



THE BILTMORE

MIAMI ~ CORAL GABLES
EST. 1926

BANQUET MENUS 2017

*Hotel Executive Chef, David Hackett
Executive Pastry Chef, Olivier Rodriguez
Banquet Chef, Michael Vitetta*

Breakfast Menus

Served with Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Tea

Deluxe Continental

Florida Orange & Grapefruit Juice
Apple, Cranberry, Tomato & V-8 Juices
Sliced Seasonal Fresh Fruit & Vine Ripened Berries
Fresh Baked Croissants, Danish & Muffins
Whipped Butter & Fruit Preserves
Assorted Cereals, Granola & Dried Fruits
Plain & Assorted Fruit Yogurts
30

Gables Continental

Tropical Juice Display of Mango, Pineapple & Papaya Bottled Smoothies on Ice
Exotic Fresh Fruit & Vine Ripened Berries
Plain & Assorted Fruit Yogurts
Assorted Fresh Breakfast Breads
Whipped Butter & Fruit Preserves
Guava & Cheese Pastelitos, Pineapple Coconut Muffins
34

Healthy Start

Florida Orange & Grapefruit Juice
Plain & Assorted Fruit Yogurts
Low Fat Bran Muffins & Breakfast Breads
Sliced Seasonal Fresh Fruit & Vine Ripened Berries
Assortment of Granola & Health Bars
30

Biltmore Bagel Breakfast

Florida Orange & Grapefruit Juice
Selection of Fresh Bagels with an assortment of Cream Cheese
Whipped Butter & Fruit Preserves
Sliced Seasonal Fresh Fruit & Vine Ripened Berries
Plain & Assorted Fruit Yogurts
30

European Biltmore Breakfast

Florida Orange & Grapefruit Juice
Charcuterie Platter with Assorted Cheeses
Sliced French Baguettes
Sliced Seasonal Fresh Fruit & Vine Ripened Berries
36

Biltmore Buffet Breakfast

Florida Orange Juice & Grapefruit Juice,
Cranberry Juice & Tomato Juice
Sliced Seasonal Fresh Fruit & Vine Ripened Berries
Fresh Baked Croissants, Danish, Muffins, Bagels
Whipped Butter, Fruit Preserves, Assortment of Cream Cheese
Assorted Cereals, Granola & Dried Fruits
Assorted Plain & Fruit Yogurts

Scrambled Eggs & Chives
Roasted Red Bliss Potatoes, Sautéed Tri Colored Peppers & Onions
Choice of Two - Applewood Smoked Bacon, Country Sausage Links, Chicken Apple Sausage
42

*A 24% Service Charge and 9% Sales Tax will be applied to all Food & Beverage
Prices subject to change without notice*

Breakfast Enhancements

Irish Steel Cut Oatmeal

Brown Sugar, Maple Syrup and Raisins

6

Gourmet Smoked Salmon

Assorted Cream Cheese
Capers, Sliced Red Onions, Tomato, Chopped
Egg, Chives & Fresh Bagels

22

Southwestern Breakfast Burrito

Scrambled Eggs, Spicy Pepper Jack Cheese,
Chorizo, Cilantro
Tomato Salsa & Fresh Guacamole

9 – per item

Eggs Benedict

Poached Organic Eggs, Canadian Bacon on
Toasted English Muffin Topped with Hollandaise

12

Warm Breakfast Croissant Sandwiches

One sandwich per guest

Scrambled Eggs & Cheddar Cheese with
Sausage, Virginia Ham or Applewood Smoked
Bacon

10

Egg White Quesadilla

Egg Whites, Monterey Jack Cheese, Sautéed
Onions, Peppers, Ranchero Sauce and Wheat
Flour Tortillas

9

Silver Dollar Pancake Stack

Berry Skewers and Powdered Sugar
Vermont Maple Syrup

10

Belgian Buttermilk Waffles

Vine Ripened Berries, Whipped Cream,
Powdered Sugar & Warm Vermont Maple Syrup

10

Crème Brulee Brioche French Toast

Vine Ripened Berries
Warm Vermont Maple Syrup

10

Benesere Breakfast

South Florida Scrambled Egg Whites with
Cilantro Sofrito
Crispy Salmon Bacon
Shrimp and Grit Cups with Smoked Tomatoes

12 - Each

Omelet Station

Minimum 20 guests, Chef Attendant Fee at \$150 - one chef per 50 guests

Omelets prepared to order with a variety of fresh fillings:

Spinach, Scallions, Mushrooms, Tomatoes, Shredded Cheese, Smoked Ham,
Bacon, Breakfast Sausages, Onions, Sweet Peppers & Chives

Organic Eggs & Egg Whites available

16

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Breaks & Refreshments

Morning Snacks

Choice of Coffee Cake: Cinnamon Swirl, Banana Walnut, Lemon Poppy Seed, Carrot Cake
18 - per loaf

Fresh Baked Croissants, Butter & Chocolate
50 - per doz

Assorted Bagels: Plain, Chive, Smoked Salmon Whipped Cream Cheese
50 - per doz

Seasonal Fresh Fruit Skewers, Honey Lemon Poppy Seed Yogurt Dip
54 - per doz

Jumbo Cinnamon Buns, Drizzled Royal Icing
60 - per doz

Guava & Cheese Pastelitos
60 - per doz

Fresh Danish, Muffins & Pastries
60 - per doz

Assorted Plain & Fruit Yogurts
5 - per item

Granola, Greek Yogurt & Vine Ripened Berry Parfaits
7 – per item

Whole Fresh Seasonal Fruit
3 - per item

Sliced Seasonal Fresh Fruit, Vine Ripened Berries
8 – per person

Afternoon Snacks

Jumbo Warm Soft Pretzels, Whole Grain & Yellow Mustard
60 - per doz

Assorted French Petit Fours
48 - per doz

Chocolate Dipped Strawberries
48 - per doz

Bakery Fresh Chocolate Glazed Fudge-Pecan Brownies & Blondies
60 - per doz

Biltmore Signature Cookies: Peanut Butter, Chocolate Chip, Oatmeal Raisin & Macadamia White Chocolate
60 - per doz

Vanilla, Chocolate & Red Velvet Cupcakes
60 - per doz

Benessere Option: Hummus with Mini Pita
9 - per person

Health Bars & Protein Bars
5 - per item

Assorted Candy Bars
4 - per item

Premium Potato Chips Bags, Assorted Flavors
4 - per item

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Breaks & Refreshments

Beverages

Bottled Fruit Juices & Iced Teas

6 - per item

Assorted Sodas: Coke, Diet Coke & Sprite

6 - per item

Assorted Mineral Waters: Still & Sparkling

6 - per item

Power Drinks: Monster Energy

8 - per item

Bottled Fruit Smoothies

8 - per item

Florida Orange or Grapefruit Juice

30 - per quart

Freshly Brewed Regular & Decaffeinated Coffee
with Selection of Teas

89 - per gallon

Freshly Brewed Iced Tea with Lemon Slices

89 - per gallon

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Breaks

Minimum 25 Guests

Ice Cream Break

Ice Cream Sandwich
Chocolate & Vanilla Ice Cream Bars
Variety of Novelty Ice Cream Bars
Frozen Tropical Chunky Fruit Bars
15

Gelato Cart

Attendant Fee at \$150 – (1) attendant per 75 guests
Rustic Gelato Cart Rental - \$200, required
Housemade Gelato- Minimum 75 guests

Vanilla Gelato, Cookies & Cream Gelato,
Chocolate Gelato, Mango Passion Sorbet,
Raspberry Sorbet & Coconut Sorbet
Served in Cones & Plastic Cups
18

Smoothie and Elixirs

Choose 2 of each
Smoothie - Medjool Date Cashew, Strawberry
Tarragon, Blackberry Dark Chocolate & Sweet
Avocado Vanilla
Elixirs - Watermelon Mint, Blueberry White
Balsamic, Key Lime Chili & Lemongrass Thyme
18

Florida Fresh Break

Sliced Oranges, Grapefruit & Starfruit.
Whole Bananas
Basil Thyme Essence and Mint Yogurt Dipping
Sauce
Medjool Date Cashew Smoothie
18

Body & Spirit

Mini Caprese Wrap
Mini Boars Head Turkey Garlic Hummus,
Sunflower Seeds, Carrot, Spinach Wrap
Brule Starfruit & Dark Chocolate Avocado
Mousse
24

Health & Wellness

Attendant Fee at \$150 – one attendant per 75 guests
Fruit Smoothie Station
Health Bars & Protein Bars
Seasonal Fresh Fruit Skewers, Brown Sugar,
Citrus, Greek Yogurt
Assorted Vine Ripened Berries
20

Coffee Art Cart

Attendant Fee at \$150 - minimum of 50 guests
Cappuccino, Espresso, Imported Teas & Freshly
Brewed Flavored Coffees,
Crystal Sugar, Cinnamon Sticks, Shaved
Chocolate,
Whipped Cream, Acacia Honey & Lemon
12

Chocolate Obsession

Decadent White Chocolate Blondies
Chocolate Glazed Fudge Nut Brownies
Dark Chocolate Covered Strawberries
Devil Chocolate & Caramel Cupcakes
Chocolate Dipped Biscotti
20

Build Your Own Trail Mix

House Made Granola
Flax Seed, Dried Fruits, Sliced Almonds,
Chopped Walnut, M&Ms, Raisins, Banana Chips,
Yogurt Covered Pretzels
20

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Chilled Lunch Buffet

*"Roll In" luncheons are limited to minimum of 10 guests, maximum of 100 guests
All Lunch Buffets include Regular and Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Ice Tea*

Riviera

Baby Iceberg Wedges, Tomatoes, Cucumbers, Carrot,
Feta Cheese with Assorted Dressings

Creamy Balsamic Potato Salad

Mediterranean Pesto Pasta Primavera

Assembly Required

Sliced Roast Beef, Turkey Breast, Honey Baked Ham,
Chicken, Egg Salad & Tuna Salad

Sliced Cheddar, Swiss & Provolone Cheese

Lettuce, Tomato, Sliced Red Onions, Pickle Spears,
Pepperoncini Peppers

Assorted Sliced Breads & Deli Rolls

Bags of Premium Potato Chips

"Short Cake Bar", Chocolate Ganache Cake,
Cheesecake of the Day

44

De Soto

Caesar Salad, Hearts of Romaine Wedges, Garlic
Croutons, Parmesan Dressing

Red Bliss Country Potato Salad

Fresh Asparagus & Marinated Hearts of Palm
Ceviche, Red & Yellow Tomatoes, Red Onions &
Cilantro

Assembled Sandwich & Wraps

Mediterranean Grilled Chicken, Mozzarella, Zucchini,
Fresh Basil Leaves on Baguette

BLT Smoked Turkey Wrap, Chipotle Aioli

Tuna Salad & Radish Wrap

Fire Roasted Balsamic Vegetables, Peppers & Feta
Cheese, Served on Assorted Flour Tortillas & Bread

Bags of Premium Potato Chips

Strawberry Shortcake, Key Lime Tart, Mango Crème
Brulee

46

Not So Classic Deli

Couscous Quinoa Salad, Roasted Vegetables,
Cucumbers, EVOO

Marinated Red & Yellow Tomatoes, Buffalo
Mozzarella, Fresh Basil & Aged Balsamic Syrup

Arugula & Spinach Salad, Mandarin Orange
Segments, Shaved Fennel, Candied Walnuts, Shaved
Red Onions, Citrus Champagne Vinaigrette

Prepared Sandwich & Wraps

Blackened Chicken Salad Wrap, Lettuce, Tomato, &
Cilantro

Roast Beef, Boursin Cheese, Roasted Peppers & Bibb
Lettuce on Herb Focaccia

Maine Lobster Salad, Bacon, Lettuce, Tomato, Old
Bay Remoulade on Kaiser Bread

Portobello Mushroom, Sweet Peppers, Goat Cheese,
Basil Pesto on Ciabatta

Bags of Premium Potato Chips

Lemon Meringue Tart, Chocolate Financier, Tiramisu

48

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Chilled Lunch Buffet

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Executive Chilled Lunch Buffet

Romaine Heart Wedges, Sundried Tomatoes,
Kalamata Olives, Croutons, Garlic Anchovy Dressing

Red Bliss Potato Salad, Horseradish, Bacon, Scallion

Basil Scented Heirloom Tomato and Broccocini,
Mozzarella, Course Smoked Sea Salt, Cracked
Tellicherry Pepper

Grilled Chicken, Buckwheat Noodle Salad, Crisp
Vegetables, Mandarin Orange

Gulf Shrimp, Farfalle Pasta, Peppadew Peppers,
Pineapple, Aged Balsamic, Parmesan Cheese

Individual Bags of Premium Potato Chips

Red Velvet Savarin, Chocolate Cremeux Shot,
Fruit Tart

46

Biltmore Picnic Lunch

Baby Iceberg Wedge, Grilled Peaches, Dried
Cranberries, Sunflower Seeds, Whole Grain Dijon
Vinaigrette, Creamy Ranch Dressing

Farfalle Pasta Salad, Grilled Vegetables, Parmesan
Cheese, White Balsamic Emulsion

Deviled Eggs, Traditional Southern Bacon Jalapeno

Grilled and Chilled Sliced Chicken, Avocado,
Heirloom Tomato, Coriander Yogurt Dressing

Chilled Atlantic Salmon, Pickled Onions, Radishes,
Roasted Root Vegetables, Lemon Thyme Aioli

Horseradish Scented Chilled Sliced Flat Iron Steak,
Kale Rice Salad, Grilled Vegetables, Lime Chimichurri

Individual Bags of Premium Potato Chips

Apple Pie, Pecan pie, Oreo Cheesecake

50

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Hot Luncheon Buffets

*Luncheon Buffets are limited to minimum of 25 guests, surcharge of \$250 if under
All Lunch Buffets include Regular and Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Ice Tea*

Southern Days Picnic

Salads

Seasonal Spicy Greens, Chopped Egg, Candied Pecans, Shredded Carrot, Buttermilk Ranch Dressing

Herb New Potato Salad

Poached Red Beet Salad, Orange, Mint, Champagne Vinaigrette

Entrees

Fried Chicken with Cheddar Bacon Griddle Cakes, Smoked Chipotle Marshmallow Aioli, Fried Sage

Marinated Root Beer Grilled Flat Iron Steaks with Caramelized Onions

Smothered Blackened Catfish, Cajun Etouffee Cream Sauce

Southern Corn Fricassee, Okra, Lima Beans, Brussel Sprouts

Three Cheese Baked Macaroni and Cheese, Crispy Herb Crust

Caramel Nut Bar, Peach Cake, Yogurt Lemon Blueberry Cake, Devil Chocolate Cake

52

Venetian

Salads

Key West Shrimp Pasta Salad, Red & Yellow Teardrop Tomatoes, Red Wine Vinegar, Scallions, Red Onions, Italian Parsley & Broccoli Florets

Tuscan White Bean Salad, Herb Grilled Mediterranean Vegetables

Mixed Garden Greens, Vine Ripened Tomato Wedges, Carrots, Mushrooms, Italian and Creamy Balsamic Vinaigrette

Entrees

Pan Seared Chicken Breast topped with Sweet Onion Jam, Provolone Cheese, Wine Merchant Sauce, Sauté Broccolini, crushed Red Pepper

Pan Seared Florida Snapper, Tropical Fruit Beurre Blanc & Citrus Sautéed Spinach

Rigatoni, Basil, Roasted Peppers & Baby Arugula Mediterranean Grilled Vegetables, Truffle Essence

Focaccia & Ciabatta

Desserts

Dulce de Leche Cheesecake, Strawberry Tart, Chocolate Mousse Cake, Homemade Hazelnut Cookie

54

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Hot Luncheon Buffets

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Flavors of Miami

Salads

Mixed Young Field Greens, Sliced Cucumbers,
Avocado, Roasted Corn, Shaved Radish

Petite Shrimp, Hearts of Palm, Red Onions,
Roma Tomatoes and Honey Chipotle Vinaigrette

Penne Pasta Salad, Black Beans, Fresh
Tomatoes, Scallions, Black Olives, Crispy
Tortilla Chips & Cilantro Vinaigrette

Entrees

Cumin & Coriander Spice Rubbed Skirt Steak,
Sweet Plantains, Chimichurri Sauce

Slow Braised Pulled Pork, Mojo Onions &
Scallions

Blackened Mahi Mahi, Mango & Papaya Salsa

Saffron Rice, Green Chiles & Tomatoes

Black Beans, Chorizo & Sour Cream

Sliced Cuban Bread

Desserts

Cuban Flan, Key Lime Tart, Alfaroles, Chocolate
Caramel Cake

56

Al Capone

Salads

Roasted Bell Pepper Salad, Portobello,
Artichoke Hearts, Garlic, Sun Dried Tomatoes,
Fresh Basil, Balsamic Vinaigrette

Baby Arugula, Radicchio & Endive Salad, Red
Onions, Chickpeas, Feta Cheese & Sherry
Vinaigrette

Panzanella Salad, Marinated Tomatoes, Red
Onion, Nicoise Olives, Cucumber, Crusty Italian
Bread, Extra Virgin Olive Oil & Fresh Citrus

Entrees

Piccata Style Fresh Florida Grouper, Mushroom
& Asparagus Orzo

Braised Short Rib & Herb Roasted Fingerling
Potatoes

Grilled Rosemary Chicken, Creamy Mascarpone
Polenta, Snap Peas, Sun Dried Tomatoes &
Mustard Marsala Sauce

Herb & Ricotta Manicotti, Plum Tomato Basil
Sauce, Broccolini, Crushed Red Pepper

Served with Biltmore Bread

Desserts

Fruit Tart, Cannolis, Tiramisu, Biscotti

58

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Plated Luncheons

*Fresh Baked Bread Service and Freshly Brewed Coffee & Tea Service accompanies all Plated Luncheons
All lunches are based on three courses of soup or salad, entree & dessert*

*Pre-selected choice of two entrees incurs a \$10++ surcharge to the highest menu price
Choice of two entrees at the table incurs a \$25++ surcharge on the highest menu price*

First Course Selections

Choice of One

Soups

Chilled Tomato Gazpacho

Tomato Basil Bisque with
Olive Tapenade Crostini

Chicken Tortilla Soup

Classic Minestrone Soup

Salads

Crisp Romaine, Tomatoes, Cucumbers, Nicoise
Olives, Feta Cheese, Grilled Bread & Lemon
Shallot Dressing

Goat Cheese, Heirloom Tomatoes, Endive, Lolla
Rosa, Red Oak, Frisee, Red Wine,
Thyme Vinaigrette & Lavosh Crisp

Rainbow Garden Tomatoes, Soft Mozzarella,
Rocket Greens & Red Pepper Jus

Romaine Leaves in Parmesan Baked Baguette,
Roma Tomatoes, Balsamic Drops, Caesar
Dressing

Baby Iceberg Lettuce Cup, Tomato, Bacon,
Cucumber, Crumbled Goat Cheese,
Sunflower Seeds, Champagne Vinaigrette

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Entrée Selections

Fusilli Pasta, Roasted Chicken, Sundried Tomatoes, Wild Mushrooms, Italian Herbs, Parmesan Cream Sauce, Garlic Crostini
42

Roasted Vegetable Cannelloni, Olive Tapenade, Sundried Tomatoes, Basil Oil, Garlic Parmesan Broth
42

Pan Seared Lump Crab Cake, Braised Leeks, Red & Yellow Grape Tomato Confit, Chive Cajun Citrus Beurre Blanc
48

Butternut Tortellaci, Horseradish Pumpkin Volute with Caramelized Pearl Onions and Snap Peas
38

Grilled Chicken, Sun Dried Tomato Caponata and Provolone Cheese, Saffron Risotto, Roasted Red Peppers, Spinach, Asparagus and Natural Jus
44

Frenched Chicken Breast, Potato Dauphinoise, Broccolini, Charred Cherry Tomato, Baby Spinach & Shallot Jus
48

Braised Beef Short Rib, Baby Spinach, Truffle Hash, Baby Carrot Obliques, Asparagus Tips & Braising Jus
52

Seared Striped Bass, Edamame, Shiitake, Napa Fricassee, Baby Bok Choy & Mushroom Miso Broth
52

Seared Salmon, Roasted Forrest Mushrooms, Wild Rice Pilaf, Red Pepper and Asparagus
50

Petite Filet Mignon, Garlic Crushed Potatoes, Haricot Vert, Charred Tomato, Roasted Carrots & Mushroom Madeira Sauce
56

Paired with Herb Marinated Jumbo Shrimp
Market Price

Desserts Selections

Choice of One

Key Lime Tart, Coconut Meringue, Mango Coulis
Strawberry Tart, Lemon Chantilly, Berry Coulis
Chocolate Fondant, Mascarpone Whipped Cream, Crème Anglaise

Vanilla Mango Cheesecake, Lime Cream, Exotic Coulis
Red Velvet Cake, Cream Cheese Icing, Berry Coulis

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Butler Passed Hors d'Oeuvres & Canapés

Priced per piece, minimum 25 pieces per item

\$6 Each

Cold

Strawberry Bruschetta with Goat Cheese

Citrus Blue Cheese Grape Truffle, Sphere
Pistachio Dust, Minted Melon Skewer

Smoked Duck, Blackberry & Mozzarella
Skewer, Hibiscus Balsamic Glaze

Peppered Beef Tartar Chili Crostini

Marinated Tomatoes & Manchego Bruschetta

Marinated Artichoke, Feta Cheese & Green
Olive Tapenade

Blackened Shrimp, Avocado Mousse Skewer

Smoked Salmon Cornet, Crème Fraiche,
Salmon Caviar & Chives

Ahi Tuna Cone, Wasabi Crème & Tobiko Wasabi
Caviar

Truffle Crème Fraiche, Bowfin Caviar, Chives,
Fingerling Potatoes

BLT Hard Boiled Egg

Foie Gras Torchon, Honey Apple Salad on
Seared Brioche

Hot

Twice Baked Short Rib Potato Stuffed with
Boursin Mash

Tomato Asparagus Tart, Smoked Red Pepper
Coulis

Lobster Mac and Cheese Empanada with
Sriracha Tomato Compote

Chicken Lollipop, Peppadew, Onion, Lemon
Gastrique

Breaded Artichoke, Goat Cheese & Red Pepper
Coulis

Petit Crab Cake, Tropical Fruit Relish & Cajun
Remoulade

Chicken & Lemongrass Pot sticker, Chili Scallion
Sauce

Mini Cuban Sandwich

Buffalo Chicken Spring Roll, Blue Cheese
Dressing

Bacon Wrap Scallops, Balsamic Glaze

Coconut Shrimp, Sweet Thai Chili

Coffee Crusted Lamb Lollipops with Smoked
Chipotle Apricot Gastrique

Vegetable Egg Rolls, Char Su Teriyaki Sauce

Truffle Mac & Cheese Bites

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Receptions Displays

*Displays based on minimum 25 people
Exceptions noted with menu*

Crudité Presentation

An assortment of Fresh Vegetables, Tri- Bell Peppers, Cucumbers, Zucchini, Yellow Squash, Cherry Tomatoes, Cauliflower, Broccoli, Jicama, Radish, Baby Carrots
Blue Cheese Dressing, Chili Remoulade, Extra Virgin Olive Oil & Balsamic Vinegar

14

Mediterranean Dips

Hummus, Baba Ganoush, Green Olive Tapenade, Tabbouleh, Muhammara, Roasted Red Pepper & Feta Cheese
Artisan Rolls, Flat Breads & Mini Pita

16

Fresh Tropical Fruit

Seasonal Fresh Tropical Fruit & Assorted Vine Ripened Berries (Subject to Availability)
Melba Yogurt & Lemon Poppy Seed Dip

14

Smoked Salmon

St. James Smoked Salmon, Capers, Egg Whites & Yolks, Red Onions, Chives, Sour Cream, Toast Points & Flatbreads

16

Chips & Dips

Spinach Parmesan Artichoke Dip, Pico de Gallo, Guacamole, Tortilla Chips, Assorted Crackers & Homemade Bread Sticks

14

Antipasto Bar

Prosciutto, Mortadella, Coppa, Sopressata, Grilled Vegetables, Fresh Mozzarella, Roasted Peppers, Oven Roasted Tomatoes, Olives, Asparagus Spears, Hearts of Palm, Fresh Artichokes, Parmigiano, Ciliegine, Housemade Focaccia & Ciabatta Breads

16

Artisan Cheese Display

Assorted Cheeses & Fresh Fruit Garnish with Housemade Bread, Assorted Crackers, Crisps & Fig Spread

16

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Receptions Displays

Fresh Seafood on Ice

Minimum 25 Pieces

*Custom Ice Sculptures add a Touch of elegance to your reception
Company Logo or Custom Ice Sculpture, priced upon request*

Chilled Gulf Shrimp Display

Market Price

(3 pieces per guest)

Alaskan Snow Crab Claws

Market Price

Blue Point Oysters on the Half Shell, Pepper Mignonette

Market Price

Chilled Maine Lobster Tails & Claws

Half Lobster per guest

Market Price

*All Seafood served with Cocktail & Cajun Remoulade Sauce,
Tabasco, Horseradish, Fresh Lemon & Lime Wedges*

Sushi & Sashimi Station

Served with Wasabi, Soy Sauce & Pickled Ginger

Maki Rolls – per roll

Minimum 25 guests

6 pieces per roll

Vegetable Rolls,

Salmon Rolls, Crab Rolls

California Rolls, Spicy Tuna Rolls

Rainbow Rolls, Inside Out Rolls

Eel Rolls, Dragon Rolls

18

Sashimi – per item

Minimum 25 pieces

Salmon Sashimi

Ahi Tuna Sashimi

Hamachi Sashimi

8

Scallop Sashimi

Octopus Sashimi

Uni Sashimi

8

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Reception Stations

*"Walk Around" Buffet, Dinner, Heavy Hors d'Oeuvres, or Enhance a Pre-Dinner Reception
Please select a minimum of three (3) Reception Stations if selected as a dinner.
Hotel will choose appropriate salads and accompaniments*

Chop Chop Salad Station

Crisp Iceberg & Romaine, Avocado, Grilled Chicken, Vine Ripe Tomato Wedges, Crispy Bacon, Blue Cheese Crumbles, Hard Boiled Eggs, Cheddar Cheese, Red Onions, Assorted Marinated Olives, Blue Cheese, Ranch, Italian & Balsamic Vinaigrette Dressings
20

Pasta Station

Chef Attendant Fee at \$150 - one chef per 75 guests

Choice of two

Marinated Chicken, Penne Pasta, Pesto, Pine Nuts, Sun Dried Tomatoes, Goat Cheese, Wild Mushrooms, Parmesan Cream Sauce

Orecchiette, Smoked Bacon, Shrimp, Shallots, Peas, Garlic Rosemary Cream Sauce

Braised Osso Buco Ravioli, Parmesan, Rosemary, Sage, Asparagus & Demi Crème Sauce

Vegetable Pasta Rigatoni, Grilled Portobello, Zucchini, Yellow Squash, Eggplant, Parmesan Cheese, Tomato & Basil Coulis

Housemade Focaccia Bread
28 Reception, 84 Dinner

Traditional Spanish Paella Station

Chef Attendant Fee at \$150 - one chef per 75 guests
Gulf Shrimp, Mussels, Clams, Chicken & Spanish Chorizo
Served in a Large Traditional Paella Pan
28 Reception, 84 Dinner

Far East Asian Wok Station

Chili Orange Glazed Chicken, Garlic, Ginger, Scallions, Cashews, Red Peppers, Onions, Snap Peas, Water Chestnuts

Stir Fry Beef, Baby Corn, Broccoli, Onions, Garlic, Ginger, Scallions, Five-spiced Hoisin Sauce

Vegetable Egg Rolls, Duck Sauce, Soy Mustard Dipping Sauce, Steamed Jasmine Rice
28 Reception, 84 Dinner

The Taco Stand

Seared Marinated Chicken Breast, Flank Steak Strips, Ground Beef, Sautéed Onions, Peppers, Diced Tomatoes, Cheddar & Jack Cheese, Shredded Lettuce, Sour Cream, Guacamole, Salsa & Soft Flour Tortillas
24 Reception, 72 Dinner

Miami Grill Station

Chef Attendant Fee at \$150 - one chef per 75 guests

Chili Lime Shrimp Skewers

Grouper Skewers, Balsamic Cipollini & Cherry Tomato

Herb and Garlic Marinated Grilled Skirt Steak

Mojo Pork Loin Kebobs with Onions & Peppers

Crispy Yuca Fries

Chipotle Mustard Remoulade, Chimichurri, Lime Cilantro Aioli, Papaya Pineapple Salsa
42 Reception, 110 Dinner

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Reception Stations

*“Walk Around” Buffet, Dinner, Heavy Hors d’Oeuvres, or Enhance a Pre-Dinner Reception
Please Select 3 Reception Station Options*

Dessert Stations

Coffee Art Cart

Attendant Fee at \$150 - minimum of 50 guests
Cappuccino, Espresso, Imported Teas & Freshly
Brewed Flavored Coffees,
Crystal Sugar, Cinnamon Sticks, Shaved
Chocolate,
Whipped Cream, Acacia Honey & Lemon
12

Sweet Indulgences

*Assortment of Mini Size Pastries & Desserts Hand
Selected by the Pastry Chef*
Macaroons, Fruit Tartlet, Opera, Cream Puff,
Chocolate Dipped Strawberry, Key Lime Tart
22

Viennese Dessert Table

Minimum 50 guests
Chocolate Cake, Dulce de Leche Cheesecake,
Fresh Fruit Tarts, Crème Brûlée, Strawberry
Shortcake, Cream Puffs, Apple Pie, Key Lime
Tart, Chocolate Truffles, Assortment of French
Macaroons, Passion Fruit Panna Cota, Dipped
Chocolate Strawberries
26

Gelato Cart

Attendant Fee at \$150 – (1) attendant per 75 guests
Rustic Gelato Cart Rental - \$200, required
Housemade Gelato- Minimum 75 guests
Vanilla Gelato, Cookies & Cream Gelato,
Chocolate Gelato, Mango Passion Sorbet,
Raspberry Sorbet & Coconut Sorbet
Served in Cones & Plastic Cups
18

*A 24% Service Charge and 9% Sales Tax will be applied to all Food & Beverage
Prices subject to change without notice*

Carving Stations

Chef Attendant Fee at \$150 per station - one chef per 75 guests

Minimum of 25 guests – exceptions are noted

All Carving Stations come with an Assortment of Rolls

Citrus & Black Pepper Marinated Salmon

Saffron Cilantro Aioli

Seven Grain Rolls

Serves 20

280

Peppercorn Crusted Top Round

Fresh Horseradish Sauce & Au Jus

Split French Rolls

Serves 30

400

Maple Glazed Country Ham

Stone Ground Mustard Sauce

Split French Rolls

Serves 25

300

Suckling Roast Pig, Chorizo,

Black Bean & Rice Stuffing

Caramelized Onion Mojo

Split Cuban Rolls

Serves 30

450

Frenched Turkey Breast

Black Truffles, Cranberry Relish,

Peppercorn Aioli

Dinner Rolls

Serves 15

300

Herbs de Provence Crusted Beef Rib Eye

Au Jus, Dijon Mustard, Horseradish Cream

Split French Rolls

Serves 30

450

Mojo Marinated Pork Steamship

Sofrito Coulis

Split Cuban Rolls

Serves 25

350

Balsamic Marinated Tenderloin of Beef

Cilantro Pesto, Horseradish Cream

Split French Rolls

Serves 15

450

A 24% Service Charge and 9% Sales Tax will be applied to all Food & Beverage

Prices subject to change without notice

Plated Dinners

*All dinners are based on a three course meal of salad, entrée, & dessert
Fresh Baked Bread Service and Freshly Brewed Coffee & Tea Service accompanies all Plated Dinners*

*Pre-selected choice of two entrees incurs a \$10++ surcharge to the highest menu price
Choice of two entrees at the table incurs a \$25++ surcharge on the highest menu price*

Salads

Bibb, Radicchio & Endive, Granny Smith Apple,
Candied Walnuts, Cilantro Vinaigrette & Goat
Cheese Baguette

Crisp Romaine Leaves, Jicama, Florida Oranges,
Crumbled Feta, Basil Champagne Dressing

Baby Lettuces, Poached Seckel Pear, Goat
Cheese, Toffee Walnuts, Lemon Dressing &
Crisp Shallots

Romaine Cylinder Wrapped in Cucumber,
Hearts of Palm, Roasted Tomatoes,
Basil Oil & Caesar Dressing

Baby Iceberg, Beef Steak Tomato, Crisp Bacon,
Blue Cheese Crumbles, Sliced Red Onion and
Champagne Horseradish Dressing

Radicchio, Frisee & Endive, Vine Ripe Tomatoes,
Crumbled Pepper Goat Cheese,
Crisp Pancetta & Sherry Basil Vinaigrette

Caesar Salad, Hearts of Romaine Wedges, Garlic
Croutons, Parmesan Dressing

Entrees

Seared Chicken Breast, Grilled Mushroom
Risotto, Broccolini, Sunburst Squash &
Citrus Jus 89

Seared Frenched Chicken Breast, Roasted Garlic
& Parmesan Mashed Potatoes, Asparagus, Baby
Carrots & Wine Merchant 94

Spiced Crusted Salmon, Wild Rice Pilaf, Leeks,
Red & Yellow Tomato Fumet 95

Ponzu Sea Bass, Edamame, Shiitake, Napa
Fricassee, Baby Bok Choy & Mushroom Miso
Broth 98

Grilled Filet Mignon, Peruvian Purple Potato,
Jumbo Shrimp, Baby Carrot, Asparagus, Tomato
Vinaigrette & Bordelaise Sauce 125

Braised Beef Short Rib, Baby Spinach, Truffle
Hash, Baby Carrot, Asparagus Obliques &
Braising Jus 100

Seared Petit Filet, Coldwater Lobster Tail, Leek
& Shallot Mash, Broccolini, Sunburst Squash,
Sauce Bernaise & Bordelaise 135

*A 24% Service Charge and 9% Sales Tax will be applied to all Food & Beverage
Prices subject to change without notice*

Plated Dinners

*All dinners are based on a three course meal of salad, entrée, & dessert
Fresh Baked Bread Service and Freshly Brewed Coffee & Tea Service accompanies all Plated Dinners*

*Pre-selected choice of two entrees incurs a \$10++ surcharge to the highest menu price
Choice of two entrees at the table incurs a \$25++ surcharge on the highest menu price*

Vegetarian Entrée Options

Grilled Polenta Cake, Wild Mushrooms, Sauté
Asparagus & Sherry Jus 89

Seasonal Mixed Grilled Vegetables, Grilled Tofu
& Buck Wheat Tabbouleh 89

Ratatouille Cobbler, Provencal Vegetables,
Brown Butter Panko,
Creamy Pernod Goat Cheese & Roasted Pepper
Coulis 89

Baked Vegetable Wellington, Garlic Confit, Basil
& Teardrop Tomatoes 89

Dessert Course Selections

Choice of One

Vanilla Crème Brûlée, Madeleine Cookie

“Snickers’ Bars” Cake Served with Chocolate
Sauce

Mango Mousse, Coconut Dacquoise, Passion
Fruit Coulis

Lemon Poppy Seed Cake with Blueberry
Compote

Milk Chocolate Coffee Cake, Crispy Hazelnut &
Chocolate Sauce

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Prices subject to change without notice*

Plated Dinners - Accompaniments

Appetizer Course Selections - Choice of One

15 – per item

Appetizer

Cold

Soy & Red Pepper Flake Shrimp, Vegetable Rice Noodle Salad, Ponzu & Chive Oil

Seared Peppered Ahi Tuna, Haricot Verts, Grape Tomatoes, Herbed Fingerling Potato, Roasted Peppers, Nicoise Dust, Balsamic Vinaigrette

Lump Crab Meat Timbale, Avocado, Mango, Cucumber, Crisp Taro, Chive & Chile Oil

Gourmet Smoked Salmon, Caviar, Chive Cream, Micro Arugula, Potato Gaufrette

Soup

Roasted Tomato Soup, Parmesan Gnocchi & Basil Oil

Caramelized Onion & Thyme Soup, Parmesan Crostini

Hot

Pan Seared Jumbo Scallops, Sundried Tomatoes, Basil, Polenta Cake, Baby Spinach, Citrus Beurre Blanc

3 Cheese Ravioli, Florida Rock shrimp, Meyer Lemon Crème, Tomato & Chive Relish

Grilled Vegetable Gateau, Caramelized Onions, Mozzarella Cheese & Balsamic Reduction

Crisp Crab Cake, Braised Leeks, Tomato Confit, Chives, Cajun Citrus Beurre Blanc

Intermezzo Selections

Choice of One

6

Passion Fruit

Lime Basil

Champagne

Mai Tai

*A 24% Service Charge and 9% Sales Tax will be applied to all Food & Beverage
Prices subject to change without notice*

Dinner Buffets

*Dinner Buffets are limited to minimums of 25 guests, surcharge of \$250 if under
All Dinner Buffets include Regular and Decaffeinated Coffee, Assortment of Hot & Freshly Brewed Ice Tea*

Poinciana

Salads & Appetizers

Shrimp Gazpacho, Avocado, Crisp Tortilla Strips & Cilantro

Pickled Heirloom Tomato, Jalapeno & Cumin Marinade, Endive & Radicchio

Black Bean Hummus, Olive Oil, Roasted Garlic, Tortilla Chips

Field Greens, Honey Glazed Walnuts, Pear Slices, Yellow Tomato Salsa

Entrees

Seared Salmon Fillets, Roasted Corn Potato Pancakes, Ancho Chile Remoulade

Seared Chicken Breast, Tomato Vinaigrette & Baby Arugula

Cumin Spiced Rubbed NY Strip, Coriander Jus, Roasted New Red Potatoes & Jack Cheese Glaze

Sides

Roasted Chefs Selection of Local Seasonal Vegetables

House made Artisan Bread

Desserts

Dulce de Leche Cheesecake, Cuban Flan, Guava Arroz con Leche, "Café con Leche" Crème Brulée, Chocolate Cake, Tropical Fruit Tart

94

Florida Everglades BBQ

Salad Station

Baby Greens, Radicchio & Frisee Salad, Fresh Florida Papaya Vinaigrette

Red Potato Salad, Pommerey Mustard & Scallion

Roasted Corn, Shrimp & Black Bean Salad

Fire Roasted Asparagus Salad, Lemon & Crumbled Goat Cheese

Entrees

Guava BBQ Spareribs, Baby Arugula

Seared Yellowtail Snapper, Red & Yellow Tomato Salsa, Baby Spinach, Key Lime Beurre Blanc

Grilled Citrus Marinated Chicken Breast, Lemongrass & Coconut Jasmine Rice

Sides

Sweet corn on the Cob

Loaded Smothered Tots, Bacon, Cheddar Cheese, Scallions, Sour Cream

Cheddar Biscuits & Jalapeno Corn Bread

Desserts

Pineapple Upside Down Cake, Pecan Pie, Chocolate Cake, Key Lime Tart

96

*A 24% Service Charge and 9% Sales Tax will be applied to all Food & Beverage
Prices subject to change without notice*

Dinner Buffets

*Dinner Buffets are limited to minimums of 25 guests, surcharge of \$250 if under
All Dinner Buffets include regular and decaffeinated coffee, assortment of hot & Freshly Brewed Ice Tea*

The Banyan

Iced Gulf Shrimp, Horseradish Cocktail Remoulade
Sauce & Fresh Lemon
3 Pieces per person

Baby Florida Greens, Crisp Hearts of Romaine
Lettuce, Crumbled Feta, Pine Nuts & Balsamic
Vinaigrette

Endive, Baby Arugula, Cucumbers, Grape Tomatoes,
Craisins, Champagne Vinaigrette

Carving Station

*Chef Attendant Fee at \$150 per station - one chef per 75
guests*

Herb Crusted Top Round of Beef, Horseradish Aioli,
Whole Grain & Dijon Mustard Petite Rolls

Entree

Ginger Apple Cider glazed Chicken Breast with
Shiitake, Scallion, and toasted Almond Basmati Rice

Pasta Station

Penne Pasta, Portobello, Baby Spinach, Tri bell
Peppers, Parmesan, Tomato Basil Sauce

Braised Osso Buco Ravioli, Parmesan, Rosemary,
Sage, Asparagus Tips & Demi Crème Sauce

Sides

Grilled & Marinated Vegetable Salad to include
Zucchini, Squash, Eggplant, Button Mushrooms &
Red Onions

Crusty French Bread & Bread Sticks

Dips to include: Green Olive Tapenade, Sun Dried
Tomato Pesto & Evoo with Cracked Black Pepper

Dessert

Café Liegeois, Chocolate Financier, Strawberry
Passion Glass, Lemon Dacquoise, Caramel Cake

98

The Hemmingway

Soup

Caribbean Conch Chowder, Tomatoes, Boniato, Red
Onions & Scotch Bonnet Peppers

Salads

Mixed Organic Baby Greens, Hearts of Palm, Crisp
Parsnips, Garlic, Black Bean Vinaigrette

Spiced Seafood Salad & Kaffir Lime Dressing, Shaved
Manchego, Scallions

Nappa Cabbage, Chunked Papaya, Carrots, Scallions
& Guava Mango Vinaigrette

Entrees

Grilled Mahi with Peach Compote and Spicy Greens

Mango Buffalo Braised Pulled Pork

Roasted Beer Can Chicken with Natural Hop Infused
Pan Jus

Sides

Chili Lime Key West Street Corn

Coconut Rum Roasted Sweet Plantains

Island Curry Sweet Potato Wedges with Jalapeno,
Bacon, Cilantro Salsa

Sliced Cuban Bread

Desserts

Key Lime Pie, Mango Crème Brulee, Chocolate
Coconut Cake, Banana Walnut Cake, Pineapple
Upside Down

94

*A 24% Service Charge and 9% Sales Tax will be applied to all Food & Beverage
Prices subject to change without notice*

Beverages

Open Bar Packages Include

Premium & Deluxe Brand Liquors,
Biltmore Red & White Wines,
Imported & Domestic Beers
Mineral Waters & Assorted Sodas

Premium Brand:

\$30 First Hour
\$10 each additional hour per guest

Deluxe Brand:

\$35 First Hour
\$10 each additional hour per guest

Consumption Bars

Prices per drink

Deluxe Bar Liquors 13
Premium Bar Liquors 12

Assorted Sodas & Mineral Waters 6
Imported Beers & Domestic Beers 9
Biltmore Red & White Wines 10
Biltmore Sparkling Wine 10
Selection of Cordials 14
Cognacs & Single Malts 12 years 16

Cash Bar

Prices per drink

Deluxe Bar Liquors 16
Premium Bar Liquors 15

Assorted Sodas & Mineral Waters 6
Imported Beers & Domestic Beers 9
Biltmore Red & White Wines 13
Selection of Cordials 18
Cognacs & Single Malts 12 years 20

Cash Bar Prices are Inclusive of Service Charge
& Tax

Bartender/ Cashier Fees at \$150 Each
Bartender Fees apply to all of the above

*A 24% Service Charge and 9% Sales Tax will be applied to all Food & Beverage
Prices subject to change without notice*

Beverages

Specialty Cocktails

Biltmore Signature Mojito: White Rum, Limes, Mint, Simple Syrup with Splash of Club Soda. Available in Traditional, Raspberry, Mango or Passion Fruit Flavors 16

Pisco Elder Sour: Kappa Pisco, St German Elderflower Liqueur, Fresh Lime & Organic Agave Nectar 16

Orange Crush: Ketel One Oranje Vodka, Fresh Orange, Lemon Juice & Organic Agave Nectar 16

Sophistication Martini: Double Cross Vodka, Fresh Blackberries & Passion Fruit Puree 16

Cucumber Martini : Ketel One Vodka, Lemon, Agave Nectar, Muddled Cucumber & Mint 16

Double Dose Martini: Ciroc Peach, Lemon Juice, Peach Puree & Sparkling Wine 16

White French Sangria: White Wine, Pavan Orange Blossom Liqueur, Muddle Fresh Orange & Lemon, Peach Puree Topped With Sparkling Water 125 Gallon – 25 Servings

Traditional Spanish Sangria: Red Wine, Triple sec, Brandy, Fresh Orange Juice, marinated red apples and seedless grapes with Sparkling Lime Soda 125 Gallon – 25 Servings

Beverage List

Premium Brands

Vodka – Russian Standard Platinum

Gin - Martin Miller's

Rum – Flor de Cana Grand Reserve 7 Years

Tequila – Corralejo Reposado

Scotch – Johnnie Walker Black Label

Bourbon – Jack Daniel

Blend – Crown Royal

Deluxe Brands

Vodka – Russian Standard Gold

Gin – Bombay Sapphire

Rum – Ron Zacapa

Tequila – Don Julio Blanco

Scotch – Macallan 12

Bourbon – Knob Creek

Blend – Crown Royal Reserve

Imported & Domestic Beers

Corona

Stella Artois

Amstel Light

Budweiser

Bud Light

All brand spirits are subject to change with Biltmore House Brands

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Prices subject to change without notice*

Biltmore Catering Information

Menu Selection

In addition to Biltmore's menu presentations, customized menus are also available upon request. To ensure the availability of menu items, all selections should be submitted to the Catering Office two weeks prior to your scheduled event. The prices are subject to change without notice.

Guarantees & Pre-Payment

All catered functions require pre-payment in full. Final attendance is to be specified and communicated to the hotel by 12:00 noon, 5 business days prior to the function date. Such will be considered a binding guarantee and is not subject to reduction. If an attendance guarantee is not forwarded to the hotel by the date it is due, the attendance number stated on the original contract will become the guarantee. All menu changes submitted within 5 business days of the event will be subject to service fees.

Minimums & Guarantee Change Fees

Menus are designed with specific minimum guest attendance requirements. A surcharge may apply should attendance fail to meet the minimum designated guidelines as stated. As well, should a guarantee increase by more than 5% within 5 days of the function, a service charge will apply based on the guarantee

Service Charge and Taxes

Catering menu selections are subject to our customary Banquet Service Charge. Food, Beverage and service charges are subject to all applicable State of Florida and local taxes. In the event that an organization is tax exempt, state law requires a copy of said organizations' Federal tax-exempt certificate to be on file with the hotel prior to the event

Food and Beverages

The Biltmore must provide all food and beverage service. Guests may not provide or remove food or beverage from the premises due to license restrictions.

Entertainment and Decor

Functions may be enhanced with décor such as flowers, music, specialty linens, by Biltmore Event Design. A diverse range of approved and recommended resources and/or vendors for these services is available. Outside vendors not pre-approved by the hotel, are not permitted. All deliveries must be coordinated through the Catering Office. The hotel will not permit the affixing of any materials to the walls, floors, windows or ceilings throughout the property.

Audio Visual

For your convenience, an in-house audio-visual department is fully equipped to supply all of your audio-visual needs with state of the art equipment.

Function Rooms

Function facilities are assigned by the hotel according to the guaranteed guest attendance anticipated. The hotel reserves the right to re-assign rooms based on the event's guaranteed attendance.

Room rental fees are applicable if attendance and respective revenues are below the hotel's established minimums.

Additional fees will apply for meetings, ceremonies and events with special set-up requirements

Biltmore Catering Information

(Continued)

Outdoor Functions

The hotel reserves the right to determine the utilization of appropriate indoor facilities in case of inclement weather on the day of the event. Outdoor entertainment must be pre-approved.

Valet Parking

Valet parking is available for all events at a charge of \$18 per vehicle.

Overnight hotel guests utilizing valet will be charged \$32 per day.

Rate is subject to change without notice

Signs and Displays

The hotel reserves the right to approve all signage and placement. Signage must be professionally printed.

Signage is not allowed on the guest room floors, in elevators, public areas or building exteriors.

All signage must be free standing or placed on an easel. The hotel will assist in placing all pre-approved signage and banners, of which a charge for such services may apply

Lost and Found

The Biltmore Hotel does not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel, prior to, during or following an event

Damage

Catering clients are responsible for all damages which occur on the premises during the period of time the function's guests, employees, independent contractors or other agents are on site. The hotel may require a certificate of insurance from any subcontractor(s) or agent(s) a client engages, providing adequate financial responsibility in the event of loss or damage to hotel property. As such, the hotel shall be named as additional insured on any certificate of insurance

Methods and Conditions of Payment

A non-refundable deposit of 25% is required for all social functions, with the balance payable no later than 30 days prior to the event. Payment shall be made in full in advance of all functions unless credit has been established to the satisfaction of the hotel, in which event a deposit is required at the time of signing a contract. If direct billing has been established with the hotel, the balance of the account is due and payable upon receipt of invoice.

A Credit Card is required on file for all events.

Volume Restriction

Please be advised that the hotel maintain appropriate audio volume levels in all function rooms.

Entertainment activity cannot exceed an 80 decibels level at any time during the event.