

## EVENTS

3705 Spectrum BIvd, Tampa, FL 33612



## B R E AKFAST

BREAKFAST breaks lunch reception dinner beverage technology


## 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.

## B R E AKFAST

BREAKFAST breaks lunch reception dinner beverage technology


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

## B R E A K F A S T

BREAKFAST breaks lunch reception dinner beverage technology

## 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

## B R E A K F A S T

BREAKFAST breaks lunch reception dinner beverage technology
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

## 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.


# BREAKS 

DELIGHT
muffins
juices
nuts
popcorn
pretzels
soda

## B R E A K S

breakfast $\underline{\text { BREAKS lunch reception dinner beverage technology }}$


## 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

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

## Ballpark Break | 16

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

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

## B R E A K S



## 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

## B R E A K S

breakfast $\underline{\text { BREAKS lunch reception dinner beverage technology }}$

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

## B R E A K S

breakfast BREAKS lunch reception dinner beverage technology

The following items are priced individually


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

Bleu Cheese Chips 6
Kettle cooked chips with Bleu Cheese, 7
Bacon and Green Onions


## 

ESSENCE
salads
fish
beef
pasta
desserts
beverages
sandwiches


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


## 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.
$\underline{\text { breakfast breaks } \underline{\text { reception }} \text { dinner beverage technology }}$


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.


## L U N C H

breakfast breaks $\underline{\text { LUNCH }}$ reception dinner beverage technology

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


ESSENCE

## RECEPTION

## R E C E P T I O N


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

## R E C E P T I O N


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 ..... 5
Panko Fried Shrimp ..... 5
Seared Scallops and Seaweed Salad ..... 5
Coconut Chicken ..... 5
Hot Hors D'oeuvres Stations
Priced Per Piece - 25 Piece Minimum OrderRequires a $\$ 75$ per buffet service attendant fee during COVID

## RECEPTION

breakfast breaks lunch RECEPTION blinner beverage technology

Antipasto Display ..... 15Grilled Vegetables, Olives, Pepperoncini, Fresh Mozzarella andImported Cured Meats
Market Style Crudité ..... 12
Assorted Fresh Vegetables with Herb Buttermilk Dip andHummus
Market Style Fruit Display ..... 7
Assorted Seasonal Sliced Fruit with Minted Yogurt Di
International Cheese Display14
Assorted International and American Cheeses, Artisan Crackers and Assorted Jams and Spreads

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

## R E C E P T I O N

| breakfast | breaks | lunch | RECEPTION | dinner | beverage | technol |  |
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|  |  |  |  | The following items are priced per dozen |  |  |  |
|  |  |  |  | Assorte | etit Fours |  | 60 |
|  |  |  |  | Chocol | Covered Str | erries | 65 |
|  |  |  |  | Assorte | hocolate Dip | Fruit | 65 |
|  |  |  |  | Mini Cr | Brûlée |  | 60 |
|  |  |  |  | Mini Ch | ecake |  | 60 |
|  |  |  |  | Season | ruit Cobbler |  | 50 |
| ara |  |  |  | Mini M | e Parfait |  | 60 |
|  |  |  |  | The foll | gitems are | ed per pe |  |
|  |  |  |  | Assorte | akes, Pies | -arts | 6 |
|  |  |  |  | Bread P | ling with Wh | y Sauce | 5 |
|  |  |  |  | All Abo | hocolate |  | 7 |
|  |  |  |  | Truffles Chocol | lairs, Choc Cake, Petit | Mousse, |  |

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

## R E C E P T I O N

breakfast breaks lunch RECEPTION dinner beverage technology

## 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 <br> 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.

## R E C E P T I O N

breakfast breaks lunch RECEPTION dinner beverage technology


Carving Stations<br>Prime Rib (Serves 40) | 18<br>Caramelized Onions, Horseradish Sauce and Rolls<br>Roasted Young Turkey Breast (Serves 35-40) | 15<br>Cranberry Relish, Chive Mayonnaise and Artisan Bread<br>Roasted Pork Loin (Serves 35-40) | 15<br>Fruit Compote, Whipped Sweet Potatoes and Rolls<br>Roasted Beef Tenderloin (serves 25) | 18<br>Dried Chili Port Demi-Glace Sauce and Rolls<br>Whole Poached Salmon | 19<br>Lemon Dill Aioli



# DINNER 

FLAVOR
salads
fish
poultry
beef
desserts
beverages

## D I N N E R



Soup Enhancements for
Dinner Buffets
Priced Per Person

Soup | 10
Broccoli and Cheese
Baja Chicken Enchilada
Chicken Noodle
Cuban Black Bean

## D I N N E R

breakfast breaks lunch reception DINNER beverage technology



## 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

## DINNER



Prices are per person, unless noted. A $25 \%$ taxable service charge and $8.5 \%$ sales tax will be added to all prices.

## D I N N E R

breakfast breaks lunch reception DINNER beverage technology


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


BEVERAGE
ENJOY
martinis
champagne
margaritas
red wine
white wine
beer
non-alcoholic

## B E V ERAGE



## Bar Service Based on Consumption

| Cash | Hosted |
| :--- | :--- |
|  |  |
| 9 | 8 |
| 8 | 7 |
| 10 | 9 |
| 11 | 10 |
| 4 | 4 |
| 6 | 6 |
| 4 | 4 |

## B E V ERAGE




## TECHNOLOGY

FLAWLESS
lights
camera
action

## TECHNOLOGY



## TECHNOLOGY

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| :--- | :--- | :--- |

## TECHNOLOGY

breakfast breaks lunch reception dinner beverage $\underline{\text { TECHNOLOGY }}$


HSIA Capability<br>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.<br>$\$ 40$ per connection and goes down to $\$ 15$ per connection over 150 people.<br>Flat rates are available<br>\section*{Hybrid Meeting Package}<br>Present to and audience at the hotel or anywhere in the world<br>Package Includes:<br>Hi Definition LCD projector<br>Lavalier Microphones<br>Increased Bandwidth per internet connection (up to 10 Mbps per connection)<br>Packages Begin at $\$ 2,500$

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

# CLEANLINESSASSURED 

breakfast breaks lunch reception dinner beverage technology

## ATRIUM

HOSPITALITY

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.

## Cleanliness Assured

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.

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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.

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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. prepackaged food, no self-serve buffets).


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

