



Part of Marriott's Autograph Collection® –
Exactly like nothing else®.

Our Hotel plays on The Saints & The Sinners by
offering guests the option to Play Naughty
& Sleep Sainly.

Our welcome table features a small statue of the
Archangel Saint Michael defeating Lucifer, symbols of
Christianity, witchcraft and spiritual rituals – all a play
on The Saints vs. Sinners theme.

While the Hotel is designed mostly Sainly with the
white heavenly drapery, blue ceilings and four
Archangel Suites, the Lucifer Suite and
Burgundy Bar offer guests the option to Play Naughty.

The Burgundy Bar features our iconic
7 Deadly Sins Cocktail &
offers a glimpse into the Garden of Eden with
Snake Dancer performances.

For breakfast, we offer Resurrection Restaurant:
good food to restore the soul.

BREAKFAST BUFFETS

CONTINENTAL

\$26 per person

seasonal fresh fruit, yogurt
parfait with granola
& berries, assorted pastries,
coffee

TRADITIONAL

\$33 per person

scrambled eggs, choice of
bacon or sausage*, waffle
biscuit, fresh fruit, coffee
*turkey or pork sausage

BELGIAN WAFFLES

\$14 per person

waffles, maple syrup, choice
of bacon or sausage*
*turkey or pork sausage

WAFFLE BISCUIT SANDWICH

\$120 per dozen

sausage*, egg and gouda cheese
*turkey or pork sausage

A LA CARTE

AVOCADO TOAST \$144 per dozen
avocado spread, toasted French bread

FRITTATA \$192 per dozen
spinach, feta, plum tomato

CINNAMON ROLL \$96 per dozen
oversized, cream cheese icing

STEEL OATS \$108 per dozen
steel oats, cinnamon, brown sugar,
fresh berries

TOASTED BAGEL \$84 per dozen
cream cheese, butter & preserves



****vegan, vegetarian and gluten free items available upon request****

Pricing subject to change with food price volatility. All pricing exclusive of sales tax & service charge. Minimum of 10 guests for buffet service.



LUNCH BOXES

CAESAR SALAD

\$28 per person
ribbons of romaine,
parmesan cheese, croutons,
grilled chicken,
whole fruit, bottled water
*substitute shrimp for \$8

CLUB WRAP

\$32 per person
turkey, crumbled bacon,
gouda, lettuce, tomato,
chips, whole fruit,
bottled water

HAM PO-BOY

\$32 per person
ham, gouda, lettuce, tomato,
toasted French bread
chips, whole fruit,
bottled water

BLT PO-BOY

\$32 per person
bacon, lettuce, tomato,
avocado spread, toasted,
French bread, chips, whole
fruit, bottled water

COBB SALAD

\$32 per person
ribbons of romaine, turkey,
crumbled bacon, boiled egg,
tomato, bleu cheese crumbles,
croutons, chef's dressing,
whole fruit, bottled water
*substitute shrimp for \$8

SOUPS

CHICKEN & SAUSAGE GUMBO

\$12 per person
Cajun New Orleans stew of chicken
and sausage with a variety of
veggies and spices

CORN & CRAB BISQUE

\$13 per person
Hearty, creamy bisque with corn
and crab meat spiced with
Cajun seasonings

****Maximum of 3 options allowed for boxed lunches****

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LUNCH BUFFET OPTIONS

DELI BUFFET

\$48 per person

Chicken & Sausage Gumbo
Caesar Salad

Sliced Roast Beef, Ham & Turkey
Deli Sliced Cheese & Bread Selection
Shredded Lettuce, Tomato and Pickle
Zapp's Potato Chips
Chef's Selection of Dessert
Add Pasta Salad for \$8 per person

BBQ BUFFET

\$55 per person

Potato Salad
Cole Slaw

Choose 2 Options:

- ❖ BBQ Pulled Pork
- ❖ Grilled Chicken
- ❖ Smoked Sausage

Choice of Mac & Cheese or BBQ Beans
Crispy Brussel Sprouts
Selection of Bread
Chef's Dessert

ITALIAN BUFFET

\$55 per person

Caesar Salad
Penne Pasta
Panned Eggplant
Traditional Marinara
Creamy Alfredo
Grilled Vegetables
Garlic French Bread
Tiramisu

2 Selections of Protein:

- ❖ Grilled Chicken
- ❖ Creole Meatballs
- ❖ Smoked Sausage

MEDITERRANEAN BUFFET

\$55 per person

Hummus & Pita
Greek Salad
spinach, red onions, tomatoes,
cucumbers, kalamata olives & feta
cheese
Chicken & Beef Kabobs
Basmati Rice
Seasoned Vegetables
Baklava

Add Shrimp Kabobs for \$8 per person

SALAD BUFFET

\$55 per person

Corn & Crab Bisque Soup
Grilled Chicken
Marinated Flank Steak
Blue Cheese, Feta, Shredded Gouda & Croutons
Spring Mix & Romaine
Chef's Dessert

Choose 6 Options:

Chopped Boiled Eggs, Dried Cranberries,
Cucumber, Mushrooms, Pecans
Red Onion, Tomato, Carrots,
Olives, Artichokes,
Crumbled Bacon

Choose 2 Options:

Blue Cheese, Honey Mustard
Avocado Ranch, Balsamic Vinaigrette
Add Shrimp for \$8 per person



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BREAKS & BEVERAGES

MORNING & AFTERNOON BREAK ~ CHOOSE ANY 3

\$18 per person

Assorted Cookies

M&Ms

Whole Fruit

Popcorn

Brownies

Crunchy Pretzels

Mixed Nuts

Potato Chips

Macarons

Assorted Flavors



YOGURT PARFAIT

\$120 per dozen
yogurt parfait with
granola & berries

MACARONS

\$100 per 25 pieces
flavorful meringue cookies in
assorted flavors

ASSORTED DESSERT BAR

\$65 per dozen
an assortment of sweet treats

BEVERAGES

DRINK PACKAGE

\$30 per person

Bottled Water
Coca-Cola Products
Freshly Brewed Coffee
Hot Tea

A LA CARTE

charged upon consumption

Bottled Water

\$4 each

Bottled Juice

\$4 each

Red Bull

Regular & Sugar Free
\$5 each

Freshly Brewed Community Coffee

(decaf upon request)
\$125 per gallon

Hot Tea

\$5 each

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HORS D'OEUVRES & PLATTERS

CHARCUTERIE

meats, cheese, accoutrements

\$18 per person

CHEESE BOARD

chef's selection domestic & imported

\$13 per person

FRUIT & BERRIES

seasonal fresh fruit

\$15 per person

CREAMY SPINACH DIP

tortilla triangles

\$8 per person

CRAWFISH QUESO

tortilla triangles

\$8 per person



HOT HORS D'OEUVRES~ 50 Pieces

Cajun Meat Pie \$300

Crawfish Pie \$300

Duck Empanadas \$300

Santa Fe Eggrolls \$250

Spanakopita \$250

Spring Roll \$250

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