Industry Insights Session (formerly known as Promotional Symposia)

Definition

Industry Insights are programs planned and conducted by industry or the industry’s assigned third-party partner. These events are not considered part of the Society of Critical Care Medicine’s (SCCM) 49th Critical Care Congress. The sessions provide attendees with additional educational and/or informational learning experiences. Program content and product information are the sole responsibility of the industry sponsors and/or industry’s assigned partners.

Days and Times

Sessions will be held Sunday and Monday, February 16 and 17, 2020. The following time slots are available:

<table>
<thead>
<tr>
<th>Day</th>
<th>Date</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunday</td>
<td>February 16</td>
<td>6:00 p.m. – 7:30 p.m.</td>
</tr>
<tr>
<td>Monday</td>
<td>February 17</td>
<td>6:00 p.m. – 7:30 p.m.</td>
</tr>
</tbody>
</table>

Venue

Industry Insights will be held at the Congress headquarters hotel, Hyatt Regency Orlando, 9801 International Drive, Orlando, Florida, USA. This hotel is across the street from the Orange County Convention Center. SCCM will reserve a block of 1500 rooms.

The availability of the meeting room for setup will be determined by the SCCM events scheduled before your event. Regardless of the time the room is released to you for setup, your program (including registration, dinner, etc.) must not begin before its designated start time.

Fees

The Industry Insights sponsorship fee structure is based on exhibit space and time slot, as follows:

<table>
<thead>
<tr>
<th>Day</th>
<th>Non-Exhibitor</th>
<th>10’ x 10’</th>
<th>10’ x 20’ or Larger</th>
<th>20’ x 20’ or Larger</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunday evening</td>
<td>$40,000</td>
<td>$35,000</td>
<td>$30,000</td>
<td>$25,000</td>
</tr>
<tr>
<td>Monday evening</td>
<td>$35,000</td>
<td>$30,000</td>
<td>$25,000</td>
<td>$20,000</td>
</tr>
</tbody>
</table>

The fee includes the meeting space, a one-time complimentary SCCM Congress preregistration list, a one-time eBlast, listing in the Congress Special Events and Sessions brochure, listing on the industry education Web page, article in Critical Connections (News or Select version) eNewsletter, and listing in the Congress app. The industry sponsor or sponsor’s designated vendor is responsible for content development, advertising, on-site logistics, audiovisual equipment, signage, etc.

Application

Companies interested in conducting an Industry Insights Session must complete the Industry Insights Application and include a complete program description and agenda for review and approval. The submission deadline for all applications is Friday, October 11, 2019. To be considered, the application must be completed in its entirety. Applications will be
reviewed for acceptance on a first-come, first-served basis. Email notification of application receipt will be sent within 48 hours. Applicants will be notified within five business days regarding acceptance and the date and time slot assigned.

Times and availability are subject to change pending educational programming schedule.

Guidelines

Once approved, all revisions to a session’s content, faculty, or format must be communicated to the Society of Critical Care Medicine (SCCM) in writing. SCCM reserves the right to accept, reject, or accept conditionally, based on SCCM’s sole discretion, for any reason, which need not be disclosed to the applicant. All outstanding obligations to SCCM or to SCCM Exhibit Management by the potential exhibitor, including payment of debts, must be fulfilled before the session. Below are some guidelines associated with your Industry Insights session planning.

Faculty

SCCM will not limit Congress faculty members from participating in Industry Insights. However, Congress Planning Committee members are prohibited from participating as Industry Insights faculty members.

Continuing Medical Education/Continuing Education Credit

SCCM does not provide and does not allow any continuing medical education/continuing education for industry- or foundation-sponsored sessions.

Registration

All registration will be handled by the sponsoring organization. These sessions are held off site from the main Congress venue and are not associated with SCCM, so please provide specific details and contact information on how attendees should register for the session. Please note that attendees of an Industry Insights session are not required to be registered Congress attendees.

Use of SCCM Name, Logo, or Seal

SCCM wishes to avoid any implication that Industry Insights are planned, implemented, or sponsored by SCCM. For that reason, promotional materials may in no way mention SCCM or Congress. Promotional materials of any kind, as well as program materials, may not use the SCCM logo or name or mention SCCM’s Congress or Exhibition. Phrases such as “presented during,” “presented in conjunction with,” “presented preceding,” or “presented prior to” may not be used. This rule applies to materials developed for use before, during, and after Congress.

Invitation/Promotion Content

All promotional materials for a session must be reviewed and approved by SCCM no later than Thursday, January 16, 2020, including:

- Advertisements
- Announcements
- Brochures
- Envelopes
- Flyers
- Invitations
- Press releases/media communications
- Signage
• Solicitations
• Websites

Please allow five business days for approval after SCCM’s receipt of materials for review. Once approved, any proposed revisions must be submitted for approval as well. SCCM suggests that session sponsors factor this requirement into their production timelines for promotional materials. In addition, SCCM recommends that sponsors do not print materials or go live with websites before SCCM approval has been received. SCCM is not liable for any expenses that may be incurred if changes must be made to pieces that have already been produced.

**Required Information for Promotional Materials**

When submitting promotional materials to SCCM for approval, please be sure that you include the following:

- Name of Industry Insights sponsor (must be on front cover)
- Title of event (must be on front cover)
- Instructions for event registration

**Catering and Hotel Logistics**

All logistical arrangements are the responsibility of the session supporter and must be made directly with the assigned hotel. SCCM will provide the hotel contact information in the session acceptance letter. SCCM assumes no responsibility for the loss or reduction of meeting space after assignments have been confirmed with the supporter and hotel or for any and all charges associated with these planned events, including, but not limited to setup, additional room rental, audiovisual equipment, food and beverage, hotel reservations, speaker arrangements, electricity, etc. SCCM reserves the right to ask companies to switch their assigned room due to lower-than-expected attendance figures. If this occurs, SCCM and the hotel will not provide compensation.

The Industry Insights space reserved by SCCM will accommodate at least 200 people (unless larger space is requested). SCCM will assign rooms that have been secured for Industry Insights sessions. All space assignments are final. Companies who contact hotels on their own or otherwise attempt to circumvent SCCM’s assignment process are subject to denial of their application.

Arrangements for room setup, food and beverage selections, and billing must be made directly with representatives of the venue. They can provide menus and floor plans on request. Session sponsors are responsible for all expenses incurred related to the program. SCCM bears no financial obligation for expenses incurred for Industry Insights sessions. Once the program has been accepted and the event venue has been determined, the session sponsor will receive a description of services available at an additional cost.

A menu to estimate food and catering costs is amended to this informational guide. Prices may vary.

**Equipment**

The application and administrative fee do not include audiovisual equipment rental or labor costs. These arrangements must be made directly with the session venue.

SCCM reserves the right to restrict and/or dismiss at any time any event it deems undesirable, in poor taste, or offensive to attendees.

Any sponsor found to be noncompliant with the guidelines may have its program cancelled and/or additional action taken.
All matters and questions not covered here are subject to the discretion of SCCM. These guidelines may be amended by SCCM at any time, and all amendments shall be equally binding on all parties. In the event of any amendment or addition to these guidelines, written notice will be given by SCCM to all parties.

These guidelines are part of the contract between the sponsor and SCCM. All corporate supporters and/or industry vendors must observe all the guidelines. All points not covered are subject to the decision of SCCM. This application for an Industry Insights session, the formal notice for space assignment by SCCM, and all deposits together constitute a contract for the right to hold an Industry Insights Session.

SCCM has the full authority to interpret or amend these rules, and its decision is final. Industry agrees to abide by any guidelines that may hereafter be adopted. Any issues not addressed in these guidelines are subject to the decision of SCCM. The industry partner waives any rights or claims of damages arising out of enforcement of any guidelines contained herein.

Promotional Opportunities
Take advantage of the following opportunities offered by the Society of Critical Care Medicine (SCCM) to promote your session and reach your attendance goals.

View the full listing of advertising and marketing opportunities.

Mailing List Rental: After approval of the first promotional piece, SCCM will provide a complimentary spreadsheet containing pre-registrant addresses through Thursday, January 9, 2020. This list is approved for a ONE-TIME USE ONLY. For subsequent approved mailings, additional copies of the preregistrant mailing labels will be available for purchase. The request form will be available in August 2019.

January eBlast: SCCM will provide a one-time eBlast listing the overview of all industry-sponsored education and events, which includes registration information and overview of your event. Distribution will include all Congress preregistrants plus a select group of nonregistrants.

eNewsletters:

Critical Connections, News or Select Editions: Limited issues are available. Issues are released the second and third Thursdays of every month. The issue dates leading up to the 2020 Congress are: November 14, 2019; November 21, 2019; December 12, 2019; December 19, 2019; January 16, 2020; January 23, 2020; and February 13, 2020.

Critical Connections, Congress Edition: Circulation is comparable to the News edition. Issues will be released in November, December, and January. This eNewsletter includes information related to pre- and post-Congress educational sessions, along with late-breaking news and session highlights.

Critical Connections, Congress Daily Update: There are two versions, one for attendees and one for nonattendees. A Congress edition is released each day of Congress: Saturday, February 15; Sunday, February 16; Monday, February 17; Tuesday, February 18; and Wednesday, February 19.

Industry-Sponsored Education and Events Web Page: SCCM will provide a one-time listing on the SCCM Congress industry-sponsored events Web page. This page will list other industry insights sessions, industry education workshops, in-booth educational listings.

Hotel Door Drops: SCCM will distribute your product literature, sales brochures, or other promotional materials to attendees’ hotel rooms so that your materials are at their doors when they awaken in the morning. Materials will be distributed at the hotels with the largest room blocks (approximately 2,000 rooms). Materials must be approved by SCCM. Download the Door Drop Application.
**Exhibits:** Exhibit booth representatives may distribute materials, such as invitations and tickets, within the exhibit space assigned to the session sponsor. Please note, however, that the distribution of materials promoting a session is strictly prohibited in all public spaces of the event venue, convention center, and other hotels.

**Signage:**

**Hotel:** A total of three (3) promotional signs are permitted in the venue where the session is held. Two (2) signs may be placed in public spaces of the event venue, and one (1) sign may be placed at the door of the session room. No other signs are permitted. Sign dimensions may not exceed 24” × 36”. Signs may not be posted more than 16 hours before the start of the event and must be removed no later than two hours after the event.

**Convention Center:** Designated areas in the convention center will permit industry-sponsored events in a high-traffic area. These areas will be nonexclusive and designated to allow for industry-sponsored events, activities, and commercial advertising through SCCM vertical LEDs. An incremental charge will be added to the session fee.

**Program Materials:** Program materials, such as handouts, syllabi, and promotional materials, may in no way indicate that the program is connected with the SCCM or the 49th Critical Care Congress. Program materials may not use SCCM’s name or logo. Phrases such as “presented during,” “presented in conjunction with,” “presented preceding,” or “presented prior to” are prohibited.

**Enduring Option:** Extend the life of industry-sponsored education by having your session included in Congress OnDemand. Both attendees and nonattendees can access them from the comfort and convenience of their home, office, or mobile device throughout the year. This is an excellent way to extend the reach of your live event.

Please contact Desiree Ng at dng@sccm.org or +1 847 827-7188 to discuss the opportunities available to promote your session or to request additional information.
Hors D’oeuvres

Minimum order of 25 pieces each
Butler Served Items, in conjunction with displayed items, will require additional waitstaff at $100.00 per each per hour. Not all items are suitable for butler service. Your Event Planning Partner will be happy to advise you.

**Chilled Hors D’Oeuvre**

- Chicken Caprese on Ciabatta
  $7.00
- Shrimp-Mango Spoon (GF)
  $8.00
- Shrimp Skewer with Solid Cocktail Sauce (GF)
  $8.00
- Ahi Tuna, Wakame Salad, Solid Hoisin on Wonton Crisp
  $8.00
- Butter Poached Lobster, Preserved Lemon on Brioche
  $8.00
- Chilled Tenderloin Slider
  $8.00
- Roasted Filet of Beef, Portabella Mushroom on Open-Faced Panini

**Hot Hors D’Oeuvre**

- Scallop Wrapped in Bacon (GF)
  $8.00
- Tempura Shrimp with Ponzu Sauce
  $8.00
- Mini Crab Cake with Old Bay Aioli
  $8.00
- Short Rib Wrapped in Bacon (GF)
  $7.25
- Mini Beef Wellington
  $7.25
- Vegetable Spring Roll (V)
  $7.25
- Smoked Chicken & Leek Turnover
  $7.25
- Boursin Stuffed Artichoke Hearts
  $7.25
Hors D'oeuvres

$8.00
Ponzu Beef Negimaki, Spring Onion Mousse on Wonton Crisp

$8.00
Champagne Watermelon Spoon (GF/V)

$7.00
Beet Chutney, Goat Cheese, Rye Crostini

$7.00
Roasted Pork, Mango Salsa, Key Lime Mousse on Cuban Bread Toast

$7.00
Asparagus and Buttered Shallots on Boursin Baguette

Whipped Moody Bleu Cheese with Boursin and Lingonberry Jam on Endive (GF/V)

$7.00
Spinach and Swiss Crustless Quiche with Tomato Provencal (GF/V)

$8.00
Cucumber topped with Pickled Ginger and Black Garlic Mushroom Duxelle in Savory Tart

$7.25
Portabella Mushroom Puff (V)

$7.25
Cuban Spring Rolls

$7.25
Steamed Pork Pot Stickers

$7.50
Coconut Chicken with Sweet Chili

$7.25
Caribbean Jerk Chicken Satay (GF)

$7.25
Mini Chicken Cordon Bleu

$7.25
Chicken and Cheese Quesadilla

$8.00
Spiced Lamb Lollipop, Sundried Tomato, Goat Cheese, Truffle Oil (GF)
Hors D'oeuvres

Crab (GF)
$8.00

Bacon Wrapped Date with Almonds, Red Pepper Coulis (GF)
$7.25

GF=Gluten Free; V=Vegetarian
Prices do not include 26% Service Charge or 6.5% Sales Tax. Both are subject to change. Menus Valid April 2019 through September 2019.
A minimum of 25 guests is required for all stations unless indicated otherwise. All Reception Stations are based on 90 minutes of service. Additional charges will apply for extended service. A minimum of 3 Selection required including Carving, Chef Action and Sweet Stations.

### Cinco De Mayo
- Tortilla Chips with Refried Beans, Queso
- Fundido,
- Guacamole, Sour Cream, Jalapenos,
- Pico de Gallo and Salsa
- Chorizo Empanadas
- Quesadilla Cornucopias

*(1 piece of each per person)*

**$22.00 Per Guest**

### Asian Dim Sum
- Shrimp Shumai and Pork Pot Stickers steamed in Aromatic Bamboo Baskets.
- Vietnamese Summer Rolls and Vegetarian Spring Rolls.
- Accompanied by Sweet Chili Sauce, Soy Sauce and Hot Chinese Mustard

*(1 piece of each per person)*

**$26.00 Per Guest**

### Fresh Fruit
- Sliced Seasonal and Tropical Fruits with Honey Spiked Yogurt Dressing and Minted Strawberry Coulis

**$15.00 Per Guest**

### Classic Crudites
- Seasonal Vegetables served with Various Dips:
  - French Onion

**$25.00 Per Guest**

### BBQ Pulled Pork Sliders
- BBQ Pulled Pork served on a Brioche Bun with Creamy Coleslaw and a side of Sweet Potato Fries

**$22.00 Per Guest**
Garlic Cream
Sundried Tomato Boursin
Calamata Aioli

$12.00 Per Guest

Artisan Cheeses
An Array of International Cheeses from the most exclusive dairies around the World. Served with Dried and Fresh Fruits, Water Crackers and a Selection of Home-baked Breads

$25.00 Per Guest

Dry Snacks and Dips
Potato Chips, Pretzels or Bar Mix (20 servings)
per Pound
$29.00

Mixed Nuts (8 servings)
per Pound
$34.00

Blue, Gold and Red Tortilla Chips (20 servings)
per Pound

(2 Pieces Per Person)

$22.00 Per Guest

Spanish Tapas
Chorizo, Serrano Ham, Marcona Almonds, Roasted Marinated Baby Peppers, Basque Olives, Gigante Beans, Manchego Cheese and Boquerones Served with Crusty Sliced Bread

$25.00 Per Guest

Sushi and Sashimi (GF)
An Array of Sushi, Sashimi, Nigiri, Maki and Futomaki accompanied by Wasabi, Soy Sauce and Pickled Ginger
(3 pieces per person and 100 person minimum)

Sushi Chef
90 Minutes
$450.00
Additional 30 Minute Increments
$150.00

$30.00 Per Guest
$31.00

Pico de Gallo or French Onion Dip (20 servings)

per Quart

$29.00

Guacamole Dip (20 servings)

per Quart

$33.00

**Create Your Own Seafood Bar**

Artfully Displayed Guest Selection of:
Stone Crab (in season)
Poached & Chilled Jumbo Tiger Shrimp
Alaskan King Crab Legs
Shucked Seasonal Oysters on the Half Shell
with Classic Mignonette
Served with Cocktail Sauce, Calypso Sauce,
Lemon Wedges and Tabasco

**$8.50 Per Piece**

Prices do not include 26% Service Charge or 6.5% Sales Tax. Both are subject to change. Menus Valid April 2019 through September 2019.
Carving Attendants are required for all items @ $225.00/per carver
A minimum of 25 guests is required for all stations unless indicated otherwise.
All Reception Stations are based on 90 minutes of service. Additional charges will apply for extended service.
A minimum of 3 selections required including Presentation, Carving and Sweet Station

Salt Crusted Beef Prime Rib
Slow Cooked to Perfection
Mixed Spring Greens with Seasonal Toppings
and White Balsamic Vinaigrette
Roasted Marble Potatoes (GF/V)
Housemade Pickled Vegetables, Candied Jalapenos, Horseradish Cream, Wholegrain and Dijon Mustards
Bread Rolls
(Serves 30 people)

$695.00 Each

Kurobuta Pork Pernil Steamship
Adobo Rubbed and Slow Roasted
Aged White Cheddar Grits (GF)
Jicama and Poblano Slaw
Sweet Onion Compote, Skillet Roasted Apple
Rye Pretzel Rolls
(Serves 50 guests)

Montreal Seasoned Beef Tenderloin
Traditional Caesar Salad with Shaved Parmesan,
Caesar Dressing (GF), Cheese Garlic Croutons served on the side
Truffle Mashed Potatoes (GF/Veg)
Housemade Pickled Vegetables, Herbed Aioli,
Pommery Mustard and Fresh Grated Horseradish
Fresh Rolls
(Serves 20 people)

$625.00 Each

Black Angus Beef Strip Loin
Peppercorn and Sea Salt Crusted Strip Loin
Smokehouse Wedge Salad with Tomatoes, Bacon, Green Onion, Cucumbers
and Bleu Cheese Dressing
Pickled Sweet Onions and Housemade Pickled
**Carving Stations**

$500.00 Each

**All Natural Creole Rubbed Turkey Breast**
- Toasted Orzo Pasta Salad
- Poblano Cornbread Muffins
- Peach BBQ Sauce, Pickled Sweet Onions, Cranberry Relish and Split Brioche Rolls

*(Serves 40 people)*

$475.00 Each

Vegetables
- Horseradish Cream and Whole Grain Mustards
- Fresh Baked Rolls

*(Serves 35 people)*

$750.00 Each

**Cedar Planked Sustainable Salmon**
- Rubbed with Meyer Lemon and Dill Gremolata
- Jicama and Fennel Slaw
- Multigrain Quinoa Pilaf (V)
- Chevril Remoulade and Lingonberry Mostarda

*(Serves 20 guests)*

$325.00

Prices do not include 26% Service Charge or 6.5% Sales Tax. Both are subject to change. Menus Valid April 2019 through September 2019.
A Minimum of 25 guests is required for buffets. A $9.00/per person fee will be added to groups less than 25 guests.

All Reception Package pricing is based on 90 minutes of service. Additional 30 minute increments will be charged appropriately based on per person pricing.

**Pub House**

**Massive Antipaso**

Showcasing all the Best of Dry-aged and Cured meats and World Class Cheeses.

Served with Grilled and Roasted Vegetables, Herb Marinated Shrimp, Olives and Pickled Fare, Orange Blossom Honey, Barolo-Port Spread, Seasonal Fruit Compotes, Quince Paste, Kalamata Tapenade and a Bountiful Artisan Bread Display.

**Individual Crudites with Buttermilk Ranch Dip**

**Hot Fare**

- Rustic Fried Arancini - Butternut Squash & Asparagus and Blue Crab & Chive
- Bone-In Chicken Wings tossed fresh with a Sriracha Agave Glaze (GF)
- Oversized Meatballs Two Ways - Veal in Traditional Swedish Sauce and Italian Style with Red Gravy

**Jetsetter**

**EUROPE**

- Chic Pea Hummus and Edamame Hummus served with Toasted Pita points
- International Cheese Board with Fruit Pastes and a Lavish Bread Display
- Fresh Market Greens - Greek Mix (Spinach, Kale, Black Olives, Chick Peas, Citrus, Cucumber) and Italian (Romaine, Herbs, Red Pepper, Tomatoes, Sunflower Seeds).
  Accompanied by bacon crumble, crumbled and shredded cheeses, grilled chicken and croutons. Served with Oregano Vinaigrette, Sriracha Ranch and Oil & Vinegar dressings
- Risotto Station(*) - Saffron Milanese with Shrimp and Traditional Sautéed Mushroom and Sundried Tomato

**Asia**

- Shrimp Shumai and Pork Pot Stickers (3 pieces)
Pub Sliders - Choose 3
- Tender Pork Belly, Tomato-Cilantro Relish
- Mini Filet Mignon, Smoked Gouda, Red Onion Jam
- Grilled Turkey Burger, Orange-Ginger Mayo
- Stout Braised Short Ribs, Horseradish Aioli, Tobacco Onions
- BBQ Seared Salmon, Cornichon, Whole Grain Mustard Compote
- Two Cheese, Heirloom Tomato, Garlic Spread

Sweet
Chocolate Guinness Cake
Oreo Cheesecake
Lemon Meringue Pie

$130.00 Per Guest

FLORI-CARIB
Tropical Start

per person) Served steamed in Aromatic Bamboo Baskets
- Vietnamese Summer Rolls (1 per person)
- Sushi & Sashimi (3 pieces per person)
- Vegetarian Spring Rolls (1 per person) (V) Accompanied by Sweet Chili Sauce, Soy Sauce and Hot Chinese Mustard
- Lettuce Wrap Bar: Tender Butter Lettuce Leaves with Clear Glass Noodles, Julienne Carrot, Cucumber, Grilled Chicken, Green Onion and Mint and Light Asian Dressing. (Attendant optional) (V without chicken)

North America
- Mini Philly Cheesesteaks with Peppers & Onions (based on 1.5 pieces per person)
- Mini Corn Dogs with Mustard, Ketchup and Relish
- Sweet Potato Tater Tots
- Spring Fruit & Berry Salad
Bountiful Display of Sliced Tropical Fruits to showcase the Best of Florida. Variety will be based on Seasonal Availability.

Softened and Ripened Cheeses to include St. Andre, Roquefort, Brie and Regional Artisanal Selections. Served with a display of Old World Breads and Specialty Crackers, Jars of Peach Butter, Plum Conserves and Apricot Preserves (Gluten Free Crackers available upon request)

Heart of Palm Salad

Watercress and Citrus Wedge Salad with Tequila Vinaigrette

Not-So-Raw-Ceviche Bar*

Our Chef’s will gently poach and season your selection to perfection for a Ceviche experience without the fear!

Choose 2 of the following:

Florida Pompano with Candied Jalapenos, Shaved Radish, Red Onion, Cilantro and leche de Tigre

Rock Shrimp & Scallops with Tri-colored

South America

Asado Stand: Grilled Pork Sausage, Churrasco Steak, Chicken Parilla, Grilled Cheese and Hearty Seasonal Vegetables. Served with Variety of Chimichurri Sauces

Three Bean Salad with Edamame, Chick Peas and Kidney Beans (GF)

Peruvian Potato Salad

Global Sweets

Apricot Biscotti

Eclairs

Cardamom Orange Shooter

Coffee Almond Layer

Strawberry Lime Tart

(Dessert Items can be displayed on each station as appropriate or as one large station - discuss the best option for you with your Event Planning Manager)

$140.00 Per Guest

9801 METRO
Reception Packages

B-Line Diner

- Garlic, Black Bean and Roasted Vegetable Hummuses, Toasted Pita and Vegetable Sticks (GF)
- *Reuben and Rachel Station - All Natural Turkey Breast, House Cooked Corned Beef, Caraway-Sweet Onion Sauerkraut and Aged Swiss on Marbled Rye. Assembled and Grilled by an Attendant. (Attendant Fee $225/each)
- Low Country Shrimp and Grits with Andouille Sausage, Stone Ground Cheddar Grits and Spiced Florida Rock Shrimp. Finished with Candied Jalapenos (GF)
- Brownie Bites and Jumbo Chocolate Chip Cookies

Suggested Pairing: Yuengling Beer and Old Fashioned Bourbon

Fiorenzo’s Italian Steakhouse

- Bistecca Carvery(*) - Roasted and Grilled Ribeye with Nuevo Steak Sauce and Crusty Ciabatta Rolls
- Locally Handmade by Trevis Pasta - Black Pepper Bucatini, Beef Short Rib Bolognese, Gremolata and Shaved Pecorino

Peppers, Manzanilla Olives, Lime Juice, Red Pepper Coulis
- Vegeviche - Cucumber, Jicama, Heirloom Tomato, Sprouts and Sweet Onion in Tangy Coconut Vinaigrette (V)

Accompanied by Shaved Plantain Chips with Mild Garliky Mojo Sauce

Jerk Stop*

- Jerk Pulled Pork Slider with Tropical Salsa
- Island Spice Rubbed Beef Tomahawk Steaks, Grilled Jerk Vegetables (Portobello, Squash, Zucchini and Peppers)*
- Sweet Potato-Coconut Mash
- Grilled Pineapple Coleslaw

Southern Comfort*

- Simple Tomato Salad with Sea Salt, EVOO and Basil (V)
- Crab Salad with Spicy Low Country Rice with Lettuce Wrap Leaves (GF)
- Mojo Turkey Carvery(*) - Seasoned with Sour Orange, Garlic and Cumin. Served with Reception Rolls and Mojo Mayonnaise
- Simmering White Cheddar Grits (GF/Veg)
- Honey Glazed Cornbread with Whipped Butter

*Reuben and Rachel Station - All Natural Turkey Breast, House Cooked Corned Beef, Caraway-Sweet Onion Sauerkraut and Aged Swiss on Marbled Rye. Assembled and Grilled by an Attendant. (Attendant Fee $225/each)

9801 International Drive Orlando Florida United States (407) 284-1234
Chef Alain’s Celebration Of Florida

Desserts

- Guava Cream Cake
- White Chocolate Mango Shooter
- Cappuccino Chocolate Delight
- Lime Sable

$135.00 Per Guest

- Tiramisu and Caramel Budino

Suggested Pairing: Italian Red Wine and Prosecco

Urban Tide

Guacamole Station(*)- Attendant to blend two versions of this popular treat

- Traditional Pico de Gallo, Fresh Lime, Cumin (GF/V) Warmed Tortilla Chips
- Asian Style with Fresh Ginger, Wasabi, Mango and Togarashi (GF/V) with Wonton Chip

Signature Salad Stand

- Tropical: Watercress, Frisee, Endive, Mandarin Oranges, Toasted Coconut with Roasted Pineapple Vinaigrette (V) Candied Hazelnut offered on the side
- Asian: Won-Bok, Tat Soi, Baby Bok Choy, Scallions, Edamame, Cilantro, Thai Basil, Crispy Wonton with Orange Plum Dressing, Toasted Peanuts offered on the side
- Add Your Own Protein options: Shrimp, Chicken and Tofu
- Florida Key Lime Tart
- Chocolate Verrine Trio

Suggested Pairing: Seabreeze and White Sangria

$140.00 Per Guest
(*) Attendant(s) Required $225.00 per attendant.

Prices do not include 26% Service Charge or 6.5% Sales Tax. Both are subject to change. Menus Valid April 2019 through September 2019.
Chef Attendants are required to deliver the ultimate experience to your guests @ $225.00 per attendant.
A minimum of 25 guests is required for all stations unless indicated otherwise.
All Reception Stations are based on 90 minutes of service. Additional charges will apply for extended service.
A minimum of 3 selections required including Presentation, Carving and Sweet Station

**Surf and Turf**
Garlic Pernod Prawns paired with Braised Short Rib
over Black Truffle Spiked Potato Purée, Bordelaise Sauce and Micro Arugula
(1 piece of each per person)

$28.00 Per Guest

**Florida Staples**
Gator Bites
Fried Pickles
Conch Fritters
Served with Smokey Buttermilk Ranch, Dijon Aioli and Cilantro Crema
Pan Seared Grouper served over Hearts of Palm and Sauteed Watercress

$24.00 Per Guest

**Bruschetta Bar**
Our Chef Attendant will create a variety of individual bruschetta combinations using the following components.
Breads: Toasted Trio of Baguette slices to include Traditional, Whole Wheat and Gluten Free and a variety of Artisan breads
Spreads: Ricotta, Pesto Marinated Mozzarella and Goat Cheese and Chopped Fig.
Toppers: Marinated Oven Roasted Tomatoes, Artichoke Salad, Olive Tapenade and Tomato-Garlic-Basil blend.
Drizzles and Shakes: Fresh Grated Pepper, Sea Salt, Extra Virgin Olive Oil and Balsamic Vinegar Glaze

$23.00 Per Guest

**Street Taco Stand**
**Floribbean Tostada**
Mini Tostadas with Guacamole and Guests
choice of Mojo Pork, Caribbean Style Rock Shrimp or Braised Chicken Tinga. Top it off with array of toppings to include Shaved Kale & Red Cabbage Slaw, Pinto Bean Relish, Cider Vinegar Crema, Queso Cotija and House Salsa (2 pieces per person)

$28.00 Per Guest

**Mini Short Rib and Brisket Cheeseburgers**
Gently Smoked and Grilled Blend of Short Rib and Brisket (2oz) served on Brioche Bun with Choice of Smoked Gouda or Aged Cheddar (1.5 pieces per person)

$24.00 Per Guest

**Cuban Taster**
Tostones with Garlic Mojo Sauce
Crispy Plantains with Creamy Queso Blanco and Cotija
Arroz con Gandules Con Pollo
Braised Skirt Steak served with Marinated Peppers and Onions over Yucca
Served on Flour Tortillas and accompanied by Black Bean & Rice Pilaf, Pickled Onions, Shredded Cabbage Slaw, Queso Cotija, Sour Cream, Pico de Gallo, Guacamole, Cilantro Crema and Key Limes (1.5 pieces per person)

Filling Selections
Choose 2 options.
- Roast Pork, Potato, Poblano Chile and Sweet Corn
- Cilantro-Lime Mahi Mahi
- Achiote Pulled Chicken
- Churrasco Marinated Beef
- Garlic-Sazon Vegetables

$24.00 Per Guest

**Middle Eastern Eats**
Lamb Skewer with Cucumber
Falafel with Tzatziki
Mezze - Mutabbal, Fattoush, Tabbouleh, Mixed Olives, Marinated Feta, Sliced Melon, Toasted Flat Breads, Naan and Grilled Pita seasoned with Za'atar
Spiced Orange Date Cake

9801 International Drive Orlando Florida United States | (407) 284-1234
Chef Action Stations

$24.00 Per Guest

Panini Press
Chef Attendant Highly Recommended but not Required

Choose 2
- Smoked Salmon and Spinach with Light Dill Boursin Spread
- Roasted Turkey Breast, Turkey Bacon, White Cheddar with Whole Grain Mustard and Cranberry
- Shaved Beef, Brie Cheese, Grilled Onion Confit with Mild Peppercorn Cream
- Grilled Vegetables with Havarti and Light Curry Spread

$24.00 Per Guest

Mac n' Cheese Duo
Chef Attendant is Highly Recommended but not Required

Choose 2
- Succulent Lobster Meat, Fontina Cheese Sauce, Asparagus Tips and Gemelli Pasta
- Gourmet Mushroom Mix, Madeira Truffle Boursin Sauce, Sauteed Shallots, Marinated Tomato and Penne Pasta
- Natural Smoked Bacon, English Peas, Roasted Red Peppers, Light Gorgonzola Cream Sauce and Cavatappi

$24.00 Per Guest

Stuffed Avocados
Ripened Avocados, Halved And Stuffed.
Guest choice of Roasted Garlic Tahini, Balsamic Redux and Chili Oil Drizzle
Choose 3 options.
- Lobster & Crab with Corn-Tomato Pico
- Quinoa & Black Bean Relish

$26.00 Per Guest

Risotto Station
Chef Highly Recommended but not Required

Choose 2
- Butternut Squash with Parmesan and Mascarpone Cheeses and Chili Oil Drizzle
- Sautéed Wild Mushrooms, Shallots, Pancetta, White Wine, Pecorino-Romano Cheese and Fresh Chives
- Saffron Shrimp, Green Peas, Fresh Garlic, Sun-Dried
Chef Action Stations

Caprese Style with Balsamic Reduction
Mango-Chicken Salad
Tuna Poke and Wakame Salad Garnish

$28.00 Per Guest

Tomato and Goat Cheese

$28.00 Per Guest

Prices do not include 26% Service Charge or 6.5% Sales Tax. Both are subject to change. Menus Valid April 2019 through September 2019.
Sweet Stations

Trust our Award Winner Pastry Chef and Team to provide you with an amazing treat to top off the day!
A minimum of 25 guests is required for all stations unless indicated otherwise.
All Reception Stations are based on 90 minutes of service. Additional charges will apply for extended service.

Crepes*
Fine Crepes warmed to order with filling and toppings to include Suzette Orange Grand Marnier, Chocolate Nutella, Mixed Seasonal Berries, Caramel Dulce de Leche, Toasted Almonds, Vanilla Ice Cream and Whipped Cream

$18.50 Per Guest

Deconstructed Cobblers*
Build Your Own Cobbler with Blackberry Compote, Almond Streusel, Oatmeal Crumble, Vanilla Ice Cream, Tart Shells and Whipped Cream

$17.00 Per Guest

Chef Alain's Seasonal Sweet Table
Based on 3 pieces per person
Choose One Option
Option #1

Liquid Nitrogen Ice Cream Bar
Captivate your guests with Ice Cream from the Future!
Trained Professionals will create innocent or spirited* flavors as your attendees watch - a lasting memory for all!
Ask your Event Planning Manager for details.
Prices range from $12-$20 person
*Alcohol charged separately

Mini Cupcakes
Chocolate and Funfetti Cupcakes topped with a Seasonal Extravaganza of Frostings and Toppings
(2 per person - minimum of 50 guests)

$16.00 Per Guest

Hot Fudge Brownie Sundaes
Mini Fudge Brownies accompanied by Vanilla and Chocolate Ice Cream, Hot Fudge, Warm
Sweet Stations

- Chocolate Torte (GF)
- Assorted Eclairons
- Berry Tart
- Pineapple Financier

Option #2
- Opera Cake
- Lemon Meringue Tart
- Vanilla Pot de Creme (GF)
- Amaretto Cookies (GF, DF)

$21.00 Per Guest
Caramel Sauce, Toasted Nuts, Vanilla
Whipped Cream and Fresh Raspberries

$15.00 Per Guest

*Chef Attendants required @ $175.00/per attendant
Prices do not include 26% Service Charge or 6.5% Sales Tax. Both are subject to change. Menus Valid April 2019 through September 2019.
Columbia Valley Wines

Balancing Washington fruit with Old World style, wines from Columbia Valley offer a superb value with consistent quality and complexity. Warm days and cool evenings are ideal for aroma and flavor development producing versatile and flavorful wines.

Chateau Ste. Michelle, Sauvignon Blanc
Stainless steel fermentation makes this a crisp wine offering bright fruit character of melons and herbs. Pairs well with Chicken, Clams, Oysters and Halibut.

$47.00

Chateau Ste. Michelle, Rose
Dry, elegant style rose with a beautiful light pale pink color. Fresh and lively with aromas of watermelon and raspberry. Flavors of wild strawberry, citrus zest and hints of melon. Pairs well with light pasta and rice dishes, grilled fish and an array of cheeses.

$47.00

Columbia Crest, Grand Estates, Red Blend
Complex red blend including lively flavors of red and black fruit punctuated with layers of spice and caramel on the finish. Pairs well with beef stew and flank steak.

$48.00

Hyatt Signature Wine Series

Canvas By Micheal Mondavi

Blanc de Blanc Brut, Sparkling Wine
Aromas of peach and acacia blossom and flavors of green apple

Pinot Grigio, Veneto, Italy
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

Chardonnay, California
Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

Pinot Noir, California
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Merlot, California
Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.

Cabernet Sauvignon, California
Subtle hints of oak and spice married with lively tannins.

$45.00 Per Bottle
Prices do not include 26% Service Charge or 6.5% Sales Tax. Both are subject to change. Menus Valid April 2019 through September 2019.
**Priced Per Bottle**

**BUBBLES**

**Lamarca, Prosecco**
Clean notes with ripe citrus, lemon, green apple and touches of grapefruit.
$48.00

**Veuve Clicquot Brut Yellow Label, Reims, France**
Initial notes of fruit are followed by discreet aromas of brioche and vanilla.
$140.00

**Mumm, Blanc de Blancs Reserve, Napa Valley**
Complex aromas of lime, sweet Meyer lemon and golden apple.
$60.00

**Perrier Jouet, Grand Brut, Epernay, France**
Aromas of tropical fruit, citrus, spice and yeast.
$120.00

**WHITES**

**Santa Ema, Sauvignon Blanc, Chile**

**REDS**

**MacMurray Ranch, Pinot Noir, Central Coast**
Bright and fresh with crisp acidity and dense cherry fruit, showing notes of earth and spice.
$52.00

**Meiomi, Pinot Noir, Sonoma**
Rich, cherry complemented by notes of cedar, raspberry and strawberry.
$55.00

**Flowers, Pinot Noir, Sonoma**
Ripe plum, fig, orange and licorice - this wine is bold, yet graceful with supple tannins.
$110.00

**Silver Palm, Merlot, North Coast, California**
Dark fruit flavors of blackberries, boysenberries and blueberries coupled with tones of tobacco and limestone.
$50.00

**Charles & Charles, Cabernet Blend, Washington**
Intense aromas of fresh citrus accompanied by notes of apple and pear.
$48.00

The Seeker, Riesling, Mosel, Germany
Citrus, stone fruits and pineapple with a mineral-infused finish
$48.00

Kim Crawford, Sauvignon Blanc, New Zealand
Juicy with bright peach, passion fruit and citrus
$50.00

Groth, Sauvignon Blanc, Napa Valley
Toasty vanilla and spice complexities with an elegant fullness.
$60.00

Rodney Strong, Chardonnay, Sonoma Coast
Aromas and flavors of apple, white pear a touch of tropical fruits and honeysuckle.
$44.00

The Hess Collection, Chardonnay, Napa Valley
Rich and complex while remaining crisp and clean,

Plum, black currant and dark chocolate nose with a plush, velvety smooth mouthfeel.
$44.00

Tenshen, Red Blend, Santa Barbara
Dark cherry, white pepper and spring floral aromas blend with dense blackberry, sweet tannins and a juicy finish.
$65.00

Catena, Malbec, Argentina
Aromas of plum and quince with a slight of elegant oak.
$50.00

Kaiken, Reserva, Malbec, Argentina
Aromas of strawberries and cherries nicely supplemented by spicy, floral notes.
$65.00

Drumheller, Cabernet Sauvignon, Columbia Valley
A bright floral nose leads to flavors of cola and red cherries with a delicate texture and an intense yet silky finish.
$42.00

William Hill, Cabernet Sauvignon, Central
this wine shows a lot of grapefruit followed by nectarine, orange peel, pear, fresh herbs, vanilla, and a tiny bit of cedar.
$60.00

Sonoma Cutrer, Chardonnay, Sonoma
Supple chardonnay with flavors of apple and cream. There is also a cool feel - the earthen cool of a cave wall that balances the wine's richness
$60.00

Cakebread, Chardonnay, Napa
Smooth and balanced with yellow apple, nectarine and honeydew flavors with hints of refreshing mineral and spicy oak tones
$105.00

Rose
M.Chapoutier "Belleruche" Rosé, Côtes-du-Rhône, France
Aromas of red berries and citrus complemented by notes of stone fruit and citrus peel.
$44.00

Coast, California
A touch of sweetness from ripe, dark fruit, Bing cherries and ripe plums
$55.00

Simi Alexander Valley, Cabernet Sauvignon, Sonoma
Dark fruit aromas of blackberry, plum and black cherry, leading into complex notes of cocoa, cassis, pepper and cedar
$60.00

Louis Martini, Cabernet Sauvignon, Sonoma
Finely etched flavors of black cherry and blackberry are framed by licorice and toast on the long finish.
$60.00

Freemark Abbey, Cabernet Sauvignon, Napa
Fresh boysenberry, blackberry pie, Bing cherry, dark chocolate berry truffle integrated with spicy sweetness of oak, cedar, cinnamon, clove and hint of black pepper
$90.00
TRANSFORM AN ORDINARY BAR EXPERIENCE!

All bars require a minimum of 1 bartender per every 75-100 guests

We can personalize colors and flavors to match any theme, wedding or company culture!

Stand alone bars featuring a specific type of drink can also be designed to meet the needs of your honored guests!

Bloody Mary Bars
Martini Bars
Tequila or Bourbon Tastings
Florida Frozen Creations

....something else on your mind?? Ask us!

BOTANICAL COCKTAIL EXPERIENCE

Individually Batchmade and Vibrantly displayed in glass jars with colorful fruits and herbs! Your guests will enjoy the crisp taste and invigorating benefits.

Each botanical essence is individually and naturally obtained through innovative extraction methods and distillation processes for the freshest, cleanest, most crisp taste possible.

Each Display Batch Serves Approximately (32) 12oz Rocks Or (128) 3oz Sampler Size

KETEL ONE GRAPEFRUIT & ROSE

Rose Gimlet
Rose Wine, Fresh Lime Juice, Simple Syrup, Giffard Pamplemousse, Mint Leaves and a pinch of Sea Salt

Grapefruit Collins
Grapefruit Soda, Fresh Lime Juice and Tarragon Sprigs

KETEL ONE CUCUMBER & MINT

Botanical Eastside
Fresh Lime Juice, Simple Syrup, Cucumber Slices, Mint
Bartender Fees and Waitstaff Fees are $225 /3 hour minimum and $75 each additional hour

Prices do not include 26% Service Charge or 6.5% Sales Tax. Both are subject to change. Menus Valid April 2019 through September 2019.

---

**Hand Crafted Cocktails**

*Leaves, Pinch of Sea Salt*

**Botanical Spritz**

*Simple Syrup, Fresh Lemon Juice, Sparkling Rose, Cucumber Slices, Mint Sprigs and Dash of Orange Bitters*

**KETEL ONE PEACH & ORANGE BLOSSOM**

**Botanical Teas Knees**

*Earl Grey Honey Syrup, Lemon Juice, Mint Leaves, Sparkling Wine, Dash of Orange Bitters*

**Peachy Collins**

*Fresh Lemon Juice, Simple Syrup, Club Soda, Mint Sprig*

$350.00 Per Display
**Bar Packages**

*All bars require a minimum of 1 bartender per every 75-100 guests*

**Premium Full Bar - Per Person**
Featuring Bacardi Superior Rum, Jack Daniels Whiskey, Stolichnaya Vodka, Dewars Scotch, Tanqueray Gin, Crown Royal Blend and Tres Generacion Tequila
1st Hour $29.00
2nd Hour $18.00
Each Additional Hour $13.00

**Super Premium Full Bar - Per Person**
Featuring Cruzan Single Barrel, Makers Mark Bourbon, Ketel One Vodka, JW Black Scotch, Bombay Sapphire Gin, Crown Royal Reserve Blend and Patron Silver Tequila
1st Hour $32.00
2nd Hour $20.00
Each Additional Hour $15.00

**Beer and Wine Bars - Per Person**

**PREMIUM PACKAGE**
*Domestic and Imported Beers*
*Hyatt Signature Wines - Canvas, By Michael Mondavi*

**Full Bar - Per Drink**

<table>
<thead>
<tr>
<th>Category</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Brands</td>
<td>$11.00</td>
</tr>
<tr>
<td>Super Premium Brands</td>
<td>$13.00</td>
</tr>
<tr>
<td>Signature Wine</td>
<td>$10.25</td>
</tr>
<tr>
<td>Premium Wine</td>
<td>$12.00</td>
</tr>
<tr>
<td>Champagne</td>
<td>$10.75</td>
</tr>
<tr>
<td>Cordials and Cognacs</td>
<td>$12.50</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$8.50</td>
</tr>
<tr>
<td>Imported &amp; Specialty Beer</td>
<td>$9.75</td>
</tr>
<tr>
<td>Local Craft Beer</td>
<td>$10.25</td>
</tr>
</tbody>
</table>
Bar Packages

1st Hour $25.00
Each Additional Hour $10.00

SUPER PREMIUM PACKAGE
Domestic, Imported and Craft and Specialty Beers
Premium Season’s Best Wines
1st Hour $28.00
Each Additional Hour $13.00

Pepsi Brand Soft Drinks and Aquafina Bottled Water
$6.75

Cash bar
Pricing available upon request

Local Craft Beer Bar
Your guests will enjoy a variety of top locally sourced artisan and craft beers that may include Jai Alai IPA, Cigar City Lager, Invasion Pale Ale, High Stepper American IPA, Cloud Chaser Hefeweizen and McSwagger Amber
$10.25 Each

Bartender Fees and Waitstaff Fees are $225 /3 hour minimum and $75 each additional hour
Prices do not include 26% Service Charge or 6.5% Sales Tax. Both are subject to change. Menus Valid April 2019 through September 2019.
EVENTS
Function Space
Hyatt Regency Orlando reserves the right to change an event location to a more suitable sized area, should the anticipated attendance significantly increase or decrease.

Event Space Sets
If the hotel receives a room set-up change once the event room has already been set on the day of the event, a labor fee will be applied to the group’s account. For meeting/breakout rooms the fee is $275, for ballroom sections, the fee is $550/section.

Outdoor Events
Any event scheduled for an outdoor location will take place indoors if the following conditions arise:
- Weather report of 30% or more chance of precipitation in the area
- Temperatures below 65F
- Wind gusts in excess of 15 mph
- Lightning

FOOD AND BEVERAGE
General Information
All Food and Beverage must be provided by Hyatt Regency Orlando and consumed on the premise. All alcoholic beverages must be properly received and served under the direction for Hyatt Regency staff. Our menus are subject to change, and ingredients may vary based on quality and availability.

Guarantees
Guarantees for events are due by 11am three (3) business days prior to the respective function. Guarantees are not subject to reduction within the 3 business days period. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly.

For seated functions, we will provide seating for an additional 3% over the guaranteed number, and our culinary team will have

ADDITIONAL CHARGES / FEES
Buffets
A minimum of 25 guests are required for buffets. A $5.00/per person charge for breakfast, $7.00/per person for lunch and $9.00/per person for dinner will be added to groups less than 25 guests. Buffet menus will be displayed for a maximum of 90 minutes, to ensure health and safety standards.
Due to health regulations and quality concerns, items leftover from any buffet cannot be re-plated/served at another time.

Menu Changes / Additions /Pop-Up's
A surcharge of up to ten percent (10%) to the posted banquet menu pricing will be assessed for menu changes/additions for pop-ups that are received less than three (3) business days prior to the day of the Event.
We will do our best to accommodate any changes and additions based on product availability.
Contracted discounts do not apply for pop-up events or on-site additions.
The hotel will decide by 8pm the evening prior for breakfast, by 7am the day of the event for lunch, and by 12pm the day of the event for dinner functions. If client requests to hold functions outside against the advice of Hyatt Regency, the indoor back-up space will also be set, and an additional set-up fee of $5.00 per person, with a minimum charge of $2,500 will be applied to group’s account. In accordance with noise ordinance and hotel policy, all outdoor events must end at 9:30pm.

Additional product on hand. Please note that this additional food will not be cooked until hotel knows that more than the guaranteed amount of guests are present.

**Dietary / Allergy Needs**
Our Chefs will gladly accommodate guests with special dietary/allergy needs. Please advise your Event Manager of any special needs as early as possible, to allow for a creative specialty meal.

**Kosher Meals**
- Breakfast - $84/meal
- Lunch - $110/meal
- Boxed Lunch - $70/meal
- Reception - $134/meal
- Dinner - $150/meal

**Labor Fees**
- Bartender $225.00 for up to 3 hours, [1]
- Bartender for every 75-100 guests
- Chef Attendant $225.00
- Cashier $225.00