



Holiday Inn Highland Beach

2809 S. Ocean Boulevard, Highland Beach, FL 33487

T: (561) 278-6241 • F: (561) 278-7133

www.highlandbeachholidayinn.com

Breakfast

Breaks

Lunch

Reception

Dinner

Beverages

Audio Visual

Other Information



Banquet Menu

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A healthy breakfast is sure to get your meeting off to an early and great start.

CONTINENTAL BREAKFASTS

Includes Freshly Brewed Coffee – Regular and Decaffeinated
Assorted Herbal Teas

THE CONTINENTAL

Assorted Breakfast Pastries
Muffins, Croissants and Bagels

THE TRADITIONAL

Freshly Squeezed Orange Juice
Bakery Fresh Pastries, Muffins,
Croissants, and Bagels

BAGEL BREAK

Fresh Chilled Orange Juice
Assorted Bagels
Plain Cream Cheese and
Fruit Flavored Cream Cheese
Minced Lox Cream Cheese

THE FRENCH CONNECTION

Freshly Squeezed Orange Juice,
Seasonal Fresh Fruit
Apple Turnovers, Assorted
Croissants

SOUTHERN CONTINENTAL

Fresh Chilled Orange Juice
Seasonal Fresh Fruit
Assorted Breakfast Pastries
Muffins and Croissants

BAKERS TABLES

Freshly Squeezed Orange Juice,
Seasonal Fresh Fruit
Assorted Muffins,
Mini-Fruit Turnovers
Nutty Cinnamon Buns, Coffee Cake

PLATED BREAKFAST SELECTIONS

All Breakfast Entrées Come with
One Starter, Chef's Bakery Basket,
Breakfast Potatoes, Fresh Fruit
Garnish, Freshly Brewed Coffee -
Regular and Decaffeinated
Assorted Herbal Teas

STARTERS

(Choice of One)
Apple Juice, V-8 or Tomato Juice,
Orange Juice, Grapefruit Juice

ENTREES

(Selection of two)
*Final counts of each entrée
selection are due one week
prior to event

STUFFED FRENCH TOAST

Texas Toast Dipped in Cinnamon
Egg Batter and Griddled Golden
Brown Stuffed with Fresh Berries
Cream Cheese and Jam
Dusted with Powdered Sugar
Served with Vermont Maple Syrup

APPLE BANANA NUT FRENCH TOAST

Chunky Cinnamon Apples
Fresh Caramelized Bananas and
Sugar Glazed Walnuts over Grilled
Egg Battered Texas Toast
Sprinkled with Powdered Sugar



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EYE OPENER

English Muffin Halves Topped with Fresh Spinach, Ripe Tomato Slices, Canadian Bacon Poached Eggs and Hollandaise Sauce

EGGS IDAHO

Crisp Potato Shells filled with Farm Fresh Eggs Scrambled with Peppers, Onions, Mushrooms Bacon, Diced Tomato and Cheddar Cheese

THE SOUTHWEST

Scrambled Eggs with Ham, Onions, Sweet Bell Peppers and Shredded Cheddar Cheese wrapped in a Flour Tortilla Shell with Freshly Prepared Salsa

COUNTRY CLASSIC

Two Farm Fresh Fluffy Scrambled Eggs, Crisp Bacon Strips Golden Sausage or Ham and Glazed Orange Slices

BREAKFAST FRITTATA

Your Favorite Fillings into Fluffy Farm Fresh Eggs. Select Your Favorite Combination From American, Swiss or Mozzarella Cheese Mushrooms, Sweet Peppers, Diced Tomatoes Broccoli, Smoked Salmon and More... You Decide!

SUNRISE

Croissant filled with Grilled Ham Fluffy Scrambled Eggs, Sliced Tomato and Cheddar Cheese

BREAKFAST BUFFET

(Minimum 30 guests) A per person surcharge will be applied for under 30 guests. Includes Freshly Brewed Coffee – Regular and Decaffeinated Assorted Herbal Teas

ALL AMERICAN

Chilled Juices, Sliced Fresh Seasonal Fruit and Berries Assorted Cold Cereals with Fresh Milk Freshly Scrambled Eggs Grilled Golden Sausage, Crisp Bacon Strips Sweet Breakfast Pastries Blueberry & Bran Muffins, Flaky Croissants

HEALTHY START

Fresh Florida Orange Juice Scrambled Egg Beaters Canadian Bacon Assorted Cereals with Fruit Toppings Iced Cold Whole and Skim Milk Seasonal Fresh Fruit with Yogurt Assorted Fruit Muffins Granola Bars



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SOUTHERN STYLE

Fresh Florida Orange Juice
Sliced Fresh Seasonal Fruit
Fluffy Scrambled Eggs
Biscuits and Gravy
Parmesan Cheese Grits
Crisp Bacon Strips
Grilled Golden Sausage
Assorted Breakfast Breads
to Include:
Assorted Danish, Fruit Muffins and
Flaky Croissants

OCEANSIDE BRUNCH

(Minimum 50 guests) A per person
surcharge will be applied for under
50 guests.

Fresh Florida Orange Juice
Sliced Seasonal Fresh Fruit
Texas Style French Toast with
Warm Maple Syrup
Cheese Blintzes with Fruit Toppings
Fluffy Scrambled Eggs
Golden Sausage and Crisp Bacon
Breakfast Potatoes

Chef's Bakery Table to Include:
Bagels, Fresh Fruit Muffins and
Assorted Danish
Two Assorted Garden Salads
Chicken Marsala
Catch of the Day
Carving Station with Choice of:
Beef Top Round, Honey Baked
Ham or Roast Breast of Turkey
Italian Noodles with
Choice of Sauce
Rice Pilaf
Seasonal Vegetable Selection
Assorted Desserts and Pastries

OMELETE STATION

Our Overstuffed Omelets with
Your Choice of:
Ham, Cheese, Tomatoes,
Onions, Spinach, Green Peppers,
Mushrooms, Crabmeat and Shrimp
A per person surcharge applies

Carving and Chef Fee surcharge
applies per Station.



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Take a break from working hard and enjoy a selection that will keep everybody energized.

MORNING BREAKS

EXECUTIVE MEETING PACKAGE

Includes Freshly Brewed Coffee –
Regular and Decaffeinated
Assorted Herbal Teas

Early Morning

Fresh Chilled Orange Juice
Bakery Fresh Pastries and Muffins
Bagels with Cream Cheese
Croissants with Marmalade

Mid Morning

Fresh Sliced Seasonal Fruit
Assorted Sodas and Bottled Water

Mid Afternoon

Homemade Cookies and Brownies
Assorted Sodas and Bottled Water

ADDITIONAL SELECTIONS

Fresh Fruit Juices (orange, grapefruit, tomato) – per gallon
Ice Cold Milk – per pitcher
Fresh Coffee and Tea – Regular and Decaffeinated – per gallon
Bakery Fresh Danish – per dozen
Assorted Fruit Muffins – per dozen
Bagels and Cream Cheese – per dozen
Croissants – per dozen
Plain and Fruit Yogurt – each
Granola Bars – each
Assorted Cookies & Homemade Brownies – per dozen
Seasonal Fresh Fruit – per person
Bottled Water – each
Mineral Water – each
Assorted Sodas – each



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THEME BREAKS

(Minimum 15 guests)

CENTRAL PARK

Miniature Franks Wrapped in a Puff Pastry with Dijon Mustard
Hot Baked Jumbo Pretzels with Mustard and Cheese
Dipping Sauces
Freshly Popped Popcorn
Assorted Sodas and Bottled Water

“CALLING ALL CHOCOLAHICS!”

Homemade Chocolate
Chip Cookies
Chocolate Dipped Strawberries
Chocolate Brownies
Coffee, Tea, Decaf and
Assorted Sodas

HEALTHY CHOICE

Assorted Soft Granola Bars
Seasonal Fresh Fruit
Assorted Fruit Yogurts
Oatmeal Cookies
Fresh Fruit Juice and Bottled Water

COOKIE JAR

Chocolate Chip Cookies
Peanut Butter Cookies
Oatmeal Cookies
Assorted Soft Drinks and
Bottled Water
Coffee, Tea, Decaf

ICE CREAM PARLOR

Ice Cream Sandwiches
Gourmet Ice Cream Bars
and Fudgesicles
Assorted Soft Drinks and
Bottled Water

SAY CHEESE

Imported and Domestic Cheese
Board with Assorted Crackers
Fresh Fruit Slices
Assorted Soft Drinks and
Bottled Water
Fresh Fruit Juice

ENERGY BREAK

Gourmet Protein Bites
Assorted Power Bars
Red Bull, Power Aid and
Full Throttle Energy Drinks

SNACK ATTACK

“DIRTY” Potato Chips
with Dip
Pretzel Rods
Tri-Color Tortilla Chips with
Salsa and Cheese
Assorted Sodas and Bottled Water



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After a morning of hard work, our lunches are a great way to share a midday break and discuss ideas.

HOT PLATED LUNCHES

Luncheons are served with Fresh Rolls and Butter Freshly Brewed Coffee – Regular and Decaffeinated

STARTERS

(Please select one)
Mixed Green Salad
Chef's Homemade Soup
Fresh Seasonal Fruit

MAIN COURSE

(Please Select Two)
*Final counts of each entrée selection are due one week prior to event

CHICKEN FRANCAISE

Sautéed Chicken Breast bathed in Lemon Butter Sauce

GRILLED GROUPER

Grilled fresh Grouper
With Passion Fruit Remoulade
and Grilled Pineapple

CASHEW CHICKEN

Stir Fried Chicken Breast with Pineapple, Onion, Sweet Peppers with Mango Sweet and Sour Sauce and Cashew Nuts

NORWEGIAN SALMON

Poached Salmon Filet with Delicate Dill Sauce

MARINATED LONDON BROIL

Flame-Broiled Flank Steak with a Marsala Mushroom Sauce

CHICKEN ROLLATINE

Tender Chicken Breast stuffed with Spinach Sun-Dried Tomatoes and Garlic-Pesto Cream Sauce

GRILLED CARIBBEAN PORK CHOP

Fruit Juices, Ginger, Herbs,
Marinated Pork Chop with
Banana-Mango Chutney

DESSERTS

(Please Select One)
The following Desserts are included in above for your selection.

Chocolate Kahlua Mousse
Double Chocolate Layer Cake
Apple Crumble Pie
Deep Dish Key Lime Meringue Pie
Cheesecake with Fresh Berry Sauce
Raspberry, Lemon or Mango Sorbet



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SALADS AND SANDWICHES

LUNCHEON SALADS

(Please Select Two)

All Salads are served with Bakery Fresh Rolls and Butter Freshly Brewed Coffee – Regular and Decaffeinated Iced Tea and Dessert

TROPICAL SEAFOOD SALAD

Gulf shrimp and scallops tossed in a citrus dill vinaigrette over baby greens with avocado slices and seasonal fruits

GRILLED CHICKEN CAESAR

Flame grilled chicken breast, crisp romaine, shaved Reggiano cheese, house-made croutons and oven-roasted tomatoes tossed with our classic Caesar dressing

LATITUDE “CHICKEN COBB”

With vine ripe tomato, apple-smoked bacon, bleu cheese, chopped egg whites, avocado and black olives over mixed greens

LATITUDE’S STEAK SALAD

Flame grilled sirloin slices, crisp romaine, imported olives, gorgonzola crumbles, herb roasted tomatoes, Portobello mushrooms, French green beans and crispy onion haystack with a roasted shallot vinaigrette

ORIENTAL GINGER GLAZED SALMON SALAD

Teriyaki ginger glazed salmon with Chinese black beans, baby spinach, portobello mushrooms, roasted tomatoes and sesame crusted walnuts

THE OCEAN REEF

White albacore tuna salad and chunky chicken salad with mixed leafy greens, fresh seasonal fruit and crispy herb-seasoned flatbread

SANDWICH BOARD

(Please Select Two)

All Sandwiches are served with Pasta Salad, Fresh Fruit, Garnish and Kosher Pickle Spear Freshly Brewed Coffee – Regular and Decaffeinated and Herbal Iced Tea and Dessert

VEGGIE WRAP

With mixed greens, grilled portobellos, roasted peppers, tomatoes, sprouts, fresh mozzarella and pesto aioli

CARIBBEAN SPICED GROUPER FILLET

Leafy greens, tomato, caramelized onion and banana peppers on a Tuscan bakery roll, served with a passion fruit remoulade

ROASTED TURKEY STACK

With apple-smoked bacon, tomato and fontina cheese piled high between bakery fresh pizza style flatbread or a low-carb wrap with Dijon aioli



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SEARED ANGUS BURGER

A half-pound thick and juicy burger grilled to perfection with lettuce, tomato and onion on a bakery fresh roll with your choice of cheese

LATITUDE'S CHICKEN

PORTOBELLO FLATBREAD

Flame grilled chicken breast slices, marinated portobello mushrooms, roasted tomato, fresh mozzarella cheese and basil aioli on a pizza crust style flatbread

CORNED BEEF "RUEBEN"

Layers of corned beef stacked high on grilled marbled rye with Swiss cheese, fresh sauerkraut and Russian dressing

ANGUS STEAK PANINI

Thinly shaved griddled Angus slices, caramelized onions, mushrooms, tomatoes and fresh mozzarella cheese on a bakery fresh ciabatta

DESSERTS

(Please Select One)

Chocolate Kahlua Mousse
Double Chocolate Layer Cake
Apple Crumble Pie
Deep Dish Key Lime Meringue Pie
Cheesecake with Fresh Berry Sauce
Raspberry, Lemon or Mango Sorbet

LUNCH BUFFETS

(Minimum 30 Guests) A per person surcharge is applicable under 30 guests. All Luncheon Buffets are served with Freshly Brewed Coffee – Regular and Decaffeinated, Iced Tea and Assorted Herbal Teas

TOWN CENTER DELI

Old Fashioned Potato Salad
Rotini Pasta Salad, Coleslaw
Smoked Turkey Breast,
Honey Baked Ham
Lean Roast Beef
Chunky Chicken Salad
Albacore Tuna Salad
Sliced Cheddar and Swiss Cheeses
Lettuce, Tomato, Onions, Pickles
Deli Breads and Rolls
Appropriate Condiments
Assorted Cookies & Chocolate
Fudge Brownies

EXECUTIVE BOARD

Seasonal Fresh Fruit
Antipasto Salad with Smoked Provolone
Grilled Vegetable Salad with Vinaigrette
Rotini Pasta Primavera Salad with Artichoke Hearts
Albacore Tuna Salad
Slow Roasted Sliced New York Striploin
Lean Corned Beef
Smoked Breast of Turkey
Boursin, Pepper Jack and Swiss Cheeses
Green Leaf Lettuce,
Beefsteak Tomato Slices
Bermuda Onion Slices and Kosher Pickle Spears
Buttery Croissants and Select Deli Breads
Appropriate Condiments
Double Chocolate Layer Cake
Strawberry Cheesecake



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GARDEN BUFFET

Salad Bar Including:
Mixed Garden Greens,
Shredded Carrots, Cucumber
Broccoli, Shredded Cheddar
Cheese, Bacon Bits
Assorted Dressings and Croutons
Rainbow of Fresh Fruit Medley
Rotini Pasta Primavera Salad
Albacore Tuna Salad
Chunky Chicken Salad
Marinated Shrimp Salad
Rolls, Pita Bread and
Flaky Croissants
Cheesecake with Fresh Berry Sauce
Deep Dish Key Lime Meringue Pie

ZESTY ITALIAN

Traditional Caesar Salad
Rotini Pasta Salad with Tomato
Vinaigrette Beefsteak Tomato Slices
with Fresh Mozzarella
With Balsamic Vinaigrette
Chicken Marsala
Baked Ziti with Meat Sauce
Snapper Oreganato
Zucchini Romano
Herbed Garlic Bread
Tiramisu and Kahlua Mousse

AFTERNOON ASSEMBLY

(Minimum 50 Guests) A per person
surcharge will be applied for under
50 guests. All Luncheon Buffets are
served with Freshly Brewed Coffee
– Regular and Decaffeinated,
Iced Tea & Herbal Teas

STARTERS

(Please Select Three)
Mixed Garden Greens
Classic Caesar Salad
Red Skin Potato Salad
Rotini Pasta Primavera Salad
Sunbursts Fruit Salad
Marinated Button Mushroom
Marinated Baby Shrimp
Chucky Pecan Chicken Salad

ENTREES

(Please Select Three)

POACHED SALMON FILLET

With Light Pommery Mustard
Sauce Julienne of Leakes,
Carrots and Cucumbers

FRESH GROUPER

Broiled with Tomatoes, White Wine
Lemon, Black Olives and Garlic

FLORIDA RED SNAPPER

With Tequila Lime Sauce Tomato
Concasse and Fresh Cilantro

BAKED HORSE RADISH CRUSTED FILLET SOLE

Over Wilted Greens with
Lemon Juice & White Wine

BREAST OF CHICKEN

Sautéed with Artichoke Hearts
Mushrooms, Capers and
White Wine

CHICKEN ROLLATINE

Tender Chicken Breast stuffed with
Spinach, Sun-Dried Tomatoes and
Garlic-Pesto Cream

ROASTED PORK LOIN

Topped with Cracked Peppercorn
Sauce

SLICED SIRLOIN

With mushrooms, Onions, Roasted
Peppers and Marsala Wine Sauce

BAKED THREE CHEESE LASAGNA

With Marinara and
Parmesan Cheese



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VEGETARIAN LASAGNA

Garden Fresh Vegetables, Ricotta Cheese and Mozzarella Cheese Layers Between Homemade Pasta Sheets with a Light Marinara Sauce

POTATOES & VEGETABLES

(Please Select Three)
Herb Seasoned Red Bliss Potatoes
Broccoli with Lemon Butter
Herb Mashed Potatoes
Green Beans Almondine
Twice Baked Potato
Saffron Rice

BREAD BASKET

Assorted Breadsticks and Rolls

GRAND FINALE

Chef's Selection of Assorted Cakes, Pies and Pastries

EXPRESS LUNCH

(Please Select One)
*Final counts of selection are due one week prior to event

SCHOOL DAYS LUNCH BOX

Turkey and Cheese on Whole Wheat, Fresh Fruit
Homemade Cookies,
Bag of Chips
Soft Drink or Bottled Water

PICNIC IN THE PARK

Flaky Croissant Piled High
Chicken Salad
Fresh Broccoli florets,
Celery and Carrot Sticks
Red Delicious Apple
Granola Bar
Bottled Water or Soft Drink

EUROPEAN CLASSIC

Brie or Gouda, Smoked Salami,
Italian Bread
Fresh Strawberries and Grapes
European Pastry
Bottled Water or Soft Drink

EXECUTIVE BOX LUNCH

Bakery Fresh Sub-Roll Piled High with Smoked Ham,
Salami, Turkey Breast,
Provolone Cheese, Onion,
Tomato, Lettuce, Sprouts and Vinaigrette
Red Bliss Potato Salad
Fresh Baked Cookie
Bottled Water or Soft Drink



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When your group gathers for a reception, our choices will help you set just the right mood.

HORS D'OEUVRES

SERVED WARM

(All prices are for quantities of 50 pieces)

BEEF BROCHETTES

Two Cubes of Beef Tenderloin, Green & Red Peppers, Fresh Onions on a 6" Skewer

MINI BEEF WELLINGTON

Tender Cubes of Beef Tenderloin with a Mushroom Duxelle Hand Wrapped in a Puff Pastry

MINIATURE BRIE EN CROUTE

Delicate Imported Brie with Raspberry Wrapped in a Puff Pastry

CHICKEN HAWAIIAN

Two Pieces of Chicken Tenders, Pineapple Chunks, Green and Red Peppers on a 6" Skewer

SERVED COLD

(All prices are for quantities of 50 pieces)
Chilled Jumbo Shrimp with Cocktail Sauce
Artichoke Stuffed with Goat Cheese Mousse
Beef Tenderloin on Garlic Toast Points & Bernaise Sauce
Deviled Egg Boisettes with Caviar
Cold Canapes Assortment
Gourmet Fancy Finger Sandwiches
Artichoke Bottoms with Alaskan Crabmeat
Fresh Seasonal Island Fruit Skewers with Yogurt Dip
Smoked Salmon Pinwheels & Vegetable Cream Cheese
Succulent Crab claws with Cocktail Sauce
Roast Beef Roulade with Cornichon and Horseradish
Bay Scallops with Cream Cheese
Chocolate Dipped Strawberries

COCONUT SHRIMPS BUTTERFLIED

Tender Large Butterflied Shrimps Dipped in Pina Colada Batter, Rolled in Sweetened and Flaky Coconut

MINIATURE CRAB CAKES

Chopped Crab Meat, Red & Green Peppers, Fresh Herbs & Lightly Breaded

VEGETABLE EGG ROLLS

Fresh Cabbage, Carrots, Celery and Oriental Seasoning in an Egg Roll Shell

EMPANADAS BEEF

Seasoned Ground Beef, Eggs, Green Olives, Currants, Tangy Sauce and Wrapped in Puff Pastry



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FRANKS EN CROUTE

Cocktail Size All Beef Franks
Wrapped in Puff Pastry with
Stone Ground Mustard

ESCARGOT EN CROUTE

Tender Escargot Sautéed in
Garlic Butter, Mixed with Boursin
Cheese and Dabbed with Sherry
Wine. Hand Wrapped in
Puff Pastry Pouch

CHICKEN WELLINGTON

Tender Cubes of Chicken with
a Mushroom Duxelle Hand
Wrapped in A Puff Pastry

GRECIAN TRIANGLES (SPANIKOPITAS)

Delicate Fillo Dough Filled with
Spinach, Feta Cheese and
Seasonings

LOLLIPOP DRUMMETTES

Lightly Seasoned Drummettes with
Hickory Barbeque Sauce

MUSHROOM CROWNS WITH CRABMEAT

Mushroom Caps filled with
Crabmeat and Chives, Mixed with
a Delicate Velloute Sauce

COCKTAIL POTATO PANCAKES

These Potato Pancakes are
Silver dollar Size and Minted from
an Old German Recipe

SCALLOPS WRAPPED IN BACON

Tender Scallops Rolled in
Seasoned Bread Crumbs then
Wrapped in Lean Bacon

SESAME CHICKEN TENDERS

Dipped in Oriental Flavored Batter,
Coated with Sesame
Seeds and Bread Crumbs

QUICHE LORRAINE

Delicate Pastry Cups Filled with
Swiss Cheese, Real Bacon Bits
and Cheese

QUICHE SPINACH

Delicate Pastry Cups Filled with
Swiss Cheese and Seasoned
Spinach

SIRLOIN MEATBALLS

Miniature Meatballs in Tasty
Three Peppercorn Sauce

PORTABELLA MUSHROOMS

Wrapped in Fillo Triangles



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CHEF'S CARVING BOARD

All carved items are served with appropriate accompaniments and party breads. Prices based on one hour duration. Carving Fee will be applied.

TOP ROUND OF BEEF RUBBED WITH FRESH HERBS & SEASONING

(Serves 75 people)
Served with Horseradish Cream and Au Jus

SLOW ROASTED STEAMSHIP ROUND

(Serves 150 People)
Served with Horse radish Cream and Au Jus

HERB ROASTED BEEF TENDERLOIN

(Serves 25 people)
With Mushroom Peppercorn Sauce and Béarnaise Sauce

HONEY BAKED HAM

(Serves 50 people)
Bourbon Brown Sugar Raisin Sauce

SMOKED TURKEY BREAST

(Serves 35 people)
With Warm Cranberry Relish and Pan Chutney

OVEN ROASTED TURKEY BREAST

(Serves 30 people)
With Tarragon Riesling Pan Gravy and Cranberry Relish

HERB CRUSTED RACK OF LAMB

(Serves 8 people)
Cabernet Wine Sauce

ROAST BONELESS LEG OF LAMB

(Serves 45 people)
Tomato Mini Concasse

HORS D'OEUVRES STATIONS

(Minimum 30 Guests) Prices based on one hour duration. Chef Fee will be applied.

LINGUINI'S PASTA STATION

Fettuccini, Tortellini & Rotini Pasta tossed in a Festive Selection of Sauces with Three Toppings: Marinara, Alfredo, Olive Oil and Garlic Sauces Italian Sausage, Fresh Mushrooms & Bell Peppers, Meatballs & Warm Garlic Bread

ORIENTAL STATION

Marinated Beef, Chicken and Pork Stir-Fried with Crisp Oriental Vegetables, Sesame Seeds and Noodles, Fried Egg Rolls and Sweet Soy Sauce



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BAKED POTATO PATCH

Steaming Hot Baked Potatoes with Your Choice of Toppings: Sour Cream, Broccoli, Cheddar Cheese, Bacon, Butter and Scallions

THE BALL PARK CAFÉ

Jumbo All Beef Dogs, Hearty Chile, Onions, Relish, Cheddar Cheese Ketchup, Mustard, Steaming Buns and Curly Fries

SUSHI STATION

Assorted Fresh Tuna, Yellow Tail, Salmon, California Rolls, Cucumber Rolls, Tuna Rolls with Fresh Ginger and Wasabi

FISHERMANS WHARF

Jumbo Spiced Shrimp on Ice Crab Claws, Oysters or Clams on the Half Shell
Cocktail Sauce, Remoulade Sauce, Horseradish and Lemon Stars

VIENNESE TABLE

Assorted Cakes, Petit Fours, Mousse, Mini Éclairs
European Pastries, Strudel and Fresh Seasonal Fruit

DELUXE PRESENTATIONS

BAKED BRIE

Large Wheel of Baked Brie in Puff Pastry with Raspberry Coulis and Toasted Almonds, Served with Warm French Bread
(serves 30)

GARDEN GATHERING

Crisp Cut Garden Fresh Vegetables with Creamy Dill Dip
Small (serves 30)
Large (serves 75)

DELI PLATTER

Sliced Roast Beef, Baked Ham, Turkey Breast, Genoa Salami, American, Swiss & Provolone Cheese Assorted Mini Rolls, Sweet Gherkins, Condiments
Small (serves 30)
Large (serves 75)

SMOKED FISH DISPLAY

Smoked Whitefish, Smoked Trout, and Smoked Salmon served with Toast Points, Sliced Tomato, Diced Onion, Capers, Lemon and Diced Egg
Small (serves 30)
Large (serves 75)

ANTIPASTO BOARD

Genoa Salami, Prosciutto Ham, Pepperoni, Cappicola, Provolone, Swiss Cheese, Smoked Mozzarella, Roasted Sweet Peppers, Pepperoncini, Cherry Peppers, Marinated Italian Vegetables Served with Crusty Italian Breads
Small (serves 30)
Large (serves 75)

TROPICAL FRUIT MIRROR

Artfully Carved Watermelon Surrounded By a Mountain of Fresh Seasonal Fruits and Berries served with Yogurt Dip
Small (serves 30)
Large (serves 75)



Holiday Inn Highland Beach

All prices are subject to 21% taxable service charge and applicable sales tax, prices subject to change

Holiday Inn Highland Beach

2809 S. Ocean Boulevard, Highland Beach, FL 33487

T: (561) 278-6241 • F: (561) 278-7133

www.highlandbeachholidayinn.com

Banquet Menu

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CHEESE AND FRUIT BOARD

International and Domestic

Cheeses

Assorted Mustard and Crackers

Whole and Sliced Fresh

Seasonal Fruits

Small (serves 30)

Large (serves 75)

CABARET ASSORTMENT

(Serves approximately 30 people)

Spinach and Artichoke Dip Served
with Yellow & Blue Corn Chips with

An assortment of Chips, and

Cocktail Nuts with your choice

of dips: Dill, Shrimp, French Onion
or Herb



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At the end of the day dinner will set the tone for a relaxed or formal evening.

DINNER SELECTIONS

STARTERS

(Surcharge)

TORTELLINI PASTA

With Marinara and Grated Parmesan Cheese

CITRUS COCKTAIL

Fresh Seasonal Melon, Citrus and Star Fruit, Splashed with Gran Marnier Frosted with Shaved Coconut

SHRIMP COCKTAIL

Chilled Jumbo Shrimp, Spicy Cocktail Sauce and Lemon Wheels

SMOKED SALMON

Served with Capers, Diced Red Onion Cavier, Lemon and Toast Points

BRIE ALMONDINE

A Baked Wedge of Imported Brie, Roasted Almonds and Fresh Fruit Sauce

NEPTUNE COCKTAIL

Chilled Lump Crab, Jumbo Gulf Shrimp, Scallops, Lemon Wheels, Cognac Sauce

SALADS

(Surcharge)

BABY SPINACH SALAD

Fresh Spinach Leaves, Sliced Egg, Mushrooms Chopped Bacon, Sweet Onion, Tomato Wedges Sweet and Sour Dressing

HEARTS OF PALM SALAD

Hearts of Palm, Bibb Lettuce, Tomatoes and Black Olives Garlic Herb Vinaigrette

MEDITERRANEAN SALAD

Mixed Field Greens, Feta Cheese, Anchovies, Red Onion, Greek Olives, Tomato Wedges, Cucumber, Artichoke Hearts, Special Greek Dressing

ANTIPASTO PLATE

Genoa Salami, Mortadella, Cappacola, Provolone Cheese, Artichoke Hearts, Roasted Peppers, Marinated Asparagus, Assorted Baby Greens

TOMATO, AVOCADO & MOZZARELLA

Beefsteak Tomatoes, Ripe Avocado, Fresh Mozzarella Cheese, Marinated Onion, Toasted Pine Nuts, Herb Vinaigrette Dressing



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MAIN COURSE

(Please Select Two) All Dinners are served with your choice of: Garden Salad, Traditional Caesar Salad or Chef's Homemade Soup, Choice of Dessert and Freshly Brewed Coffee – Regular and Decaffeinated and Herbal Teas

SEAFOOD

FLORIDA RED SNAPPER

Sautéed Red Snapper Fillet with Tequila Lime Sauce, Tomato Concasse and Fresh Cilantro

NORWEGIAN SALMON

Poached in White Wine – Cucumber Dill Sauce

SNAPPER ALMONDINE

Almond crusted fresh snapper fillet with lemon beurre blanc

NUT-CRUSTED GROUPE

Baked Grouper Fillet with Fried Plantains and Tropical Mango Citrus Sauce

GROUPE PROVENCE

Fresh Grouper Broiled with Tomatoes, White Wine, Lemon, Black Olives, Onion and Garlic

THAI BLACKENED TUNA STEAK

With sesame soy ginger glaze, grilled bok choy

SEARED SEA SCALLOPS "PROVENCE"

Roasted plum tomatoes, capers and olives

PAN SEARED SEABASS

With a Garlic Lemon Butter Sauce, Topped with a Tropical Fruit Salsa

POULTRY

CHICKEN PICCATA

Sautéed Medallions of Chicken with Lemon Butter and Capers

CHICKEN WELLINGTON

Boneless Breast of Chicken Wrapped En Crouete with Wild Mushrooms White Wine Tarragon Sauce

CHICKEN ROLLATINE

Tender Boneless Breast stuffed fresh Mozzarella, Spinach, Sun-dried Tomatoes and Garlic-Pesto Cream

LATITUDE'S CHICKEN "COOKED UNDER A BRICK"

French chicken breast marinated in lemon and rosemary and natural pan jus

CHICKEN MARSALA

Boneless Breast of Chicken Sautéed with Marsala Wine and Mushrooms



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BEEF

ROAST PRIME RIB

Herb Crusted and Slowly Roasted,
Served with Natural Au Jus and
Creamy Horseradish Sauce

NEW YORK STRIP

Served with Cajun Onion Straws
and Brandy Peppercorn Sauce

PORK LOIN AU POIVRE

Roasted Pork Loin Topped with
Cracked Peppercorn Sauce

RIB EYE STEAK

Topped with Sautéed Mushrooms,
Peppers and Cajun Onion Straws

STUFFED FILET MIGNON

A Tender Filet filled with
Our Own Blend of Boursin Cheese,
Fine Herbs and a Hint of Garlic,
Then Wrapped in Bacon and Grilled

BLACK ANGUS BEEF TENDERLOIN

Fire seared barrel-cut filet mignon
with braised Portobello mushrooms,
and Cabernet wine reduction

PASTA

SHRIMP AND CHICKEN PENNE

Shrimp, fire seared chicken and
Smoked Prosciutto finished in a
light tomato basil cream with a
touch of vodka and Asiago shavings

PASTA PRIMAVERA

Italian Noodles tossed with
Asparagus Tips, Tomato,
Mushrooms, Broccoli Florets,
Julienne of Squash, Zucchini and
Celery in a Light Parmesan Cheese

SEAFOOD PASTA

Shrimp, Crab, and Scallops tossed
with Bow-Tie Pasta in a Light Sauce
of Olive Oil, Garlic, Tomatoes,
Mushrooms Parmesan Cheese
and Basil

GRILLED CHICKEN AND CHEESE TORTELLONI

Grilled Chicken, Broccoli Florets,
with Sun-dried Tomatoes, Vodka
Cream and Parmesan Cheese

COMBINATION DINNERS

(Please Select One)

REEF AND BEEF

Grilled Salmon and Artichoke
Hearts with Tomato-Basil Cream
and a petite Tenderloin of Beef with
Green Peppercorn Sauce

MIXED GRILLED

Petite Tenderloin of Beef topped
with Mushroom Caps and Cabernet
Sauce Accompanied by a Grilled
Chicken Breast with Papaya
Mango Relish

GARLIC SHRIMP & FILET MIGNON

Sautéed Gulf Shrimp with Slivered
Almonds and Garlic Butter, and a
Petite Filet Topped with Port Wine
Demi Glaze

CHICKEN DIJON & SHRIMP SCAMPI

Char grilled and Served with
Dijon Mustard and Garlic Herb
Butter Sauce



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POTATOES & VEGETABLES

(Please Select One of Each)

Herb Seasoned Red Bliss Potatoes
Herb Garlic Mashed Potatoes
Traditional Baked Potato
Twice Baked Potato
Wild Rice
Julienned Fresh Vegetable Medley
Broccoli with Lemon Butter
Fresh Cut Green beans Almondine
Glazed Baby Carrots

DESSERTS

The Following Dessert are including in above for your selection.

(Please Select One)

Chocolate Kahlua Mousse
Double Chocolate Layer Cake
Apple Crumble Pie
Deep Dish Key Lime Meringue Pie
Cheesecake with Fresh Berry Sauce
Raspberry, Lemon or Mango Sorbet

DINNER BUFFETS

(Minimum 50 Guests). Applicable Chef Fee per Station per person will be applied. A per person surcharge under 50 guests. All Dinner Buffets are served with Freshly Brewed Coffee – Regular and Decaf- feinated, Iced Tea & Herbal Teas

THE HEARTLAND OF ITALY

COLD ANTIPASTO BAR

Traditional Caesar Salad with Garlic Croutons and Grated Parmesan
Mixed Garden Greens, Cucumbers, Grated Carrots, Tomatoes and Garlic Herb Croutons with Choice of Dressing
Marinated Green Bean Salad with Sweet Onions and Smoked Bacon
Imported Julienne Meats and Cheeses, Roasted Peppers, Artichoke Hearts, Anchovies, Olives and Cherry Peppers
Marinated Button Mushroom Salad and Artichoke and Tomato Salad

PASTA STATION

(Surcharge)

Fettuccini, Tortellini and Rotini Pasta Tossed in a Festive Selection of Sauces with Three Toppings: Marinara, Alfredo, Olive Oil and Garlic Sauces Italian Sausage, Fresh Mushrooms, Bell Peppers, and Meatballs

ENTREES

(Please Select Three)

Chicken Piccata
Chicken Marsala
Beef Rollatini
Scallops Provencale
Chicken Franchise
Grouper Primavera
Eggplant Parmigiana
Snapper Franchise
Snapper Oreganato
Chicken Parmigiana
Chicken Cacciatore
Veal Milanese



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(Please Select Three)

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Herb Garlic Mashed Potatoes
Traditional Baked Potato
Twice Baked Potato
Wild Rice
Glazed Baby Carrots
Julienned Fresh Vegetable Medley
Broccoli with Lemon Butter
Fresh Cut Green Beans Almondine

BREAD BASKET

Assorted Breadsticks and
Garlic Rolls

DESSERT

Assorted Italian Pastries
Chocolate Kahlua Mousse
Miniature Cannoli
Tiramisu

BLACKBEARDS CARIBBEAN ADVENTURE

(Minimum 50 Guests)

TREASURE ISLAND SALAD BAR

Marinated Seafood Salad
Island Green Leaves with Dressing
Tropical Fruit Salad Dusted with
Toasted Coconut

THE MAIN HULL

(Please Select Three)

Barbequed Chicken
with Island Herbs
Almond and Coconut Breaded
Chicken Breast with Pineapple
fruit Sauce
Caribbean Pork loin with
Rum Raisin Sauce
Roast Lamb with Spicy Caribbean
Creole Sauce and Banana Chutney
Filet of Fresh Caribbean Fish with
Papaya Basil Butter and Scallions
Penne Pasta with Shrimp and
Scallions in Tomato Garlic Sauce
Fresh Island Fish Steamed
Jamacian Style with Onions,
Sweet Peppers and Ginger
Prime Roast Sirloin with Sweet
Plantains, Fried Yuca and
Tia Maria Demi Glaze

VEGETABLES & POTATOES

(Please Select Three)

Glazed Baby Carrots
Parslied Red Bliss Potatoes
Sauteed Native Squash
Honey Glazed Potatoes
Island Pineapple Rice
Fried Plantains

THE BREAD BASKET

Bakery Fresh Island Breads
and Butter

ISLAND SWEETS

Island Rum Cake
Coconut Cream Pie
Chocolate Kahlua Mousse

SURFSIDE BEACH PARTY

(Minimum 50 Guests)

STARTERS

Spinach and Artichoke Dip with
Tri-Color Chips
Fresh Fruit Kabobs
Classic Caesar Salad



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ENTREES

Barbequed Pork Ribs
Grilled Free-Range Chicken
Breasts
Grilled Hamburgers
Grilled Hot Dogs

SIDES

Corn on the cob
Campfire Baked Beans
Potato Skins with all the Fixings
Relish Tray of Lettuce, Tomatoes,
Pickles and Olives

THE BREAD BASKET

Bakery Fresh Breads and Butter

DESSERTS

Assorted Cookies and Chocolate
Fudge Brownies

GRAND ASSEMBLY

(Minimum 50 Guests)

INTRODUCTION

Mixed Garden Greens, Cucumbers,
Grated Carrots, Tomatoes and
Garlic Herb Croutons with
Choice of Dressing

Tropical Fruit Salad Dusted with
Toasted Coconut
Marinated Button Mushroom,
Artichoke and Tomato Salad
Marinated Baby Shrimp, Scallions,
Pimento and Sweet Corn Salad

MAIN ASSEMBLY

(Please Select Three)
Grilled Grouper With Snow Peas,
Sesame Seeds & Teriyaki Glaze

Sauteed Grouper With Tequila Lime
Sauce, Tomato Concasse and
Fresh Cilantro

Poached Salmon With a Light Dill
Sauce, Julienne of Leeks, Carrots
and Cucumber

Grilled Halibut Steak With Tropical
Mango Citrus Sauce

Broiled Fillet of Sole With Toasted
Almonds, Honey, Lemon &
White Wine

Crab Stuffed Florida Snapper Fillet
With Lemon Beurre Blanc

Shrimp, Scallops, & Crab Tossed
with Italian Noodles, Olive Oil,
Garlic, Tomatoes, Mushrooms,
Parmesan Cheese & Basil

Sauteed Chicken Breast With
Lemon, Butter, Capers and
White Wine

Chicken Rollatine Tender Chicken
Breast stuffed with Spinach,
Sun-Dried Tomatoes and
Garlic-Pesto Cream

Tender Boneless Chicken Breast
Stuffed with Fresh Spinach,
Mozzarella Cheese, and
Mushrooms – Plum Tomato
Basil Sauce

Seared Peppercorn Sirloin With
Boursin Cheese & Brandied Cream
Sauce

Szechwan Marinated Flank Steak
With Mushrooms, Onions &
Peppers



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Pasta Primavera Homemade Italian Noodles Tossed with Olive Oil, Garlic, Herbs and Seasoned Vegetables

Cheese Tortellini With Sun-dried Tomatoes, Vodka Cream and Parmesan Cheese

Herb Crusted Pork Tenderloin With Pommerey Mustard Sauce

Carved Honey Glazed Ham And Pineapple Salsa

Carved Roast Top Round of Beef With Natural au jus and Creamed Horseradish

Carved Oven Roasted Turkey With Natural Pan-gravy and Cranberry Relish

POTATOES & VEGETABLES

(Please Select Three)

Herb Seasoned Red Bliss Potatoes
Herb Garlic Mashed Potatoes
Traditional Baked Potato
Twice Baked Potato
Wild Rice

Glazed Baby Carrots
Julienned Fresh Vegetable Medley
Broccoli with Lemon Butter
Fresh Cut Green Beans Almondine

THE BREAD BASKET

Assorted Bakery Fresh Rolls and Butter

GRAND FINALE

Chef's Selection of Assorted Cakes, Pies and Pasteries



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Exactly what your group needs to quench thirsts and delight taste buds.

HOST BAR OR CASH BAR RECEPTION

Beverage Service on a Per Drink Basis

Preferred Brands
Deluxe Brands
House Wine
Juice & Sparkling Water
Up or Rocks (surcharge)
Soft Drinks
Imported Beer
Domestic Beer
Cordials
Specialty Drinks (Frozen Drinks, Specialty Martinis and Tropical Libations)

BEVERAGE SELECTIONS

Preferred Brands

Fries Vodka
Beefeater Gin
Dewars Scotch
Jim Beam Bourbon
Sauza Tequila
Bacardi Rum
Canadian Club Whiskey

Domestic Beer

Budweiser
Bud Light
Miller Light
Coors Light

PACKAGE BARS

All Package Bars are stocked with Scotch, Bourbon, Gin, Vodka, Whiskey, Rum, Beer, Wine, Soft Drinks and Appropriate Mixers

PREFERRED BRANDS

Charged by person per hour.

DELUXE BRANDS

Charged by person per hour.

Deluxe Brands

Absolute Vodka
Bombay Sapphire
Johnnie Walker Black Scotch
Jack Daniels Bourbon
Cuervo Tequila
Bacardi Rum
Crown Royal Whiskey

Imported Beer

Amstel Light
Corona
Heineken



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SPECIALTY BEVERAGE SELECTIONS

Fruit Punch (per gallon)

Champagne Punch (per gallon)

Champagne (per bottle)

Sparkling Cider (per bottle)

Frozen Drinks (Pina Colodas,

Strawberry Daquiri or Margarita)(each)

Rum Punch (per gallon)

Mimosa (per gallon)

Bloody Mary or Screwdriver (per gallon)

Non-Alcoholic Beer (per bottle)

Bartender Charges

Set-Up Fee applicable per bar set-up, additional bartender fee per 50 guests is required Please note that drinks may be purchased on a Per Drink Ticket basis.

The hotel is the only licensed authority to sell and Serve alcoholic beverages for consumption on the Premises.

Therefore, alcoholic beverages are not permitted to be brought into the hotel or leave the hotel premises.

FROM THE CELLAR

The most evocative world of wine stands for celebration of festivity.

*Indicates House Wine

CHAMPAGNE & SPARKLING WINES

*Barefoot Bubbly, California

Domaine Chandon, California

Rotari, Trento, Italy

Iron Horse, Sonoma

Moet Chandon, White Star, Champagne, France

WINES BY THE GLASS

Champagne, Veuve Du Vernay, Split, France

White Zinfandel, Canyon Road, California

Riesling, Chateau Ste. Michelle, Columbia Valley

Pinot Grigio, Ecco Domani, Italy

Sauvignon Blanc, Mosaic

Chardonnay, Hess Monterey

Chardonnay, Peter Lehman

Chardonnay, Kendall-Jackson

"Vintner's Reserve", California

Pinot Noir, Mirrassou, California

Pinot Noir, La Crema, Sonoma

Merlot, Ray Station

Meritage, Kendall-Jackson, California

Red Zinfandel, Rancho Zabaco, California



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Cabernet Sauvignon, Mirassou, California
Cabernet Sauvignon, Louis Martini, Sonoma
Cabernet Sauvignon, Kendall-Jackson
"Vintner's Reserve", California
Cabernet Sauvignon, Sebastiani,
Sonoma County

BLUSH WINES

*White Zinfandel, Canyon Road, California
White Zinfandel, Beringer, Napa

WHITE WINES

Riesling, Château Ste. Michelle,
Columbia Valley
Pinot Grigio, Santa Margherita, Alto Ridge
*Pinot Grigio, Ecco Domani, Italy
Sauvignon Blanc, Mosaic
Sauvignon Blanc, White Haven, New Zealand
Chardonnay, Peter Lehman, Australia
Chardonnay, Hess Monterey, California
Chardonnay, La Crema, Sonoma
Chardonnay, Cambria, Katherine's Vineyard
Chardonnay, Kendall-Jackson, California
Chardonnay, Sonoma Cutrer
"Cutrer Vineyard", Sonoma
Pouilly-Fuisse, Mommessin, France
*Chardonnay, Canyon Road, California
Chardonnay, Sebastiani, Sonoma

RED WINES

Shiraz, McWilliams Hanwood Estate, Australia
Pinot Noir, Mirassou, California
Pinot Noir, La Crema, Sonoma
Pinot Noir, Sebastiani, Sonoma County
Chianti, Cecchi, Tuscany
Merlot, Ray's Station, California
Meritage, Kendall-Jackson
Red Zinfandel, Rancho Zabaco, California
Cabernet Sauvignon, Mirassou, California
Cabernet Sauvignon, Louis Martini, Sonoma
Cabernet Sauvignon, Kendall-Jackson,
Sonoma "Vintner's Reserve", California
Cabernet Sauvignon, Sebastiani, Sonoma
*Merlot, Canyon Road
*Cabernet, Canyon Road

WINE SERVER

Applicable fee per wine server



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When it's show time, make sure you have the right equipment for a dynamic presentation.

AUDIO VISUAL RENTALS

PROJECTION SCREENS

- 6' x 6' Tripod Screen
- 8' x 8' Tripod Screen
- 6' x 8' Fast Fold Screen
w/Black Dress Kit (front or rear)
- 7.5' x 10 Deluxe Screen
w/Black Dress Kit (front or rear)
- 9' x 12' Deluxe Screen
w/Black Dress Kit (front or rear)
- 10.5' x 14 Deluxe Screen
w/Black Dress Kit (front or rear)

MULTIMEDIA PROJECTOR

- SXGA 2000 Lumen
Multimedia LCD Projector
- XGA 3000 Lumen
Multimedia LCD Projector
- UXGA 5000 Lumen
Multimedia LCD Projector
- UXGA 10000 Lumen
Multimedia LCD Projector

VIDEO EQUIPMENT

- 1/2" VHS Video Cassette
Player/Rec
- 1/2" SVHS Video Cassette
Player/Rec
- 1/2" Multi-Std VCR w/Converter
DVD Player
- DVD Recorder w/Built in Hard Drive
- Multistandard DVD Player
- Beta SP Video Cassette Player
- Beta SP Video Cassette Recorder
- 25" TV/DVD/VCR Combo
- 27" Color Monitor
- 32" Color Monitor
- 42" Plasma ED Monitor
- 50" Plasma HD Monitor
- 42" or 54" Video Stand
w/Black Skirt
- Chrome Plasma Stand
w/Bracket

VIDEO CAMCORDERS

- Hi-8 Camcorder w/Tripod Stand
- Canon XL-1 Mini DV Camcorder
w/Tripod Stand

VIDEO CONFERENCING

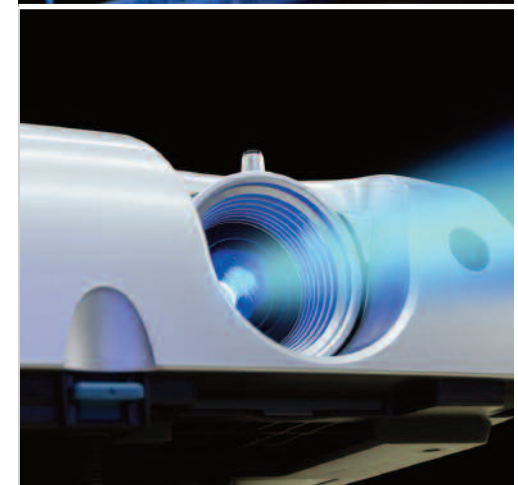
- Polycom Videoconference
Unit w/27" TV Monitor
(setup and test included)

COMPUTER ACCESSORIES

- 17"-19" Flat Panel LCD
Computer Monitor
- PC Laptop, Win XP/Office 2003
- Macintosh Laptop,
Win XP/Office 2003
- RGB Distribution Amplifier
- RGB Switcher
- VGA Distribution Amplifier
- VGA Switcher
- Sony 1024 HD Scan Converter
- Folsom Screen Pro Switcher
- Folsom Presentation Pro Switcher
- Folsom Image Pro HD
Scan Converter/Switcher

SOUND SYSTEM PACKAGES

- 2 Speaker Sound System
(Mackie) w/Mixer
- 4 Speaker Sound System
(Mackie) w/Mixer
- 6 Speaker Sound System
(Mackie) w/Mixer
- 10" Portable Powered
Speaker (JBL or Mackie)
w/Tripod Stand



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Holiday Inn Highland Beach

2809 S. Ocean Boulevard, Highland Beach, FL 33487

T: (561) 278-6241 • F: (561) 278-7133

www.highlandbeachholidayinn.com

Banquet Menu

Breakfast

Breaks

Lunch

Reception

Dinner

Beverages

Audio Visual

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AUDIO EQUIPMENT

CD Player 5 Disc CD Player
CD Recorder
Digital Audio Tape Recorder
HQ Dual Cassette
Recorder/Player
1/3 Octave Double Channel Equalizer
Sound Limiter/Compressor

AUDIO MIXERS

2 - 4 Channel Mackie Audio Mixer
6 Channel Mackie Audio Mixer
16 Channel Mackie Audio Mixer
24 Channel Mackie Audio Mixer

MICROPHONES

Shure SM-58 Microphone
Shure PZM Microphone
Shure MX412 Goosneck
Microphone
Shure Wireless Mic
(Handheld or Lavalier) UHF
Shure Wireless Combo
Mic (Handheld & Lavalier) UHF

Shure Wireless Headset
Microphone
Microphone Floor Stand
Microphone Table Stand

AUDIO ACCESSORIES

Press Box 12 Channel
Speaker Limiter Timer
Gentner Telephone
Interface System

PODIUMS

Floor Standing Podium
(wood or carpeted)
Corporate Style Floor
Standing Podium
(mahogany or plexi glass)

OFFICE EQUIPMENT

Laser Jet Printer HQ Color
(extra charge for an additional cartridge)
Laser Jet Printer black & white
(extra charge for an additional cartridge)
Plain Paper Laser Fax Machine

Polycom Conference
Phone System
Laser Pointer
Flipchart Rassel
Flipchart easel w/Paper
Pad and Markers
Whiteboard w/Markers and Eraser

OVERHEAD AND SLIDE PROJECTORS

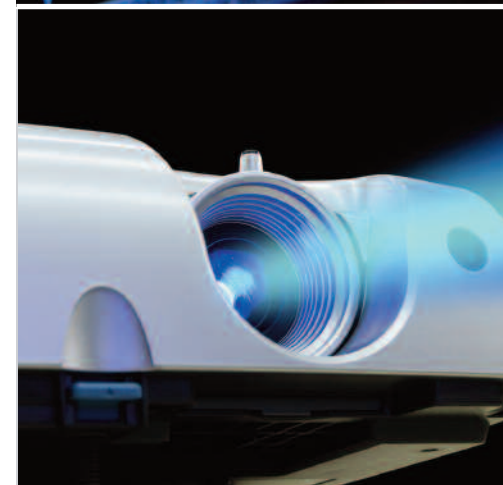
Kodak Ektagraphic Slide Projector
3500 Lumen Overhead Projector
5000 Lumen Overhead Projector

EXHIBITION DRAPING

Exhibition Draping –
available upon request
(black and royal blue)

LIGHTING EQUIPMENT

Stage Lighting Equipment –
available upon request



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LABOR RATES

SETUP/BREAKDOWN LABOR

Monday – Friday
(min. 4 hours)

Saturday, Sunday & Holiday
(min. 4 hours)

TECHNICIAN/EQUIPMENT OPERATOR LABOR

Monday – Friday
(min. 4 hours)

Saturday, Sunday & Holiday
(min. 4 hours)

DELIVERY CONDITIONS

DELIVERY/PICK UP

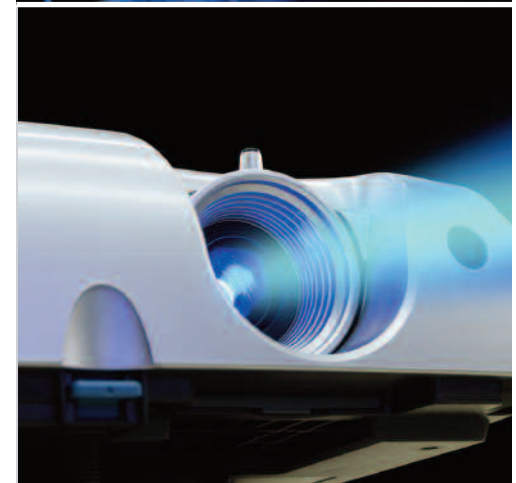
Free delivery/pick up with order

WEEKLY/MONTHLY/YEARLY RATES

Weekly rate charge (Monday – Friday) equals 4 daily rates
(5th day is free of charge)

Monthly rate charge equals 3 weekly rates (4th week is free of charge)

Yearly rate charge equals 8 monthly rates (4th quarter is free of charge)



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PLANNING GUIDE AND POLICIES

Gourmet, special and theme menus are available upon request.

ALL FOOD AND BEVERAGE MUST BE PROVIDED BY THE HOTEL. NO FOOD AND BEVERAGE MAY BE BROUGHT INTO THE MEETING/ BANQUET ROOMS FROM OUTSIDE SOURCES UNLESS AGREED TO BY THE CATERING DIRECTOR AND THUS NOTED ON THE CONTRACT.

All bars close at 12:00 am with no exceptions. A applicable service charge and applicable sales taxes will be added to all food and beverage (except cash bar). Any group requesting a tax exemption must provide a copy of tax exemption certificate at time of final guarantee. All sit-down menus are limited to no more than two entrée selections and counts of each entrée must be given when guarantees are given. Distinctively different place-

cards (one for each guest), designating the entrée choice, must be provided by the client or the client may request entrée cards from the hotel. Should your guests require sleeping rooms in conjunction with this function, please contact me to set up a special group rate for you.

Guarantees

We require a final guarantee one week prior to your function. This will be the minimum guarantee not subject to reduction. We will be prepared to serve 5% over your guaranteed number. If no guarantee is received by this office, we will assume the guarantee to be the number originally agreed upon on the contract.

Banquet and Meeting Rooms

As other groups may be utilizing the same room as you prior to or following your function, please adhere to the times agreed upon. Should your schedule change, please contact the Catering Department and every effort will be made to accommodate you. Room rental charges apply to all rooms used for meetings unless the food and beverage minimum is met.

The hotel reserves the right to move functions to meeting or banquet rooms other than those appearing on the catering contract without prior notification.

The Hotel will not permit the affixing of anything to the walls, floors or ceilings of banquet rooms with nails, staples, tape or any other substance unless approval is given. Should this not be adhered to, a charge will apply. Any damage incurred during an event will be the responsibility of the person or company in charge of the function during which the damage occurred.

A clean up charge will apply if EXCESSIVE clean up is necessary. Examples of excessive clean up: Glitter; Confetti; Tinsel; Candy; Broken Balloons; Silly String; Streamers; excessive trash on floors, etc.

Client is responsible to advise dj or other entertainment of these restrictions. (No Smoke Machines, Confetti Shooters, or Bubbles permitted).



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Security

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following the banquet or meeting. Arrangements for the security of exhibits, merchandise or articles set up for display can be made prior to the scheduled event. The hotel reserves the right to require security guards for selected groups. For all parties with minors in attendance, adult supervision will be required.

Conference Materials

The customer is responsible for all arrangements and expenses for shipping materials, merchandise, exhibits or any other items to and from the hotel. The hotel must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival at the hotel. All shipments must be prepaid. Any faxes produced by the hotel will be charged to the client.



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