



BANQUET MENU

Le **MERIDIEN**
TAMPA

LE MERIDIEN

TAMPA

T + 813 221 9555

www.Lemeridientampa.com

BREAKFAST

All breakfast options are based on 60 minutes of service for a minimum of 15 people

All breakfast menus include freshly brewed Coffee, Decaffeinated Coffee and Hot Tea

FLORIDA CONTINENTAL

\$23 PER PERSON

Freshly squeezed local orange & grapefruit juices, regionally resourced fruit & berries, house baked pastries & muffins

HEALTHY START CONTINENTAL

\$28 PER PERSON

Seasonal variety of Chefs selection of fresh pressed juices, house made granola, Greek yogurt, sliced fruit & berries, hard boiled eggs, hearty cinnamon and vanilla oatmeal with sliced bananas and dried fruit for enhancement

BIZOU TRADITIONAL

\$30 PER PERSON

Scrambled Eggs & Fine Herbs

Roasted Breakfast Potatoes with Grilled Spanish Onion

Whole Hog Sausage

Fresh Sliced Fruit

Variety of Sliced Breads with Whipped Butter & Fruit Preserves

Freshly Squeezed Orange Juice

*Add Bacon, additional \$5 PP

SIGNATURE BREAKFAST

Awake to inspiration with a selection of traditional café classics enlivened with a modern twist. Start your day with distinctive edibles that take their flavours from local cuisine

SIGNATURE BUFFET

\$37 PER PERSON

Foraged Mushroom & Braised Leek Frittata with Goat Cheese

Roasted New Potato & Black Pepper Hash

Whole Hog Sausage

Plantain Stuffed French Toast with Cuban Coffee Infused Fruit Compote

Local Fresh Sliced Fruit

Berry Infused Yogurt

Variety of Sliced Breads with Whipped Butter & Fruit Preserves

*Add Bacon, additional \$5 PP

* Add Florida Fresh Orange Juice for \$5 PP

Price does not include 23% service charge and 7% tax

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

BREAKFAST CONTINUED

ENHANCEMENTS

*Omelet Station \$9 per person
Eggs, Egg Whites, Ham, Sausage,
Mushrooms, Onions, Peppers, Asparagus,
Spinach, Tomato & Choice of Cheese

Whole Fruit \$4 per item

Plain or Low Fat Yogurt \$4 per item

Vanilla Yogurt Parfait \$5 per item

Assorted Cereals \$4 per person

Steel Cut Oatmeal \$4 per person

Stone Ground Southern grits with a Three
Cheese Blend \$5 per person

Fresh Baked Muffins & Croissants
\$38 per dozen

Bagels & Cream Cheese \$38 per dozen

Banana & Nutella Crepes \$5 per person

Smoked Salmon Platter \$8 per person

Granola Bars \$3 per item

Protein Bars \$4 per item

*Chef attendant required
\$100 per 50 guests

BEVERAGES A LA CARTE

Coffee, \$75 per gallon

Decaffeinated Coffee, \$75 per gallon

Hot Tea, \$70 per gallon

Juices: Orange, Grapefruit, Cranberry
or Apple, \$36 per gallon

Smoothies: \$6.00 each
Strawberry, Banana, Basil,
Almond Milk
Or
Orange, Cashews, Mint
Coconut Milk

Infused Water Station, \$36 per gallon

Energy Drinks, \$6 per item

Assorted Soft Drinks, \$4 per item

Bottled Water, \$4 per item

EYE OPENERS

Awaken your palette with freshly pressed
fruits and vegetables, infused with local
flavours, eye openers offer a destination
focused discovery with every sip ~ \$7 PP

Davis Island Paradise
Pineapple + Strawberry +
Orange + Mint

Ybor Street
Jalapeños + Watermelon + Basil +
Key Lime

Morning Lightening
Grapefruit + Raspberry + Carrot

Tampa Bay Breeze
Cucumber + Basil + Ginger + Green Apple
Spinach + Carrot

Price does not include 23% service charge and 7% tax

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

MEETING BREAKS

All breaks are based on 30 minutes of service

Enjoy flexible menu options resulting in productive, successful and hassle-free meetings.

AWAKEN \$15 PER PERSON

Iced mocha shooter, yogurts, granola bars and cranberry orange scones

INTERMISSION \$17 PER PERSON

Truffle butter kettle popcorn, whole fruit chocolate chunk & oatmeal cookies

FOCUS \$18 PER PERSON

Build your own trail mix bar: chocolate chips, assorted dried fruits, granola, shredded coconut, nuts

REVIVE \$18 PER PERSON

Pita chips, hummus, vegetable crudité domestic and imported cheeses

SWEET SHOP \$15 PER PERSON

Chocolate fondue, pound cake, strawberries, pretzels & brownies

BREAK ENHANCEMENTS

Cheese Platter with Fresh Berries serves 25, \$250 per platter

Chocolate Dipped Strawberries \$30 per dozen

Mixed Nuts, \$40 per pound

Protein Bars, \$4 per item

Whole Fruit, \$4 per item

Vegetable & Hummus, serves 25 \$175 per platter

Assortment Large Cookies \$20 per dozen

BEVERAGES A LA CARTE

Coffee, \$75 per gallon

Decaffeinated Coffee, \$75 per gallon

Hot Tea, \$70 per gallon

Juices: Orange, Grapefruit, Cranberry or Apple, \$36 per person

Smoothies: \$6.00 each
Strawberry, Banana, Basil,
Almond Milk
Or
Orange, Cashews, Mint
Coconut Milk

Infused Water Station, \$48 per gallon

Energy Drinks, \$6 per item

Assorted Soft Drinks, \$4 per item

Bottled Water, \$4 per item

Destination Inspired Breaks

(Designed specifically for groups of 20 people or less)

CITRUS GROVE \$22 PER PERSON

Enjoy Tampa's freshest local fruits and vegetables, squeezed, juiced and prepared fresh before your eyes by our culinary team. Local ingredients include strawberries, oranges, melons, grapefruits, berries, spinach, ginger, kale and more!

PRESSED FOR TIME \$22 PER PERSON

A tribute to the Cuban community! Traditional mini Cuban sandwich prepared by our Chef and pressed before your eyes. Served with our very own house made Mojo sauce, sliced Pork, Salami, Smoked Ham, Gruyere Cheese, Pickles, Dijon Mustard on Cuban bread from an Ybor city bakery

SWEET AND SAVORY YBOR BREAK \$22 PER PERSON

Invite your guests to a chef attended made-to-order cigar crepes, an ode to the famous Cigar makers of Ybor City. House Made Vanilla Cashew Butter & local strawberry cigar crepes and Gouda, smoked salmon and local braised leek Cigar Crepes

Price does not include 23% service charge and 7% tax

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

LUNCH

All lunch options are based on 60 minutes of service for a minimum of 15 people

All lunch packages include iced tea

DELI LUNCH BUFFET

\$32 PER PERSON

Chef Soup Du Jour

Roasted Cauliflower Salad with Herbed Tomato

Vinaigrette Bliss Potato Salad

Creamy Southern Cabbage Slaw

House Roasted Beef, Roast Turkey Breast
Smoked Ham & Salami

Cheddar, Gruyere & Provolone Cheeses

Bibb lettuce, Vine Ripe Tomato, Red Onion, Pickles
Mayonnaise, Dijon Mustard

Assorted Breads

Whole Seasonal Fruit

Individual Bags of Potato Chips

House Baked Cookies

BIZOU BUFFET

\$35 PER PERSON

Chef Soup Du Jour

Green Salad

Seasonal mixed greens, baby heirloom
tomatoes, red onion, cucumbers, house
made parmesan croutons with Chef's
Vinaigrette dressing

Fire Grilled Chicken, Apple Bourbon Jus

Pan Seared Scottish Salmon, Tarragon
Honey, Whole Grain Glaze

Couscous with Mid Country Olives and Baby
Tomato

Cinnamon Candied Brussels Sprouts &
Roasted Carrots

Seasonal Fruit Tart

Black Lava Cake, Vanilla Bean Whipped
Cream

GASPARILLA BUFFET

\$43 PER PERSON

Chef Soup Du Jour

Arugula Apple Salad
Goat cheese, smoked almonds
whole grain mustard vinaigrette

Seminole Caesar Salad

Romaine spears, roasted gruyere,
house made croutons

Golden Spiced Marinated Cobia

Roasted tomato chutney

Sliced Montreal New York Strip

Horseradish Au Jus

Studded Orecchiette Pasta

Roquefort blue cheese, oyster-
mushroom champagne cream

Roasted Brussels with Herb Olive

Oil

Banana Bread Pudding with

Crème Anglaise

Florida Citrus Meringue over

Pound Cake and Plant City

Strawberry Cups

SIGNATURE LUNCH

SIGNATURE LUNCH BUFFET

\$43 PER PERSON

Chef Soup Du Jour

Plant City Watermelon Salad
Mixed greens, feta, sliced almonds
mint & red onion, tossed in a citrus
vinaigrette

Ditalini Pasta Salad

Radicchio, red dragon cheese, corn
apple cider dressing

Ybor Roasted Pork Loin

Marinated in Mojo with a Key West
lime Au Jus

Brick Oven Bone-in Cajun Chicken

Fine herbed grits with smoked
Provolone

Clove Speared Spaghetti Squash
with Zucchini ribbons

Local Fruit Cobbler

Caramel Pecan Cheesecake

Price does not include 23% service charge and 7% tax

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

LUNCH CONTINUED

All lunch options are based on 60 minutes of service for a minimum of 15 people

All lunch packages include iced tea

PLATED LUNCH SELECTIONS

Chef Soup Du Jour

SALAD

(Choose one)

Green Salad

Seasonal mixed greens, baby heirloom tomatoes, red onion, cucumbers, and house made parmesan croutons with house vinaigrette dressing

Baby Gem Lettuce with Radish & Manchego Cheese

Seminole Caesar Salad

Romaine spears, gruyere, homemade croutons

ENTRÉE

Wild Mushroom Ravioli \$31

Tossed in a garlic broth, topped with corn & tomato relish

Jerk Seared Chicken \$32

Mojo Jus

Seared Scottish Salmon \$33

Tart cherry mustard glaze

Hanging Beef Tender Bordelaise \$34

Grilled Beef, red wine demi-glaze

Chicken Mirabella \$33

Roasted chicken breast, sundried tomatoes balsamic glaze

Tournedos of Beef & Chicken \$38

Beef medallions, chicken breast, Demi-glaze

Tournedos of Beef & Salmon \$39

Beef Medallions, Salmon, Béarnaise Sauce

Chef's Selection of Appropriate sides

DESSERT

(Choose one)

Linzer Torte

Chocolate Pot Du Crème

Berry Ricotta Cheesecake

Caramel Apple Pie

ENHANCEMENTS

International Cheese & Local Fruit Display, serves 25, \$250

Vegetable & Hummus Platter serves 25, \$250

Dessert Station, \$8 per person mini crepes, eclairs & pastries

TRAVELERS BOXED LUNCH

\$20 PER PERSON

Turkey or Ham Sandwich
Gruyere cheese, lettuce, vine ripe tomato, red onion

Fresh Whole Fruit

Kettle Cooked Chips

Freshly Baked Cookie

Arizona Green Tea or Assorted Soda

BEVERAGES A LA CARTE

Coffee, \$75 per gallon

Decaffeinated Coffee, \$75 per gallon

Hot Tea, \$70 per gallon

Juices: Orange, Grapefruit, Cranberry or Apple, \$36 per person

Smoothies: \$6.00 each

Strawberry, Banana, Basil, Almond Milk

Or

Orange, Cashews, Mint

Coconut Milk

Infused Water Station, \$48 per gallon

Energy Drinks, \$6 per item

Assorted Soft Drinks, \$4 per item

Bottled Water, \$4 per item

Price does not include 23% service charge and 7% tax

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

DINNER

All dinner options are based on 60 minutes of service for a minimum of 15 people

All dinner packages include artisan rolls, whipped butter and iced tea

BIZOU BUFFET

\$65 PER PERSON

Soup Du Jour

Green Salad

Seasonal mixed greens, baby heirloom tomatoes, red onion, cucumbers, and house made parmesan croutons with house vinaigrette dressing

Couscous Salad

Feta, tomato, cucumber, olive oil, Sherry wine vinaigrette

Sliced Prime Rib

Mini sweet peppers, caramelized onions
Thyme peppercorn Au Jus

Grilled Chicken Caprese

Freshly melted mozzarella, grape tomatoes
basil, balsamic glaze

Kennebec Mashed Potatoes

Thyme & bay scented

Swiss Chard with Yellow Squash & Peppers

tossed in a tarragon honey butter

Smothered Pound Cake with Fig & Apricot

Compote

Chocolate Torte

Served with crushed salted caramel &
walnuts

SIGNATURE BUFFET

\$77 PER PERSON

Soup Du Jour

Butter Lettuce Salad

Apples, candied pecans, tomato,
feta cheese, lemon rose yogurt
dressing

Spinach Red Pepper Salad

Topped with fried shallots & warm
pancetta dressings

Seared Red Grouper

Chive gruyere cream sauce

Sliced Beef Tenderloin

Served with horseradish cream
house made Au Jus

Baked Tortellini & Sweet Peppers

White vodka sauce topped with
mozzarella cheese

Parmesan Crusted Green Beans

Almond Cloud

Pecan crust, almond custard
topped with toasted coconut

Framboise Mousse Shooter

Individual servings

Price does not include 23% service charge and 7% tax

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

DINNER

All dinner options are based on 60 minutes of service for a minimum of 15 people

All dinner packages include artisan rolls, whipped butter and iced tea

PLATED DINNER SELECTIONS

SALAD

(chose one)

Butter Lettuce Salad
Apples, candied pecans, tomato, feta
cheese, lemon rose yogurt dressing

Plant City Watermelon Salad
Mixed greens, feta, sliced almonds mint
& red onion, tossed in a citrus
vinaigrette

Seminole Caesar Salad
Romaine spears, roasted gruyere
homemade parmesan croutons

ENTRÉES

Pan Seared Chicken w/ Marsala \$56
Tender chicken breast in Marsala wine
sauce and cremini mushrooms. Served
with fettuccini pasta

Vegetable Stack \$53
Balsamic scented grilled Portobello
roasted zucchini, squash, red pepper
charred onion & balsamic glaze.
Alongside of almond cherry couscous

Oven Roasted Salmon \$67
Crispy parmesan garlic dill, wild grain
pilaf, sweet baby carrots

Pan Seared Red Grouper \$67
Italian herb cream, Mustard seed
mashed potatoes and roasted squash

Filet of Beef Au Poivre \$72
Served with peppercorn sauce, twiced
baked potato & grilled asparagus with a
sherry glaze

Grilled Petite Filet & sautéed Jumbo
Shrimp \$75
Served with Béarnaise Sauce and shrimp
sautéed in garlic butter – Roasted garlic
and basil pilaf, sautéed Swiss chard

Flame Grilled Petite Filet & Rosemary
Chicken Breast \$73
Bordelaise sauce & Chicken Jus, honey
glazed brussels sprouts, Chili roasted
marble potatoes

DESSERTS

(Chose one)

Strawberry Shortcake Shooters
Vanilla cake, Plant City strawberry
compote topped with fresh vanilla bean
whipped cream

Chocolate Tuxedo Trilogy
Layers of brownies, dark chocolate
mousse, white chocolate mousse and
vanilla cake

Mango Passion Cheesecake
Citrus infused New York style
Cheesecake

Price does not include 23% service charge and 7% tax

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

HORS D'OEUVRES & RECEPTION STATIONS

Prices listed are per piece, unless otherwise noted. There is a minimum requirement of 25 pieces per order

COLD

Feta Bruschetta	\$4.50
Grilled Pineapple, mozzarella, Rosemary	\$5.00
Nut crusted Brie, Lingonberry canape	\$5.00
Caprese Spear, Fresh Mozzarella, Tomato, Basil & Balsamic glaze	\$5.00
Seared Tuna, avocado, sesame wonton	\$5.50
Smoked Salmon Canape	\$5.50
Grilled Steak & Basil Canape	\$5.50
Smoked Shrimp Deviled Egg	\$5.50
Ceviche, Corn Crisp Cracker	\$6.00
Cajun Chicken Salad on Cucumber	\$6.00

HOT

Crispy Goat Cheese & Capicola Croquettes	\$5.00
Crab Stuffed Artichokes	\$6.00
Grilled Chicken Florentine Parmesan Crisp	\$5.00
Pulled Duck Pickled Veg Wonton	\$5.50
Italian Sausage, Fresh Mozzarella, Sundried Tomato Sliders	\$5.50
Tempura Shrimp, Sweet Chili Glaze	\$5.50
Mini Crab Cakes, House made Remoulade	\$6.00

RECEPTION STATIONS

*Pasta Station: Grilled chicken, Italian sausage, tomato basil, pecorino cream, tortellini, penne pasta, roasted peppers, caramelized onions, mushrooms, spinach, broccoli, parmesan	\$23 per person
*Beef Tenderloin - Truffle Port jus, assorted dinner rolls, roasted garlic spread	\$500 per Loin
*Prime Rib - Oven roasted root vegetable trio, au jus & horseradish cream sauce	\$625 per Loin
Raw Bar-Seasonal Fresh Seafood	\$36 per person
Domestic & Imported Cheese Display, serves 25	\$275 per display
Vegetable Crudit� Display, assorted dipping sauces, serves 25	\$195 per display
Mashed Potato Bar: Mashed sweet potato, mashed russet potato, butter, marshmallow, pecans brown sugar, roasted garlic, sour cream, green onion, bacon & cheddar	\$14 per person
Dessert Station: mini crepes, �clairs & pastries	\$7 per person

*Requires Chef Attendant \$100 per 50 guests

Price does not include 23% service charge and 7% tax

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

BEVERAGE PACKAGES

All bar packages include choice of brand level liquors and wines, import beers, soft drinks, bottled water, fresh fruit juice & mixers

Bar pricing is per person, unless otherwise noted

BEER & WINE

Select House Wines, Bud, Bud Light, Miller Lite
Angry Orchard, Heineken, Corona

*ADD LOCAL/CRAFT BEERS, SELECTION OF 4
ADDITIONAL \$5 PER PERSON

2 HOURS: \$35.00

3 HOURS: \$40.00

4 HOURS: \$45.00

BEER, WINE & SIGNATURE LIQUOR

Select House Wines, Bud, Bud Light, Miller Lite
Angry Orchard, Heineken, Corona

New Amsterdam Vodka, Beefeater, Cruzan Silver, Dewar's
Seagram's 7, Jim Beam, Jose Cuervo

2 HOURS: \$40.00

3 HOURS: \$45.00

4 HOURS: \$50.00

BEER, WINE & PREMIUM LIQUOR

Select House Wines, Bud, Bud Light
Angry Orchard, Heineken, Corona

Tito's Vodka, Captain Morgan, Bacardi Silver, Tanqueray
Jose Cuervo, Buffalo Trace, Seagram's VO, Dewars

2 HOURS: \$45.00

3 HOURS: \$55.00

4 HOURS: \$60.00

BEER, WINE & LUXURY LIQUOR

Select House Wines, Bud, Bud Light, Miller Lite
Angry Orchard, Heineken, Corona

Ketel One Vodka, Captain Morgan, Bacardi Silver, Bombay Sapphire,
Milagro Silver, Chivas 12, Crown Royal, Jack Daniel's.

2 HOURS: \$50.00

3 HOURS: \$60.00

4 HOURS: \$65.00

ADD A SIGNATURE COCKTAIL TO ANY OF THESE PACKAGES FOR ADDITIONAL \$4.00

****Enhance your event with the prohibition era experience. Your guests will be taken back in history when craft creations were the cutting edge of Speakeasies. Choose 4 classic cocktails which will be hand crafted with the freshest ingredients by one of Le Meridien's mixologists, exclusively for your guests: French 75, Sidecar, the South Side Fizz, Bees Knees, The Last Word, Old Fashion, Sazerac, Mint Julep, Mary Pickford, Ward 8, Manhattan, Vieux Carre, Cat's Meow, Bramble, Aviation, Moscow Mule, Pisco Sour, White Sangria, Classic Martini ~ Additional \$10 per person**

CASH BAR PRICING

Cash bar prices are inclusive of tax

SIGNATURE MIXED BEVERAGES	\$12	DOMESTIC BOTTLED BEER	\$6
PREMIUM MIXED BEVERAGES	\$14	IMPORTED BOTTLED BEER	\$7
LUXURY MIXED BEVERAGES	\$16	SOFT DRINKS	\$4
SIGNATURE WINES PER GLASS	\$12	BOTTLED WATER	\$4
SIGNATURE WINES PER BOTTLE	\$35		

BARTENDER FEE \$150 ~ Suggested 2 or more for 50 guests and up

Price does not include 23% service charge and 7% tax

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.