

Welcome!

We're excited to be hosting your trade show here at the Gaylord Palms Resort & Convention Center. We've come up with some creative booth catering options to help you drive traffic to your booth and will be happy to work with you to make your event successful. Please let us know if you don't see exactly what you are looking for and we'll be happy to discuss other options.

Visit our website at <https://gaylordpalms.boomerecommerce.com> to order or call our office at 407-586-2219 with questions.

Prices are subject to a taxable 26% Service Charge and Sales Tax of 7.5%. Menus are subject to change.

Attended Stations

Attendant Fees

Attendant required for all services

\$200 for the 1st 3 Hours and \$50 for each additional hour per day.

Old Fashioned Popcorn Machine

Buttered popcorn freshly popped in your booth
Minimum of 100 servings per day.

**\$5.00 per
serving**

In Booth Oven

Choose from freshly baked cookies, cinnamon rolls, or croissants.
Minimum order of 10 dozen per day.

**\$69.00 per
dozen**

Pretzel Bite Station

Fresh, warm, salted soft pretzel bites with mustard and warm cheese dip.
Minimum order of 60 servings per day.

**\$7.50 per
serving**

In Booth Ice Cream Sundae Bar

Chocolate & Vanilla Ice Cream served with appropriate sundae toppings.
Minimum order of 60 servings per day.

**\$7.50 per
sundae**

In Booth Belgian Waffle Station

Freshly Prepared, Belgian Waffles with Seasonal Berries, Whipped Cream & Chocolate Shavings.
Minimum order of 60 servings per day.

**\$7.50 per
serving**

Warm, Brownie A La Mode Station

Warm, Chocolate Brownies served with fresh, vanilla Ice Cream
Minimum order of 60 servings per day.

**\$8.00 per
serving**

S'more's on a Stick Station

Jumbo, Toasted Marshmallow on a stick-dipped in Chocolate & rolled in Graham Cracker Crumbs
Minimum order of 10 dozen per day.

**\$64.00
per dozen**

Warm Cobbler Station

Warm Mini-Cobblers baked fresh in your booth. Choose from Cherry, Blueberry or Apple
Minimum order of 60 servings per day.

**\$7.50 per
serving**

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Reception Displays

Reception Displays are priced based on one hour of service to ensure food quality.

Cheese Board Display Local and Imported Cheeses, Jams, Local Honey, Lavosh, Grissini, French Bread	\$625 serves 25
Charcuterie Board Display Chef's Selection of Cured and Smoked Meats, Mustards, Pickled Vegetables, Focaccia, Ciabatta, Pumpernickel	\$575 serves 25
Cheese & Charcuterie Board Display Local and Imported Cheeses, Chef's Selection of Cured & Smoked Meats, Jams, Local Honey, Mustards, Pickled Vegetables, Focaccia, Ciabatta Lavosh, Grissini, French Bread, Pumpernickel	\$1050 serves 25
Fresh Vegetable Display Freshly Picked Assorted Seasonal Vegetables, Pickled and Grilled	\$550 serves 25
Steamed Dim Sum Display Pork Shumai, Scallion Sauce Steamed Shrimp Shumai, Sesame Ginger Sauce Vegetable Dumpling, Garlic Sauce (Based on six pieces per person)	\$825 serves 25

Nitrogen Services

Full Service Coffee Bar

Unlimited made to order coffees and specialty drinks during the hours that you indicate. Your guests will have the option to choose from a wide selection of options including; Espresso, Cappuccino, Latte, Macchiato & More. Service includes the barista (you may add an additional barista if space allows) and all necessary accompaniments and condiments. Add your logo to our Modern Glow bar for an additional charge.

Nitrogen Ice Cream, Gelato or Smoothies

We freeze the ice cream right in front of your guests for a snack and a show. Service includes the cost of the attendant (you may add an additional barista if space allows) your choice of base flavors and all appropriate garnishes, mix-ins and toppings. Add your logo to our Modern Glow bar for an additional charge.

Dragon's Breath Nitrogen Popcorn

Unlimited service of our specialty popcorn served frozen with liquid nitrogen. Service includes the cost of the attendant (you may add an additional barista if space allows) the choice of 3 base flavors and a selection of toppings including; Gourmet Nuts, Coconut, M&Ms, Shaved Chocolate, Toffee pieces & many more. Add your logo to our Modern Glow bar for an additional charge

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Beverage Service a La Carte

Freshly Brewed Regular or Decaffeinated Coffee Flavored Shots of French Vanilla Hazelnut and Irish Cream	\$120 per gallon
Assorted Herbal Teas to include: Calm Chamomile, Awake English Breakfast Zen Green Tea, Refresh Mint, Earl Grey Wild Sweet Orange	\$120 per gallon
Water Station 5 Gallon Water bubbler Iced Tea, Natural Lemonade or Tropical Fruit Punch	\$175 each \$89 per gallon
Seasonal Fruit Infused Water (3 gallon minimum)	\$78 per gallon
Freshly Squeezed Orange Juice	\$94 per gallon
Chilled Fruit Juices to Include: Cranberry, Grapefruit, Apple, and Tomato	\$94 per gallon
Starbucks Individual Cold Coffees Caramel Frappuccino, Mocha Frappuccino Double Shot Espresso, Black Iced Coffee	\$7 each
Pure Leaf Bottled Teas	\$7 each
Bottled Fruit Juices	\$7 each
V8 Juice	\$7 each
Soft Drinks	\$7 each
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist Soft Drinks	\$7.50 each
Non-Pepsi Products Aquafina Non-Carbonated Mineral Water	\$7 each
Assorted Flavored Sparkling Waters Assorted Bottled Gatorade	\$7 each
Rockstar Energy Drinks	\$7 each
Red Bull	\$7.50 each

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Fresh Baked Goods

Minimum Order of 3 Dozen per Day

Sliced Bagels Regular and Flavored Cream Cheeses	\$69 per dozen
Freshly Baked Fruit Breads	\$69 per dozen
Freshly Baked Orange Cranberry Bread with Vanilla Bean Cream Cheese	\$69 per dozen
Assorted Donuts	\$68 per dozen
Savory Danish Leek and Parmesan, Olive and Tomato Spinach and Feta	\$70 per dozen
House Baked Croissants Butter and Chocolate	\$70 per dozen
Gourmet Cupcakes Bavarian Vanilla Bean, Salted Caramel Chocolate Red Velvet	\$79 per dozen
House Baked Cookies	\$69 per dozen
Freshly Baked Palm Beach Brownies and Blondies	\$69 per dozen
Rice Krispy Treats Original, S'mores and Candy	\$69 per dozen
Donut Hole Skewers (2 per skewer)	\$63 per dozen
Cake Pops	\$67 per dozen

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Pre-Packaged Snacks

Charged on Consumption

Granola Bars	\$6 each
Popular Candy Bars	\$6 each
Individual Bags of Pretzels, Chips & Popcorn	\$6 each
Assorted Protein Bars & Cereal Bars	\$6 each
Assorted Kind Bars	\$6 each
Assorted Dannon Yogurts	\$6.50 each
Assorted Greek Yogurts	\$6.50 each
Fresh, Seasonal Whole Fruits	\$5 each
Bowls of Fancy Mixed Nuts	\$45 per pound
Individual Hummus & Pretzels	\$6 each
Ice Cream Bars (In Booth Cooler)	\$7.50 each Minimum of 100 per day

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Individual Hors d'oeuvres

Choose 1: Minimum of 3 Dozen **\$102 per dozen**

Choose 3: Minimum of 10 Dozen Total **\$96 per dozen**

Choose 4: Minimum of 20 Dozen Total **\$84 per dozen**

HOT

- Halloumi, Crispy Panko, Harissa Aioli, Fresh Herbs
- Shiitake Arancini, Arborio Rice, Crimini Sun Dried Tomatoes
- Squash, Cashew Cheese Stuffed Olives, Thyme
- Potato and Pea Samosa, Mango Chutney
- Brussels Sprout, Charred Pear, Saba
- Black Bean and Cheese Quesadilla Flour Tortilla, Guacamole
- Vegetable Medley Spring Roll, Plum Sauce
- New Zealand Baby Lamb, Mint Pesto
- Short Rib Tostones Cup, Pickled Shallots
- Bacon Wrapped Pork Loin, Pickled Mustard Leaf Sauce
- Kobe Beef Meatball, Dill Sauce
- Chicken Involtini, Prosciutto, Basil Tomato Aioli
- Pecan Crusted Chicken, Maple Dijon Sauce
- Crab Cake, Siracha Cilantro Aioli
- Coconut Shrimp, Mango Coulis
- Mini Lobster Roll, Manchego, Tomato and Basil
- Mahi Crispy Taco, Cabbage Slaw, Cilantro Crema
- Scallops Lollipop, Fresh Herbs, Pepper Aioli
- Grilled Octopus, Smoked Paprika, Lemon And Olive Oil Dressing

COLD

- Watermelon, Lemon Compress, Feta Snow, Balsamic Reduction
- Fig, Bleu Cheese, Sugar Cane "Brulee" Micro Basil
- Plantain, Vegan Leche de Tigre, Red Bell Peppers, Ginger, Cilantro
- Avocado, Gluten Free Toast, Pickled Red Onion, Furikake
- Asparagus Bruschetta, Labneh, Za'atar
- Carrot Hummus, Toasted Sesame Seeds, Endive
- Corn Bisque Shooter, Pepitas, Black Truffle Oil
- Chicken Thai Summer Roll, Mango Chutney
- Beef Tartare, Shallots, Chives, Egg Micro Arugula
- Beef Carpaccio, Pickled Mustard Seeds Truffle Cream
- Prosciutto, Compressed Melon, Mint
- Local Flounder, Aji Amarillo, Cucumber Radish, Avocado, Cilantro
- Shrimp, Serrano Cucumber Aguachile
- Tequila Lime Shrimp, Piquillo Pepper Salsa, Tortilla Strips
- Seared Ahi Tuna, Togarashi, Avocado Cream, Wontons
- Salmon Poke, Rice Sesame Cup
- Caviar, Purple Potato Latke Lemon Sour Cream, Chives

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Alcohol Services

Resort Bartender required for all alcohol service.

Bloody Mary Station

House-made Bloody Mary Mix, Clamato Juice, Absolut Cilantro Vodka, Absolut Peppar Vodka, Absolut Vodka, Stoil Vodka, Bacon Strips, Fresh Celery, Gherkin Pickles, Beef Jerky, Pickled Green Beans, Horseradish, Old Bay, Celery Salt, Bleu Cheese Stuffed and Plain Olives, Sea Salt, Tabasco, Worcestershire, Lemon And Lime Wedges

\$12.50 per Glass
Minimum of 60 Servings

Mojito Station

Classic Sweet Cuban Rum Cocktail with Refreshing Mint and Soda. Garnished with a Sugared Rim, Mint Spring, and Sugar Cane Stick

\$11.00 per Glass
Minimum of 60 Servings

Sangria Bar

Traditional Blend of Red Wine with Fresh Fruits and Brandy. Offered from Decorative Pitchers with Fresh Fruit Garnish

\$11 per Glass
Minimum of 60 Servings

Champagne Station

Mimosa, Poinsettia , Bellini and Kir Royale

\$9.50 per Glass
Minimum of 60 Servings

Bottoms Up Beer Service

A unique system that fills cups from underneath. It works with a custom cup that features a magnet which can be personalized with your company logo.

Call for pricing and availability.

Craft Beers

\$9.50 per Bottle

Imported Beers

\$9.00 per Bottle

Domestic Beers

\$8.50 per Bottle

Deluxe Wines

\$52.00 per Bottle

Resort Wines

\$62.00 per Bottle

Premium Wines

\$67.00 per Bottle

Premium Sparkling Wines

\$76.00 per Bottle

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Catering Guidelines

Food and Beverage

Due to liability and legal restrictions, no outside food or beverages of any kind may be brought into the Resort by the customer, guests or exhibitors.

Gaylord Palms Resort is the only licensed authority to sell and serve liquor for consumption on the premises. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. Gaylord Palms Resort and Convention Center reserves the right to refuse alcohol service to anyone. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We will do our best to accommodate special dietary restrictions in advance. If you have any concerns regarding food allergies or dietary preferences on-site, please alert your server prior to dining. Guests should use personal discretion on which items to consume as we do not control all stages of food production. Prices are subject to a taxable 26% service charge and sales tax of 7.5%. Menus are subject to change.

Tax

All Federal, State and Municipal taxes which may be imposed or applicable to this agreement and to the services rendered by the Resort are in addition to the prices herein agreed upon, and the patron agrees to pay for them separately.

Catering Fees

Applicable taxes and service charge will be applied to all food and beverage pricing. Service charge is taxable. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality, Buffet Pricing is based on 2 hours or less. Refreshment Breaks are based on 1 hour or less. Additional charges may incur for extending hours of service. Cooking Stations and Carving Stations are subject to a \$200 Chef Attendant Fee per Chef. Bartenders are required for hosted bars. Cash Bars require a minimum of \$500 in cash sales per bar. A fee of \$200 per Bartender (3 hour minimum) will be applied to all bars. Cashiers are required for cash concessions. A fee of \$200 per Cashier (3 hour minimum) will be applied to all cashiers.

Food and Beverage Guidelines

Ten (10) working days prior to all Food and Beverage functions, the Resort requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the Resort receives the guaranteed number of guests. The guaranteed number of guests for all Food and Beverage functions must be submitted to the Catering Department by 12:00pm (noon), three (3) business days prior to the date of the function. If the guarantee is not received by the cutoff date/time, the Resort will assume that the "expected" number of guests noted at the top of the banquet event order or the expected number of guests submitted to Catering ten (10) working days prior to the event as the guarantee. The guarantee becomes the minimum number of guests used in calculating food preparation. Should the actual number of guests in attendance of the event exceed the guarantee; the customer will be charged

for that number of guests. On plated Food and Beverage functions, the Resort will set seating for three percent (3%) over the guarantee for all group events with a maximum overset of fifty (50). Food will only be prepared for the guarantee, not the overset. Should the guarantee increase over 3% within 3 business days, a rush order fee of \$125 will be incurred for every 100 people.

Prices

The prices herein are subject to increase in the event costs of food, beverages, or other costs of operations increase at the time of the function.

Customer grants the right to the Resort to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing, however, customer shall have the right to terminate this agreement within fourteen (14) days after such written notice from Gaylord Palms Resort and Convention Center.

Props and Decor

Gaylord Palms Resort and Convention Center reserves the right to approve all signage, staging, props and décor. Signs, banners, or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the hotel or convention center, nor should they obstruct permanent hotel signage from view. Gaylord Palms Resort and Convention Center reserves the right to prohibit the erection of props or free standing display items in the hotel, exhibit hall, and other public areas. Props and décor not provided by a preferred partner of Gaylord Palms Resort and Convention Center will not be permitted in the ballrooms if they do not compliment the design integrity and color palette of the ballrooms and event space.

Rigging Services

The hotel retains exclusive rights to all rigging services and rigging equipment. All rigging must be installed and supervised by Encore, our exclusive in-house rigging provider.

Security

The Gaylord Palms Department of Safety Services will be the exclusive provider of security for all events on Gaylord Palms Resort property. The Department of Safety Services is available 24 hours a day, 7 days a week.

Smoking

In accordance with the Florida Clean Air Act, Gaylord Palms Resort and Convention Center is a smoke free environment. Smoking is permitted in designated areas only.

Damages

Any damages to the hotel, as a result of group activity, will be subject to a repair charge. A scheduled walk-through should be arranged through Conference Services prior to move-in and after move-out, to assess the condition.

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