



**SPRINGHILL
SUITES[®]**
BY MARRIOTT

IN GOOD TASTE
CATERING MENU

SPRINGHILLSUITESBYMARRIOTT
PANAMA CITY BEACH BEACHFRONT

12513 Front Beach Rd, Panama City Beach, FL 32407

P 850.230.6004

springhillsuitespanamacitybeach.com



A LA CARTE

Thirst Quenchers

Fresh Brewed Medium Roast Coffee	\$55 per gallon
Southern Style Sweet Tea	\$32 per gallon
Unsweet Tea	\$32 per gallon
Lemonade	\$32 per gallon
Sparkling Water - Perrier	\$4 each
Bottled Water - Aquafina	\$4 each
Soft Drinks - Pepsi Products	\$5 each
Gatorade	\$5 each
Bottled Juice - Apple/Orange/Grapefruit	\$5 each
Red Bull - Regular/Sugar Free/Red Edition	\$7 each

Grab And Go

Granola Bar	\$4
Yogurt - Assorted	\$4
Bagel - Served with Cream Cheese	\$5
Mini Danishes or Muffins	\$5
Bagged Chips - Assorted	\$4

Sweet Somethings

Fudge Brownies - Dozen	\$32
Freshly Baked Cookies - Dozen	\$32
Petit Fours - Assorted Dozen	\$25
Double Chocolate Cake	\$80
Chef's Bread Pudding - Composed of Seasonal Fruit	\$95

Cookie Flavors: Chocolate Chip, Sugar Cookie, Peanut Butter, Red Velvet, White Chocolate Cranberry or Oatmeal Raisin

* Gluten Free Options Available Upon Request

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

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BREAKFAST

Sunrise Continental Delight

\$22 per Guest

Wake up your group to our fresh and inviting spread, delivered and setup in-suite or in your meeting room. Includes Assorted Muffins, Breads, Bagels with Cream Cheese, Seasonal Fresh Whole Fruit, Creamy Yogurts, and a selection of Butters and Jellies.

Complement your meal with *One Gallon* of Freshly Brewed Medium Roast Coffee.

Premier Executive Continental Choice

\$32 per Guest

Add on to our Continental Delight with an assortment of Artisanal Breads, Mini Danishes, Creamy Yogurt Parfait with Granola, Berries and Honey. Hot Tea, Fat Free Milk, and Orange Juice.

Enjoy your day with *Unlimited* Freshly Brewed Medium Roast Coffee

Rise And Shine Breakfast Buffet

\$35 per guest

All Breakfast Buffets include Choice of Two Proteins and Two Side Options, Chef's choice of Assorted Breakfast Breads, Condiments and a Complimentary Water Station.

Start your buffet with *Unlimited* Freshly Brewed Medium Roast Coffee.

Protein

Scrambled Eggs
Hard Boiled Eggs
Bacon
Pork Sausage Patties
Turkey Sausage Links
Smoked Salmon +\$6 per guest

Additional protein for an additional \$4 per person

Sides

Breakfast Potatoes
Grits
Oatmeal
Fresh Whole Fruit
Buttered Biscuits
Southern Pepper Gravy

Omelet Bar Upgrade

Additional \$12 per guest / Attendant Fee - \$150

Let our Dedicated Chef Elevate your Breakfast or Brunch with a Custom Omelet Station.

Choice of filling includes One Meat and Three Veggies or Five Veggies with No Meat.

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LUNCH

Sandwich Boxes

All Sandwich Boxes include Fresh Brioche Bun with Condiments, Choice of One Side and One Dessert.

Options:

Ham and Swiss	\$18
Turkey and Cheddar	\$18
B.L.T.	\$18
Chicken Caesar Lettuce Wraps	\$22
Chicken Salad	\$22
Roast Beef and Smoked Provolone	\$24

Sides:

- Individually Bagged Chips – Assorted
- Fresh Whole Fruit – Apple, Orange, Banana
- Mixed Fruit Salad
- Southern Potato Salad
- Italian Pasta Salad
- Greek Pasta Salad
- Cole Slaw

Dessert:

- Chocolate Fudge Brownie
- Blueberry Muffin
- Granola Bar
- Fresh Baked Cookie

Cookie Flavors:

- Chocolate Chip, Sugar Cookie, Peanut Butter, Red Velvet,
- White Chocolate Cranberry or Oatmeal Raisin

Chef Curated Hibachi Bowls – \$35 per person

Attendant Fee – \$150

Watch the sparks fly at our interactive stir-fry station! Create your perfect bowl starting with Chef's Golden Fried Rice. Load it up with a selection of Marinated Hibachi Proteins—including Beef, Chicken, and Pork—all seared to perfection right before your eyes and served with traditional hibachi vegetables.

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BUFFETS

All Buffets include Water and Sweet Tea Stations

Deli Delight

\$25 per guest

Sliced Honey Ham, Oven Roasted Turkey Breast, Slow Cooked Roast Beef
Served with Deli Sliced Cheeses, Lettuce, Tomato, Onion and Pickle
Comes with Southern Potato Salad and Chips
Assorted Breads and Condiments

Street Taco Bar

\$35 per guest

Our Street Tacos feature soft, warm Corn Tortillas with your choice of
Marinated Grilled Chicken or Slow-Cooked Beef
Served with Freshly Chopped Onions, Cilantro, Salsa, Black Beans and Spanish Rice
Add Guacamole – \$8; Add Sour Cream – \$5

Southern Cookout

\$35 per guest

Grilled Hamburgers and All Beef Hotdogs
Served with Lettuce, Tomato, Onion, Pickles and Assorted Buns and Condiments
Comes with choice of two: Southern Potato Salad, Cole Slaw, Individually Wrapped Chips, Baked Beans,
Corn on the Cob, Macaroni and Cheese

Italian Specialty

\$40 per guest

Transport your guests to the heart of Italy with our abundant, family-style spread. This versatile buffet features a curated selection of classic dishes, ensuring every guest finds a favorite. It is an ideal option for creating a warm, interactive, and satisfying dining experience for any event

Served with Garlic Breadsticks and Choice of Caesar Salad or House Salad with Ranch/Balsamic

Pasta:

Choose One:

(+\$4 extra option)

Spaghetti
Penne
Cavatappi
Bowtie

Protein:

Choose One:

(+\$8 extra option)

Grilled Chicken
Italian Ground Beef
Seasoned Ground Turkey
Italian Sausage
Gulf Shrimp (+\$8)

Sauce:

Choose One:

(+\$6 extra option)

Marinara
White Wine Cream
Pesto
A la Vodka

From The Gulf Seafood Boil

\$55 per guest

Bring the vibrant flavors and coastal spirit of the Gulf right to your event with our authentic seafood feast
This abundant buffet highlights the freshest catches prepared with Southern hospitality
Jumbo Gulf Shrimp, Louisiana Crawfish, Andouille Sausage.
Served with Red Potatoes and Corn on the Cob

Add Snow Crab Legs – Market Price

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SPRINGHILL BUFFET

*Minimum of 20 guests
All options include Water and Sweet Tea Station*

\$45 per guest
+\$3 per/ Plated Option

Give your Special Occasion a Personalized Touch with our Customizable Buffet Options.
Select from One of our Chef-inspired Entrées and Signature Side Options.
All Springhill Buffets also include Garden Salad with Ranch or Balsamic Vinaigrette and Yeast Rolls.

Entrees

Chicken Francaise with White Wine Butter Sauce
Chicken Marsala
Bourbon Glazed Chicken Breast with Mushroom Gravy
Mongolian Beef Flank Steak
Southern Herbed Salisbury Steak
Roasted Pork with Peach Marmalade
Garlic Braised Pork Cutlets with Dijon Shallot Gravy
Coconut Ginger Grouper Filet +\$10
Fried Snapper +\$10
Creole Style Shrimp+\$10

Sides

Buttered Rice Pilaf	Green Beans Almondine
Roasted Brussel Sprouts	Sweet and Savory Buttered Corn
Southern Collard Greens	Roasted Vegetable Medley
Vichy Tricolored Sweet Carrots	Tangy and Sweet Cole Slaw
Chef's Signature Mac & Cheese	Southern-Style Potato Salad
Garlic Smashed Potatoes	Grilled Broccolini
Sweet Potato Mash	

Save Room For Dessert!

\$6 per guest

Add one of our irresistible sweet treats to any meal

Choose From:

Southern Peach Croissant Bread Pudding, Decadent Double Chocolate Cake,
Creamy New York Style Cheesecake, Seasonal Fruit Cobbler, Classic Tiramisu,
Deluxe Red Velvet Cake

Carving Station Upgrade

Attendant Fee - \$150

Treat Your Guests to our Succulent, Slow Roasted Main Course Upgrades with Your Own Personal Chef.
Pork Tenderloin +\$15, Beef Tenderloin +\$20, Smoked Turkey +\$8, Roasted Ham +\$8, Prime Rib +\$20

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Reception Menu

Each Order is Suitable for Approx. 25 people

Hot Options

Fried Chicken Bites	\$50
Spanakopita	\$75
Macaroni and Cheese Bites	\$75
Vegetable Egg Rolls with Sweet and Sour Sauce	\$75
Hawaiian Meatballs	\$75
Coconut Shrimp with Sweet Chili Sauce	\$100
Cream Cheesed Stuffed Mushrooms	\$125
Shrimp Tempura Served with Volcano Sauce	\$125
Beef Birria or Chipotle Chicken Empanada	\$125
Southern Pork Bites on a Bed of Cornbread and Slaw	\$125
Bacon Wrapped Scallops	\$150

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Reception Menu

Each Order is Suitable for Approx. 25 people

Cold Options

Fresh Seasonal Fruit Tray	\$100
Vegetable Tray with House-Made Ranch Dip	\$100
Artisanal Cheese and Crackers Board	\$150
Caprese Salad with Bruschetta	\$100
Hummus Platter with Pita Chips	\$100
Chicken Salad Sliders	\$125
Smoked Salmon with Bagels and Garnishes	\$150
Shrimp Cocktail Display	\$150
Charcuterie Boards	
– Half (serves approx. 12 guests)	\$150
– Whole	\$300
Deluxe Charcuterie Board (Premium Imported Meats and Cheeses) (Serves Approx. 75 people)	\$1200

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BY THE DRINK

Bartender Fee – \$150 per 75 guests

House Bar Liquor Package

\$12

Helix Vodka, Askur London Gin, Bounty White Rum, Evan Williams White Label Bourbon, Mi Campo Tequila, Combier Orange Liqueur

House Wine Package

\$12

Benvolio Pinot Grigio, Haras de Pirque Chardonnay, The Seeker Pinot Noir, Haras de Pirque Cabernet Sauvignon, Mionetto Prosecco

Premium Bar Liquor Package

\$15

Neft Vodka, Botanist Gin, Bacardi White Rum, Michter's Rye Bourbon, Flecha Azul Tequila, Cointreau Orange Liqueur

Premium Wine Package

\$17

Grounded by Josh Sauvignon Blanc, Carmel Road Chardonnay, Palisades by Joel Gott Red Blend, Grounded by Josh Cabernet Sauvignon, Mionetto Prosecco

Domestic Beers

\$7 - Choice of 3

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Yuengling, Athletic Brewing Co N/A

Champagne By The Bottle

Includes Tableside Pour Service

Mionetto Prosecco – \$45
Josh Prosecco – \$55
Chandon Brut – \$65

Import Beers and Seltzers

\$9 - Choice of 3

Heineken, Sam Adams Seasonal, Blue Moon, Stella, Modelo, Corona, Corona Light, Dos Equis, Voodoo Ranger IPA, White Claw, Truly Spritzer, Twisted Tea, High Noon Vodka

Sodas and Waters – \$5

Pepsi Products, Icelandic Water

Energy Drinks – \$7

Red Bull, Red Bull Sugar-Free, Red Bull Red Edition

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UNLIMITED BAR PACKAGES

*Bartender Fee – \$150 up to 75 guests
Prices are Per Person / Per Hour*

Beer and Wine

1 Hour Service – \$31

2 Hour Service – \$34

Additional Hour – \$7 per

Choice of 3 Domestic Beers, Choice of 2 Import Beers/Seltzers

Choice of 2 House Wines

House Bar Package

1 Hour Service – \$35

2 Hour Service – \$40

Additional Hour – \$8 per

Choice of 3 Domestic Beers, Choice of 2 Import Beers/Seltzers

Choice of 2 House Wines

House Liquors

Premium Bar Package

1 Hour Service – \$40

2 Hour Service – \$47

Additional Hour – \$8 per

Choice of 3 Domestic Beers, Choice of 2 Import Beers/Seltzers

Choice of 2 Premium Wines

Premium Liquors

Elevated Mimosa Bar Package

1 Hour Service – \$25

2 Hour Service – \$32

Additional Hour – \$7 per

Unlimited Mionetto Prosecco with Orange, Cranberry, Pineapple and Grapefruit Juices. Garnished with Fresh Seasonal Berries and Citrus.

Events with Attendees under 21 must have a Bartender

* Sodas and Waters are included

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MEETING PLANNER BREAKS

Whole-Day

\$55 per guest

AM Starter:

Freshly Brewed Medium Roast Coffee, Water Station, Assorted Hot Teas
Whole Fresh Fruit and Assorted Muffins

Mid-Morning Refresh:

Soft Drinks (Pepsi Products), Refresh of Coffee and Teas

Afternoon Energizer:

Assorted Individually Bagged Chips, Granola Bars, Refresh of Coffee, Teas and Soft Drinks

SpringHill Suite Breaks

Yogurt Parfait Bar

\$15 per guest

Enjoy a quick break with our Decadent Greek Yogurt Bar paired with Fresh Blueberries, Sliced Strawberries, Honey and Granola

Sweet Treats

\$18 per guest

One Dozen Cookies of your Choice, One Dozen Double Fudge Brownies, One Dozen Assorted Hershey's Candy Bars

Energy Break

\$20 per guest

Re-Energize your Meeting with an afternoon that includes a Variety of Red Bull Energy Drinks, Trail Mix and Hummus with Pita Chips

* Gluten Free Options Available Upon Request

* Decaf Coffee Available Upon Request

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AUDIO/VIDEO EVENT ADD-ONS

Mobile TV Stand with HDMI	\$100
Bluetooth Speakers with PA Setup	\$200
Podium	\$100
Dry Erase Board	\$75
Flip Chart	\$75
Microphone	\$50
Extension Cord	\$15
HDMI Cord	\$15
Power Strip	\$15
Markers	\$10

* Damaged or Broken Equipment will result in \$1000 Replacement Fee

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EVENT GUIDELINES

SPRINGHILLSUITES 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 1.5 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.

EVENT GUIDELINES

- 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.
- Payment: All groups are required to have advance payment arrangements at the time of contracting. Deposit of 15% is required at the time of signing the contract. Any Changes to the signed set upon the day of the event are subject to reset fee of \$500.
- The use of fog and/or haze machines, confetti, glitter, candles with the open flame, sparklers, glitter-based materials or similar devices/products are strictly prohibited at the **HOTEL**. This restriction is implemented to prevent potential damage to property and maintain cleanliness. The Client agrees to communicate this restriction to all relevant parties, including vendors, performers, event organizers, and attendees. The Client will be held responsible for any costs associated with the removal, cleanup, or repair of damage caused by the use of such prohibited items.
- Any Changes to the signed set upon the day of the event are subject to reset fee of \$500.
- No outside alcohol is allowed including party favors.
- Any overtime usage of meeting space beyond the signed contract will be charged \$150 per hour in excess.
- 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.

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