

# Meetings

## Meetings

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

### All-Day Food & Beverage

#### Continuous Service (7am-5pm)

Just Now Brewed Coffee and Decaffeinated Coffee, Hot Cocoa and A Selection of Black, Herbal and Specialty Teas  
Assorted Pepsi Soft Drinks and Bottled Still and Sparkling Water  
Ripe Seasonal Hand Fruit

#### Executive Continental Breakfast (7am-9am)

Orange and Grapefruit Juice  
Sliced Melons, Seasonal Fruits and Berries  
An Assortment of Breakfast Cereals with Bananas, Whole, 2% and Skim Milk  
Individual Fruit and Plain Yogurts  
New York Style Bagels with Low Fat and Regular Cream Cheese  
Freshly Baked Morning Pastries with Fruit Preserves and Butter

#### AM Breather (10am)

Designer Trail Mix Station with Raisins, Sunflower Seeds, Mixed Dried Fruits and Nuts, Pretzels  
Pure and Natural Granola and Energy Bars  
Buttery Crumbly Coffee Cake

### Technology Support Services

- (1) LCD Projector with Cart, Power Strip, Skirted and Draped Screen
- (2) Easel Flipcharts, Assorted Markers, and Pads
- (1) High Speed Internet Access Connection
- (1) Microphone

### Meeting Support Services

- Dedicated Executive Meeting Manager on Site
- Meeting Room
- Complimentary Storage of Materials
- Up To 200 Complimentary Copies
- Meeting Planner Tool Kit

*All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge and sales tax, currently 9%*

# Royal Palm South Beach

Miami

-  
**Lunch:**

Menu Driven or Buffet Based on Group Size

**PM Pause (2:30pm)**

Assorted Bite Sized Candies

Assortment of House Made Cookies

Crudit  and Dips Display, Assorted Cheese Platter with  
Crackers

*All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge and sales tax, currently 9%*

# Meetings

## DMP Lunch

### Served Monday and Thursday

Tomato Basil Gorgonzola Bisque

#### Crisp Caesar Salad

Romaine Hearts, Shaved Parmesan-Reggiano, Roasted Garlic Herb Croutons, Caesar Dressing

#### Baby Spinach Salad

Candied Walnuts, Poached Pears, Gorgonzola, Herb Vinaigrette

#### Oven Roasted Turkey Breast and Swiss on Ciabatta

Cranberry Apple Chutney, Greens, Tomatoes, Red Onion

#### Rare Roast Beef on Baguette

Brie, Horseradish Cream, Greens

#### Open Faced Grilled Vegetables on Flatbreads

Smooth Hummus

#### Classic Italian Submarine Sandwich

Genoa Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Red Wine Vinaigrette

#### Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

#### Desserts

Fresh Fruit Salad

### Served Tuesday and Friday

Roasted Butternut Squash Soup

#### Caprese Salad

Buffalo Mozzarella, Cherry Tomato and Basil Leaves, Champagne Vinaigrette

#### Mediterranean Quinoa Salad

Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese, Herb Vinaigrette

#### Greens

Romaine Hearts and Iceberg Salad, Baby Greens Salad

#### Toppings

Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs and Roasted Garlic Herb Croutons

#### Proteins

Marinated and Grilled Sliced Roasted Chicken Breast, Tri-Tip, Atlantic Salmon, and Portobello Mushrooms

#### Dressings

Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

#### Dessert

Carrot Cake with Cream Cheese Frosting  
Chocolate Fudge Brownies

Fruit Tart of the Season with Fruit Coulis  
Carrot Cake with Cream Cheese Frosting  
Vanilla and Chocolate Mousse Parfaits

## Served Wednesdays

Chef's Daily Soup

Deconstructed Traditional Chopped Cobb  
Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian  
Dressing

Grilled Chicken on Ciabatta  
Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red  
Onion, Pesto Aioli

Sliced Roast Beef on French Baguette  
Gruyere Cheese, Arugula, Tomato, Horseradish Mayonnaise

Greek Wrap  
Roasted Eggplant, Portabella Mushroom, Cucumber, Kalamata  
Olive, Pepperoncini, Red Onion, Feta Cheese, Baby Greens,  
Fresh Oregano Vinaigrette

Yellowfin Tuna Salad on Whole Grain  
Mayo, Plum Tomatoes, Boston Lettuce

Boulder Chips  
Homemade Cole Slaw  
Whole Grain Mustard Potato Salad

Desserts

Key Lime Pie

Fruit Tart of the Season | Fruit Coulis