



CATERING MENU

Catered Exclusively
By Table 14
Located In The Mutiny Hotel,
2951 S. Bayshore Drive
Coconut Grove, Florida



PROVIDENT
HOTELS | RESORTS | CONDOS



TABLE 14

The Mutiny Hotel's signature restaurant, TABLE 14, located on just off the main lobby, pool side, offers a perfect culinary fit for guests and local residents alike. Executive Chef JC and Cristina Digon, owners, oversee all hotel food & beverage operations including room service, banquet service for meetings, groups and special events by providing a uniquely enjoyable dining experience both indoors and al fresco.

Expanding not only on sought after Contemporary International Cuisine favorites such as Octopus, Shrimp Al Ajillo, Pasta, & Skirt Steak Mofongo, Table 14's menu reflects world cultures and Western classics such as filet mignon and grilled salmon. Even breakfast features some worldly items such as Pork Belly Sandwich, Huevos Rancheros and The Cuban (with Croquetas), which is featured alongside traditional items. For the more adventurous try our Mutiny Burger. Sandwiches and salads are also available.

CELEBRATIONS

Regardless of budgetary limitations (or not), there simply is no better location to host an intimate celebration, baby shower, wedding, or event of up to 80 guests than The Mutiny Hotel. Our multi-terraced tropical courtyard and waterfall lends itself perfectly for the ceremony, while the Bounty Room, which opens directly onto the terrace, is an ideal setting for you intimate reception or dinner. With just one call connect to our Catering and Events Department and rest assured every detail will be executed to perfection. Whatever the item or need, our team of professionals has the connections to make any special occasion one to be cherished.

CORPORATE MEETINGS

The Mutiny Hotel is an ideal setting for Board Meetings and other small groups. Our team of event specialists will ensure a smooth program utilizing the latest in audio/visual technology, superb catering and impeccable service. Group activities such as team building exercises such as scavenger hunts are easily arranged.

The 900 square foot Bounty Room serves as our primary meeting space and is conveniently located on the main lobby level. Natural light pours in from one side of the room and attendees can easily access the terrace through French doors. Many groups prefer to have food & beverage functions served outdoors...

We can also provide you with a customized Catering Menu.

Contact us for a personalized tour for your next event.

Catering Department: 305-967-8531

Email: SIT@TBL14.com



Breakfast Buffets

(Minimum of 15 guests)

Continental

Chilled Orange Juice & Grapefruit Juice

Chef's Selection of Breakfast Pastries to

Include: Muffin, Danish & Croissant

Butter & Fruit Preserves

Seasonal Fruit & Berries

Regular & Decaffeinated Coffee, Herbal Teas

(BREAKFAST ON THE GO: add \$3.00 per person)*

\$24.00++ per person

The Mutiny

Chilled Fresh Orange Juice & Grapefruit Juice

Seasonal Fruit and Berries

Chef's Selection of Breakfast Pastries to Include:

Muffin, Danish, Croissant

Butter & Fruit Preserves

Breakfast Breads

Scrambled Eggs

Breakfast Potatoes

Choice of (two) Bacon, Ham, or Sausage

Regular & Decaffeinated Coffee, Herbal Teas

\$33++ per person

Coconut Grove

Chilled Juices to include Orange, Mango & Guava

Chef's Selection of Breakfast Pastries to Include:

Muffin, Danish, Croissants

Butter & Fruit Preserves

Assorted Cuban Pastelitos (pastries)

Cuban Toast

Regular & Decaffeinated Coffee, Herbal Teas

(BREAKFAST ON THE GO: add \$3.00 per person)*

\$29.00++ per person

Fitness Start Breakfast

Chilled Fresh Orange Juice & Grapefruit Juice

Seasonal Fruit and Berries

Yogurt Parfaits

Organic Fruit Smoothies

Almond Honey Granola

Dried Cranberries & Raisins

Regular & Decaffeinated Coffee Herbal Teas

28++ per person

Additional Per Person Items: Other Items Available Upon Request

Bagel Smoked Salmon with Red Onion, Tomato, Capers, and Cream Cheese \$20.00 /

Cereals : Assorted dry cereals with Bananas & Strawberries ,Whole & Skim Milk \$8.00 /

French Toast with cinnamon & maple Syrup \$10.00. / Bagels with Cream Cheese \$10.00 /

Scrambled Eggs \$8.00 / Bottled Spring Water \$5.00 & Selected Soda Cans \$5.00 (per bottles consumed)

**restrictions apply*

Prices Above Based on 60 Minutes Service



Brunch Buffet

(Minimum of 20 guests)

Assorted Breakfast Bakeries

Croissant, Muffin & Danish

Served with Butter and Fruit Preserves

Cold Selections

Yogurt and Seasonal Fruit & Berries

An assortment of flavored yogurts with a tempting display of fresh seasonal fruit

Egg Potato Salad or Cold Pasta Salad or Coleslaw

Savory Salad

Sliced Cold Meats

Delicious Baked Ham and Roast Turkey Breast, sliced and ready to serve

Hot Selections

French Toast

With Maple Syrup

Scrambled Eggs

breakfast tradition

Chicken Marsala Pasta

Marsala Mushroom Ragout

Home-style Breakfast Potatoes

Warm and savory seasoned

Crispy Bacon & Sausage Links

Desserts

Chef Selection Deserts

Chilled Juices

Assortment of Orange, Grapefruit and Cranberry Juice

Freshly brewed Regular & Decaffeinated Coffee Selection
of Assorted Hot Teas or Iced Tea

\$60.00++ per person

Additional Per Person Items: Other Items Available Upon Request

Bagel Smoked Salmon with Red Onion, Tomato, Capers, and cream cheese \$20.00 /

Cereals : Assorted dry cereals with Bananas & Strawberries ,Whole & Skim Milk Available \$8.00 /

French Toast with cinnamon & maple Syrup \$10.00. / Bagels with Cream Cheese \$8.00 /

Scrambled Eggs \$8.00 / Bottled Spring Water \$5.00 & Selected Soda Cans \$5.00 (per bottles consumed)

Prices Above Based on 60 Minutes Service



Lunch Buffets (Minimum of 20 Guest)

It's A Wrap

Mixed Greens with Assorted Dressings
Home Made Potato Salad
Assorted Wraps: (choose two)
Grilled Vegetarian
Honey Baked Ham
Smoked Turkey
Chef's Selection of Desserts
Freshly Brewed
Coffee and Iced Tea

\$28.00++ per person

Miami Buffet

House Salad With Sweet Bread Rolls & Butter
Ropa Vieja
(shredded flank steak in a tomato sauce base)
Moro Rice
(mixture of seasoned rice, and beans)
Sweet Plantains
Dessert: Flan (custard with hard caramel top)
& Tres Leche (butter cake—soaked in three kinds of milk)
Freshly Brewed Coffee and Iced tea

\$45 ++ per person

España Buffet

House Salad With Sweet Bread Rolls & Butter
Seafood Paella (With Live Chef)
Dessert: Flan (custard with hard caramel top)
& Tres Leche (butter cake—soaked in three kinds of milk)
Freshly Brewed Coffee and Iced tea

\$65++ per person

New York Deli

Choice of Salad Cole Slaw or Cold Pasta
or Egg Potato Salad
Assorted Sliced Meats to include: Turkey & Ham
Sliced Ripe Tomato, Onion, Lettuce, & Pickles
Assorted Slices of Cheeses & Breads
Chefs Selection of Desserts
Freshly Brewed Coffee and Iced Tea

\$28.00++ per person

Classic Buffet

House Salad With Sweet Bread Rolls & Butter
Entrée Selections choose TWO
Grilled Breast of Chicken atop Fettuccini Alfredo
Chicken Marsala Topped with Mushrooms
Eggplant Parmesan in Basil Tomato Sauce
Medallions of Pork in Chef's Gravy
Grilled Salmon with Lemon garlic Butter Sauce
Selections of Rice or Mash Potatoes & Vegetable
Chef's Selection of Desserts
Freshly Brewed Coffee and Iced Tea

\$55.00++ per person

Prices Above Based on 60 Minutes Service



Meeting Breaks

*Served With Freshly
Brewed Coffee & Tea*

Slider Break

*Mini Pulled Pork
Mini Cuban Sandwiches
Potato Salad
Served with Assorted Chips*

\$25.00 ++ per person

Health Break

Yogurt Parfaits to include: fruit, Granola, Raisins

Dried Cranberries, & Nuts

\$15++ per person

Cookies & Brownies

Variety of Fresh Home Baked Cookies & Brownies

16++ per person

Mediterranean Break

Assorted Hummus & Pita Bread

\$18.00++ per person

Mexican Break

Corn Tortilla Chips, Guacamole Dip & Salsa

Cheese & Bean Dip

\$18.00++ per person

Circus Break

Popcorn with selected salt seasoning

Cotton Candy

Selected Chocolate Candies

Animal crackers

\$20++ per person



***Meeting Break Additional
Options***
(Per Person)

<i>Assorted Cookies</i>	<i>\$5.00</i>
<i>Fudge Brownies</i>	<i>\$5.00</i>
<i>Assorted Donuts</i>	<i>\$7.00</i>
<i>Biscotti</i>	<i>\$6.00</i>
<i>Cotton Candy</i>	<i>\$5.00</i>
<i>Assorted Chips</i>	<i>\$5.00</i>
<i>Nature Valley Granola Bars</i>	<i>\$7.00</i>
<i>Popcorn</i>	<i>\$5.00</i>
<i>Assorted Guava & Cheese Pastelitos</i>	<i>\$8.00</i>
<i>Selected Candy Bars</i>	<i>\$7.00</i>
<i>Pretzels</i>	<i>\$5.00</i>
<i>Assorted Power Drinks on Consumption</i>	<i>\$8.00</i>
<i>Bottled Water on Consumption</i>	<i>\$5.00</i>
<i>Assorted Sodas on Consumption</i>	<i>\$5.00</i>

Other Items Available Upon Request

Prices Above Based on 30 Minutes Service



Half-Day Meeting Packages *(Minimum of 15 guests)*

Breakfast Package

Continental Breakfast

Seasonal Fresh Fruits

Assortment of Breakfast Breads
Including Croissant, Muffin, Danish

Served with Butter & Fruit Preserves

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Teas

Mid-Morning Coffee Refresh

Refresh of Regular and Decaffeinated Coffee
Assorted Hot Teas

Afternoon Break

Selection of Fresh Baked Cookies
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas

\$45.00 ++ per person

Lunch Package

AM Eye-Opener

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Teas

Executive Deli Buffet

Choice of One
Cole Slaw or Potato Salad

or Cold Pasta Salad

Smoked Turkey, Ham
Tomato, lettuce Onions, Swiss
& American Cheeses

Basket of Assorted Breads
Appropriate Condiments
Homemade Brownies

Afternoon Break

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas

\$50.00 ++ per person

Prices Above Based on 30 Minutes Service



Full Day Meeting Packages

(Minimum of 15 guests)

Full Day Meeting Package I

Continental Breakfast

Fresh Orange Juice
Assortment of Breakfast Bakeries Including;
Croissant, Muffin & Danish
Butter & Fruit Preserves
Fresh Brewed regular & Decaffeinated Coffee
& a Selection of Herbal Teas

Mid-Morning Break

Fresh Brewed Regular & Decaffeinated Coffee
& a Selection of Herbal Teas

Lunch Buffet

“New York Deli”
Home Made Cole Slaw
OR
Home Made Pasta Salad

Assorted Sliced Meats to Include:
Turkey and Ham
Sliced Ripe Tomato, Onion, Lettuce & Pickles
Assorted Sliced Cheeses
Assorted Sandwich Breads

Chef’s Selection of Desserts
Freshly Brewed Coffee and Iced Tea

Afternoon Break

Home Made Cookies & Brownies
Freshly Brewed Coffee and Assortment of Teas

\$65.00++ per person

Assorted Sodas & Bottled Water
Charged based on consumption
\$5.00++ each

Full Day Meeting Package II

Continental Breakfast

Freshly Squeezed Orange Juice
Assortment of Breakfast Bakeries;
Croissant, Muffin & Danish
Fruit Preserves & Butter
Fresh Brewed Regular & Decaffeinated Coffee
& a Selection of Herbal Teas

Mid-Morning Break

Fresh Brewed Regular & Decaffeinated Coffee
& a Selection of Herbal Teas

Lunch Buffet

“It’s A Wrap”
Mixed Greens with Assorted Dressings
Home Made Potato Salad

Assorted Wraps:
Grilled Vegetarian Wrap
Smoked Turkey Wrap

Chef’s Selection of Desserts
Freshly Brewed Coffee and Iced Tea

Afternoon Break

Home Made Cookies & Brownies
Freshly Brewed Coffee and Assortment of Teas

\$65.00++ per person

Assorted Sodas & Bottled Water
Charged based on consumption
\$5.00++ each

Prices Above Based on 60 Minutes Service



Dinner Buffets

(Maximum of 30 guests)

International Buffet

*Traditional Caesar Salad with Brioche Croutons
and Shaved Parmesan Cheese*

Sweet Dinner Rolls With Butter

Sirloin Steak with Red Wine Reduction

Grilled Salmon With Butter Lemon Garlic

Truffle Mash Potatoes With Truffle Peelings

Seasonal Vegetable Medley

Chef Dessert selection

Freshly Brewed Regular or Decaffeinated Coffee

\$75.00++ per person

Italian Buffet

Heirloom Tomato Mozzarella Salad with Baby

Arugula and Balsamic Vinegar, Classic Caesar

Salad, Brioche Croutons & Shaved Parmesan Cheese

Garlic Butter Bread

presuito wrapped Asparagus

Lobster Thermidor Ravioli

Chicken fettucine With Alferdo sauce

Classic Spaghetti & Meat Balls

Tiramisu

Freshly Brewed regular Coffee or Decaffeinated Coffee

\$90++ per person

Classic Buffet

Mixed Green Salad

With Three Selections of Dressing

*Brioche Croutons, Parmesan Cheese
& Bacon Pieces*

Sweet Dinner Rolls With Butter

Chicken Marsala With Mushroom Ragout

Grilled Salmon With Butter Lemon Garlic

Seasonal Grilled Vegetables

Truffle Mash Potatoes With Truffle Peelings

Chef Selection of Desserts

Freshly Brewed Regular or Decaffeinated Coffee

\$68.00++ per person

The Miami Buffet

Mixed Green Salad With Assorted Dressing

Butter Dinner Rolls

Ropa Vieja (shredded flank steak in a tomato sauce base)

Moros Rice (mixture of seasoned rice, & beans)

Fried Sweet Plantains

*Flan (custard with hard caramel top) & Tres Leche
(butter cake—soaked in three kinds of milk)*

Freshly Brewed Regular or Decaffeinated Coffee

\$50.00++ per person

Live Chef Paella is Available Please contact us for information.

Assorted Sodas & Bottled Water Charged based on consumption \$5.00++ each



Reception Package

(Minimum of 30)

Total of 3 Hours Open Bar

*Includes Medium Grade Liquor, Selected Wines & Beers
Open Bar Premium Liquor Upgrade \$15 per person*

Cocktail Reception Cold Station

*International and Domestic Cheese Display
Fresh Seasonal Fruits and Table Water Crackers
Garden Crudités Platter with Assorted Dips*

Pass Hors D'ouvres

Select Three from Hors D'ouvres Menu, Four Pieces Per Guest

Sparkling Champagne Toast

Buffet

*Fresh Garden Salad with Assorted Dressings,
Parmesan Cheeses & Brioche Croutons & Beacon Pieces*

Choose 2 from the Following Entrée Selections:

*Salmon Butter Lemon Garlic Sauce
Chicken Marsala with Mushroom Ragout
Eggplant Parmesan
Churrasco Beef with Chimichurri*

All Entrées will be Served with Chef's Selection of Vegetables and Rice or Potato

Chef's Selection of Dessert and Coffee Service

*\$90++ per person (Two Entrées)
\$100++ per person (Three Entrées)*



Hors d'Oeuvres

(Prices Vary by Order)

Hot Selections

Scallops Wrapped in Bacon
Assorted Quiche
Coconut Shrimp
Escargot Puffs
Spanakopita
Beef Wellington
Raspberry & Almond Brie in Phyllo
Chicken Satay Skewer (Peanut Based Sauce)
Mini Beef Empanada
Miniature Crab Cakes with Lemon Aioli
Beef Satay Kabob
Mushroom Caps Stuffed with Crabmeat
Mushroom Caps With Spinach & Cheese
Egg Roll and/or Vegetable Spring Roll
Shrimps in a Blanket
Yuca Fries Cilantro Sauce
Meat Balls
Mini Ham Croquets With Guava Aioli

Cold Selections

Peruvian Ceviche Shot
Salmon Tartare Shot
Mini Caprese Kabob
*Prosciutto Wrapped Mozzarella, Grape Tomato
Basil*
Prosciutto Melon Wrap
Spicy Ahi Tuna on Cucumber Rounds
Antipasto Skewers
*Goat Cheese & Orange Marmalade on
Water Cracker*
Shrimp with Cocktail Sauce Shot
Smoked Salmon Crostini
Smoked Salmon, Dill on Cucumber
Watermelon Manchego & Prosciutto Ham Skewers
*Manchego Cheese with Quince Jam, Agave,
& Pecans*
Deviled Eggs with Caviar
Mini Pinwheel Sandwich

Additional suggestions available upon request.

Prices Above Based on 60 Minutes Service



Sushi

(Prices Vary With Order)

Specialty Sushi Rolls

Mango Tango Roll
Tunacado Roll
Rainbow Roll
Volcano Roll
Sumo Roll
Table 14 Roll
Green Dragon Roll
Golden Tempura Roll
Dynamite Roll
Spicy Tuna Roll
Crunchy Spicy Tuna Roll
Hawaiian Roll
Albacore Fantasy Roll
Ichiban Roll

Classic Sushi Rolls (Fully Cooked)

California Roll
Philly Roll
Tempura Shrimp Roll
Pineapple Shrimp Roll
TNT Roll
Unagi Roll
Fresh Spring Roll
Vegetable Lover Roll
Purple Yam Roll

Live Sushi Chef is Available

Additional Suggestions and Sushi Bowls Available Upon Request.

Prices Above Based on 60 Minutes Service



Beverage Service*

(Based on 1-2 hour Open Bar. Prices based on combined food packages)

Open Bar

Selected Beers & Selected Wines (no liquor)

\$15 Per Person Per Hour

Selected Medium Grade Liquor, Beer & Wine

\$25 Per Person Per Hour for first two hours.

\$20 Per Person for Each Additional Hour.

Selected Premium Grade

\$30 Per Person Per Hour for the first two hours.

\$25 Per Person for Each Additional Hour.

Bar on Consumption / Cash Bar

*Price per item consumed**

Mixed Cocktail	\$13 ea
Premium Cocktail.....	\$15 ea
Selected Beer.....	\$8 ea
Wine (House, Red or White)	\$10 ea
Bottle House Wine	\$40 ea
Soft Drinks, Juices and Bottled Water	\$5 ea
Assorted Juice Mixers, by the Pitcher	\$12 ea

Champagne Bar

Selected Prosecco, & Champagne

Per Glass \$12.00

\$40.00++ per bottle

OPEN BAR NO FOOD PACKAGE

Please contact us for pricing

*** Open Bar prices based on combined food packages***



General Information

PAYMENT POLICY

An initial non-refundable deposit will be necessary to confirm all bookings. Table 14 reserves the right to set payment requirements for all or part your estimated charges prior to your function. Deposit and payment may be in the form of cash or credit card. A credit card authorization form is required for each credit card payment to guarantee your event. Otherwise, Table 14 reserves the right to cancel the event.

SERVICE CHARGE, TAX PRICE CHANGE

A 22% service charge and 9% sales tax will be charged for all events. Note that food and beverage prices are subject to change without notice. In the event that your organization is tax exempt, we are required by the law to have a copy of your Florida state tax exemption certificate on file prior to the event.

GUARANTEE

Your guaranteed guest count is due by 12:00 noon, (7) business days prior to your event's start date. This number shall constitute a guarantee and is not subject to reduction and you will be charged for the guaranteed guest count. If a guarantee guest count is not provided to Table 14 by the due date, the expected number of guests will be used. If the attending number of guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary and price per person may vary. If minimum amount of required guests is not met for buffet packages, a sub charge of \$150 additional will apply. Any Change to the Banquets Event Order after 7 days prior to the event a \$75.00 fee will apply.

CANCELLATION:

You may cancel your event up to 7 days prior to the event with no cancellation fee. Otherwise you will be charged 40% of the total amount of the event.

FOOD AND BEVERAGE

All food and beverage items served must be supplied and prepared by Table 14 no other food or beverage vendor is allowed. If during your event you choose to bring other food and beverage without the express written consent of Table 14 you will be charged at an additional rate of \$45.00 per person. Any additional items ordered during the event will be charged at à la carte prices and payment is due at the end of service plus a \$50 fee.

Absolutely no food and beverage items may be removed from the Hotel premise or taken after or during the event. We are committed to reduce food waste. In the effort to minimize waste, we commit to accurately forecast guest count and maximize ingredients.

If alcoholic beverages are to be served on the Hotel premises (or elsewhere under Table 14 alcoholic beverage license), Table 14 & The Hotel will require that only Table 14 servers and bartenders dispense beverages. In accordance with the state and local law, it is our policy to (a) request proper identification (photo I.D.) of any person of questionable age and refuse alcoholic beverage service if the person is either under age of 21 or proper identification cannot be produced, and (b) refuse alcoholic beverage service to any who, at Table 14 staff sole judgment, appears intoxicated. In addition, the Table 14 cannot allow anyone under 21 years of age to obtain, be given, be in possession of, or appear to be consuming alcohol, regardless of where or how said alcohol was obtained. The bartender fee is \$250 for up to 4 hours. Should your event exceed the aforementioned, \$75 per hour will be charged additionally.

DIETARY RESTRICTIONS

We will accommodate your special requests due to dietary restrictions. Your requests must be provided 2 weeks prior to the event.



General Information

(Continued)

EVENT SPACE

Events are assigned a space according to the original agreement of the contract. If a request is made to change event space originally assigned, Table 14 reserves the right to charge and added fee. Event space is subject to availability. A \$300 set up and take down fee will be charged for all events. Banquet room has a separate rental fee of \$400.00

USE OF OUTSIDE VENDORS (non-food and beverage)

If guest wishes to hire outside vendors to provide any goods or services at the hotel during the event, the hotel may, in its sole discretion, require that such vendor provide the hotel proof of adequate insurance and any other required documentation and certification to be properly registered as a vendor, including but limited to proof of workers compensation, liability insurance exc.

OUTDOOR FUNCTIONS

Music and entertainment are not permitted after 10:00pm for all outdoor function area, unless approved by the Hotel. If it rains before or during your event will we provide our best efforts to accommodate. The event will be moved to the Bounty room or Hotel Lobby

DECORATIONS

All decorations must meet the hotel's approval. The hotel will not permit the attachment of anything to the walls, floors, ceiling of rooms with nails, staples, tape, or any other adhesive or substance, or the use of lights to upstage the building (foliage lighting is allowed with the hotels approval provided by Table 14). Fog machines, dry ice machines and open flames are prohibited; haze machine(s) may be used with the approval of the Catering manager and Hotel. Rice, birdseeds, potpourri, confetti is not allowed. If used, hotel will charge a \$500.00 clean up fee. If using the Bounty and the carpet or chairs are soiled beyond normal cleaning by a guest the Hotel will charge \$500 cleaning.

By law no Glassware will be used for outside events. Certain glass decorations are not allowed to be used outside

SEATING ARRANGMENTS

Hotel offers variable sized table. A customized diagram of the ballroom will be done approximately two weeks before the event if needed.

VALET PARKING

Valet parking Rates are subject to change without a prior notice and are set by the hotel.

AUDIOVISUAL EQUIPMENT

Table 14 has a full service production. Table 14 provides a complete line of audio visual and production services for association conventions, corporate meetings, conferences, and special events. Table 14's knowledge and access within the hotel will enable a seamless experience. A full list of services and a custom quote can be provided

SIGNAGE

Table 14 will provide proper signage for events and functions, should you desire to bring your own signage, thus needs to be approved by Catering Manager. Table 14 reserves the right to remove in lieu, unauthorized or inappropriate signage.



SECURITY

Table 14 will not be responsible for the damage or loss of any articles or equipment left on premises prior to, during, or after private event it is responsibility of the event organizer to secure equipment, valuables, or any other article associated with the event. If additional security is needed, the hotel will assist in making these arrangements, at an additional hourly fee.

STORAGE AND DELIVERY

Packages and all deliveries and pickups for the function may be delivered to the hotel after 9 AM with notification in writing given to the Catering Manager. Fees may apply to all group related boxes, packages stored.

Due to fire regulations, customers or contractors cannot use hotel public areas and service hallways for storage of supplies or equipment. Per Florida law, all fire regulations must be adhered to. The hotel is not responsible for items left in the function room.

PERFORMANCE LICENSES

Guest will be solely responsible for obtaining any necessary licenses or permission to perform, broadcast, transmit, or display any copyrighted works (including, without limitation, music, audio, or video recordings, art, etc.) that guest may use or request to be used at the hotel.

STAFFING

If additional servers and staff members are requested for an event, a fee of \$40 per hour/per server or staff member will be applied.