

Morning Breeze **BREAKFAST | BUFFET**

Minimum of 35 persons and maximum of 50 persons, based on two hours of service.
Offered between the hours of 7:00 am to 10:30 am. Applicable for select Bells & Whistles events.

CHOICE OF:

Mimosas, Bellinis or Bloody Marys
Orange, apple, grapefruit, pineapple, tomato, and cranberry juices
Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas
Whole milk and low fat milk

COLD:

Croissants, Danish pastries, assorted flavored muffins, bagels, English muffins, and breads
with a selection of jams, marmalade, honey and butter
Corn Flakes, Rice Krispies, Raisin Bran, Special K
Whole and sliced fresh fruit
Assorted flavored yogurt

HOT:

Scrambled eggs
Breakfast sausage
Crispy bacon
Breakfast potatoes
Grilled tomato

GROUP SET-UP FEE: US \$14.00 PER PERSON

All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to the above menus. All food and beverage taxes and gratuities are included in prices indicated. Set-up fee applies to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department under Group Code or Group Contract. All menu selections need to be made in advance at a minimum of 60 days prior to arrival.

Morning Breeze BRUNCH | BUFFET

Minimum of 20 persons, based on two hours of service.

Offered between the hours of 10:30 am to 1:30 pm. Applicable for select Bells & Whistles events.

CHOICE OF:

Mimosa, Bellini or Bloody Mary

Orange, apple, grapefruit, pineapple, tomato, and cranberry juices

Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas

Whole milk and low fat milk

COLD STATION:

Croissants, Danish pastries and assorted flavored muffins, bagels, English muffins, and breads

Selection of jams, marmalade, honey and butter

Corn Flakes, Rice Krispies, Raisin Bran, Special K

Whole and sliced fresh fruit

Assorted flavored yogurt

HOT STATION:

Eggs Benedict • Omelets • Breakfast sausage • Crispy bacon • Grilled tomatoes • Waffles and condiments

SALAD SELECTION:

Antipasti platter, tomato, mozzarella with pesto dressing • Potato salad • Island style slaw

Baby shrimp & fennel salad, citrus dressing • Seasonal green salad with honey balsamic dressing

CARVERY & HOT:

Roasted pork leg with apple compote or jus • Meat and cheese lasagna • Baked BBQ chicken

Buttered seasonal vegetables • Rice pilaf • Roasted potatoes

DESSERT:

Marble cheesecake • Chocolate coconut cream profiteroles • Apple tart • Seasonal fruit salad

GROUP SET-UP FEE: US \$14.00 PER PERSON

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