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
Rounds of 10
Theater
Crescent Rounds
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
- Coffee, Decaf and Hot Tea

**Morning Beverage Break**
Available for 30 minutes

- 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

- **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

**Afternoon Break**
Available for 30 minutes

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

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
Regular & Decaffeinated Coffee
Selection of Herbal Teas

Add $5 per person
Add Seasonal Fresh Fruit Display $2.50

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
Execute 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

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

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

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

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
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

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

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 Salad 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