

Sheraton

# GO | BEYOND

We Go Beyond so you can too



**Sheraton**<sup>®</sup>  
JACKSONVILLE HOTEL





# LET'S DO BREAKFAST

Pancakes

+

Eggs

+

Muffins

+

More



**Sheraton**<sup>®</sup>

JACKSONVILLE HOTEL



# BREAKFAST

All breakfast offerings feature orange juice, fresh-brewed Starbucks regular & decaffeinated coffee, assorted selection of teas, 2%, and half & half. 30 Guest Minimum. All Buffets are served for 90 minutes

## PLATED OPTIONS

### MOMS BUTTERMILK PANCAKES

Fluffy pancakes dusted with powdered sugar, served with your choice of bacon, sausage or turkey sausage, maple syrup, whipped butter and fresh fruit

### EARLY RISER

Two eggs scrambled, home fried breakfast potatoes, and your choice of bacon, sausage or turkey sausage

### DOS TACOS

Two flour tortillas filled with scrambled eggs and chorizo. Topped with cheddar cheese & house made salsa, served fresh fruit salad

### FITNESS FEAST

Scrambled egg whites, sliced tomatoes, turkey sausage, Greek yogurt parfait

Pancakes + Eggs + Muffins + More



# BREAKFAST

## BUFFET OPTIONS

### BAKER'S DOZEN

Assortment of bagels with whipped butter & flavored cream cheeses  
● Local artisanal doughnuts from Good Dough served on our famous donut wall

### MORNING GLORY

Freshly baked muffins ● Assortment of bagels with whipped butter & cream cheese ● Seasonal fruits & berries

### RISE & SHINE

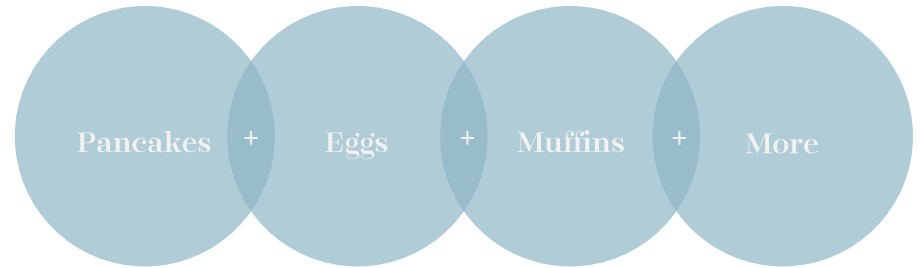
Seasonal fruits & berries ● Greek yogurt bar; dried bananas, toasted almonds, dried fruit medley & fresh honeycomb ● Assorted cereals & granola; 2%, skim, & almond milk ● Pastry basket with whipped butter and fruit preserves

### BREAKFAST BUFFET

Seasonal fruit & berries ● Pastry basket with whipped butter and fruit preserves ● Assorted cereals & granola; 2%, skim, & almond milk ● Farm fresh scrambled eggs ● Buttermilk pancakes, maple syrup ● Crispy bacon ● Breakfast sausage

### BOLD CITY BREAKFAST

Seasonal fruit & berries ● Pastry basket with whipped butter, and fruit preserves ● Assorted cereals & granola; 2%, skim, & almond milk ● Farm fresh scrambled eggs ● Chorizo & poblano breakfast potatoes ● Cast iron frittata with seasonal veggies & local cheese ● French toast bread pudding with maple butter drizzle



## ENHANCEMENTS

### FRENCH TOAST FEAST

Brioche crème brulee vanilla french toast ● Banana bread french toast ● Cast iron french toast bread pudding with maple butter drizzle

### BENEDICT BAR

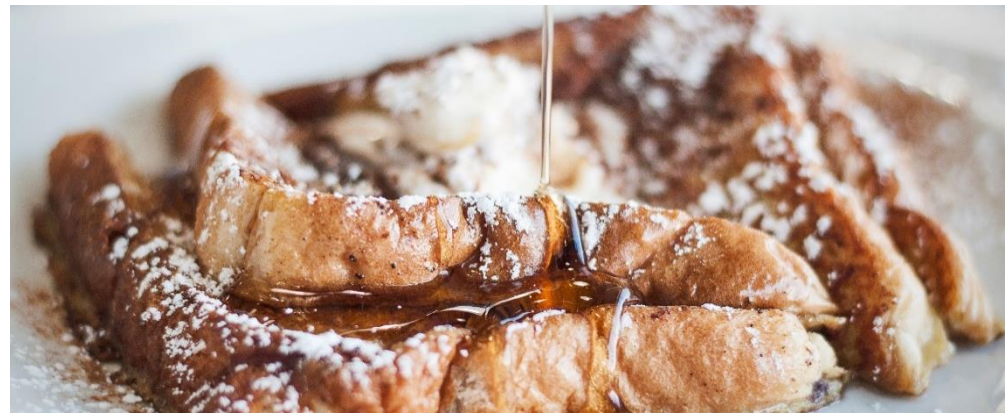
Made to order eggs benedict; choice of traditional, pulled pork, spicy chorizo or vegetarian ● (Chef attendant required)

### OMELET STATION

Guests' choice of whole egg or egg whites with their choice of filling; ham, bacon, sausage, onions, peppers, mushrooms, tomatoes, spinach and assorted cheeses ● (Chef attendant required )

### BREAKFAST SANDWICHES & WRAPS

NY style BEC (B)acon, (E)gg and American (C)heese on a bagel ● Turkey sausage, egg whites and swiss on whole wheat toast ● Spinach, egg whites and Monterey jack cheese in spinach wrap



# TAKE A BREAK

Cookies

+

Chips

+

Pretzels

+

More



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JACKSONVILLE HOTEL



# BREAKS

All breaks offerings include filtered ice water  
30 Guest Minimum. All breaks are served for 30 minutes

## AS THE COOKIE CRUMBLES

Chocolate Chip Oatmeal Raisin ● Peanut Butter ● White Chocolate Macadamia ● Whole and Skim Milk

## NATURALLY SWEET

Fruit Kabobs ● Honey Vanilla Yogurt Dip ● Cold Pressed Juices

## SUPER FOOD

Blueberry-Almond Acai Bowls ● Assorted Kind Bars ● Edamame Hummus ● Terra Chips

## CALIFORNIA DREAMIN'

Guacamole ● Spinach & Artichoke Dip ● Fresh Vegetable Sticks ● Crispy Tortilla Chips & Warm Naan Bread

## LOCAL FLAVOR

Local Azar Sausage ● Pretzels & Beer Cheese ● Local Cheese & Honey Board ● Bold City Brewery Craft Beers (\$8ea)

## MAIN STREET CANDY STORE

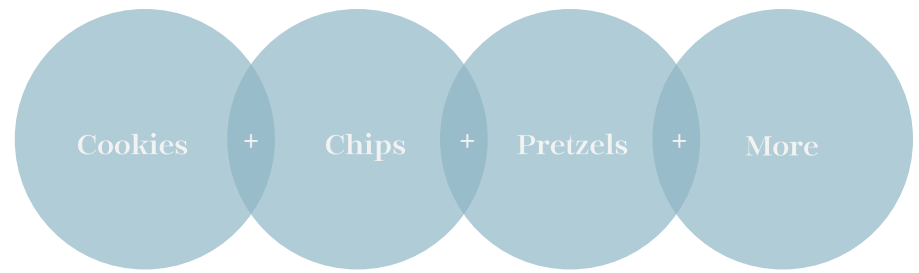
M&M's ● Peanut M&M's ● Skittles ● Gummy Bears ● Sour Patch Kids ● Swedish Fish ● Sweet Tarts ● Jaw Breakers ● Jelly Belly Jelly Beans ● Lemon Heads ● Red Hots ● Jolly Ranchers ● Caramel Chews

## CHIPS & DIPS

Kettle Chips with Onion Dip ● Tortilla Chips with Salsa & Guacamole ● Pita Chips with Hummus, Carrots & Celery

## ALL DAY BEVERAGES

Bottled Water ● Assorted Soft Drinks ● Regular & Decaf Starbucks Coffee ● Assorted Hot Tea



## A LA CARTE REFRESHMENTS

- |   |  |
|---|--|
| <ul style="list-style-type: none"><li>• Starbucks Coffee</li><li>• Iced Tea</li><li>• Chilled Juices</li><li>• Soft Drinks</li><li>• Bottled Water</li><li>• Red Bull Energy</li><li>• Gatorade</li><li>• Breakfast Pastries</li><li>• Bagels</li><li>• Granola Bars</li><li>• Protein Bars</li></ul> | <ul style="list-style-type: none"><li>• Whole Fruits</li><li>• Fresh Fruit Tray</li><li>• Trail Mix</li><li>• Candy Bars</li><li>• Brownies</li><li>• Blondies</li><li>• Mini Cupcakes</li><li>• Cookies</li><li>• Assorted Chips</li><li>• Hot Pretzels &amp; Beer Cheese</li></ul> |
|---|--|



# LETS DO LUNCH

Salad

+

Pasta

+

Veggies

+

More



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# LUNCH

All lunch offerings are served with filtered ice water, and brewed unsweetened iced tea  
30 Guest Minimum. All Buffets are served for 90 minutes

## PLATED OPTIONS

Plated lunches are served as three courses; Salad, Entrée, and Dessert

### STARTER CHOICES:

Traditional Caesar Salad or House Greens Salad

### ENTRÉE CHOICES:

- Bold City Penne Pasta – Blackened Chicken Breast, Roasted Garlic, Tomatoes, Spinach, White Wine Sauce
- Dukes Pulled Pork, Corn Bread, Green Bean Casserole
- Creamy Polenta with Mushrooms and Spinach

### ENTRÉE CHOICES:

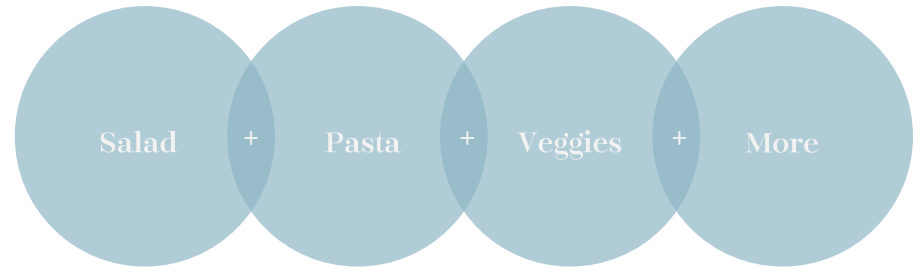
- Pan Seared Chicken Breast, Whipped Potatoes, Seasonal Vegetables
- Blackened Cat Fish, Sweet Potato Hash, Roasted Red Pepper Sauce
- Flank Steak Frites with Chimichurri Sauce

### ENTRÉE CHOICES:

- Chicken Milanese, Arugula, Lemon, Parmesan
- Bold City Braised Short Ribs, Smashed Yukon Gold Potatoes, Glazed Carrots
- Traditional Shrimp & Grits
- Seared Salmon, Sautéed Spinach, Blistered Tomatoes

### DESSERT CHOICES:

NY Style Cheesecake ● Key Lime Pie ● Bourbon Bread Pudding



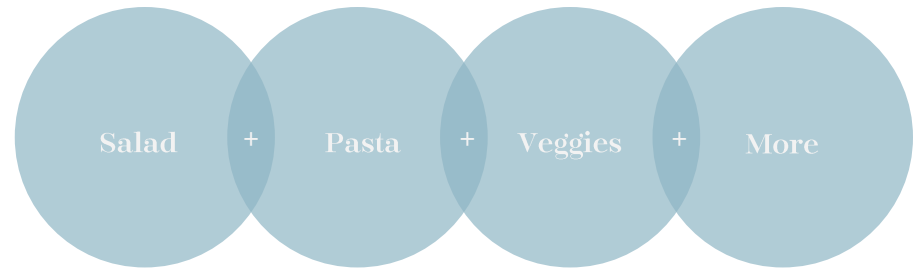
## EXECUTIVE LUNCH: A'LA CARTE PRICING

For group sizes 15 and under, place a pre-order from customized Bold City Grill Lunch Menu





# LUNCH



## BUFFET OPTIONS

### MARKET DELI

Chef's Daily Soup Inspiration ● California Cobb; Romaine, Tomato, Crumbled Bacon, Avocado, Roasted Corn, Blue Cheese Crumbles ● Red Potato Salad; Bacon, Green Onion, Celery, Creamy Ranch Aioli ● Individual Bags of Gourmet Potato Chips ● Freshly Baked Cookies

Prepared Sandwiches (Choice of Three)

- NY Rueben, Rye Bread
- French Ham & Swiss Baguette
- Albacore Tuna Salad; Wheat Bread
- Cajun Chicken Salad, Demi Roll
- TBLT – Turkey, Bacon, Lettuce, Tomato, Toasted White Bread
- Roast Beef, Swiss, Dijon Mustard, Pretzel Roll
- Chicken Caesar Salad Wrap
- Falafel & Hummus Pita

### HOT OFF THE PRESS

Creamy Tomato Basil Soup ● Florida Chopped Salad; Romaine, Hearts of Palm, Red Onion, Cherry Tomatoes, Citrus Vinaigrette ● Farfalle Pasta Salad with House Balsamic Vinaigrette

### COLD SELECTIONS:

Roast Beef, Boursin Cheese, Pickled Red Onions, Arugula, Baguette ● Marinated Roasted Vegetables, Feta, Lettuce, Spinach Tortilla Wrap

### HOT PRESSED SELECTIONS:

Honey Ham, Baby Swiss, Garlic Aioli, Tomatoes on French Bread ● Roast Turkey, Swiss Cheese, Bacon, on Texas Toast ● Gourmet Grilled Cheese; Cheddar, Swiss, Provolone, Sourdough

### SIDES:

Individual Bags of Gourmet Potato Chips ● NY Cheesecake with Macerated Strawberries

### ISLA BONITA

Avocado, Tomato, Cucumber, Red Onion, Cilantro Salad ● Chili Rubbed Mahi-Mahi ● Mojo Marinated Chicken ● Cilantro Rice ● Black Beans ● Fried Plantain Chips ● Mojo Aioli ● Sliced Watermelon; Lime, Chili Pepper ● Dulce De Leche Cheesecake

### SOUTHERN CHARM

Fried Chicken & Waffles ● BBQ Pulled Pork ● Honey BBQ Chicken ● Southern Style Collard Greens ● Broccoli Slaw with Cider Vinaigrette ● Loaded Tater Tot Bar – Crispy Tots, Chopped Bacon, Beer Cheese, Sour Cream, Sriracha Ranch, Green Onions ● Toasted Brioche Buns ● Southern Style Pecan Pie

### MANGIA BENE

Roman Salad; Romaine, Roma Tomatoes, Artichoke Hearts, Black Olives, Balsamic Vinaigrette ● Tuscan Kale and White Bean Soup ● Italian Sausage & Peppers ● Rigatoni a'la Vodka with Chicken and Parmesan Cheese ● Penne Pasta Primavera with Seasonal Vegetables and Roasted Garlic Sauce ● Roasted Portobello Mushrooms, Zucchini, and Red Peppers ● Tiramisu

# LUNCH

## BUFFET OPTIONS

### BISTRO LUNCH

Vegetable Minestrone Soup ● Baby Spinach Salad; Gorgonzola, Candied Pecans, Lemon Vinaigrette ● Baby Kale Caesar Salad; Shaved Parmesan, House Made Croutons ● Breads & Spreads - Rosemary Focaccia, Baguette, Pretzel with Parmesan Oil & Vinegar, and Garlic and Herb Cheese Spread ● Apple Pie

### BUILD A BOWL

Grilled Proteins: Choice of Two  
Chicken Breast ● Flank Steak ● Portobello Mushrooms ● Shrimp  
(\$4pp supplement for Shrimp)

Bases: Choice of Three  
White Rice ● Brown Rice & Quinoa ● Mixed Greens ● Romaine Salad  
● Grilled Naan Bread

Sauces:  
Chipotle Citrus BBQ ● Sweet & Tangy Soy Sriracha ● Buffalo  
Buttermilk Ranch ● Cucumber Tatziki

Toppings:  
Guacamole ● Cilantro ● Shredded Cheese ● Onion ● Pico de Gallo

Sweets:  
Seasonal Fruit Salad, Agave Nectar, Mint ● Cinnamon Churros with  
Dulce de Leche

### FARM TO TABLE

Chef-inspired Soup, Mini Baguette ● Spinach Salad; Apple, Dried Cranberry, Almonds, Aged Gouda, Rosemary Vinaigrette (gf) ● Warm Green Bean Salad; Crispy Pancetta, Parmesan, Apple Cider Vinaigrette (gf) ● Honey-glazed Pork Loin, Whole Grain Mustard Demi-glace (gf, df) ● Seared Salmon with Pesto Buerre Blanc ● Sautéed Kale, Garlic Butter Sauce ● Polenta Fries, Parmesan (gf) Roasted Root Vegetables (v, gf, df) ● Cast Iron Apple Pie





# LUNCH

## INDIVIDUALLY CRAFTED LUNCH

### BUFFET SOUP OPTIONS:

- Tomato Basil Bisque
- Tuscan Kale and White Bean
- Vegetable Minestrone
- Chicken and Wild Rice

### BUFFET SALAD OPTIONS:

- Bold City House
- Farfalle Pasta; House Balsamic Vinaigrette
- Caesar; House Baked Croutons and Shaved Parmesan Cheese
- Wedge; Iceberg, Tomato, Crumbled Bacon, Blue Cheese Dressing
- Roman; Romaine, Roma Tomatoes, Artichoke Hearts, Black Olives, Balsamic Vinaigrette
- Arugula, Feta, and Watermelon with Balsamic Glaze \*\$1pp Supplement
- Spinach, Apple, Dried Cranberry, Almonds, Aged Gouda, Rosemary Vinaigrette \*\$1pp supplement

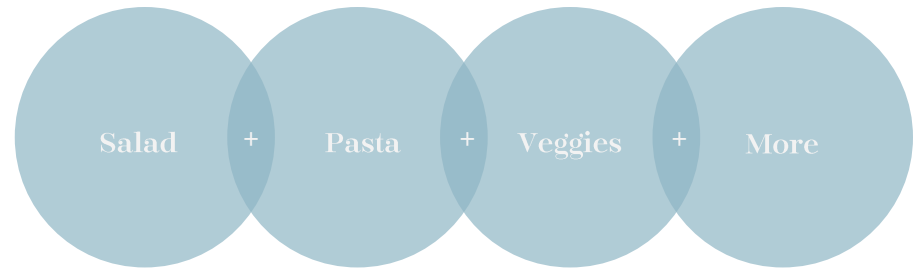
### BUFFET ENTRÉE OPTIONS:

Buffet Entrées are Presented as a Composed Dish with Sides and Sauces

- Penne Pasta Primavera
- 6 Cheese Baked Mac & Cheese
- Herb Marinated Chicken with Roasted Red Potatoes
- BBQ Grilled Chicken Breast with Steakhouse Potato Wedges and Chive Sour Cream
- Citrus Grilled Catch of the Day with Sweet Plantains
- Shrimp & Grits; Mayport Shrimp, Stone Ground Grits, Andouille Sausage, Creole Gravy \*\$2pp supplement
- Thyme Rubbed Pork Loin & Rice Pilaf
- Marinated Flank Steak; Chimichurri Sauce, Rice, Beans, Sweet Plantains \*\$2pp supplement

### DESSERT OPTIONS:

- New York Cheesecake, Fresh Berries Compote
- Southern Pecan Pie
  - South Florida Key Lime Pie, Margarita Mango Sauce



**SILVER PACKAGE** – Customize Buffet with One Soup, One Salad, One Hot Entrée, and Family Style Dessert Miniatures

**GOLD PACKAGE** – Customize Buffet with One Soup, One Salad, Two Hot Entrées, and Family Style Dessert Miniatures

**PLATINUM PACKAGE** – Customize Buffet with One Soup, Two Salads, Two Hot Entrées, and Choice of One Dessert





# JOIN US FOR **DINNER**

Pasta

+

Chicken

+

Steak

+

More



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JACKSONVILLE HOTEL



# DINNER

All dinner offerings are served with filtered ice water, unsweetened iced tea, and fresh-brewed Starbucks regular & decaffeinated coffee.

50 Guest Minimum. All Buffets are served for 90 minutes

## PLATED OPTIONS

Plated dinners are served as three courses; Starter, Entrée, and Dessert

### STARTER CHOICES:

- Tomato Basil Bisque ● Tuscan Kale and White Bean
- Vegetable Minestrone ● Chicken and Wild Rice
- Caesar; House Baked Croutons, and Shaved Parmesan Cheese
- Wedge; Tomato, Crumbled Bacon, Blue Cheese Dressing
- Bold City House

### ENTRÉE CHOICES:

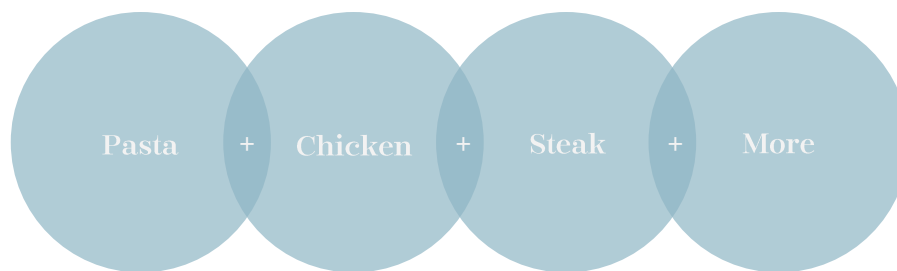
- Pan Seared Chicken Breast, Whipped Potatoes, Seasonal Vegetables
- Bold City Braised Short Ribs, Smashed Yukon Gold Potatoes, Glazed Carrots
- Seared Salmon, Sautéed Spinach, Blistered Tomatoes

### ENTRÉE CHOICES:

- Grilled Ribeye, Loaded Smashed Potatoes, Grilled Asparagus
- Miso Sriracha Pineapple Pork, Sticky Rice, Baby Bok Choy
- Seared Salmon & Mayport Shrimp Scampi, Linguine, Garlic, Wine Sauce

### DESSERT CHOICES:

- NY Style Cheesecake ● Key Lime Pie
- Bourbon Bread Pudding



## BUFFET OPTIONS

### CUBAN FEAST

Avocado Salad; Tomato, Cucumber, Red Onion, Cilantro ● Florida Chopped Salad - Romaine, Hearts of Palm, Red Onion, Cherry Tomatoes, Citrus Vinaigrette ● Mojo Mahi-Mahi ● Pollo Asado ● Cuban Style Roast Pork ● Arroz Moros (Rice & Beans) ● Fried Plantain & Mojo Aioli ● Spiced Tortilla Chips; Roasted Tomato Salsa, Avocado, Sour Cream ● Sliced Watermelon; Lime, Chili Pepper ● Tres Leches Cake

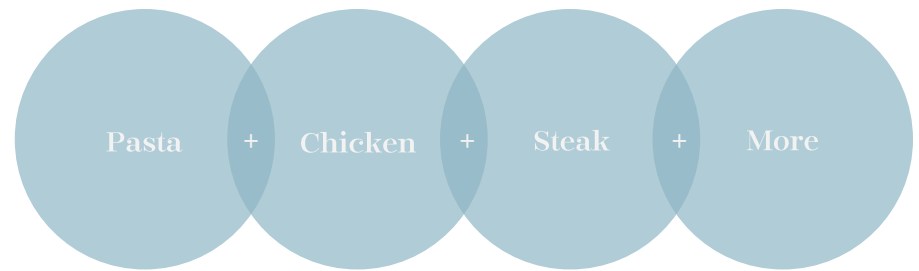
### OSTERIA ROBERTO

Tuscan Soup; Italian Sausage, White Beans, Carrots, Tomatoes ● Artisan Bread Rolls, Butter, Olive Oil & Balsamic Vinegar ● Caesar Salad with House Baked Croutons and Shaved Parmesan Cheese ● Caprese & Arugula Salad, Mozzarella, Tomato, Arugula ● Three Cheese Tortellini; Pesto, Artichoke, Tomato ● Creamy Tuscan Chicken; Roasted Peppers, Tuscan Kale, Sundried Tomatoes, Asiago Cheese Sauce ● Hearty Rigatoni Bolognese, Pecorino Romano ● Assorted Cannoli ● Tiramisu

### REAL DEAL BBQ

Texas Toast with Garlic Butter ● Country Potato Salad; Hardboiled Egg, Mustard, Pickles ● Memphis Style Coleslaw ● Cheese Corn Casserole; Cheddar, Bacon, Bread Crumbs ● Banana Pudding  
BBQ Options - Select Two  
Kansas City Style Baby Back Pork Ribs with Sweet and Spicy BBQ Sauce ● Beer Can Chicken ● Carolina Style Pulled Pork ● Memphis Style Dry Rubbed Pork Spare Ribs ● Grilled Tri Tip with Chipotle BBQ

# DINNER



## CUSTOM PREPARED DINNER

**SILVER PACKAGE** – Custom Buffet with One Soup or Salad, One Hot Entrée, and Family Style Dessert Miniatures

**GOLD PACKAGE** – Custom Buffet with Two Soup or Salads, Two Hot Entrées, and Choice of Dessert

**PLATINUM PACKAGE** – Custom Buffet with Three Soup or Salads, Three Hot Entrées, and Three Desserts

### BUFFET SOUP & SALAD OPTIONS:

- Tomato Basil Bisque
- Tuscan Kale and White Bean
- Vegetable Minestrone
- Chicken and Wild Rice
- Caesar; House Baked Croutons, and Shaved Parmesan Cheese
- Bold City House Salad
- Roman; Romaine, Roma Tomatoes, Artichoke Hearts, Black Olives, Balsamic Vinaigrette
- Wedge Salad; Tomato, Crumbled Bacon, Blue Cheese Dressing, Herb-marinated
- Farfalle Pasta Salad with House Balsamic Vinaigrette
- Arugula, Feta, and Watermelon with Balsamic Glaze Spinach, Apple, Dried Cranberry, Almonds, Aged Gouda, Rosemary Vinaigrette

### BUFFET ENTRÉE OPTIONS:

Buffet entrees are presented as a composed dish with sides and sauces

- Guava Jerk Chicken, Yuca Fries, Mojo Aioli
- Chicken Fontina; Penne Pasta, Sautéed Spinach, Roasted Red Peppers, Fontina Cheese Sauce
- Greek Chicken, Lemon Orzo, Roasted Eggplant, Tatziki Sauce
- Sweet Soy Pork Loin, Fried Rice, Burnt Broccoli
- Spice Rubbed Catch of the Day with Sweet Plantains
- Blackened Mahi Mahi, Mango Salsa, Sticky Rice
- Shrimp & Grits; Mayport Shrimp, Stone Ground Grits, Andouille Sausage, Creole Gravy
- Marinated Flank Steak with Chimichurri Sauce, Rice, Beans, Sweet Plantains

### DESSERT OPTIONS:

New York Cheesecake with Fresh Berries Compote ● South Florida Key Lime Pie with Margarita Mango Sauce ● Southern Pecan Pie





# RECEPTION

All reception offerings are served with filtered ice water, unsweetened iced tea, and fresh-brewed Starbucks regular & decaffeinated coffee.  
50 Guest Minimum. All Stations are served for 90 minutes

## RECEPTION STATIONS:

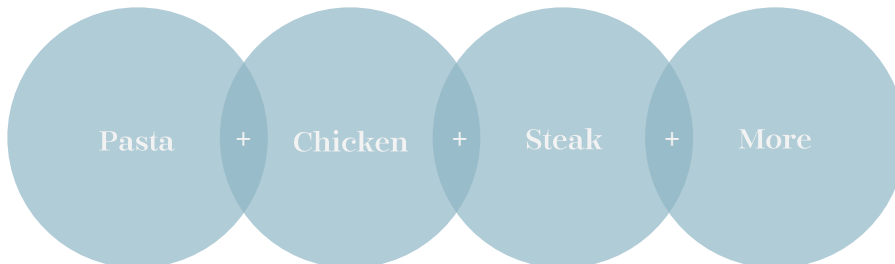
**SALAD STATION** – Caesar Salad; Crisp Romaine, Parmesan Cheese, Croutons, Creamy Caesar Dressing ● Baby Spinach Salad; Candied Pecans, Strawberries, Goat Cheese, Balsamic Vinaigrette ● Little Gem Salad; Virginia Blue Cheese, Bacon, Croutons, Pickled Red Onions ● Fresh Baked Rolls and Butter

**SHRIMP & GRITS** – Mayport Cheddar Biscuits  
Shrimp ● Stone Ground Grits ● Andouille Sausage ● Creole Gravy ●

**BBQ STATION** - BBQ Chicken ● Carolina Style Pulled Pork ● Collard Greens ● Corn Bread

**MARINATED FLANK STEAK** – Chimichurri Sauce ● Rice ● Black Beans ● Sweet Plantains

**CARIBBEAN TACO BAR** – Mojo Pork ● Blackened Mahi ● Crisp Popcorn Shrimp ● Corn and Flour Tortillas ● Shredded Cabbage ● Pico De Gallo ● Guacamole ● Queso Fresco



## CHEF ATTENDED ACTION STATIONS:

Chef Attendant Required

**MAC & CHEESE**– Torched To Order: Asiago Penne ● Cheddar Fusilli ● Bacon ● Crab ● Grilled Chicken ● Tomato ● Sautéed Mushrooms ● Scallions ● Panko Bread Crumbs ● Parmesan ● Mozzarella ● Cheddar ● Gruyere

**PASTA STATION** – Tossed to Order: Fettuccini ● Whole Wheat Penne ● Cheese Tortellini with Choice of Italian Sausage ● Grilled Chicken ● Sauces; Tomato Basil, Roasted Garlic Alfredo, Pesto Genovese

**HERB ROASTED TURKEY BREAST** – Mashed Potatoes ● Gravy  
Candied Carrots ● Cranberry Sauce

**PEPPERCORN CRUSTED BEEF TENDERLOIN CARVING STATION**  
Garlic Roasted Baby Red Potatoes, ● Grilled Asparagus ● Trio of Sauces \*Subject to Market Pricing

**PRIME RIB**– Roasted Red Skin Potatoes, Caramelized Onions, Sautéed Mushrooms ● Silver Dollar Rolls ● Au Jus ● Horseradish Sauce \*Subject to Market Pricing

**TORCHED** – Torched to Order: Vanilla Bean Crème Brulee ● S'mores ● Key Lime Pie with Meringue

\*Individual Stations are Also Available as Additions to Lunch or Dinner Buffets

# HORS D'OEUVRES

## HOT DISPLAYS

Priced Per Person

**GOURMET POPCORN BAR** - Served in Popcorn Carts (Truffle & Sea Salt, Aged Cheddar, Buffalo)

**SLIDER STATION** - Angus Beef, Pulled Pork, BBQ Chicken

**FLATBREAD STATION** - BBQ Chicken, Margarita, Italian

**CHICKEN & WAFFLES STATION**

**STREET TACO STATION**

## COLD DISPLAYS

Priced Per Person

**CHARCUTERIE BOARDS**

**CRUDITÉ VEGGIE POTS**

**ARTISAN CHEESE AND HONEY**

**BREAD & SPREAD BOARD** - Local Baked Goods, Flavored Spreads & Dips

**ULTIMATE COLD DISPLAY**

## BUTLER PASSED

50 Pieces Per Order

**CAPRESE SKEWERS WITH BALSAMIC DRIZZLE**

**KOREAN BBQ BEEF SKEWERS**

**MAYPORT COCONUT SHRIMP**

**SHRIMP COCKTAIL**

**SESAME CHICKEN SKEWER**

**WARM PRETZEL & BEER CHEESE**

**CHICKEN & WAFFLES ON A STICK**

**MINI PHILLY CHEESESTEAK**

**ROASTED PEPPER & TOMATO BRUSCHETTA**

**STEAK SKEWERS WITH CHIMICHURRI SAUCE**

**CRISP ASPARAGUS PUFF, RED PEPPER CREAM CHEESE**

**MEDITERRANEAN LEMON HUMMUS ON ENGLISH CUCUMBER**

**SEARED BEEF CROSTINI WITH MANCHEGO CHEESE**

**MINI CRAB CAKE WITH ZESTY REMOULADE**

**ICEBERG WEDGE SKEWER**

**STUFFED PEPPADEW, HERB AND GARLIC CHEESE**





# LIFT YOUR GLASS

Cocktails

+

Beers

+

Wines

+

More



**Sheraton**<sup>®</sup>

JACKSONVILLE HOTEL

# OPEN BAR

## SILVER

Smirnoff Vodka, Bombay Dry Gin, Cruzan Rum, Sauza Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Grants Scotch, Bud Light, Miller Lite, Budweiser, Bold City Beers, Hotel Wines

## GOLD

Tito's Vodka, Absolut Mandarin, Absolut Citron, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Rum, Jack Daniels Bourbon, Johnnie Walker Red Scotch, Jose Cuervo Tequila, Canadian Club, Courvoisier VS, Baileys Irish Cream, Peach Schnapps, Kahlua, Bud Light, Miller Lite, Budweiser, Corona Extra, Amstel Light, Heineken, Bold City Beers, Hotel Wines

## PLATINUM

Ketel One Vodka, Ketel One Oranje, Ketel One Citron, Bombay Sapphire Gin, Bacardi Superior Rum, Captain Morgan Rum, Makers Mark Bourbon, Johnnie Walker Red, 1800 Reposado Tequila, Crown Royal, Courvoisier VS, Baileys Irish Cream, Peach Schnapps, Kahlua, Bud Light, Miller Lite, Budweiser, Corona Extra, Amstel Light, Heineken, Stella, Bold City Beers, Hotel Wines

## HOTEL WINES

J.Roget Champagne  
Woodbridge Sauvignon Blanc  
Woodbridge Pinot Grigio  
Woodbridge Moscato  
Woodbridge Pinot Noir  
Woodbridge Merlot  
Woodbridge Cabernet Sauvignon

## CORDIALS AND COGNACS

Amaretto di Saronno, Bailey's Irish Cream, Drambuie, Southern Comfort, Frangelico, Grand Marnier, Kahlua, Sambuca Romano, Courvoisier VS 14

## COCKTAIL HOUR PRICING

### SILVER BRAND SELECTIONS

60 mins  
90 mins  
120 mins

### BEER & WINE

60 mins  
90 mins  
120 mins

## HOSTED BAR

Juice & Soda  
Bottled Water  
Domestic Beer  
Imported Beer  
Hotel Wines

## CASH BAR

Juice & Soda  
Bottled Water  
Domestic Beer  
Imported Beer  
Hotel Wines

## INFUSION BAR

Infused Blueberries with Ketel One Vodka  
Infused Bacon with Tito's Vodka  
Infused Cucumber with Beefeater's Gin





# LET'S MEET

Drinks

+

Food

+

Tech

+

More



**Sheraton**<sup>®</sup>

JACKSONVILLE HOTEL

# ALL DAY MEETING PACKAGES

## BREAKFAST

Choose Between Baker's Dozen, Morning Glory and Rise & Shine

## LUNCH

Choose Between Market Deli, Bistro Lunch, or a Crafted Lunch to Include – Tomato Basil Soup, Wedge Salad, BBQ Grilled Chicken, Catch of the Day and Chef's Dessert Table

## PM BREAK

Choose Between Chips & Dips + Whole Fruit, Cookie Monster + Whole Fruit, Assorted Popcorns + Whole Fruit

### PACKAGE INCLUDES:

- All Day Beverages (Assorted Soft Drinks, Hot Tea, Regular & Decaf Coffee, Bottled Water)
- Screen & Projector

Option to upgrade to the following lunches:

- Southern Charm
- Isla Bonita
- Mangia Bene





# LISTEN TO **THIS**

Audio

+

Visual

+

Groups

+

More



**Sheraton**<sup>®</sup>

JACKSONVILLE HOTEL

# AUDIO/VISUAL - EQUIPMENT (PER DAY):

## PROJECTORS

STANDARD OVERHEAD  
LCD PROJECTOR  
LCD SUPPORT PACKAGE (UP TO 8' SCREEN, CART/POWER)

## SCREENS

4' SCREEN  
6' SCREEN  
8' SCREEN  
10' SCREEN

## AUDIO EQUIPMENT

STANDING SPEAKER

## MICROPHONES

WIRELESS HANDHELD  
LAVALIERE

## MEETING ROOM AIDS

EASEL  
FLIPCHART PAD WITH MARKERS  
LASER POINTER  
WHITE BOARD EASEL WITH MARKERS  
EXTENSION CORD/POWER STRIP  
PODIUM  
CONFERENCE PHONE  
VGA CABLE  
HDMI CABLE





# HOTEL POLICIES

**TAX & GRATUITY:** To ensure the superior service of Sheraton Jacksonville, a 22% service charge will be added to all food, beverage, rental and audiovisual costs. Current sales tax will apply.

**GUARANTEE:** In order to provide for all attendees, a guaranteed count will be needed 72 hours in advance of the function. This number may not be reduced. Should you be unable to provide us with a count, Sheraton Jacksonville will refer to the originally contracted number and prepare accordingly. This will ensure the comfort of all in attendance.

**FOOD & BEVERAGE:** Because of market fluctuations, all prices are subject to change. Should prices increase, written notification will be given. Sheraton Jacksonville does not permit the removal of any foods provided by the hotel.

**OUTSIDE FOOD AND BEVERAGE:** Outside food and beverage is allowed only with specific permission by contract from Sheraton Jacksonville. Sheraton Jacksonville is in no way responsible for the quality, quantity or handling of outside food and beverage.

**SHIPMENTS:** Sheraton Jacksonville will gladly receive the supplies necessary for any function. The shipment of such material will be accepted no sooner than 3 days prior to the function. Storage fees will apply if packages arrive prior to the 72 hour grace period or are left more than 72 hours following the conclusion of your function. Please discuss storage fees with your Catering Director. Any items remaining after 72 hours will be discarded.

**SIGNAGE AND BANNERS:** Signs and banners are not permitted in the hotel lobby. In an effort to maintain appearances, the attachment of these items to function walls, floors, or ceilings is also prohibited. Should these restrictions be of concern, please discuss them with your Catering Director.

**BILLING:** A credit card must be placed on file for all catering functions. A 10% deposit is required to hold function space reserved. Payment must be made in full 10 days prior to function if paid by check and 3 days prior to function if paid by credit card. Any additional consumption must be paid within 5 days after function.

**TAX EXEMPT STATUS:** If your group is tax exempt, State Sales Tax Exempt Certification is required to be on file at our hotel prior to the function. Tax exemption will be honored if payment of the function is made by check or credit card from the appropriate exempt organization.

## **CANCELLATION POLICY:**

Should the entire or partial program cancel, the Hotel will collect as liquidated damages, fees according to the following schedule:

- Between signing of contract and number of days from function:
- 60+ days 30%
- 31-59 days 50%
- 0-30 days 100%