole Wheat Bread

Grilled Vegetable Wrap

Roasted Bleu Cheese Potato Salad

Baked Potato Chips

Fruit Salad Cup or Cheese & Grapes

Fudge Brownie

Assorted Soft Drinks or Bottled Water

Add \$5 per person

Hot Lunch Buffets

Served with Assorted Freshly Baked Cookies & Brownies, Assorted Sodas, Bottled Water, Regular & Decaffeinated Coffee, Selection of Herbal Tea

The Rotisserie Station

Fresh Garden Salad with Assorted Dressings Fresh Rotisserie Chicken Roasted Garlic Parsley Potatoes Seasonal Fresh Steamed Vegetables Freshly Baked Rolls & Butter

Add \$5 per person

Southern Specialty

Fresh Garden Salad with Assorted Dressings Extra Crispy Southern Fried Chicken Whipped Mashed Potatoes Buttered Corn on the Cobb Fresh Biscuits & Butter

Add \$5 per person

BBQ Chuck Wagon

Fresh Garden Salad with Assorted Dressings Quartered BBQ Chicken Home-style Baked Beans Tex-Mex Corn Homemade Garlic Rolls

Add \$5 per person

Chicken Indulgence

Stuffed Chicken Breast Your choice of filling: Broccoli & Cheddar or Spinach & Ricotta Wild Rice Chef's Vegetable of the Day Garden Salad Freshly Baked Rolls & Butter

Add \$6 per person



Hot Lunch Buffets continued

Sun-Valley Chicken

Gourmet Caesar Salad Sautéed Chicken Breast with Artichoke Hearts and Spinach, topped with Balsamic Glazed Tomatoes Penne Marinara Fresh Garden Vegetables Homemade Garlic Rolls

Add \$6 per person

Heart-Smart Chop

Garden Fresh Salad with Light Vinaigrette Dressing Chopped Grilled Chicken Breast served over Multi-Grain Tex-Mex Rice and Grilled Balsamic Vegetables Topping Bar includes Sour Cream, Shredded Cheese And Guacamole Whole Wheat Pita or Warm Wheat English Muffins

Add \$6 per person

Chicken Cordon Bleu

Garden Salad with Assorted Dressings Stuffed Chicken Breast with Ham & Swiss Cheese Garlic Mashed Potatoes Sautéed Fresh Garden Vegetables Freshly Baked Rolls & Butter

Add \$6 per person

Chef's Exquisite Lunch

Fresh Garden Salad with Assorted Dressings Choice of: Sautéed Mahi-Mahi or Mustard Glazed Salmon Teriyaki Chicken Breast Wild Rice Chef's Vegetable of the Day Freshly Baked Rolls & Butter

Add \$7.50 per person

Fajita Extravaganza

Tortilla Chips & Salsa
Fire Roasted Steak, Chicken, and
Shrimp over Sautéed Onions and
Peppers
Black Beans & Yellow Rice
Fresh Warm Tortillas
Topping Bar (Tomato, Lettuce, Cheese, etc.)

Add \$7.50 per person

American All-Star

Garden Salad with Assorted Dressings Maple Glazed Center-Cut Pork Chops Scalloped Potatoes Sautéed Spinach Homemade Biscuits & Butter

Add \$5 per person



Hot Lunch Buffets continued

Just Steak

Classic Caesar Salad Grilled Skirt Steak Choice of: White Rice, Black Beans, and Plantains or Garlic Mashed Potatoes and Sautéed Vegetables Freshly Baked Rolls & Butter

Add \$7.50 per person

Exclusive Spread

Gourmet Caesar Salad Sliced Steak in a Burgundy Mushroom Demi-Glaze Roasted Fingerling Potatoes Roasted Broccoli Freshly Baked Rolls & Butter

Add \$8 per person

Al Fresco Buffet

Garden Salad with Assorted Dressings Six Cheese Ravioli with Marinara Cocktail Meatballs Grilled Vegetables Homemade Garlic Rolls

Add \$5.50 per person

Exceptional Italian

Gourmet Caesar Salad Chicken Francoise, in Lemon-Butter Sauce Sour Cream & Chives Whipped Potatoes Green Bean Almandine Homemade Dinner Rolls & Butter

Add \$6 per person

8-Hour Beef Brisket

Garden Salad with Assorted Dressings Slow Cooked Beef Brisket served with Pan Gravy & Caramelized Onions Roasted Red Potatoes Sautéed Fresh Garden Vegetables Freshly Baked Rolls & Butter

Add \$7.50 per person

The Italian Feast

Fresh Garden Salad with Assorted Dressings Baked Ziti Lasagna with Meat Sauce Fettuccini Alfredo Jumbo Meatballs Homemade Garlic Rolls

Add \$5 per person

The Ultimate Italian

Antipasto Salad Choice of Chicken Parmesan or Chicken Marsala Baked Ziti Jumbo Meatballs Homemade Garlic Rolls

Add \$6 per person

Tuscan Side

Garden Salad with Assorted Dressings Homemade Eggplant Parmesan Sausage & Peppers Penne Marinara Garlic Broccoli Homemade Garlic Rolls

Add \$7.50 per person



Hot Lunch Buffets continued

Arroz Con Pollo

Garden Salad with Assorted Dressings Quarter Chicken with Sautéed Peppers Yellow Rice Sweet Plantains Cuban Bread & Butter

Add \$5 per person

Ropa Vieja

Garden Salad with Assorted Dressings Cuban-Style Shredded Flank Steak White Rice, Black Beans and Plantains Cuban Bread & Butter

Add \$7.50 per person

Caribbean Festival

Isle Green Salad with Assorted Dressings Slow Roasted Jerk Chicken Pigeon Peas & Rice Collard Greens Island Sweet Break & Butter

Add \$6 per person

Oriental Delight

Fresh Garden Salad with Miso Dressings Teriyaki Jumbo Shrimp Stir-Fry Fire Roasted Orange Chicken White Rice Miniature Egg Rolls

Add \$7. 50 per person

Latin Flair

Garden Salad with Assorted Dressings Imperial Rice with Shredded Chicken, Baked with Three Cheeses and Yellow Rice, Black Beans, & Sweet Plantains Cuban Bread and Butter

Add \$5 per person

Cuban Combination

Fresh Garden Salad with Assorted Dressings Succulent Roasted Pork Grilled Chicken Breast Seasoned Black Beans Sweet Plantains White Rice Freshly Baked Rolls & Butter

Add \$7.50 per person

Oriental Express

Garden Salad with Assorted Dressings Chicken Spring Rolls Beef Stir-Fry Sweet & Sour Chicken House Special Fried Rice

Add \$7.50 per person



Desserts

One of the following options can be added to any of the lunch menus.

Red Velvet, Vanilla, Chocolate or Carrot Cake Square Add \$2 per person

Cheesecake with Fruit Topping Tres Leches Flan Add \$2 per person

Individual Chocolate Mousse Cake Individual Red Velvet Cake Tiramisu Fruit Tart Jumbo Cannoli Add \$2 per person



Themed Breaks

Available for one hour

All Themed Breaks are served with Assorted Sodas and Bottled Water

Fiesta de Siesta

Tortilla Chips Freshly Made Salsa Cheese Sauce Homemade Guacamole

Add \$4.50 per person

Day at the Ball Park

Franks en Croute Cracker Jacks Peanuts Warm Jumbo Pretzels

Add \$5.00 per person

Roll the Red Carpet

Freshly Popped Popcorn served in Individual Movie Theater Bags Assorted Miniature Candy Bars Nachos with Salsa and Cheese Sauce

Add \$6.50 per person

Death by Chocolate

Chocolate Brownies
Double Chocolate Chip Cookies
Chocolate Covered Pretzels
Chocolate Covered Strawberries
Freshly Brewed Regular & Decaffeinated
Coffee

Add \$9.75 per person

Tea Time

Assorted Finger Sandwiches
French Miniature Pastries
Assorted Gourmet Cookies
Herbal Teas with Milk, Lemon & Honey
Freshly Brewed Regular &
Decaffeinated Coffee

Add \$9.25 per person

Supreme Sundae

Chocolate and Vanilla Ice Cream Toppings Bar to include: Chocolate and Caramel Sauce Brownie Bites and Pecans Cherries and Strawberry Topping Whipped Cream

Add \$5.00 per person

Coffee Bar

Freshly Brewed Regular & Decaffeinated Coffee Iced Regular Coffee Flavored Syrups and Creamers

Add \$6.00 per person

Pub Grub

Buffalo Chicken Tenders Buttered Popcorn Assorted Nuts Sliced Italian Hoagies Pigs en Croute

Add \$8.50 per person

Beach Nut

Assorted Nuts (Walnuts, Almonds, Cashews, Peanuts, Pecans) Peanut Butter Crackers Cream Cheese Crackers Freshly Squeezed Fruit Juices

Add \$9.75 per person

To Your Health

Sliced Seasonal Fresh Fruit Display Assorted Fruit Yogurts Assorted Fruit Juices

Add \$8.50 per person