HYATT PLACE TAMPA/WESLEY CHAPEL

Sierra Conference Center

CATERING MENU

Hyatt Place Tampa/Wesley Chapel Sales Team
tampawesleychapel.place.hyatt.com

CATERED EVENT POLICIES

Welcome to Wesley Chapel, the backyard of all things Tampa Bay!
Thank you for selecting the Hyatt Place Tampa/Wesley Chapel for your upcoming event. Enclosed you will find our menus which have been designed to provide your group with a memorable experience.

CONFIRMED ATTENDANCE: In order to properly prepare for your event, we request your confirmed attendance 14 business days prior to your event. Meals will be prepared based on your guaranteed number.

GROUPS OF 20 OR LESS: Will be offered a daily menu to include small group items. Each attendee in your group will choose a selection from the menu.

TAX AND SERVICE CHARGE: All food, beverage, rental, and audio-visual equipment are subject to a hotel service fee (22%) which is taxable (7%).

CHEF ATTENDANTS: Chef attendants will be allocated based on finalized guest count to properly execute your function with regards to food quality, guest comfort and practicality. Chef attendant fees are $125.00+ per attendant with a maximum of two-hours.

TIMING: Note that all functions will be set 15 minutes prior to the start of your event. The following standards are provided to assist you in the scheduling and with budgeting your catered functions:

PLANNED BREAKS: serviced for 1 hour, refreshed and replenished continuously.

BREAKFAST/LUNCH BUFFETS: serviced for 1 1/2 hour, refreshed and replenished continuously.

DINNER BUFFETS: serviced up to 2 hours, refreshed and replenished continuously.

TASTINGS: Subject to $50 Fee (inclusive of tax) for a maximum of 4 guests. Must be scheduled at least 7 days in advance and based on availability of Chef. Events that go to contract, will have the tasting fee credited to their bill. Menu selections are chosen by Chef.

FOOD AND BEVERAGE: All food and beverage items served in the hotel must be supplied and prepared by the hotel and/or our preferred vendors due to liability. The removal of food items from the function by the client, guest or invitees. Please contact Sales Department regarding potential outside items.

KOSHER MEALS: Guests with Kosher requirements can be accommodated with suitable notice. Our preferred vendor list is available to best serve everyone's dietary needs.

PRICES: The prices herein are subject to increase in the event costs of food, beverages or other costs of operation increase at the time of the function. Customer grants the right to the Hyatt Place Tampa/ Wesley Chapel to increase such prices or to make reasonable substitutions.

* *Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of food-borne illnesses.*

DAMAGE: Customer agrees to be responsible and reimburse hotel for any damage done by the client, guests and contractors. Fees may be implemented based on damage assessment

DECORATIONS: The customer is responsible for the removal of all decorations; however, the use of confetti, tacking or adhesive is not permissible.

BAR SERVICES:

HOSTED BARS: Guests order the drinks of their choice and billing of consumption plus gratuity and tax is sent to the host of the event. Hosted bars can be arranged as a package with an hourly charge or based on consumption.

CASH BARS: Guests purchase their drinks individually at the bar. Prices include tax and gratuity.

BARTENDERS: The hotel staffs one bartender for every 75 guests. A bartending fee of $100+ per bartender will apply for cash bars, or if a bar is requested for groups of less than 75 people, or if additional staffing is requested.

HOSPITALITY BARS: Hotel policy requires that all liquor consumed in the hospitality suites be purchased from the hotel.

BAR MINIMUM: A $500 minimum applies to on consumption and cash bars. If sales do not meet required minimum, the balance will be applied to the final bill.

MEETING INFORMATION

To ensure that your freight is received, please address as follows:

Sales Team-Hyatt Place Tampa/Wesley Chapel
26000 Sierra Center Boulevard
Lutz, FL 33559
ATTN: "Group and Meeting Planner Name, Date"

Hyatt Place Tampa/Wesley Chapel will accept (10) registration boxes complimentary. Any additional boxes or freight will require a $10 per box handling fee. Exhibits and larger boxes (over 35 lbs.) will incur an additional fee (minimum of $50 per piece).

KEYS: Function room keys are available with a signed "Key Acceptance Form" available through the Sales Team. There will be a $75 per lock replacement charge if the key(s) are not returned at the conclusion of the program.

EXHIBIT CHARGES: There will be a $75 all-inclusive fee per exhibit table set up. Box handling up to 3 boxes (additional fees may apply for boxes larger than 35 pounds).

ROOM ASSIGNMENT: Function rooms are assigned according to the anticipated number of guests. The hotel reserves the right to re-assign function space in order to best accommodate our guests.

AMENITY DELIVERY: Amenity Bag and packet information distribution to guest rooms will be assessed a fee of $3++ each.

WIRELESS INTERNET: Wi-Fi Wireless Internet service is complimentary. The username and password will be provided prior to the start of the meeting by the Banquet Manager. Extended Bandwidth and/or personalized username and passwords are additional fees.

SPECIAL REQUESTS: Special accommodations can be made; all requests must be approved by Sales Team prior to signing of the event contract.

MEETING & EVENT SPACE	COMPLIMENTARY AMENITIES
7 meeting rooms for 10-300 guests	American Flag
break out rooms	intelligent lighting
largest meeting space: (3,936 sq. ft.)	banquet chairs and tables
pre-function (1,770 sq. ft.)	high-speed internet access
	house linens and center pieces

BREAKFAST BUFFET

based on 1- hour of consumption

includes fresh orange juice, coffee and assorted teas

CHEF'S CONTINENTAL — *18*

fruit salad
infused Florida Citrus water station
oatmeal, served with honey and almonds
assorted pastries, muffins & breakfast breads
assorted breads & butters (honey, herb & whipped)

HEALTHY START — *22*

breakfast breads
chicken sausage
seasonal whole fruit
yogurt granola parfaits
trumpet mushroom quiche
assorted bread served with, assorted jellies, whipped cream cheese and butters

SKILLET BUFFET — *24*

bacon
sausage
french toast
cheddar grits
scrambled eggs
breakfast potato
sliced fruit display
assorted pastries and muffins
assorted bread served with, assorted jellies, whipped cream cheese and butters

BREAKFAST STATION

OMELET STATION *add chef fee — *8*

eggs cooked to order with a selection of chef's vegetables, meats & cheeses

CREPE STATION — *7*

whipped cream, fruit preserves, chocolate/caramel sauce and assorted toppings

PARFAIT STATION — *5*

build your own, assorted yogurt, granola, fruit and berries

BREAKFAST ENHANCEMENTS

whole fruit	*2 each*
boiled eggs	*3 each*
bacon egg and cheese croissant	*6 each*
mojo pork breakfast wrap	*6 each*
bacon	*3 per person*
turkey bacon	*3 per person*
sausage	*3 per person*
oatmeal	*3 per person*
cheddar grits	*3 per person*
chicken sausage	*4 per person*
scrambled egg whites w/tomatoes, mushroom, spinach & goat feta	*6 per person*
assorted muffins with whipped butter	*28 per dozen*
assorted danishes	*28 per dozen*
mushroom quiche	*30 per dozen*
assorted bagels with cream cheese	*32 per dozen*

BEVERAGE ENHANCEMENTS

juice assortment	3 per person
soft drink	3 each
individual packaged smoothies	4 each
aquafina	4 each
gatorade	4 each
coffee	40 per 1 ½ gallon
decaf coffee	20 per ½ gallon
assorted tea	30 per gallon
lemonade	24 per gallon
iced tea	24 per gallon

FAST BREAK ENHANCEMENTS

candy bars	3 each
protein bars	3 each
bag of chips	3 each
cookies	24 per dozen
brownie	24 per dozen
crudités board (served with assorted dips)	3 per person
dried fruit and assorted spiced nuts	4 per person
fruit and berries	4 per person
fried peanut butter and jelly	4 per person

FAST BREAKS

includes coffee and tea

SWEET AND SALTY — 14
fruit bars
trail mix
dried fruit
granola bars
garlic chili peanuts
chocolate covered pretzels

SWEET SHOPPE — 13
brownie
blondie
fruit smoothies
assorted cookies: chocolate chip, white macadamia nut and corn cookies

CHARCUTERIE — 15
salami
capicola
pepperoni
assorted cheeses
pickled vegetables
fruit preserves, served with crackers

FIESTA BREAK — 16
BBQ pork rinds
corn tortilla chips
street corn salad
poblano avocado salsa
smoked chicken pimento cheese dip

MEDITERRANEAN ESCAPE — 16
grilled naan bread
black bean hummus
cous cous lettuce cups
stuffed cherry bombs
watermelon feta salad

LUNCH PLATED

served with choice of soup or salad and 1 dessert and choice of iced tea or lemonade station

SOUPS	SALADS
tomato bisque	smoked caesar salad with grilled brioche
corn chowder	kale spinach salad with seasonal berries, goat feta, spiced walnuts, Florida citrus vinaigrette
sprouted lentil soup	market salad with cucumber, tomatoes, shaved carrots, poblano ranch

LUNCH ENTRÉE

JERK CHICKEN *30*
caribbean rice, sweet plantains, papaya chutney

MISO MAPLE SALMON *34*
jasmine rice, baby carrots, togarashi spiced edamame

FLORIDA WHITE FISH *34*
crispy pork belly hash/key lime beur blanc

GRILLED NY STRIP *36*
cheddar whipped potato, grilled asparagus, tarragon garlic butter

DESSERTS

pineapple carrot cake w/fruit chutney • bourbon chocolate cake w/macerated raspberry puree
chefs seasonal bread pudding • key lime pie with candied citrus grilled peach cobbler w/caramel

GRAB AND GO

includes granola bar, fresh fruit, bag of chips, bottled water or soft drink 19

CURRY CHICKEN CAESAR WRAP
romaine lettuce, aged parmesan and creamy caesar

ITALIAN WRAP
salami, ham, pepperoni, mozzarella, lettuce, cornichon and peppercini vinaigrette

BLACK BEAN HUMMUS WRAP
arugula, avocado, tomato salad

TURKEY SANDWICH
swiss, arugula, oven dried tomato, mustard aioli, multi grain

HAM SANDWICH
pepper jack cheese, Romaine lettuce, pickles, marble rye

LUNCH CHEFS TABLES

includes a choice of iced tea or lemonade station
Can upgrade to dinner buffet for an additional $5 a person

DELICATESSEN *24*
tomato bisque, BBQ pork rinds & potato salad
tomato mozzarella salad with coco balsamic
smoked turkey, honey ham and roast beef
cheddar, pepper jack and swiss
lettuce, tomato, onion and pickled vegetables
white bread, marble rye, wheat bread
chicken salad and egg salad
assorted brownies and cookies

SOUTHERN SELECTIONS *28*
potato salad
green bean casserole
baked beans
mac and cheese
fried white fish
Tennessee chicken
corn bread
bread pudding
wedge salad
with blue cheese, sweet tomatoes, corn bread croutons, green goddess dressing

ITALIAN TEMPTATIONS *28*
panzanella Salad
market salad
italian wedding soup
italian sausage bolognaise
parmesan truffle smashed potatoes
oven dried tomato and pesto chicken
grilled asparagus
tiramisu
bourbon chocolate cake

SPANISH FUSION *28*
avocado, tomato, onion salad
black beans
fried tostones
sweet plantains
yellow rice
mojo braised pork
lemon Sofrito chicken
flan
rice pudding with cinnamon and raisin

CHEF STATIONS

50 person minimum, 1 station per 50 guests*

turkey carving, grilled peach marmalade, sweet pepper stuffing *9*
mojo pork tenderloin, fried tostones and poblano salsa *12*
filet carving, horseradish cream, smoked au jus and bread *15*

PASTA STATION *13*
- wild mushroom gnocchi, tarragon cream sauce
- chicken and sausage penne pasta, sweet and spicy marinara

* chef attendant required, additional charge of $125

DINNER HORS D'OEUVRES

price per 50

$150 each	compressed melon feta crisp sweet tomato bruschetta spanakopita, feta cream, peppercini cherry bomb peppers stuffed w/sofrito rice vegetable spring roll w/Korean chili glaze BBQ Pork Rinds, pickled onions, avocado salsa
$200 each	Grilled cheese tomato soup steamed dumpling w/ soy key lime reduction edamame pot stickers
$250 each	Avocado shrimp cocktail Crab stuffed mushrooms Shrimp ceviche on plantain crisp Beef wellington w/mustard horseradish aioli Smoked salmon, dill pancakes, lemon oil and popcorn capers

CHILDREN'S BUFFET

(12 and under- minimum 25 children)

includes assortment of chips, veggies and dips *16*

macaroni & cheese • pizzas • chicken tenders

CHILDREN'S PLATED

(12 and under)

includes choice of seasonal vegetable or french fries *18*

chicken tenders • jr. hamburger • grilled chicken breast • fettucine alfredo

VENDOR MEALS *24*

chefs' choice, vegetarian option available upon request

DINNER PLATED ENTRÉE

includes choice of soup or salad and one dessert and choice of iced tea or lemonade station

SOUP	SALAD
southern chicken chowder	smoked caesar salad with grilled brioche
italian wedding	kale spinach salad with seasonal berries, goat feta, spiced walnuts, FL citrus vinaigrette
sprouted lentil	market salad with cucumber, tears drop tomatoes, shaved carrots, poblano ranch
crab tortilla	house salad baby greens, tomatoes, carrots, cucumber, watermelon radish, candied walnuts, balsamic vinaigrette

CHICKEN

MACADEMIA NUT BREADED CHICKEN *33*
papaya marmalade, sho you cream, pickled onion arugula salad

BBQ SPICED CHICKEN with cheddar grits and green bean casserole *34*

ROASTED CHICKEN BREAST with wild mushroom risotto, marsala reduction *34*

BEEF

NY STRIP *42*
smoked cipolin onions, roasted tri color potatoes, glazed carrots, truffle butter

GRILLED FILET MIGNON *44*
smashed potatoes, buttered green beans, porcini mushroom nage

FISH

TOGARASHI GRILLED SALMON *36*
soy coconut broth, sticky rice, chili glazed carrots

PAN SEARED DAY BOAT *38*
mashed potatoes, asparagus, grilled peach chutney

BLACKENED SNAPPER *38*
roasted root vegetables, potato hash, key lime beur blanc

PASTA

MUSHROOM GNOCCHI with tarragon cream *28*

CHICKEN AND SPICY SAUSAGE PENNE
with sweet tomato cream, charred onion and rapini *30*

SHRIMP FARFALLE with parmesan cream and spinach *32*

VEGETARIAN

ROASTED CAULIFLOWER STEW with *28*
mixed vegetables, cauliflower rice, sweet tomato broth

EGGPLANT PARMESAN with sundried tomato and parmesan *28*

DESSERT

chocolate cake • carrot cake • peach cobbler • crème brulee • red velvet cake

DINNER BUFFET

includes a choice of iced tea or lemonade station

TOUR OF ITALY *$42 per person*	Italian wedding soup smoked caesar salad with Grilled Brioche chicken and spicy sausage penne w/sweet tomato cream, charred onion and rapini mushroom gnocchi with tarragon cream snapper putanesca with lemon and capers rice pilaf grilled asparagus parmesan truffle smashed potatoes red velvet cake tiramisu
SABROSO BUFFET *$52 per person*	corn tortilla soup market salad: cucumber, tear drop tomatoes, shaved carrots and poblano ranch ropa vieja lemon sofrito chicken blackened snapper with peach jam sweet plantains caribbean rice fried yucca churros tres leches
FARMHOUSE *$58 per person*	Southern chicken chowder House salad: baby greens, tomatoes, carrots, cucumber, watermelon radish and candied walnuts BBQ spiced cauliflower steak with tomato glaze Tennessee chicken with spicy cream blackened grilled salmon with coconut ash green bean casserole cheddar grits crispy pork belly hash grilled street corn peach cobbler chocolate pie
CHEFS PASSION *$64 per person*	sprouted lentil soup kale spinach salad: seasonal berries, goat feta, spiced walnuts and Florida citrus vinaigrette roasted chicken breast pan seared day boat with key lime beur blanc filet mignon with mushroom nage cheddar whipped potato jasmine rice market vegetables carrot cake chocolate cake

BAR SERVICES

tier one	*tier two*	*tier three*
Pinnacle Vodka	Tito's Vodka	Grey Goose Vodka
Beefeater Gin	Tanqueray Gin	Bombay Sapphire Gin
Cruzan Rum	Bacardi Rum	Mount Gay Rum
Dewar's White Label Scotch	Johnnie Walker Red Label Scotch	Johnnie Walker Black Label Scotch
Seagram's Seven Whiskey	Jim Beam Whiskey	Bullet Rye Bourbon
Jose Cuervo Tequila	1800 Tequila	Hornitos Tequila
Wild Turkey Bourbon	Canvas Wine	Sterling Vineyards Wine
Canvas Wine		

CHOICE OF 2 domestics beers		**CHOICE OF** 2 domestic & 2 imported beers		**CHOICE OF** 3 domestic & 3 imported beers	
one hour	*18*	*one hour*	*21*	*one hour*	*25*
two hours	*23*	*two hours*	*26*	*two hours*	*30*
three hours	*29*	*three hours*	*32*	*three hours*	*36*
four hours	*35*	*four hours*	*38*	*four hours*	*42*

ENHANCEMENTS

champagne toast	*3 per person*
sparkling wine bar	*6 per drink*
bloody mary bar	*8 per drink*
signature drink	
tier one	*8 per drink*
tier two	*9 per drink*
tier three	*10 per drink*

NON-ALCOHOLIC

Pepsi Products	*3 per drink*
bottled water	*3 per drink*
assorted juices	*3 per drink*
sparkling cider	*4 per drink*
sparkling water	*4 per drink*

CONSUMPTION BAR

tier one liquor	*7 per drink*
tier two liquor	*8 per drink*
tier three liquor	*9 per drink*
house wine	*7 per drink*
premium wine	*8 per drink*
imported and domestic beer	*5 per drink*
craft beer	*6 per drink*

CASH BAR

tier one liquor	*8 per drink*
tier two liquor	*9 per drink*
tier three liquor	*10 per drink*
house wine	*8 per drink*
premium wine	*9 per drink*
imported and domestic beer	*6 per drink*
craft beer	*7 per drink*

BEER & WINE BAR – TIER ONE

2 White Canvas Wines: Chardonnay & Pinot Grigio

2 Red Canvas Wines: Pinot Noir & Cabernet Sauvignon

2 domestics - 2 imported - 2 craft

one hour	*14*
two hours	*18*
three hours	*24*
four hours	*30*

BEER & WINE BAR – TIER TWO

White Canvas Wines: Chardonnay & Pinot Grigio
Sterling Vineyard Rose

Red Canvas Wines: Pinot Noir & Cabernet Sauvignon
Sterling Vineyard Merlot

3 domestic - 3 imported - 3 crafts

one hour	*16*
two hours	*21*
three hours	*27*
four hours	*32*

IMPORTS & CRAFTS

Corona
Free Dive IPA
Goose Island IPA
Modelo
Stella Artois

DOMESTICS

Budweiser
Bud Light
Mich Ultra
Shocktop