

2012 Catering Menus



2012 Price Guidelines
Prices are Subject to Change Without Notice
All prices are subject to 22% service charge and 6.5% sales tax.

TABLE OF CONTENTS

BREAKFAST & BREAKS	
Continental Breakfast	3
Beverage Breaks	3
LUNCH	
Plated Lunches	4
Hot	5
Chilled	6
Desserts	12
Boxed Lunches	6
Buffet Lunches	7
RECEPTION	
Cold Hors d’oeuvres Per Person and A la Carte	8
Hot Hors d’oeuvres Per Person and A la Carte	8
DINNER	
Plated Dinners	9
Buffet Dinners	10-11
Desserts	12
BEVERAGES/BARS	
Host Bars	13
Cash Bars	13
Hospitality Packages	14
Hospitality A la Carte (Per Bottle Pricing)	15
BANQUET POLICY	16



BEVERAGE SERVICE, etc.

Sierra Classic

Fresh Brewed Coffee, Decaffeinated Coffee, International Tea Selection
Assorted Soft Drinks and Mineral Waters
\$9.00 per person (1 hour maximum)

Floridian Continental

Fresh Florida Orange Juice and Grapefruit Juice
Assorted Danish, Croissants, Fresh Sliced Fruit and Muffins
Fresh Brewed Coffee, Decaffeinated Coffee, and International Tea Selection
\$19.00 per person

Assorted Breakfast Pastries

Croissants, Muffins, Coffee Cakes, Danish, French Breads, Fruit and Nut Breads
\$50.00 (per dozen)

Fresh Fruit Bar

Sliced Seasonal Fruit *\$5.00 per person*

Cookie Break

Assorted Freshly Made Giant Cookies *\$45.00 per dozen*
Assorted Tea Cookies *\$41.00 per dozen*

A la Carte Break Items

Assorted Danish, Muffins or Croissants *\$50.00 per dozen*
Potato Chips *\$13.00 per pound*
Pretzels *\$13.00 per pound*
Tortilla Chips *\$13.00 per pound*
Popcorn *\$13.00 per pound*
Assorted Candy Bars *\$26.00 per dozen*
Assorted Deluxe Ice Cream Bars *\$52.00 per dozen*

Beverage

Regular or Diet Soft Drinks *\$3.25 each*
Assorted Bottled Juices *\$3.75 each*
Mineral Waters *\$3.75 per bottle*
Fresh Brewed Coffee, Decaffeinated Coffee *\$53.00 per gallon*
International Tea Selection *\$53.00 per gallon*

*** Please Note all package breaks are based on 1 hour consumption. In excess of one hour, items will be billed on consumption.*

2012 Price Guidelines
Prices are Subject to Change Without Notice
All prices are subject to 22% service charge and 6.5% sales tax.



LUNCH MENU

~PLATED LUNCH~

Include Choice of Soup or Salad, Deluxe Fresh Baked Rolls and Butter, Dessert, and Beverage

SOUPS

Old Fashioned Chicken Noodle

Cream of Mushroom

Minestrone

Tomato Basil Bisque

SALADS

Bouquet of Seasonal Fruit

Fresh from the Groves and Orchards

Spinach Salad

Spinach, Mushrooms, Bermuda Onion and Tomato with Apple Cider Mustard Dressing

Sierra Salad

Fresh Mixed Greens with Roma Tomatoes, Cucumber, and Red Cabbage topped with Alfalfa Sprouts and Ranch Style Dressing

At an additional charge...

Caesar Salad

Romaine Lettuce with a Creamy Garlic Dressing, Croutons and Fresh Romano Cheese
Additional \$2.00 per person

Mimosa Salad

Boston Bibb Lettuce, Sliced Tomatoes, Chopped Eggs, and Watercress with Orange Champagne Dressing
Additional \$2.00 per person

2012 Price Guidelines

Prices are Subject to Change Without Notice

All prices are subject to 22% service charge and 6.5% sales tax.



BUENA VISTA SUITES
O R L A N D O

LUNCH MENU

~PLATED HOT SELECTIONS~

Our Chef will select the appropriate accompaniments for your meal

Quiche

Choice of Seafood, Vegetable or Traditional Lorraine

Chutney Stuffed Tomato, Steamed Asparagus

Lorraine or Vegetable \$28.00 per person

Seafood \$30.00 per person

Ropa Vieja

Traditional Shredded Beef with Peppers, Onions, Cilantro in a Mild Tomato Sauce

Served with Black Beans and Rice

Garnished with Sweet Plantains

\$27.00 per person

Penne Pasta

Penne Pasta Tossed with Plum Tomatoes, Grilled Vegetables and Fresh Basil in a Natural Reduction

Selection Options:

Primavera \$26.00 per person

Sliced Grilled Chicken Breast \$30.00 per person

Breast of Chicken

Your choice of Blackened, Roasted or Oriental Style

Each served with themed accompaniments

\$31.00 per person

Saltimbocca of Chicken

Tender Breast of Chicken combined with fresh Basil, Prosciutto Ham and

Provolone Cheese, topped with a White Wine Butter Sauce

\$33.00 per person

Fresh Catch of the Day

Broiled, Baked or Blackened. Served with Buerre Blanc

MARKET PRICE

Tortilla Crusted Tilapia

Farm Raised and served with Mexican Rice, Seasonal Fresh Vegetables

\$33.00 per person

New York Strip Steak

Aged Midwestern Choice Beef, Broiled and Garnished with Wild Mushrooms

\$36.00 per person

2012 Price Guidelines

Prices are Subject to Change Without Notice

All prices are subject to 22% service charge and 6.5% sales tax.



LUNCH MENU

~PLATED CHILLED SELECTIONS~

Deli Plate

Cold Sliced Roast Beef, Salami, Turkey, Ham and Cheese with Pasta and Potato Salads,
Sliced Tomatoes, Relish, assorted Bread and Condiments

\$28.00 per person

Floridian Cobb Salad

Mixed Greens topped with Turkey, Ham, Bay Shrimp, Avocado, Red Potato, Tomato,
Hericot Vert, Crumbled Blue Cheese and Bacon

Served with Fresh Vinaigrette Dressing

\$31.00 per person

Summer Trio

Grilled Chicken Salad, Albacore Tuna Salad, and Seafood Salad
Sliced Onion, Asparagus, Tomato, and Cucumber on a bed of Bibb Lettuce

\$33.00 per person

Croissant Duet

Choice of Two of the following:

Honey Mustard Chicken Salad or Shaved Turkey with Gruyere Cheese,
Albacore Tuna Salad or Shaved Honey Baked Ham and Boursin Cheese

Served with Asparagus, Potato Salad, Lettuce, Tomato, and Pickles

\$29.00 per person

~BOXED LUNCHES~

All Boxed Lunches include whole fruit, Potato Chips, Cookie or Brownie and Soft Drink

Chicken Sandwich

Grilled Chicken Breast, Lettuce and Tomato with Red Onion Marmalade on a Kaiser Roll

\$20.00 per person

Ham, Turkey, or Roast Beef Sandwich

Sliced Ham, Turkey, or Roast Beef, Swiss or Provolone Cheese,
with Lettuce and Tomato on an Onion Roll

Accompanied by Mayonnaise, Mustard, and Horseradish

\$19.00 per person

2012 Price Guidelines

Prices are Subject to Change Without Notice

All prices are subject to 22% service charge and 6.5% sales tax.



LUNCH MENU

~LUNCH BUFFETS & THEMED LUNCH BUFFETS~

Selections Include Iced Tea, Coffee, Decaffeinated Coffee and Tea
(Minimum of 20 Guests)

Deluxe Deli Buffet

A Deli assortment including Roast Beef, Honey Glazed Ham, Turkey, Genoa Salami, American, Swiss and Provolone Cheese, accompanied by a crisp Relish tray, New Potato Salad, Creamy Cole Slaw, Cucumber and Vine Ripe Tomato with Vinaigrette.
An array of Breads, Rolls, Mayonnaise, Mustard, Dijon Mustard, and Horseradish
Assorted Mousses and Cookies
\$32.00 per person

Sandwich Shop

Hot Soup du Jour, Tossed Green Salad with House and Ranch Dressing,
Warm German Potato Salad, Tortellini with Sun Dried Tomato and Pesto,
Turkey or Corned Beef Reuben's on Marbled Rye with Sauerkraut, Swiss cheese, and Russian dressing,
Make Your Own Philly Cheese Steak:
Mini Hoagie Rolls, Philly Steak with Grilled Onions, Peppers, Mushrooms, and Hot White Cheese Sauce
Potato Chips, Chocolate Brownies and Blondies
\$35.00 per person

Mexican

Tossed Garden Salad, Marinated Tomato Avocado Salad,
Marinated Beef and Chicken Fajita with Grilled Onion and Peppers, Seasoned Taco Beef,
Guacamole, Jack Cheese, Jalapeno Peppers, Sour Cream, Shredded Lettuce,
Chopped Tomato, Green Tomato Salsa, and Pico de Gallo,
Warm Corn Tortilla Shells and Soft Flour Tortillas,
Tortilla Chips with Chili Con Queso, Re-Fried Beans, Yellow Rice with Peas,
Sopapillas and Honey, Rice Pudding, Churros
\$36.00 per person

Italian

Antipasto Platter, Caesar Salad, Tuscan Pasta Salad, Beef Steak Tomato and Buffalo Mozzarella,
Fresh Fruit Display, Garlic Bread and Bread Sticks,
Baked Eggplant Parmigiana, Sautéed Breast of Chicken Piccata,
Stuffed Shells with Ricotta and Marinara Sauce, Ratatouille,
Cannoli, Amaretto Cookies, Tiramisu
\$38.00 per person

2012 Price Guidelines

Prices are Subject to Change Without Notice

All prices are subject to 22% service charge and 6.5% sales tax.

RECEPTION

~COLD HORS D'OEUVRES~

Crudité Presentation

An assortment of Fresh Vegetables and Relishes
Accompanied by appropriate dips
\$8.00 per person (1 hour service)

Display of Imported & Domestic Cheese

Garnished with Fresh Fruit, Berries and an assortment of Bread and Crackers
\$9.00 per person (1 hour service)

Snacks and Dip

Potato Chips, Spinach Dip in Country Rye Bread, Onion Sour Cream Dip,
Assortment of Bread Sticks, Crackers, Nachos and Homemade Pico De Gallo, Terra Chips, Pretzels
\$10.00 per person

Cold Canapés

(Minimum order of 25 pieces per item – prices are listed below as per 25 pieces)

Assorted Chefs Cold Canapé.....	85.00
Prosciutto and Melon.....	95.00
Herb Cheese and Cucumber.....	100.00
Tartlet of Shrimp and Avocado.....	100.00
Curried Chicken and Cashews.....	100.00

~HOT HORS D'OEUVRES~

(Minimum order of 25 pieces per item – prices are listed below as per 25 pieces)

Mini Quiche.....	85.00
Mini Reubens with Russian Dressing.....	85.00
Spring Rolls with Duck Sauce.....	85.00
Spicy Sausage Stuffed Mushrooms.....	85.00
Chicken Wings with Bleu Cheese Sauce.....	85.00
Beef Teriyaki.....	85.00
Sweet & Sour Meatballs.....	100.00
Mini Beef Empanada.....	100.00
Vegetable Tempura.....	100.00
Citrus Marinated Chicken Tenderloins.....	100.00
Fried Ravioli with Fresh Marinara Sauce.....	100.00
Spanakopita (Spinach and Feta Cheese in Phyllo Dough)....	100.00
Swedish Meatballs.....	100.00

2012 Price Guidelines

Prices are Subject to Change Without Notice

All prices are subject to 22% service charge and 6.5% sales tax.



DINNER

~PLATED DINNER ENTREES~

Includes Choice of Soup or Salad and Dessert

Cilantro Chicken

Marinated Chicken Breast with Cilantro, Cumin,
Virgin Olive Oil and Citrus Juices,
Served with Red Beans and Rice
\$32.00 per person

Chicken Vista

Chicken Breast Encroute Stuffed with Mushroom Duxelles
Baked to a Golden Brown
\$35.00 per person

Grouper, Snapper or Mahi Mahi

Sautéed and topped with a Cilantro Tomato Concasse and
Beurre Blanc Sauce
MARKET PRICE

New York Strip Steak

Center Cut 12oz. with Sautéed Wild Mushroom and
Green Peppercorn Sauce
\$47.00 per person

Prime Rib of Beef

Pepper Crusted and Slow Roasted with Natural Juices and
Horseradish Sauce
\$42.00 per person

Grilled Chicken with Pasta

Tossed with Plum Tomatoes, Asparagus Tips, Wild Mushrooms,
Roasted Garlic and Olive Oil
\$29.00 per person

2012 Price Guidelines

Prices are Subject to Change Without Notice

All prices are subject to 22% service charge and 6.5% sales tax.



BUENA VISTA SUITES
O R L A N D O

DINNER

~BUFFET DINNERS~
(Minimum 20 People)

Caribbean Buffet

Wild Greens and Hearts of Palm
Curried Chicken Pineapple and Coconut Salad
Potato, Egg and Cilantro Lime Vinaigrette Salad
Display of Fresh Tropical Fruits
Jamaican Jerk Chicken
Grilled Marinated Mahi Mahi with Papaya-Mango Chutney
Tender fried pieces of Pork Calypso in a Mojo topped with Sautéed Onions
Black Beans and Rice
Plantain Chayote Ratatouille
Coconut Cream Pie, Mango Mousse Cake, Key Lime Pie
\$55.00 per person

Western Cookout Buffet

Mixed Baby Greens with House Dressing
Macaroni Salad and Cole Slaw
Fresh Fruit Display
Chili Dusted Chicken
Smoked Barbecue Ribs
Baked Beans, Corn on the Cob, and Skillet Potatoes
Rolls and Corn Bread with Whipped Honey Butter
Old Fashioned Fruit Pies, Warm Cobbler and Bread Pudding with Whiskey Sauce
\$60.00 per person

Mexican Buffet

Tossed Garden Salad, Marinated Tomato Avocado Salad,
Marinated Beef and Chicken Fajita with Grilled Onion and Peppers,
Seasoned Taco Beef
Guacamole, Jack Cheese, Jalapeno Peppers, Sour Cream, Shredded Lettuce, Chopped Tomato,
Green Tomato Salsa and Pico de Gallo
Warm Corn Tortilla Shells and Soft Flour Tortillas
Tortilla Chips with Chili Con Queso, Refried Beans, Yellow Rice with Peas
Sopapillas and Honey, Rice Pudding, Churros
\$44.00 per person

2012 Price Guidelines
Prices are Subject to Change Without Notice
All prices are subject to 22% service charge and 6.5% sales tax.



DINNER

~BUFFET DINNERS, cont.~
(Minimum 20 People)

Italian Buffet

Antipasto made with Cheeses, Cured Meats and Sausage
Caesar Salad with Asiago Cheese
Tuscan Pasta Salad
Beefsteak Tomato and Buffalo Mozzarella
Fresh Fruit Display
Herb Garlic Sticks and Bread
Baked Eggplant Parmigiana
Sautéed Breast of Chicken Piccata
Stuffed Shells with Ricotta and Marinara Sauce
Ratatouille
Cannoli, Amaretto Cookies, Tiramisu
\$44.00 per person

2012 Price Guidelines

Prices are Subject to Change Without Notice
All prices are subject to 22% service charge and 6.5% sales tax.

DESSERTS

~PLATED LUNCH DESSERTS~

Raspberry Swirl Cheesecake

New York Style Cheesecake with Grand Marnier Fresh Fruit

Key Lime Pie

Traditional Florida Specialty topped with a thick layer of Whipped Cream

Chocolate Truffle Cake

A blend of chocolate and cocoa creating a rich and creamy ganache-filled cake

Fresh Fruit Torte

Pastry cream filled cake, topped with fresh fruit

~PLATED DINNER DESSERTS~

Tiramisu Cake

Classic recipe from Italy layered between Marsala Wine and espresso-soaked Chocolate Cake topped with Extra Brute Cocoa Powder

Whiskey Pecan Pie

Jack Daniel's Pecan Pie with White Chocolate

Carrot Cake

Two layers of moist Carrot Cake with a Ginger Flavored Cheesecake filling topped with Whipped Cream

Marble Cheesecake

New York Style Cheesecake swirled with Ganache

Sacher Torte

Apricot Marmalade and Deep Dark Chocolate

Chocolate & Kahlua Mousse

A layer of each Chocolate and Kahlua Mousse

Fresh Berries

Variety of Berries drizzled with a Balsamic Vinegar Reduction garnished with Fresh Mint



BUENA VISTA SUITES
O R L A N D O

BARS

HOST BAR

(Prices are per drink)

Cordials	\$6.50	Domestic Beer	\$4.25
Premium Brands	\$5.75	Non-Alcoholic Beer	\$4.25
Call Brands	\$5.00	Mineral Water	\$3.50
House Wine	\$5.00	Soft Drinks	\$3.00
Imported Beer	\$4.50		

CASH BAR

(Prices are per drink)

Premium Brands	\$6.00	Domestic Beer	\$4.50
Call Brands	\$5.50	Non-Alcoholic Beer	\$4.50
Imported Beer	\$5.00	Mineral Water	\$3.50
House Wine	\$5.00	Soft Drink	\$3.00
Domestic Beer	\$4.50		

A \$75.00 Bartender fee will apply to all cash bars for up to 3 hours.

TIMED OPEN BAR

	Premium Brands	Call Brands
First Hour	\$18.00 per person	\$15.75 per person
Two Hours	\$22.00 per person	\$20.00 per person
Additional Hours	\$7.00 per person	\$6.25 per person

COCKTAIL PUNCH

(Serves 40 people)

Non Alcoholic Punch	\$55.00 per gallon	Margarita	\$85.00 per gallon
Bloody Mary	\$85.00 per gallon	Mai Tai	\$95.00 per gallon
Screwdriver	\$85.00 per gallon	Planters Punch	\$95.00 per gallon

Bartender Fee per bar is \$100.00 for up to three hours.

Each additional hour \$25.00 per hour

Draft Beer Available Upon Request

*****Please note that it is the policy of the Buena Vista Suites that all beverages consumed on the premises must be purchased from the Hotel.*****



HOSPITALITY BEVERAGE BAR PACKAGES

BAR VISTA

Absolut
Beefeater
Bacardi Silver
Dewars
Jack Daniel's
Crown Royal

Set up to include:

- (1) Sweet Vermouth 375ml
- (1) Bottle California Cabernet Sauvignon
- (1) Bottle California Chardonnay
- (24) Assorted Bottled Beer: Budweiser, Miller Light, Heineken, Grolsch or Corona
- (4) Each 10oz: Coke, Sprite, Ginger Ale, Tonic Water and Club Soda
- (1) Qt Each: Orange, Grapefruit & Cranberry Juices, Bloody Mary Mix and Cranberry Juice, Sour Mix
(Grenadine or Lime Juices on request)

Bar includes a complete set-up: ice, garnishes, glassware, and beverage napkins.
Refreshing the bar set-up entails the cleaning out of all used set-ups and restocking ice.

A \$26.25 charge per room will apply.

Please arrange your hospitality bar with your Convention Services Manager 24 hours in advance.

\$700.00

Plus tax and applicable service charge

Please note that it is the policy of the Buena Vista Suites that all beverages consumed on the premises must be purchased from the Hotel.

2012 Price Guidelines

Prices are Subject to Change Without Notice
All prices are subject to 22% service charge and 6.5% sales tax.



HOSPITALITY BEVERAGE PRICE LIST

VODKA

Smirnoff	\$65.00
Stolichnaya	\$75.00
Absolut	\$85.00

GIN

Beefeater	\$65.00
Tanqueray	\$75.00
Bombay	\$85.00

RUM

Bacardi Silver	\$65.00
Captain Morgan	\$75.00
Myers' Dark	\$85.00

SCOTCH

Dewars	\$65.00
Johnny Walker Black	\$75.00
Chivas Regal	\$85.00

BOURBON

Jim Beam	\$65.00
Jack Daniel's	\$75.00
Wild Turkey	\$85.00

BLEND

Seagram's 7	\$65.00
Seagram's VO	\$75.00
Crown Royal	\$85.00

CORDIALS, MALTED SCOTCH AND BRANDY

Di Saronno Amaretto	\$85.00
Kahlua	\$85.00
Baileys Irish Cream	\$85.00
Grand Marnier	\$95.00
Drambuie	\$95.00
Remy Martin V.S.O.P.	\$110.00
Courvoisier Napoleon	\$110.00

Single bottles include choices of mixers and their appropriate garnishes, glasses and ice up to 10 people. Should you request bartender service, there will be a \$100.00 Bartender Charge per three hour minimum; each additional hour at \$20.00. A 24 hour advance notice is required.

Please note that it is the policy of the Buena Vista Suites that all beverages consumed on the premises must be purchased from the Resort.

2012 Price Guidelines

Prices are Subject to Change Without Notice
All prices are subject to 22% service charge and 6.5% sales tax.



BANQUET POLICY

Food and Beverage

Food and beverage items consumed in banquet rooms or in hotel premises shall be purchased from the hotel. Food and beverage cannot be removed from the premises due to license restrictions. Our guests that participate in events or use our facilities agree to conform with any restrictions that are imposed by State liquor control, insofar as they affect these premises.

Confirmation of Attendance

The number of people attending a function must be communicated to the hotel by 12 Noon, forty-eight (48) hours in advance. This number is considered a guarantee, not subject to reduction. Guarantees for Sunday, Monday, and Tuesday are required by Noon the preceding Friday. The hotel is not responsible for service over five percent (5%) of the estimated guarantee. The hotel reserves the right to deny entrance to more than the maximum number or persons estimated. The Management reserves the right to change the rooms if number of attendance has changed to accommodate the parties properly. A \$30.00 server fee is applicable to food/beverage functions with a guarantee of 20 or under.

Service Charges and Labor

Prices are current and subject to change. All food and beverage charges are subject to 22% service charge. A Florida State Sales Tax of 6.5% is applicable on the total charges. There will be a \$30.00 server fee applied for all food functions with a guarantee of 20 or under. Function rooms are assigned according to the anticipated guarantees. If there are any fluctuations in the number of attendees or room setups, the hotel reserves the right to charge additional fees.

Authorized Signatures(s)

Approved individuals to sign Master Account charges must be specified no later than 15 days prior the group's scheduled arrival.

Signage and Banners

The hotel will not permit affixing of anything to the walls, floor or ceiling with nails, staples, pins, glue, tape, etc. The hotel reserves the right to approve all signage in the banquet and meeting areas, as well as all public space. All signage must be professionally printed. Printed signs must be free standing or on easels.

Damage and Loss

The hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel before or after your function unless prior arrangement have been made.

Liability

The hotel is not liable for its failure to perform any signed contract if such failure is due to acts of God, labor problems, including but not limited to strikes, fire, flood, weather, earthquake, restriction upon travel, food, beverage, or supplies, or any other cause beyond its control or interfering with performance whether enumerated herein or not.