

A large, modern, multi-story hotel building with a white facade and blue accents, featuring a grid of balconies. Below the building is an outdoor pool area with lounge chairs and umbrellas, and a wooden boardwalk leading to a sandy beach. The background shows a lush green landscape under a clear blue sky.

**SPRINGHILL
SUITES[®]**
BY MARRIOTT

IN GOOD TASTE
CATERING MENU

**SPRINGHILL SUITES BY MARRIOTT
PANAMA CITY BEACH BEACHFRONT**

12513 Front Beach Rd, Panama City Beach, FL 32407

P 850.230.6004

springhillsuitespanamacitybeach.com



A LA CARTE

QUICK GRAB

Granola Bar	\$4 per guest
Yogurt	\$5 per guest
Bagel with Cream Cheese	\$6 per guest
Mini-Danish or Muffin	\$6 per guest
Chips	\$4 per guest

THIRST QUENCHERS

Fresh Hot Coffee	\$35 per gallon
Southern Style Sweet Tea	\$32 per gallon
Unsweet Tea	\$32 per gallon
Lemonade	\$32 per gallon
Bottled Water	\$5 per item
Soft Drinks (Pepsi Product)	\$5 per item
Gatorade	\$5 per item

SWEET SOMETHINGS

Fudge Brownies	\$32 per dozen
NY Style Cheesecake	\$112
Two-Tier Chocolate Cake	\$80
Freshly Baked Cookies	\$32 per dozen
Decadent Bread Pudding	\$95

(Choose a dozen of any one cookie flavor: Chocolate Chip, Sugar Cookie, Peanut Butter, or Oatmeal Raisin)

PARTY PLATTERS

Serves 25 guest and showcase Chef's seasonally curated offerings

Fresh Fruit Tray	\$100
Vegetable Tray	\$100
Cheese Tray	\$100
Charcuterie Board	\$400

All prices are subject to a 24% taxable service charge, 7% tax, and 1% city tax

SPRINGHILL
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BREAKFAST

Minimum of 20 guests

RISE AND SHINE CUSTOMIZABLE BREAKFAST

All breakfast buffets include choice of two protein and two side options, whole fruit, chef's choice of assorted breakfast breads, condiments, and complimentary water station.

Selections can be upgraded for an additional charge as priced below.

Sub out any side for protein for additional \$4 per person.

\$35 per guest

PROTEIN

Scrambled Eggs

Hard Boiled Eggs

Bacon

Sausage

Sausage Biscuit +\$8 per guest

SIDES

Breakfast Potatoes

Grits

Oatmeal

Biscuits & Gravy +\$6 per guest

OMELET BAR UPGRADE

Let our dedicated staff elevate your breakfast or brunch with a custom omelet station. Choice of filling includes one meat and 3 veggies or 5 veggies with no meat.

Additional \$8 per guest

CHEESE

Mexican Blend

Cheddar

Feta +\$8 per guest

Goat Cheese +\$8 per guest

Smoked Gouda +\$8 per guest

VEGGIE

Mushrooms

Spinach

Tomato

Onions

Jalapenos

Bell Peppers

Asparagus +\$4 per guest

Avocado +\$4 per guest

MEAT

Ham

Bacon

Sausage

Steak, Lobster, Shrimp, Crabmeat +\$11 per guest

Attendant fee is \$150.

Minimum of 2 hours of service required

All prices are subject to a 24% taxable service charge, 7% tax, and 1% city tax



LUNCH BOXES

SANDWICH BOX

All Sandwich boxes include sandwich with deli ham or turkey, chef's choice cheese, lettuce, tomato, chips and a cookie or whole fruit

\$22 per guest

DELUXE SANDWICH BOX

This upgrade offers choice of Club Sandwich, BLT, or Deli wrap with lettuce, tomato, chips and a cookie or whole fruit

\$28 per guest

SALAD BOX

Choice of Garden or Caesar with dressing of choice, bread sticks, and a cookie or whole fruit

Add turkey or ham +\$8

Add grilled chicken breast +\$8

Add Shrimp +\$10

\$25 per guest

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BUFFET

Minimum of 20 guests

All options include water station

DELI BUFFET

Chef's choice of white or whole wheat breads or kaiser rolls

Sliced deli ham, turkey, pepperoni

Sliced cheeses, relish tray, chips, and house salad.

\$40 per guest

ITALIAN BUFFET

Choice of one pasta and one sauce option served with bread sticks and Cesar or house salad.

Upgrade with a protein for an additional charge.

Add extra pasta option for \$4 per guest

Options can be served as a plated meal for an additional \$3 per guest.

\$40 per guest

NOODLE

Spaghetti

Bowtie

Penne

Cavatappi

Tortellini +6 per guest

PROTEIN

Italian Sausage +\$8 per guest

Grilled Chicken +\$8 per guest

Ground Beef +\$8 per guest

Grilled Shrimp +\$9 per guest

Shrimp Scampi +\$9 per guest

SAUCE

Marinara

A la Vodka

Alfredo

Pesto

Bolognese

Porcini Mushroom Sauce

MEXICAN BUFFET

Choice of one protein: ground beef or southwestern chicken

Served with Spanish style rice and beans, lettuce, tomato, diced onion, cheddar cheese, sour cream, salsa, and soft warm flour tortillas.

Available upgrades:

Guacamole \$8 per guest

Grilled peppers and onions \$5 per guest

Queso Dip \$6 per guest

Extra Beef or Chicken +8 (20 guest minimum)

Fajita Steak or Shrimp \$10 per guest

\$45 per guest

ALL AMERICAN BUFFET

Grilled hamburgers or hot dogs served on buns with cheese, lettuce, tomato, onion and condiments. Choose two of the following sides: macaroni and cheese, baked beans, sweet corn, cole slaw, potato salad, or chips

Options can be served as a plated meal for an additional \$3 per guest.

\$40 per guest

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BUFFET

Minimum of 20 guests
All options include water station

SPRINGHILL BUFFET

Give your special occasion a personalized touch with our customizable buffet options. Select from one of our chef inspired Entrées, two sides and one bread option. All Springhill Dinner Buffets also include garden salad with ranch or balsamic vinaigrette. Extra sides are \$8

Entrée and side upgrades priced as listed
\$45 per guest

ENTREES

Southern Fried Chicken
Chicken Marsala
Bourbon Glazed Chicken Breast
Southern Herbed Salisbury Steak
with Mushroom Gravy
Roasted Pork Loin with Peach
Marmalade
Fried Grouper +\$10 per guest
Blackened Mahi Mahi with Pineapple
salsa +\$10 per guest

SIDES

Rice Pilaf
Roasted Brussels
Southern Collards
Vichy Carrots
Mac & Cheese
Smashed Potatoes
Green Beans Almondine
Sweet Corn
Sautéed Spinach
Stir Fry Vegetables
Cole Slaw
Potato Salad

BREAD

Yeast Rolls
Biscuits
Corn Bread
Garlic Rolls
Hush
Puppies

Specialty Sides

+\$6 per guest
Grilled Asparagus
Grilled Broccoli
Roasted Brussel
Sprouts

CARVING STATION UPGRADE

Treat your guests to our succulent, slow roasted main course upgrades with your very own uniform personal chef to slice and serve on your special occasion.

Minimum of 2
hours of service required.
Attendant fee is \$150

Choose From:

Pork Tenderloin +\$10
Beef Tenderloin +\$10
Ham +\$10
Turkey +\$10
Prime Rib +\$20

SURF AND TURF PLATED DINNER

Roast Beef Tenderloin with choice of shrimp scampi or Mahi Mahi, Salad course, any two sides, bread of choice, water and tea upon request.

Market Price

SAVE ROOM FOR DESSERT!

Add one of our irresistible sweet treats to any meal. Choose From:
Croissant Bread Pudding, Decadent Chocolate Cake,
Creamy Cheesecake, Seasonal Fruit Cobbler
\$8 per guest

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HORS D'OEUVRES

Minimum order 25 pieces

Petit Fours	\$75 (\$3EA)
Mini Chicken Sliders	\$75 (\$3EA)
Fried Chicken Bites	\$75 (\$3EA)
Spanakopita	\$75 (\$3EA)
Vegetable Egg Rolls with Sweet and Sour Sauce	\$75 (\$3EA)
Hawaiian Meatballs	\$75 (\$3EA)
Caprese Salad with Bruschetta	\$100 (\$4 EA)
Coconut Shrimp with Sweet Chili Sauce	\$100 (\$4 EA)
Stuffed Mushrooms	\$100 (\$4 EA)
Shrimp Tempura Served with Volcano Sauce	\$125 (\$5 EA)
Mini Beef Wellington	\$125 (\$5 EA)
Bacon Wrapped Scallops	\$125 (\$5 EA)
Mini Crab Cakes with Remoulade	\$125 (\$5 EA)
Lamb Lollipop with Mint Habanero Jam	\$125 (\$5 EA)
	\$175 (\$7 EA)

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BAR PACKAGES

HOUSE BEER AND WINE PACKAGE

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Yuengling / Robert Mondavi Cabernet, Clos du Bois Merlot, Robert Mondavi Pinot Noir, Three Pears Pinot Grigio, Robert Mondavi Chardonnay, Dark Horse Blend, Josh Prosecco

\$30 per guest for two hours

\$18 for an additional hour

PREMIUM BEER AND WINE PACKAGE

House Beer Plus Heineken, Sam Adams, Blue Moon, Stella, Modelo, Corona, Corona Light, Dos Equis / Premium J Lohr Cabernet, J Lohr Merlot, Seaglass Pinot Noir, Chloe Pinot Grigio, Seaglass Chardonnay, Seven Daughters Moscato, Chandon Prosecco

\$35 per guest for two hours

\$22 for an additional hour

HOSTED CALL

Svedka, Beefeater Gin, Seagrams 7, Southern Comfort, Cruzan Rum, Jose Cuervo Tequila, JW Red

\$40 per guest for two hours

\$20 for an additional hour

HOSTED HOUSE

Jack Daniels, Titos or Absolut, Captain Morgan, Dewar's, Bombay Sapphire, Patron Silver or Espolon Blanco

\$45 per guest for two hours

\$22 for an additional hour

HOSTED PREMIUM

Grey Goose or Ketel One, Herradura or Casamigos, Makers Mark or Crown Royal, Bulliet or Knob Creek, Bombay Sapphire or Hendricks, Glenlivet or Chivas, Bacardi

\$52 per guest for two hours

\$24 for an additional hour

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MEETING PLANNER PACKAGES

HALF-DAY

AM Starter:

Coffee, water station, tea, whole fruit, assorted muffins

Mid-Morning Refresh:

Refresh of coffee and soft drinks

\$40 per guest

WHOLE DAY

AM Starter:

Coffee, water station, tea, whole fruit, assorted muffins

Mid-Morning Refresh:

Refresh of coffee, add soft drinks

Afternoon Energizer:

Beverage refresh, chips, cookies, brownies

\$55 per guest

PARFAIT BAR

Yogurt, Granola, Brown Sugar, Berries, Nuts and Raisins

\$20 per guest

AUDIO/VIDEO ADD-ONS

Dance Floor	\$400
Wireless Microphones	\$100

ADDITIONAL EVENT ADD-ONS

Podium	\$100
Dry Erase Board	\$100
Cake Cutting Fee	\$50
Flip Chart	\$50
Extension Cord	\$15
Power Strip	\$15

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EVENT GUIDELINES

SPRINGHILL SUITES UNDERSTANDS THE FULL RANGE OF DETAILS THAT GO INTO PREPARING FOR YOUR EVENT. WE ARE HONORED TO BE A PARTNER IN ENSURING THAT YOUR EVENT IS FLAWLESS AND EXACTLY TO YOUR SPECIFICATIONS. HERE ARE SOME GUIDELINES TO KEEP IN MIND.

- Springhill Suites Panama City Beach is the exclusive caterer for all on-property facilities and events. No outside food allowed.
- A confirmation of guaranteed attendance is required by noon at least 14 business days in advance of all functions. Charges are based upon the guaranteed number, plus any additions made on the day of the event. Meals will be prepared based on your guaranteed figure. Our team will make every effort to duplicate your menu for any additional guests; however, in the event this cannot be done, a substitute will be provided. If we do not receive a guarantee, we will consider the number of guests indicated as "Agreed" on the Banquet Event Order as your final guarantee.
- Per DHEC's Food Safety guidelines, all food must be disposed of after 90 minutes of being out. We are not allowed to offer any food To-Go.
- Mealtimes priced based on 1 hour of service, including receptions and buffets. Breakfast: 6am- 11am, Lunch: 11am-2pm, Dinner: 2pm-8pm. Meals or food services after this time will be assessed for additional labor charges.
- Food & Beverage: In case of any market fluctuations with increased food costs or ingredient shortages, the Hotel reserves the right to change menus when needed and will provide a comparable substitution. The Hotel agrees to provide a 14-day written notice to the Group if changes are made to the menus.
- Our talented culinary team is able to provide most any menu request, as such, food or beverages from outside sources are not permitted in our hotel event spaces or public areas. In addition, no remaining items from catered functions may be taken from the hotel.
- Alcoholic beverages served on the hotel premises or elsewhere under the hotel's alcoholic beverage license are required to be dispensed only by hotel servers or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or underage.
- Nothing shall be posted, nailed, screwed, taped, or otherwise attached to the walls, floor, or other parts of the building or furniture. If the group desires to hang or adhere materials in meeting rooms, your Event Manager must be notified of this request in advance and will assist to avoid potential damage. Charges may apply for this assistance and materials. Any damages to the event spaces will be billed to the group.
- The hotel reserves the right to control decibel levels in all areas.
- We request the final details of your event to be submitted a minimum of 30 days in advance of your arrival date, along with the Banquet Event Order signed by both parties to ensure the details.
- Payment: All groups are required to have advance payment arrangements at the time of contracting.
- Charges will be applied for Room Set Changes after the BEO is produced.
- Per person guarantees must match for all food and beverage items ordered.

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