<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>







EVENTS

3705 Spectrum Blvd, Tampa, FL 33612

www.embassytampausf.com | (813) 977-7066

<u>BREAKFAST</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>







BREAKFAST

SEASONAL

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

<u>BREAKFAST</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>



Continental Breakfast | 22

A Seasonal Selection of Market Style Fruit

Variety of Freshly Baked Breakfast Breads and Pastries

Bagels and Assorted Cream Cheese

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Chilled Orange, Apple, Cranberry and Grapefruit Juices

Assorted Soft Drinks

Requires a \$50 Attendant Fee up to 75 Guests.

An Additional \$25 Fee per 75 Guests.

BREAKFAST

breaks

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All Plated Breakfasts Include

Orange Juice

Variety of Freshly Baked Breakfast Breads and

Pastries

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Coffee

Assorted Herbal Teas

Plated Breakfast

Priced Per Person

All American | 24

Scrambled Eggs

Choice of Bacon or Sausage Links

Breakfast Potatoes

Carb-Conscious Breakfast | 24

Scrambled Eggs

Choice of Bacon or Sausage Links

Fresh Tomatoes

Vegetarian Breakfast Quiche | 24

Fresh Vegetable-Sundried Tomato Quiche

Asparagus Spears, Fresh Tomato Salsa

<u>BREAKFAST</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>

Healthy | 28

Assorted Selection of Market Style Sliced Fruit

Individual Homemade Granola and Yogurt Parfaits

Scrambled Eggs (Egg Beaters)

Turkey Bacon

Chicken Apple Sausage

Roasted Yukon Potato Wedges with Parsley

Fresh Baked Low-Fat Bran and Blueberry Muffins

Butter, Jams, Fruit Preserves and Honey

Bagels and Low-Fat Cream Cheese

Chilled Apple, Orange, Cranberry and Grapefruit Juices

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Hearty | 28

Assorted Selection of Market Style Sliced Fruit

Assorted Cold Cereals and Milk

Bagels and Cream Cheese

Crunchy French Toast with Vanilla Citrus Butter, Banana and Strawberries

Scrambled Eggs

Bacon and Turkey Sausage

Breakfast Potatoes

Variety of Freshly Baked Breakfast Breads and Pastries

Butter, Jams, Fruit Preserves and Honey

Chilled Apple, Orange, Cranberry and Grapefruit Juices

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Requires a \$75 per buffet service attendant fee during COVID

<u>BREAKFAST</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>

Enhancements

Individual Low-Fat Fruit Yogurts	4.5
Oatmeal with Dried Fruit Served with	5.5
Brown Sugar and Raisins	
Fresh Blueberry, Granola and Yogurt Parfaits	6
Hard Boiled Eggs (Dozen)	30
Seasonal Fruit Display	7
Assorted Hot Breakfast Sandwiches (dozen)	90
House Made Biscuits and Gravy (dozen)	72

Designed to compliment your breakfast selection.

Enhancements are served individually for your health assurance.

Action Stations | 15

Waffle or Pancake Station With your choice of Blueberries, Pecans, Chocolate Chips, Whipped Cream and Flavored Butter

Omelet Station With Ham, Tomatoes, Onions, Peppers, Mushrooms, Sausage, Cheese and Spinach

Action stations may not be ordered as stand alone.

Requires a \$50 attendant fee up to 75 guests.

An additional \$25 fee per 75 guests.

<u>breakfast</u> <u>BREAKS</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>







BREAKS

DELIGHT

muffins

juices

nuts

popcorn

pretzels

soda

<u>breakfast</u> <u>BREAKS</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>



Sweet Treats | 13

An Assortment of Tasty Fresh Fruit Pies Praline Pecans, Peanut Brittle Mini Red Velvet Cupcakes with Cream Cheese Frosting

Energizer | 14

Yogurt, Trail Mix, Energy Bars Fruit Smoothies Regular and Sugar Free Energy Drinks Bottled Natural Juices

Ballpark Break | 16

Fresh Popped Popcorn and Cracker Jacks, Warm Jumbo Soft Pretzels (Salted with Mustard) Mini Corn Dogs Root Beer Soda

Nature's Snacks | 14

Yogurt Covered Nuts, Raisins and Pretzels Trail Mix, Energy Bars, Granola Bars Assorted Fruit Smoothie Shooters

Chocolate, Chocolate | 13

Chocolate Cheesecake Bites Chocolate Dipped Pretzels Double Chocolate Brownies Chocolate Ganache Cupcakes

All breaks include gourmet coffee (regular and decaffeinated), assorted herbal teas and assorted soft drinks.

<u>breakfast</u> <u>BREAKS</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>



All-Day Beverage Package | 20

Includes unlimited freshly brewed regular and decaffeinated coffee, herbal teas, bottled water and assorted soft drinks

The following items are Priced Individually

Assorted Regular and Diet Sodas	4
Non-Sparkling Mineral Water	6
Sparkling Mineral Water	6
Assorted Chilled Bottled Juices	6
Red Bull (Regular and Sugar Free)	6

The following items are Priced per Gallon

Freshly Brewed Coffee / Assorted Herbal Teas	65/50
Orange Juice	55
Fresh Squeezed Lemonade	50
Iced Tea	50

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The following items are priced per dozen | 42

Breakfast Pastries, Breads, Muffins or Croissants

Bagels with Assorted Cream Cheese

Croissant with Assorted Fillings

Chocolate Fudge Brownies or Blondies

Hot Jumbo Pretzels served with Mustard

Freshly Baked Cookies

Items are served individually for your health assurance

.

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The following items are priced individually

Assorted Candy Bars	4
Fresh Whole Fruit	3
Granola Bars/Energy Bars	3/4
Popcorn	4
Priced Per Person	
Tri Colored Tortilla Chips with Salsa, Guacamole and Queso	6
Bleu Cheese Chips	6
Kettle cooked chips with Bleu Cheese,	7

<u>breakfast</u> <u>breaks</u> <u>LUNCH</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>







LUNCH

ESSENCE

salads

fish

beef

pasta

desserts

beverages

sandwiches

breakfast

breaks

LUNCH

<u>reception</u>

dinner

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technology



Roasted Chicken Breast | 28

Roasted Chicken Breast with Parmesan Mash, Asparagus and Parisian Jus

Grilled Salmon | 30

Salmon served with Fingerling Potatoes, Seasonal Vegetables, Feta Cheese and Sundried Tomatoes

Seared Sliced Beef | 32

Sliced Seared Beef with Parmesan Mash, Seasonal Vegetables

Cheese Tortellini | 26

Tortellini with Creamy Pesto Sauce You may add Grilled Shrimp or Chicken 7/6

Mojo Chicken | 28

Marinate Boneless Thighs with Yellow Rice and Black Beans served with Seasonal Vegetables

Priced per person served with house salad, artisan bread, and chef's selection of desserts, iced tea, coffee and assorted herbal tea.

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breaks

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Classic Grilled Chicken Caesar Salad | 26

Chopped Romaine Lettuce, Grilled Chicken, Ciabatta Crostini, Parmesan Curls with a Rich Creamy Caesar Dressing Substitute Shrimp or Beef Tenderloin | 7/7

Chicken BLT Salad | 28

Grilled Chicken Breast, Mixed with Field Greens, Chopped Applewood Smoked Bacon, Avocados, Tomatoes

Blackened Salmon Salad | 28

Spiced Blackened Salmon with Fresh Greens, Spanish Onions, English Cucumbers, Roma Tomatoes and Sliced Hard Boiled Egg

Cobb Salad | 26

Chopped Chicken and Bacon over Shredded Iceberg Lettuce, Roma Tomatoes, Sliced Hard Boiled Egg, Green Onions, and Crumbled Bleu Cheese

Choice of the Following Dressings

Balsamic Vinaigrette, Creamy Ranch, Raspberry Vinaigrette, Bleu Cheese, Vidalia Onion

Priced per person served assorted artisan rolls, chef's selection of dessert and iced tea.

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Hearty Wraps | 23

Choose From Grilled Chicken Breast, Seared Sliced Beef and Blue Cheese, Or Vegetarian Option With Crisp Romaine, In Spinach Wrap

Smoked Turkey Breast | 23

Sliced Smoked Turkey Breast with White Cheddar Cheese, Ripened Tomatoes, Butter Lettuce with a Lemon Aioli on Ciabatta

Fresh Mozzarella and Tomatoes | 22

Fresh Mozzarella drizzled with Basil Pesto, topped with Yellow and Red Tomatoes, Bibb Lettuce, Roasted Pepper Hummus on Rosemary Focaccia Bread

*All Sandwich Selection Will Be Individually Packaged For Your Safety

Add Soup Du Jour | 4 Per Person

All sandwiches served with potato chips, pickles, pasta salad, chef's selection of dessert and iced tea.

breakfast

breaks

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Healthy | 34

Fresh Greens with Assorted Market Style Toppings and Dressings

Artichoke and Tomato Salad in Herb Vinaigrette

Roasted Chicken Breast with Herb Au Jus

Seared Salmon with a Lemon Caper Sauce

Rice Pilaf

Seasonal Fresh Vegetables

Deli | 33

Chop Salad with Vinaigrette and Buttermilk Ranch Dressings

Tortellini and Grilled Vegetable Salad

Homemade Southern Cole Slaw Salad

Sea Salt Lemon Pepper Potato Chips

Sliced Beef Sandwiches with Bleu Cheese and Arugula, Tomato on Brioche

Turkey and Smoked Gouda with Bacon, Green Leaf Lettuce on Focaccia

Ybor | 33

Tossed Salad with Assorted Dressings

Fruit Salad

Black Beans and Yellow Rice

Roasted Pork Mojo

Roast Chicken

Roasted Corn

Plantains

Priced per person served with rolls, and chef's selection of desserts, iced tea, coffee and assorted herbal tea.

<u>breakfast</u> <u>breaks</u> <u>LUNCH</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>

Executive Full Say | 75

Private Morning Break

Regular and Decaffeinated Coffee

Assorted Herbal Teas

Fresh Juices, Assorted Soft Drinks and Bottled Water

Sliced Fresh Fruit and Assorted Breakfast Breads

Corporate Lunch

Soup of the Day, Salad Bar

Deli Selection of the Day

Two Hot Entrees

Starch and Seasonal Vegetables

Rolls and Assorted Breads

Dessert Bar

Coffee, Iced Tea and Soft Drinks

Private Afternoon Break

Regular and Decaffeinated Coffee

Assorted Herbal Teas

Assorted Soft Drinks and Bottled Water

Assortment of Snacks and Treats

Meeting Space

General Session with Standard Set Up

One Discounted Breakout Room if More Than 50 Guests, If Needed

Audio-Visual Package

Screen

High Speed Wireless Internet

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>RECEPTION</u> <u>dinner</u> <u>beverage</u> <u>technology</u>







RECEPTION

ESSENCE

shrimp

bruschetta

tenderloin

dim sum

cheese

crudité

<u>breakfast</u>

breaks

<u>lunch</u>

RECEPTION

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<u>beverage</u>

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Tomato Bruschetta	3.75
Andouille, Mozzarella Stuffed Olive Skewer	4
Turkey Pastrami Wrapped Melon	4
Chipotle Roasted Shrimp, Papaya Mango Relish	4.5
Smoked Salmon on Lavash	4.5
Jumbo Shrimp Cocktail	5
Beef Tenderloin with Raspberry and Onion Crostini	4.5
Fruit Kabobs	4.5

Cold Hors D'oeuvres Stations

Priced Per Piece – 25 Piece Minimum Order

Requires a \$75 per buffet service attendant fee during COVID

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Miniature Beef Wellington	5
Salmon and Goat Cheese in Phyllo	5
Pear and Almond Brie	5
Vegetable Pot Sticker	4
Vegetable Egg Rolls	4
Scallops Wrapped in Bacon	Ę
Panko Fried Shrimp	Ę
Seared Scallops and Seaweed Salad	Ę
Coconut Chicken	5

Hot Hors D'oeuvres Stations

Priced Per Piece – 25 Piece Minimum Order

Requires a \$75 per buffet service attendant fee during COVID

breakfast breaks lunch RECEPTION dinner beverage technology



Antipasto Display

15

Grilled Vegetables, Olives, Pepperoncini, Fresh Mozzarella and Imported Cured Meats

Market Style Crudité

12

Assorted Fresh Vegetables with Herb Buttermilk Dip and Hummus

Market Style Fruit Display

7

Assorted Seasonal Sliced Fruit with Minted Yogurt Di

International Cheese Display

14

Assorted International and American Cheeses, Artisan Crackers and Assorted Jams and Spreads

Requires a \$75 per buffet service attendant fee during COVID.

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e following items are priced per dozen	
sorted Petit Fours	6
ocolate Covered Strawberries	6
sorted Chocolate Dipped Fruit	6
i Crème Brûlée	6
ii Cheesecake	6
asonal Fruit Cobbler	5
ii Mousse Parfait	6
e following items are priced per person	
sorted Cakes, Pies and Tarts	6
ad Pudding with Whiskey Sauce	5
About Chocolate	7
ffles, Éclairs, Chocolate Mousse, Flourless	

Requires a \$75 per buffet service attendant fee during COVID.

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Caesar Salad Station | 18

Hearts of Romaine, Croutons, Shredded Asiago Cheese, Kalamata Olives, Artichokes, Grilled Chicken and Roasted Bay Shrimp with a Creamy Caesar Dressing

Asian Chop Salad | 18

Water Chestnuts, Shiitake Mushrooms, Bamboo Shoots, Julienne Peppers, Crispy Won Ton Skins with Grilled Chicken and an Orange Ginger Vinaigrette Dressing

Pasta Station | 18

Tri-Colored Cheese Tortellini with a Roasted Garlic Cream Sauce
Penne Pasta with Shaved Asiago Cheese and Marinara Sauce
Farfalle with herb Oil, Roasted Tomatoes and Spinach with Reggiano
Parmesan

Slider Station - Pick Two | 18

Pulled Pork, Crab Cake, Fried Chicken, Beef with Bleu Cheese and Caramelized Onion or BBQ Pulled Pork served with Homemade Potato Chips

Dim Sum Station | 18

Vegetable Eggroll, Crab Rangoon, Pork Pot Stickers and Shrimp Shu Mai with Thai Chili Sauce and Organic Soy Sauce

Street Taco Station | 20

Carne Asada, Chicken Fajita, Diced Onions, Cilantro, Cotija Cheese, Salsa Verde and Salsa Rojo, Lime Wedges, Four and Corn Tortillas

Tostada Station | 20

Chipotle Shrimp, Grilled Chicken, Carne Asada served with Cilantro, Diced Onions, Tortillas and Guacamole, Cheese, Sour Cream

All action stations required attendant fee of \$50 up to 75 guests.

An additional \$25 per 75 guests.

Action stations may not be ordered as stand alone.

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Carving Stations

Prime Rib (Serves 40) | 18

Caramelized Onions, Horseradish Sauce and Rolls

Roasted Young Turkey Breast (Serves 35-40) | 15

Cranberry Relish, Chive Mayonnaise and Artisan Bread

Roasted Pork Loin (Serves 35-40) | 15

Fruit Compote, Whipped Sweet Potatoes and Rolls

Roasted Beef Tenderloin (serves 25) | 18

Dried Chili Port Demi-Glace Sauce and Rolls

Whole Poached Salmon | 19

Lemon Dill Aioli

Requires a \$75 per buffet service attendant fee during COVID

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DINNER

FLAVOR

salads

fish

poultry

beef

desserts

beverages

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>DINNER</u> <u>beverage</u> <u>technology</u>



Soup Enhancements for Dinner Buffets

Priced Per Person

Soup | 10

Broccoli and Cheese
Baja Chicken Enchilada
Chicken Noodle
Cuban Black Bean

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>DINNER</u> <u>beverage</u> <u>technology</u>



Salads

Included in Menu Price

Caesar Salad

Romaine Lettuce, Croutons, Parmesan Curls and Caesar Dressing

Spinach Salad

Farmer's Baby Spinach, Pickled Onion, Dried Cranberries, Feta Cheese, Served with Champagne Vinaigrette

Iceberg Wedge Salad

Wedge of Iceberg Lettuce with Bacon, Crumbled Bleu Cheese and Topped with a Tomato Relish

Garden Salad

Organic Greens, Cucumbers, Julienned Carrots and Tomatoes with Garlic Croutons

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>DINNER</u> <u>beverage</u> <u>technology</u>



Grill Seared Chicken Breast | 42

Grill Seared Chicken Breast with Chef's Choice of Vegetable and Starch with Fire Roasted Red Pepper Sauce

72 Hour Braised Beef Short Rib | 55

Braised Short Rib with Chef's Choice of Vegetable and Starch with Demi-Glace

Beef Tenderloin | 55

Beef Tenderloin with Chef's Choice of Vegetable and Starch with Demi-Glace

Grilled Atlantic Salmon | 48

Grilled Atlantic Salmon with Chef's Choice of Vegetable and Starch with Lemon Herb Sauce

Cheese Tortellini | 38

Tortellini with Creamy Pesto Sauce

May add Grilled Shrimp or Chicken | 7

Entrée prices include iced tea, bread, house salad and chef's selection of dessert.

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Tuscan Dinner | 52

Tuscan Vegetable Pasta Salad

Caesar Salad

Roasted Corn, Peppers and Red Onion Salad

Chicken Cacciatore

Seared Salmon with a Meyer Lemon Basil Relish

Wild Mushroom Risotto with Parmigiano Cheese Tomato Relish

Season Fresh Savoy Cabbage Slaw

Chefs Assortment of Cakes and Pies

Savory Dinner | 52

Tomato and Cucumber Salad with Red Onion Vinaigrette

Spinach Salad with Roasted Mushrooms, Tomatoes, Gorgonzola Cheese, dressed with a House Made Herb Vinaigrette

Wild Rice Salad

Beef Short Ribs with Jack Daniel's BBQ Sauce

Pasta with Chicken and Goat Cheese Sauce

Beef Medallions with Balsamic Glazed Onions

Chef's Appropriate Starch and Vegetables

Chef's Assorted Cakes and Pies

Requires a \$75 per buffet service attendant fee during COVID

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>BEVERAGE</u> <u>technology</u>







BEVERAGE

ENJOY

martinis
champagne
margaritas
red wine
white wine
beer
non-alcoholic

BEVERAGE

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>BEVERAGE</u> <u>technology</u>



Bar Service Based on Consumption

	Cash	Hosted
Cocktails *must be batch purchased		
Imported Beer	9	8
Domestic Beer	8	7
House Wine/By the Glass	10	9
Premium Wine/By the Glass	11	10
Mineral Water	4	4
Red Bull	6	6
Soft Drinks and Juices,	4	4

BEVERAGE

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>BEVERAGE</u> <u>technology</u>



Batch Cocktails

Choose from 3 of the following, batches prepared per 50 guests
Classic Margarita
Simple Cosmopolitan
Vodka Collins
Island Daiquiri
Perfect Manhattan
Old Fashioned
Negroni

Additional Costs for Premium Brands or Less Than 50 Guests

Custom Cocktails Available

Beer/Wine Selections

Standard Selections

Budweiser, Bud Light, Michelob Ultra, Corona, Heineken Canyon Road Chardonnay, Moscato and Cabernet Sauvignon

Upgraded Selections

Includes all standard beer plus 3 of the following beers and wines Blue Moon, Goose Island IPA, Dos XX, Modelo Especial, Samuel Adams Boston Lager

William Hill Chardonnay and Cabernet, Mirassou Pinot Noir, Rosehaven Rose, Starborough Sauvignon Blanc, La Marca Prosecco <u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>TECHNOLOGY</u>







TECHNOLOGY

FLAWLESS

lights

camera

action

TECHNOLOGY

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>TECHNOLOGY</u>



Meeting Accessories

Flipchart Package | 60

Whiteboard with Dry Erase Markers | 75

LCD Meeting Room Projection Package | 550

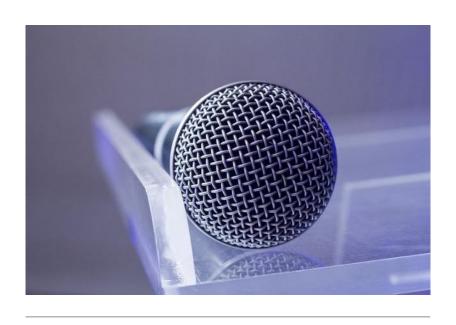
LCD Packages Include: HD Projector, Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

LCD Meeting Room Support Package | 300

Support Package Includes: Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

TECHNOLOGY

breakfast breaks lunch reception dinner beverage IECHNOLOGY



Meeting Accessories

Laptop Computer | 250

Wireless Presenter with Laser Pointer | 30

Large Pull Down Screen | 150

Small Pull Down Screen | 100

10' Cradle | **125**

Polycom Speaker Phone | 250

4 Channel Mixer | 250

Podium | **250**

Microphone | 250

Wireless Microphone | **250**

Patch House to Sound | 250

Staging (4x8) | **75**

Dance Floor | 500

LED Up Lights | 250

TECHNOLOGY

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HSIA Capability

The insert hotel name has ample internet bandwidth whether you are giving a presentation or whether you would like to support multiple devices per attendee.

\$40 per connection and goes down to \$15 per connection over 150 people. Flat rates are available

Hybrid Meeting Package

Present to and audience at the hotel or anywhere in the world

Package Includes:

Hi Definition LCD projector

Lavalier Microphones

Increased Bandwidth per internet connection (up to 10 Mbps per connection)

Packages Begin at \$2,500

Video conference capabilities are available and are designed and priced based on your meeting needs

CLEANLINESS ASSURED

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Atrium is committed to implementing processes to not only combat this virus, but promote healthy best practices that you can adopt at your own events during high-and low-risk time periods alike.

Atrium firmly believes that we must be the leaders in showcasing safe conferences while still allowing all attendees to have fun and book business.



Temperature checks will be conducted before entering the event.



Cloth masks will be required for attendees and staff at a minimum. KN95 masks will be provided for any attendee or staff who wants one.



Glove and hand sanitizer stations will be available throughout the event.



Disinfectant foggers will be placed in the exhibit hall area.



New appointment design allows for social distancing measures and plexiglass shields will be placed on appointment tables.



Indoor/outdoor spaces will be used as much as possible.



Larger aisle ways and one-way only aisles in the trade show and appointment areas help manage traffic.



Education sessions will be set up to allow for 6' space between chairs.



F&B will be provided in a no-contact way (i.e. pre-packaged food, no self-serve buffets).



There will be no large general sessions this year at Atrium.