

The Luce

Banquet Guide



2026 SEASON - SERVICES AND PRICING

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Full Day Focus

All packages include property coordinator, notepads and pens, all day coffee, herbal teas, biscotti and infused water station

MEETING PACKAGES	TIER 1	TIER 2	TIER 3
All Day Soda Package			☼
Breakfast Buffet	<i>Choose 2</i>	<i>Choose 3</i>	<i>Choose 4</i>
Fresh Sliced Seasonal Fruit and Berries Platter	☼	☼	☼
Assortment of Freshly Baked Breakfast Pastries	☼	☼	☼
Action Waffle or Pancake Station			☼
Breakout	<i>Choose 1</i>	<i>Choose 2</i>	<i>Choose 3</i>
Crudit� and Herb Dip	☼	☼	☼
Freshly Made Cookies	☼	☼	☼
Mini Parfaits		☼	☼
Warm Pretzel Knots		☼	☼
Tropical Fruit Skewers		☼	☼
Lunch Buffet Served with Citrus or Caesar Salad	<i>Choose 1</i>	<i>Choose 2</i>	<i>Choose 3</i>
Cold Gourmet Sandwiches (Turkey Club, Italian, Vegetarian) with House-made Potato Chips	☼	☼	☼
Hot Pressed Sandwiches (Reuben, Cuban, Vegetarian) with House-made Potato Chips	☼	☼	☼
Assortment of Chicken and Shrimp Tacos with Chips and Salsa		☼	☼
Cheese Pizza, Pepperoni Pizza, Veggie Pizza, Meatballs and Ricotta		☼	☼
Tuna, Chicken, or Salmon Poke Bowl			☼
Assortment of Mini Bao Buns			☼
Dinner Buffet Served with Tropical Salad			<i>Choose 2</i>
Grilled Chicken and Shrimp Stir-Fry Vegetables with Jasmine Rice			☼
Grilled Mahi Mahi with Garlic Roasted Potatoes and Vegetable Blend			☼
Chicken Ratatouille or Chicken � la Vodka			☼
Penne Bolognese			☼
Welcome Amenity for One VIP	☼		
Welcome Amenity for Two VIP		☼	
Welcome Amenity for Four VIP			☼
Waived Boardroom Rental Fee			☼
Sunset Cruise for 2 VIP			☼
Complimentary Rum Tasting Experience for Group		☼	☼
50% off Rental Fee 1 Space		☼	
Waived Rental Fee 1 Space			☼

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Fresh Start



Breakfast Buffets

All breakfast buffets include freshly ground house blend coffee, decaffeinated coffee, and a selection of organic herbal teas.

All buffets require a minimum of 25 guests.

LIGHT & LOCAL

Fresh Sliced Seasonal Fruit and Berries

Freshly Baked Breakfast Pastry Basket

Croissants, bagels, cinnamon rolls, danishes, mini muffins and banana nut bread, served with sweet cream butter, preserves, strawberry cream cheese and regular cream cheese



COASTAL HARVEST

Selection of Sliced Seasonal Fruits and Berries

With yogurt and homemade granola

Smoked Scottish Salmon

With bagels, strawberry cream cheese and regular cream cheese

Assorted Breakfast Cereals

With milk (2%, low fat and whole)

Freshly Baked Breakfast Pastry Basket

Croissants, cinnamon rolls, danishes, mini muffins and banana nut bread, served with sweet cream butter and preserves

MORNING FIESTA

Fresh Sliced Seasonal Fruit and Berries

Served with honey, yogurt and homemade granola

Baked Breakfast Pastry Basket

Croissants, bagels, cinnamon rolls, danishes, mini muffins and banana nut bread) served with sweet cream butter, preserves, strawberry cream cheese and regular cream cheese

Mini Breakfast Tacos

Scrambled eggs, bacon, sausage, fresh salsa, shredded cheese, sour cream and breakfast potatoes

SUNLIT SPREAD

Baked Breakfast Pastry Basket

Selection of sliced breads, banana nut bread, bagels, served with sweet cream butter and preserves

Fresh Sliced Seasonal Fruit and Berries

Served with honey, Greek yogurt and homemade granola

International Cheese & Cold Cuts

Continental Breakfast

Pancakes with maple syrup, soft scrambled eggs, applewood-smoked, chicken sausage, homestyle potatoes, caramelized onions, bell peppers, and roasted tomatoes

THE FRESH START

Baked Breakfast Pastry Basket

Gluten-free muffins, whole grain breads, banana bread, served with sweet cream butter, avocado spread, fruit preserves and honey

Fresh Antioxidant Juice

Green, carrot, ginger and apple, berry smoothies

Fresh Sliced Seasonal Fruit and Berries

Served with honey, Greek yogurt and homemade granola

Smoked Salmon

Served with capers, onion and tomato

Egg White Frittatas

Chicken applewood sausage and turkey bacon

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Brighten Your Breakfast

BREAKFAST STATION ENHANCEMENTS

Breakfast enhancements and live stations are designed to complement our existing breakfast buffet options.

All pricing is per person.

Chef attendant: additional cost per station.

Minimum of 25 guests required.

Parfait and Granola Bar*

Gluten-free oats, almonds, walnuts, raisins, chia seeds, sunflower seeds, mixed berries, dried mango, dried papaya, dried apricot, banana chips, fresh fruits, Greek and vegan yogurts

* Contains Nuts

Breakfast Tacos

Scrambled eggs, fresh salsa roja, diced smoked ham, bacon bites, sour cream, avocado, refried beans, onions, bell peppers, corn and flour tortillas

Made-to-Order Crepes

Banana, fresh berry compote, hazelnut spread, spinach, and feta cheese

Made-to-Order Eggs and Omelets (Chef Required)

Smoked salmon, bacon, ham, chives, onions, bell peppers, mushrooms and cheddar cheese

Cured and Cold Smoked Salmon (Chef Required)

Pickled onion, capers, cream cheese, lemon and chopped egg, assorted bagels with toaster

BREAKFAST ENHANCEMENTS

Minimum of 25 guests required.

Priced per person.

Individual Yogurts

Granola and Cereal Bar

Assorted Donuts

Pork Sausage

Applewood-smoked Bacon

Turkey Bacon

Greek Yogurt

Steel-Cut Oatmeal

Pancakes and Maple Syrup

Cinnamon French Toast and Maple Syrup

Chicken Sausage

Berry and Yogurt Smoothies

Assorted Mini-Quiches

Breakfast Burritos with Chicken Sausage, Eggs, and Cheese



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Boxed and Plated Breakfast



PLATED BREAKFAST

All plated breakfast includes freshly ground house blend coffee, decaffeinated coffee, a selection of organic herbal teas, orange and apple juices.

We are proud to serve only cage-free eggs.

Pre-set plate of sliced fruits, melons and berries, breakfast pastries, butter, preserves and honey for the table.

Minimum guarantee of 25 guests.

One choice per event excluding vegan.

Huevos Rancheros

Fried eggs, refried beans, crispy corn tortillas, mild tomato salsa, Monterey cheddar cheese, chunky guacamole, home fried potatoes

American

Farm fresh scrambled eggs, shredded cheese, applewood-smoked bacon, caramelized onions, grilled tomatoes, home fried potatoes

French Toast or Pancakes

Thickly sliced special bread, whipped butter and maple syrup, sliced fresh fruit, applewood-smoked bacon

Smoky Corned Beef Eggs Benedict

English muffin, grilled asparagus, smoked corned beef, poached eggs, pickled onions, chipotle hollandaise sauce

Wellness

Egg white frittata, creamy polenta with asparagus and tri-color quinoa, grilled tomatoes and hollandaise sauce

BOXED BREAKFAST

All boxes include a whole green apple, yogurt and a bottle of water.

Priced per person.

Minimum guarantee of 25 guests.

Smoked Bacon and Cheese Quiche

Breakfast Burrito

Flour tortilla, scrambled eggs, bacon bits, pico de gallo

Croissant Sandwich

Fried egg, American cheese, country ham



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The Perfect Pause

Minimum of 25 guests required.
Priced per person.

SPECIALTY BREAKS

All specialty breaks include coffee and hot tea station.

The Refresher

House-made popsicles and sunset spritzer mocktail

Gazpacho Glow

Chilled assorted gazpacho, served in mini glasses, topped with a herbed crouton

Golden Bake

Croissants, danish and coffee cake

Let's Salsa

Salsa and guacamole served with tri-colored tortilla chips

Vegs and Vibes

Wellness shooters (freshly made) with vegetable crudités, and herb dip

Berry Boujee

Chantilly scones, tea cookies and lemon tarts, served with fresh berries

Chill Out

Mini acai bowls with fresh fruit, cocoa nibs and toasted coconut

Skewer the Day

Fresh fruit skewers, granola bars, and yogurt parfaits

Adult Lunchable

Individual charcuterie cups with a beautiful selection of cured meats and artisan cheeses, crackers, grapes and candied pecans

BREAK OUT ENHANCEMENTS

Brownies and Blondies

Fresh Baked Cookies

Make-Your-Own Trail Mix

Plain and Chocolate Croissants

Assorted Muffins

Granola Bars

House-Made Fresh Pressed Juices

Fresh Vegetables, Hummus and Dips

Tea Sandwiches

BREAKFAST REFRESHMENTS

Bottled Sodas

Bottled Juices

Lemonade

Sparkling Mineral Water and Bottled Water

Assortment of Freshly Squeezed Juices (Orange, Grapefruit, Cranberry)

Special Blend Iced Tea

Freshly Ground House Blend Coffee



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The Noon Experience



Boxed Lunches

You may select up to two lunch options per event.

All box lunches come with chips, cookies, whole fresh fruit, bottled water, appropriate condiments and utensils.

Priced per person.

Mediterranean Veggie Wrap

Grilled eggplant, oven roasted tomatoes, roasted peppers, portobello mushroom, feta cheese, olive tapenade on spinach tortilla

Smoky Chicken BLT

Wood-roasted chicken, applewood-smoked bacon, leaf lettuce, heirloom tomatoes, tarragon mayonnaise on multigrain bread

Cuban Panini

Pulled pork, smoked ham, swiss cheese, kosher pickles, Dijon mustard on cuban bread

The Club

Smoked turkey breast, egg, avocado salad, applewood-smoked bacon, swiss cheese, roma tomatoes, leaf lettuce on house-made bread

Italian

Prosciutto, genoa salami, coppa ham, mortadella, mozzarella cheese, roasted peppers, tomato, onions, oregano vinaigrette on sourdough bread

Southern Fried Chicken Salad

Mixed field greens, eggs, grilled apples, tomatoes, applewood-smoked with whole-grain honey mustard dressing

Roast Beef

Thin-sliced peppered roast beef, cheddar cheese, vine ripe tomatoes, leaf lettuce, mayonnaise, whole-grain mustard on french baguette

Caesar Salad

Crisp romaine, Caesar dressing, grilled 6oz angus sirloin steak, grilled chicken or sautéed shrimp, garlic croutons



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Lunch Buffets

All lunch buffets include freshly ground house blend coffee, decaffeinated coffee, and a selection of organic herbal teas.

Minimum of 25 guests required.



THAT'S AMORE

Tomato, Red Onion and Baby Fresh Mozzarella Salad with Balsamic Vinaigrette | Hearts of Romaine and Grape Tomatoes with Shaved Parmesan and Creamy Caesar | Rigatoni Pasta with Fresh Tomato Basil | Marinara Sauce | Cheese | Tortellini with Parmesan Cream Sauce | Chicken Parmesan | Italian Herb Rubbed Flank Steak | Fresh Seasonal Vegetables | Warm Rolls and Butter

THE SMOKE SHOW

Coleslaw | Pasta Salad | Country Potato Salad | Salad Bar with Mixed Greens | Red Onion | Croutons | Parmesan Cheese and Trio of Dressings | BBQ Pulled Pork Sandwiches | Smoked Sausage with Ancho BBQ Sauce | Grilled Chicken Breast with Honey BBQ Sauce | Corn on the Cob | Wedge Cut Seasoned Steak Fries | Warm Rolls and Butter

HOLY GUACAMOLE

Grilled Chili-Lime Marinated Steak and Chipotle Marinated Grilled Chicken for Tacos | Grilled Bermuda Onions | Roasted Peppers Tomato Mole | Cheese Enchiladas | Refried Beans | Tomato and Cilantro Rice | Corn and Flour Tortilla | Tri-Colored Chips | Queso Pico de Gallo | Guacamole | Salsa and Crema

WOK AND ROLL

Mixed Green Salad | Snow Peas | Shredded Carrot | Red Onions Cherry Tomatoes | Edamame | Wonton Strips | Creamy Ginger Dressing | Orange Chicken | Bulgogi Skirt Steak | Mixed Vegetables Fried Rice | Soy Sauce and Garlic Noodles | Spring Rolls

TASTE OF THE ISLAND

Lettuce | Cherry Tomatoes | Cucumbers | Carrot | Onions | Grated Island Cheese | Garlic Croutons | Cilantro Lime Dressing | Caribbean Rice and Peas | Roasted Pork | Cilantro and Garlic Sauce | Chicken Breast in Lemon and Rosemary Cream Sauce | Sugarcane and Cinnamon Sweet Plantains | Seasonal Vegetables

LUAU BY THE GULF

Shrimp and Calamari Salpicon Salad | Pineapple Sweet Chili Slaw | Coconut Rice | Sweet Banana with Sugar Cane Glaze Hawaiian Mango Salmon | Pineapple Chutney Chicken | Island Vegetables Mix | Hawaiian Rolls



LET'S MEET BY THE SEA

Salad Bar with Garden Tossed Greens | Carrots | Cucumbers Cherry Tomatoes | Red Onions | Mushrooms | Olives | Croutons and Parmesan Cheese | Duo of Dressings | Sole Meunière Stuffed with Crabmeat | Champagne Beurre Blanc | Sirloin Steak | Porcini Mushroom Demi-Glace | Rice Pilaf | Saffron Potatoes | Roasted Vegetables

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Plated Lunch

All entrees require a minimum of 25 guests.

Include freshly ground house blend coffee, decaffeinated coffee and a selection of organic herbal teas.

The following selections include freshly baked rolls and sweet cream butter.



FIRST COURSE SALAD

Your Choice of 1 of the following alternatives.

Mixed Field Greens Salad
Traditional Caesar Salad

SECOND COURSE ENTRÉE

Your Choice of 1 of the following alternatives.

Priced per person.

Country Fried Chicken Breast

Mashed potatoes, sweet carrots and skillet gravy

Roasted Airline Chicken

Natural jus, rosemary roasted potatoes, glazed carrots

Fajita Marinated Skirt Steak

Cilantro rice, baby carrots and asparagus with spicy piccode gallo salsa

Filet Mignon

Roasted shallot-red wine sauce, blue cheese potato au gratin, garlic-stewed mushroom

Atlantic Salmon Fillet

Braised fennel, saffron basmati rice, chive butter sauce

THIRD COURSE DESSERT

Your choice of churros and dip, assorted cookies or brownies.



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Reception Displays

Minimum of 25 guests.

Menu selections will be fulfilled based on the final guest guarantee.

Add \$ per person for elevated butler passed experience.

Seasonal Fruit Tray

Seasonal fresh fruits and berries

Garden Vegetable Crudit 

Seasonal fresh vegetables, sun-dried tomato aioli, buttermilk herb dip, jalape o ranch

Domestic Cheese Display

An array of international and boutique local cheeses, assorted breads, and crackers

Fresh Guacamole

Crushed avocados, lime, cilantro, red onion, jalape os, pico de gallo, salsa roja, salsa verde, crispy corn tortilla chips

Shrimp Cocktail Station

Chilled jumbo shrimps, capers, mango cocktail sauce, horseradish, sriracha mayo, lemon segments

Charcuterie Display

Cured meat, marinated olives, red wine pickled onions, mustard, crusty bread and crackers, artisan cheeses, nuts, dried fruits, berries

Mediterranean Display

Assorted crudit s, hummus, tzatziki, olives, feta cheese, pita bread

Ceviche and Crudo Bar

Local fish ceviche, tuna tartare, ponzu salmon, crispy pita, parmesan crostini, sliced cucumber

Sushi Boat

100 assorted sushi chef selection, soy sauce, wasabi, pickled ginger

Seafood Bar

Oysters and clams on the half shell, shrimp cocktail, crab legs, fish ceviche, tuna tartare, poached lobster with cr me fra che, cocktail sauce, champagne mignonette and seaweed salad

Signature Cuts

Carved items are served with appropriate condiments and silver dollar rolls.

A minimum of 25 guests is required. Menu selections will be fulfilled based on the final guest guarantee. A chef attendant is required; fee per station.

Whole Redfish or Salmon

Serves 8-10 guests per red fish

Angus Beef Tomahawk

Serves 8 guests per tomahawk

Beef Brisket

Serves 15-20 guests per brisket

Prime Rib

Serves 25-30 guests per prime rib

Angus Beef Tenderloin

Serves 12-15 guests per tenderloin

Whole Smoked Pig

Serves 50-55 guests per whole pig

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Action Stations

Menu selections will be fulfilled based on the final guest guarantee.

Chef attendant required, fee per station.

Minimum of 25 guests.

Grilled Cheese and Tomato Soup Shooter

White cheddar, American, provolone

White Truffle Macaroni And Cheese Station

White truffle and cheddar farfalle pasta, garlic parmesan tri-colored spiral pasta, melted american elbow pasta

Toppings: Grated parmesan cheese, chopped bacon, diced ham

Frankie's Pizza Station

Choice of (3) options: artisanal pizza crust or artisanal gluten-free, pepperoni, four cheese, buffalo chicken, prosciutto, meat lovers, vegetarian

Sauces: pomodoro, white bechamel, pesto, olive oil

Toppings: grated parmesan, granulated garlic, oregano, red pepper flakes

Street Tacos

Chicken tinga, beef barbacoa, lime, cilantro, red onion, jalapeños, salsa roja, salsa verde, corn and flour tortilla

Sliders and Fries

Angus beef slider, chicken slider, baby portobello slider, brioche slider bun, fries

Toppings: American, swiss and cheddar cheese, shredded lettuce, sliced tomato and onion, avocado spread, dill pickles, mayonnaise, ketchup, yellow mustard

Pasta Station

Penne pasta, spinach and cheese tortellini pasta, tri-colored spiral pasta, bolognese sauce, basil pesto sauce, garlic cream sauce

Toppings: grilled chicken, shrimp, mushrooms, broccoli florets, diced onions, roasted peppers, kalamata olives, basil, bacon, parmesan cheese

Paella Station

Seafood paella, beef and chicken paella, vegetarian paella

Oysters Station

Local oysters, cocktail sauce, lime segments, hot sauce, crispy capers, sweet red peppercorns

Sweet Indulgence

Mini Dessert Display

Assorted tortes, tartlets, petit fours and mini pastries

Sweet Things

Chocolate truffles, chocolate dipped strawberries, mini chocolate cake, chocolate biscotti and white and dark chocolate mousse

Chocolate Love Affair

Melted milk chocolate fondue with strawberries, marshmallows, bananas, pound cake and pineapple slices

Sweet Treats to Nibble

Tea Cookies
Chocolate Truffles
Petit Fours
Mini Donuts
Chocolate Dipped Strawberries
Mousse Shooters
Mini Cupcakes

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Hors d'Oeuvres

Selections are priced per person.
Orders must be placed on a quantity of 100 pieces.
Add \$ per person for elevated butler passed experience.



HOT HORS D'OEUVRES

Black Bean Empanadas **V**
Coconut-Crusted Shrimp with Sweet Chili Sauce
Feta Cheese and Spinach Triangles in Crispy Phyllo Dough
Sweet and Sour Cilantro Garlic Shrimp Shooters **GF**
Short Rib Empanadas
Asian Chicken Skewers **GF**
Asparagus Stuffed Wild Mushroom Cups **V**
Chorizo Stuffed Wild Mushroom Caps **GF**
Spinach and Brie Quiche
Grilled Beef Kebabs **GF**
Slow Braised Short Rib with Jalapeño Polenta **GF**
Shrimp Stuffed Mushroom Cups
Bacon Wrapped Scallops **GF**
Mini Crab Cakes with Chipotle Aioli
Herb Rubbed Baby Lamb Chops **GF**

COLD HORS D'OEUVRES

Olive Tapenade over Cucumber Canapé **V**
Beef Tartare on Phyllo Shell
Watermelon Pico de Gallo over Cucumber Canapé **V**
Roasted Peppadew Stuffed with Garlic and Fresh Herb Cheese **GF**
Artichoke Mousse with Sun-dried Tomatoes on Phyllo Shell
Fresh Mozzarella and Marinated Tomato Crostini
Lobster Medallion with Avocado Mousse **GF**
Goat Cheese, Sun-dried Tomatoes and Olives on Endives **GF**
Asparagus Wrapped Prosciutto **GF**
Smoked Scottish Salmon Mousse with Capers on Phyllo Shell
Jumbo Chilled Shrimp Shooter with Mango Cocktail Sauce **GF**
Smoked Chicken Salad with Mango and Pecans on Phyllo Shell
Shrimp Salpicón with Guacamole Shooter
Tuna Tartare on Cucumber Canapé **GF**



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Evening Fare



Dinner Buffets

All buffets include freshly ground house blend coffee, decaffeinated coffee, and a selection of organic herbal teas.

Menu selections will be fulfilled based on the final guest guarantee.

Minimum of 25 guests required.



GRILL AND CHILL

Coleslaw, Pasta Salad, Country Potato Salad | Salad Bar with Mixed Greens, Red Onion, Croutons, Parmesan Cheese and Duo of Dressings | Roasted Pork Loin with Tamarind Glace | Smoked Sausage with Ancho BBQ Sauce | Grilled Chicken Breast with Key Lime Cream | Corn on the Cob | Wedge Cut Seasoned Steak Fries

NACHO AVERAGE DINNER

House-made Guacamole | Shredded Lettuce | Pico de Gallo | Roasted Corn Salsa | Lime Segments | Fresh Cilantro Carne Asada with Cilantro and Lime Sauce | Chipotle Chicken Tinga | Cheese Quesadillas | Tomato Rice | Refried Beans | Warm Corn and Flour Tortillas

TACO 'BOUT A PARTY

Grilled Chili-Lime Marinated Steak and Chipotle Marinated Grilled Chicken for Tacos | Grilled Bermuda Onions, Roasted Peppers, Tomato Mole | Cheese Enchiladas | Refried Beans | Tomato and Cilantro Rice | Corn and Flour Tortilla | Tri-Colored Chips | Queso | Pico de Gallo | Guacamole | Salsa and Crema

LIFE OF THE PASTA

Tomato, Red Onion and Baby Fresh Mozzarella Salad with Balsamic Vinaigrette | Hearts of Romaine and Grape Tomatoes with Shaved Parmesan Cheese and Creamy Caesar | Rigatoni Pasta with Fresh Tomato Basil Marinara Sauce | Cheese Tortellini with Parmesan Cream Sauce | Chicken Parmesan | Italian Herb Rubbed Flank Steak | Fresh Seasonal Vegetables

SHELL YEAH, DINNER'S SERVED

Shrimp and Calamari Ceviche | Salad Bar with Garden Tossed Greens, Carrots, Cucumbers, Cherry Tomatoes, Red Onions Mushrooms, Olives, Croutons and Parmesan Cheese | Duo of Dressings | Sole Meunière Stuffed with Crabmeat | Champagne Beurre Blanc | Sirloin Steak | Porcini Mushroom Demi-glace | Rice Pilaf | Garlic Roasted Potatoes | Roasted Vegetables

SUNSET ON THE SHORE

Shrimp and Calamari Ceviche | Salad Bar with Garden Tossed Greens, Carrots, Cherry Tomatoes, Red Onions, Mushrooms, Olives, Croutons and Parmesan Cheese | Grilled Mahi-Mahi with Lemon Cream Sauce | Seafood Paella | Saffron Potatoes Roasted Vegetables | Warm Bread and Butter

All pricing is subject to (a) a taxable 12% Staff Charge, which will be distributed as a gratuity to the employees who provide service for the Event; (b) a taxable 8% House Charge (which is not a gratuity that would be distributed to employees who provide service at the Event; rather, it is retained by the Hotel to offset costs associated with the administration of the Event) and (c) a taxable 5% Event House Charge on Food and Beverage, which will be applied to the total food and beverage (which is not a gratuity that would be distributed to employees who provide service at the Event; rather it is retained by the Hotel to offset costs of such items as amenities, linens, decorations as well as maintaining equipment and the environment).

Plated Dinner Selections

All plated dinners include freshly ground house blend coffee, decaffeinated coffee, and a selection of organic herbal teas.

Minimum of 25 guests required.

2 plated choices per event.

FIRST COURSE APPETIZER OR SALAD

APPETIZERS

Your choice of one of the following:

Wild Mushroom Cup Stuffed with Chorizo
Blue cheese and a red wine sauce reduction

Slow Braised Short Rib
Jalapeño polenta cake and chipotle aioli

Lump Crab Cakes
Roasted tomato and mango salsa with cucumber slaw

Grilled Honey Glazed Jumbo Prawns
Served with parmesan crostini and watermelon pico

SALADS

Your choice of one of the following:

Fresh Mozzarella Salad
Heirloom tomato and basil with honey balsamic reduction

Grilled Organic Peach Salad
Organic mixed greens, candied pecans, goat cheese, honey-thyme vinaigrette

Caesar Salad
Romaine lettuce, cherry tomatoes, garlic croutons, shaved parmesan cheese, Caesar dressing

Spinach and Blue Cheese Salad
Red onion, heirloom tomatoes, shredded carrots, raspberry poppy seed dressing

Greek Salad
Mixed greens, cucumbers, roasted red peppers, kalamata olives, cherry tomatoes, feta cheese, lemon and oregano vinaigrette

DESSERTS

Your choice of one of the following:

Pina Colada Cheesecake
Coconut cream sauce

Dulce de Leche Cake GF
Kalua reduction

Key Lime Pie GF
Guava chutney

ENTRÉES

Your choice of two of the following:

Cauliflower Fried Rice
Shredded cauliflower, shredded carrots, edamame beans, scallions, soy sauce, sesame oil

Roasted Herb Chicken
Airline chicken breast, wild pilaf rice, chef selection of vegetables with lemon and shallot creamy reduction

Asparagus Stuffed Chicken Breast
Celery root puree, candied baby carrots, roasted red pepper sauce

Slow Cooked Short Rib
Jalapeño polenta cake, charred broccolini with pinot noir cream sauce

Papaya Jumbo Shrimp Scampi
Saffron rice, garlic broccoli florets, papaya scampi sauce

Jack Fruit and Polenta
Jackfruit in creole sauce with creamy corn polenta and seasonal vegetables

Atlantic Salmon
Sun-dried tomato and fennel risotto, fresh asparagus with tarragon chardonnay cream sauce

Fresh Catch Local Grouper
Creamy polenta, sautéed spinach, with lemon brown-butter sauce

Grilled Filet Mignon
Truffle whipped Yukon potatoes, almonds, green beans with roasted shallot red wine reduction

Add-on Shrimp – + \$ per person

Add-on Lobster – + \$ per person

Lamb Chops
Mashed yucca, grilled asparagus, heirloom cherry tomatoes, guava mint-compote

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Raise Your Spirits



Bar Packages

PACKAGES ARE PRICED PER PERSON

OPEN BAR

CLASSIC BAR

Liquor

Barton Vodka, Tanqueray Gin, Jim Beam, Jack Daniel's, Dewar's White Label, Captain Morgan Spiced Rum, Rum Haven Coconut Rum, Barton Rum, Montezuma Tequila, Milagro Reposado, Tullamore Dew Irish Whiskey

Wine

Mouton Cadet: White, Red, Rosé, Luca Paretti Prosecco

Beer

Bud Light, Miller Lite, Modelo, Yuengling

SIGNATURE BAR

Liquor

Tito's, Ketel One, Hendrick's Gin, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Bacardi Silver, Malibu Coconut Rum, Casamigos Blanco, Casamigos Reposado, Don Julio Blanco, Maker's Mark, Crown Royal, Johnnie Walker Black Label, Jameson Irish Whiskey

Wine

Mouton Cadet: White, Red, Rosé, Luca Paretti Prosecco

Beer

Michelob Ultra, Coors Light, Corona, Corona Light, Beach Blonde, Jai Alai IPA, White Claw RTD

WINE AND BEER BAR

CLASSIC BAR

Wine

Mouton Cadet: White, Red, Rosé, Luca Paretti Prosecco

Beer

Bud Light, Miller Lite, Modelo, Yuengling, Budweiser

SIGNATURE BAR

Wine

Mouton Cadet: White, Red, Rosé, Luca Paretti Prosecco

Beer

Michelob Ultra, Coors Light, Corona, Corona Light, Jai Alai IPA, Beach Blonde, White Claw RTD

ENHANCEMENT ADD-ON

Selection of two signature cocktails or rum tasting experience. Additional specialty bar and bartender included.

** Must be added to a bar package*

SIGNATURE COCKTAILS

Old Fashion, Paloma, Moscow Mule, Mojito, Mai Tai, Aperol Spritz, Espresso Martini, Margarita, Manhattan

RUM TASTING EXPERIENCE

Three Different Flavors

SOBER BAR

Assorted Soft Drinks
Assorted Juices
Iced Tea
Lemonade
Make Your Own Italian Soda Bar

COFFEE BAR

Freshly Ground House-Blend Coffee, Mighty Leaf Tea Selection, Flavored Syrups, Whipped Cream, Chocolate Shavings, Orange Zest, Cinnamon Sticks

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A La Carte Cheers

CONSUMPTION BAR

CLASSIC BAR

Liquor

Barton Vodka, Tanqueray Gin, Jim Beam, Jack Daniel's, Dewar's White Label, Captain Morgan Spiced Rum, RumHaven Coconut Rum, Barton Rum, Montezuma Tequila, Milagro Reposado, Tullamore Dew Irish Whiskey

Wine

Mouton Cadet: White, Red, Rosé, Luca Paretti Prosecco

Beer

BudLight, Miller Lite, Modelo, Yuengling

SIGNATURE BAR

Liquor

Tito's, Ketel One, Hendrick's Gin, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Bacardi Silver, Malibu Coconut Rum, Casamigos Blanco, Casamigos Reposado, Don Julio Blanco, Maker's Mark, Crown Royal, Johnnie Walker Black Label, Jameson Irish Whiskey

Wine

Mouton Cadet: White, Red, Rosé, Luca Paretti Prosecco

Beer

Michelob Ultra, Coors Light, Corona, Corona Light, Beach Blonde, Jai Alai IPA, White Claw Rtd

INDIVIDUALS

CHAMPAGNE AND SPARKLING WINE PER BOTTLE

Luca Paretti Prosecco
White Option
Red Option

COFFEE STATION PER 1.5 GALLON

Served with cream, flavored syrups and biscottis
Caffeinated
Decaffeinated

JUICE STATION PER CARAFE

Apple
Orange
Cranberry
Pineapple
Grapefruit Juice

WATER STATION PER BOTTLE

Sparkling Water

SODA STATION PER CAN

Pepsi
Diet Pepsi
Starry
Ginger Ale

RED BULL PER CAN

BAR DISCLOSURES

Hosted and cash bar options require one bartender per 75 guests at a fee.
Hosted bars are calculated on the actual amount consumed.

Cash bar minimum spend. Prices subject to service charge and sales tax.

Open bar packages include one bartender for up to 75 guests.
Events exceeding 75 guests require an additional bartender at a fee..

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Vendor List

The Luce

PLANNERS	RENTALS	OFFICIANT
Blue Skies Eventsbyblueskies.com	Gabro Events gabroeventservices.com	Pastor Heath 727-314-2415
Driftwood Weddings & Events 412-719-8317	Rent All City Rentallcity.com	Sensational Ceremonies 888-390-7299
Stelloccasions Weddings & Events 727-231-4658	Wheelchair Rental Island Action Sports 727-902-7368	Reverend Jason Sowel 813-770-9731
FLORISTS	BAKERY	DJ/ENTERTAINMENT
By the Bay Floral Design bythebayfloral@gmail.com	Sweet Divas 727-498-6323	Jeff Staples 727-410-8003
Iza's Flowers 727-481-1599	Publix publix.com	DJ LMO 260-755-8694
Jennies Flowers of Tampa Bay 813-471-1111	Nothing Bundt Cakes 727-677-9800	Grant Hammond 727-376-8770
Arms of Persephone Floral 727-314-2277	A Piece of Cake 813-510-4907	Joe Braccio (Guitar, Steel Drums) 727-776-1956
WEDDING PAINTER	PET CARE	EXPERIENCES
Cherished Rain cherishdrainart.com	Fairy Tail Pet Care fairytailpetcare.com	Suncoast Watersports 727-367-7144
H&M	PHOTOGRAPHER	VIDEO
Style Hair and Makeup 813-500-1469	Neil Shannon Photography 813-431-5678	Hearts Video 727-656-8712
Adore Bridal Adorebridalservices.com	Lifelong Photography (727) 491-3872	AVSTATMEDIA 813-965-3109
Destiny and Light 813-476-8386	Digital Studio 727-409-9323	Your Wedding Day Film 727-385-4863

Catering Policies

IN ORDER TO RESERVE YOUR EVENT DATE AND SPACE, A NON-REFUNDABLE DEPOSIT IS REQUIRED ALONG WITH A SIGNED CONTRACT.



- The Luce Hotel is the only authorized licensee to sell and serve food or beverage of any kind on the premises. Therefore, all food and beverage in event spaces, with the exception of a wedding cake, must be supplied by the resort. The Luce Hotel reserves the right to remove any items from the event space that are in violation of this policy. Any food and beverage not consumed at the end of an event must remain at the resort.
- All meals are based on 1½ hours of service. Meals must be ordered for full guaranteed attendance. All prices are subject to a 25% service charge and applicable Florida state sales tax. Menu items and prices are subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.
- The Luce Hotel requires a wedding planner/coordinator to be on site for day-of coordination, in order to ensure a seamless celebration. Please see our Vendor List for preferred planners.
- All menus are customizable. Specialty food requests, including gluten-free, vegetarian, or vegan options, can be accommodated.
- Children under 12 may enjoy a \$50 meal from the children's menu. Beverage service is included.
- Guests ages 13 to 20 will be served an adult entrée and are subject to an additional \$30 Sober Bar fee for a four-hour reception.
- The Luce Hotel offers a 'Ready Room' on the wedding day this room is offered on a first come, first serve basis and is not guaranteed unless confirmed with your Booking Manager.
- All outside vendors must be approved by the resort and provide a copy of their Certificate of Insurance with required specifications before working on property. Please see our preferred list of vendors for our recommendations.
- The Luce Hotel reserves the right to make the final decision regarding outdoor functions and inclement weather. The decision to move an event indoors will be made no less than (3) hours prior to the event start time based on prevailing weather conditions and the local forecast.
- In consideration of our neighbors and other hotel guests, all outdoor events must end by 10pm. City Sound Ordinance activates after 10pm and all amplified sound must cease in outside areas. Indoor events must conclude at midnight.
- A guaranteed number of guests along with final payment must be provided to your Property Coordinator at least (45) business days prior to the function.
- All pricing is subject to (a) a taxable 13% Staff Charge, which will be distributed as a gratuity to the employees who provide service for the Event, (b) a taxable 12% House Charge (which is not a gratuity that would be distributed to employees who provide service at the Event; rather, it is retained by the Hotel to offset costs associated with the administration of the Event) and (c) a taxable 5% Event House Charge on Food and Beverage, which will be applied to the total food and beverage (which is not a gratuity that would be distributed to employees who provide service at the Event; rather is retained by the Hotel to offset costs of such items as amenities, linens, decorations as well as maintaining equipment and the environment).



The Luce

**May Your Gathering Be Bright,
Your Moments Meaningful, And
Your Escape Unforgettable**



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