



2019
Banquet Menu

GENERAL INFORMATION

This Guide to catering Services offers many fine selections for your group's food and beverage requirements. If you wish, however, to have a menu customized, our staff can suggest a menu to compliment your event. Please note that your menus are to be finalized three weeks in advance of your group's arrival. At that time, you will receive a copy of our Banquet Event Order on which you may make additions and/or deletions, returning it to our resort with your signature as conformation of finalized menus.

FOOD & PRICE GUARANTEES

Guarantees for private functions are to be submitted to the resort by 11:30 a.m., 3 business days (72 hours) in advance. This number will be a guarantee, not subject to reduction, for which you will be charged. If a guarantee is not given to the resort by 11:00 a.m. on that date, the expected number on your Banquet Event Order will automatically become the guarantee.

Prior to 30 days in advance, the resort must be notified of any reduction in excess of 20 percent of the original contracted number. Without this notification, a minimum guarantee of 80 percent of the contracted numbers will apply.

The resort will be prepared to serve five percent (5%) over the guaranteed attendance. If actual attendance at the function exceeds the 5 percent overage allotment, there will be a \$5.00 per person surcharge to the overage. In such an event, the resort cannot be held responsible for identical services, and substitutions may be necessary. A service charge of one hundred dollars (\$100) will be applied to any catered meal functions with less than twenty (20) guests. Please note prices are subject to change until signed Banquet Event Order is received in our Catering Office.

FOOD & BEVERAGE REGULATIONS

The sale and service of all food and beverages is regulated by the Florida State Division of Alcoholic Beverages and Tobacco. Mission Inn is responsible for the administration of those regulations. It is resort policy, therefore, that no beverages or food may be brought into the resort from outside sources.

It is illegal in the State of Florida to serve alcohol to minors under the age of 21. It is also unlawful for adults to give alcohol to their minor children or guests. Proper identification such as a valid Driver's License with photo will be required as proof for alcoholic beverage service. Failure to provide identification will result in termination of service.

SMOKING POLICY

Smoking is not permitted in any indoor public area of the resort, including guest rooms, balconies, foyers, all meeting rooms and all restaurant facilities, as stated in Florida Statute 386.2045(3) and 386.203 (4).

MEETING & BANQUET SPACE

Meeting and banquet space is only committed to the group for the hours listed on the Banquet Event Orders. The resort retains the right to make reasonable substitutions in meeting and banquet space, and the group agrees to accept substitutions.

GENERAL INFORMATION

OUTDOOR FUNCTIONS

The resort offers many beautiful outdoor locations, always with an indoor backup. On the day of the event, your Conference Services Manager and/or Banquet Manager will confer with you a minimum of four (4) hours prior to your event to determine if conditions are favorable for an outdoor event. Please be aware that there is a 10:00 p.m. time restriction on outdoor music.

DECORATIONS, SIGNAGE & LITERATURE

Decorations or displays brought onto the resort by the group must be approved prior to arrival. Any banners or signs that need to be hung and removed will be done by our staff at a charge of \$25 per standard 3' x 8' banner. Your group will be liable for any damage to Mission Inn property caused by your attendees, and you will be billed accordingly. In order to prevent damage to the fixtures and furnishings, items cannot be attached to any stationary wall, floor, window, ceiling or lighting fixture with staples, nails, tape or any other substance. (Larger banners / signage quoted on request).

MUSIC, ENTERTAINMENT & THEME PARTIES

Our staff can arrange a variety of entertainment including street performers, musicians, magicians, comedians, as well as theme party decor. We are pleased to negotiate the best rates possible for these services for your event.

SECURITY

Mission Inn will not be responsible for any missing or damaged items either before, during, or after a function. Guests are encouraged to secure their belongings. Private security may be provided at an additional charge. Please contact our staff for details.

OUTSIDE VENDORS

The resort requests reasonable advance notice of any outside vendors utilized by your group. Please be advised that you are responsible for any charges or damages incurred by the outside vendor you have hired. Mission Inn will provide a preferred vendor list upon request.

FLORIDA SALES TAX EXEMPTION

Tax exempt groups must satisfy the following requirements according to Section 212.08 (7) of Florida Statutes: (1) the group must provide a copy of a Florida Consumer Certificate of Exemption in its name; (2) all charges must be billed to the group account; and (3) the group must make payment directly to Mission Inn. Individual accounts do not qualify for this exemption.

SERVICE CHARGE & TAX

All prices shown are subject to twenty one percent (21%) service charge, plus State and Local taxes which are currently seven percent (7%). Please note, in Florida, service charge is taxable. All taxes are subject to change.

GENERAL INFORMATION

HOTEL FURNITURE

In the event that the resort is requested to move or rearrange its furniture, there will be a \$25.00 hourly fee per person, plus tax.
Moving of hotel furniture, plants and artwork by the client is prohibited.

Standard Table Set to Include

White tablecloths with overlay • Napkins • 3 Votive Candles • 9" Mirror
additional votive candles . . . \$2.00 each

Linen Colors

- Subject to availability
- White tablecloths/overlay
- Black tablecloths/overlay

Napkins

- White or Black

The following items available upon request per quotations:

- 14" Octagon mirrors
- Specialty tablecloths
- Specialty napkins
- Specialty overlays
- Chair covers lattice
- Additional candles
- Flower arrangements
- Balustrades (*white pillar fencing*)
 - Roman columns
 - Candelabra

REFRESHMENTS & ESSENTIALS

Beverages

Fresh seasonal fruit infused water	\$7.50 per gallon
Fresh brewed gourmet coffee	\$60.00 per gallon
Fresh brewed gourmet decaffeinated coffee	\$60.00 per gallon
Assorted international tea selection	\$3.25 each
Fresh brewed iced tea	\$52.00 per gallon
Fresh brewed iced tea	\$30.00 per half gallon
Starbucks Frappuccino chilled	\$5.25 each
Fresh squeezed Florida orange or grapefruit juice	\$55.00 per gallon
Fresh squeezed Florida orange or grapefruit juice	\$30.00 per half gallon
Milk (2% and skim)	\$3.50 per half pint
Cranberry, apple or V8 juice	\$4.50 each
Sparkling water	\$4.25 each
Bottled water	\$3.75 each
Soft drinks	\$3.75 each
Arizona iced tea or Arnold Palmer half and half.	\$6.00 each
Sports drinks, assorted flavors 20 oz.	\$4.50 each
Energy drinks.	\$5.00 each
Hot cocoa.	\$3.50 each
Lemonade or fruit punch	\$48.00 per gallon

Breakfast Essentials

Assorted breakfast pastries	\$40.00 per dozen
Mini croissants	\$40.00 per dozen
Assorted fresh baked muffins	\$40.00 per dozen
Assorted bagels with Philadelphia cream cheese and fruit preserves	\$42.00 per dozen
Southern biscuits, fruit preserves and butter	\$48.00 per dozen
Scrambled egg, bacon and cheese croissant	\$58.00 per dozen
Scrambled egg, ham and cheese croissant	\$58.00 per dozen
Poached egg, ham and cheese english muffin	\$58.00 per dozen
Breakfast burrito with scrambled eggs, cheddar cheese and salsa	\$58.00 per dozen
Assorted fresh baked breakfast breads.	\$40.00 per dozen
Assorted doughnuts.	\$40.00 per dozen

All prices listed are plus 21% service charge and 7% sales tax.

REFRESHMENTS & ESSENTIALS

Natural Delights

Sliced seasonal fruit display\$7.00 per person
Assorted whole fresh fruit.	\$2.75 each
Fruit yogurt (individual servings)	\$4.00 each
Dry cereal with milk (2% and skim, individual servings)	\$5.25 each
Granola bars	\$3.25 each
Energy bars	\$3.50 each
Nutri-Grain bars	\$3.25 each
Yogurt covered raisins.	\$3.75 each

Extras

Assorted ice cream novelties and frozen fruit bars	\$4.50 each
Assorted Haagen Daz bars	\$6.25 each
Assorted brownie collection.	\$38.00 per dozen
Gluten Free brownies individually wrapped	\$45.00 per dozen
Gluten Free brownies individually wrapped	\$25.00 per 1/2 dozen
Fresh baked assorted jumbo cookies	\$40.00 per dozen
Assorted candy bars:	
Milky Way, Snickers, M & M's, Hershey's, Reese's Peanut Butter Cup	\$3.50 each
Roasted peanuts	\$3.00 per bag
Trail mix	\$3.25 each
Potato chips.	\$14.00 per pound
Tortilla chips	\$14.00 per pound
Dip or salsa	\$14.00 per pint
Buttered cheddar popcorn	\$14.00 per pound
Hard, salted pretzels	\$14.00 per pound
Fresh kettle popcorn with machine (Minimum 20 guests)\$4.00 per person
Assorted bag snacks:	
Potato chips, mini pretzels.	\$3.00 each
Gourmet potato chips.	\$3.75 each

All prices listed are plus 21% service charge and 7% sales tax.

ALL DAY BREAK

(Pricing based on one hour of service for the continental breakfast and 30 minutes of service per a.m and p.m. break)

Pre-Meeting Continental Breakfast Break

- Fresh squeezed Florida orange and grapefruit juices
- Sliced seasonal fruit display
- Fresh assorted breakfast breads and pastries
- English muffins and mini croissants
- Sweet Florida butter and fruit preserves
- Fresh brewed gourmet coffee, decaffeinated coffee
- International tea selection

Mid Morning Break

- Fresh brewed gourmet coffee, decaffeinated coffee
- International tea selection
- Assorted sodas and bottled water
- Cranberry, apple, V8 juices

Afternoon Break

- Assorted fresh baked brownies *(Based on one piece per person)*
- Assorted fresh baked cookies *(Based on one piece per person)*
- Assorted sodas and bottled water
- Brisk lemon iced tea

..... \$33.00 per person

We are happy to accommodate requests for longer breaks.

Please check with your coordinator for additional fees.

All prices listed are plus 21% service charge and 7% sales tax.

CONTINENTAL BREAKFAST

Served 6:00 a.m. - 11:00 a.m.

(Minimum 15 guests. Pricing based on one hour of service.)

Resort Continental

- Fresh squeezed Florida orange and grapefruit juices
- Sliced seasonal fruit display
- Fresh assorted breakfast breads, pastries and mini croissants
- Sweet Florida butter and fruit preserves
- Fresh brewed gourmet coffee, decaffeinated coffee
- International tea selection

..... *\$21.00 per person*

Deluxe Resort Continental

- Fresh squeezed Florida orange and grapefruit juices
- Sliced seasonal fruit display
- Fresh assorted breakfast breads, pastries and mini croissants
- Bagels and cream cheese
- Assorted fruit yogurts
- Fresh brewed gourmet coffee, decaffeinated coffee
- International tea selection
- Flavored syrups and creamers

..... *\$24.00 per person*

Additions to Continentals

- Smokehouse bacon, egg and cheese croissant
- Scrambled egg, ham and cheese croissant
- Poached egg, ham and cheese English Muffin
- Breakfast burrito with scrambled eggs, cheddar cheese and tomato salsa

..... *additional \$58.00 per dozen*

*We are happy to accommodate requests for longer breaks.
Please check with your coordinator for additional fees.
All prices listed are plus 21% service charge and 7% sales tax.*

BREAKS

(Minimum 15 guests, unless otherwise noted. Pricing based on 30 minutes of service.)

Healthy Break

Whole fresh fruit

Nutri-Grain granola bars and Special K bars

Frozen Fruit Bars

Sun-dried fruits and yogurt-covered raisins

Bottled Water

..... \$15.00 per person

The Cookie Jar

Fresh baked cookies:

Selection of oatmeal raisin, peanut butter, white chocolate Macadamia nut and chocolate chunk

Assorted brownie selection

Chocolate milk and 2% milk

Fresh brewed gourmet coffee, decaffeinated coffee

Flavored syrups

International tea selections

..... \$18.00 per person

The Soda Fountain

Gourmet vanilla ice cream served with hot fudge, caramel and strawberry sauces,

Hershey's syrup, sprinkles, M & M's, chopped nuts, Oreo pieces and whipped cream

Root beer floats

Wild cherry soda

Homemade chocolate shakes (Soda jerk attendant provided)

Bottled water

..... \$19.00 per person

Brownie & Ice Cream Sundae Station

Fresh baked brownies, gourmet vanilla bean ice cream, hot fudge, chocolate sauce, caramel, strawberry toppings, crushed Oreos, M&Ms, sprinkles, crushed nuts and whipped cream. (Scoopers / attendant provided)

..... \$12.00 per person

We are happy to accommodate requests for longer breaks. Please check with your coordinator for additional fees.

All prices listed are plus 21% service charge and 7% sales tax.

BREAKS

(Minimum 15 guests, unless otherwise noted. Pricing based on 30 minutes of service.)

Siesta Fiesta

- Fiesta tortilla chips with salsa and guacamole
- Chili con queso
- Mexican spring rolls with sour cream
- Chicken fajita trumpets
- Assorted soft drinks and bottled water

..... *\$17.00 per person*

Fresh From Florida

- Whole oranges and fresh cut orange wedges
- Candied orange wedges
- Mini orange creamsicle cake
- Orange and assorted soft drinks
- Bottled water

..... *\$15.00 per person*

Bagel Shop

- Plain and assorted bagels
- House-smoked salmon spread
- Philadelphia cream cheese
- Shaved red onion, capers and sweet Florida butter
- Fresh brewed gourmet coffee, decaffeinated coffee, international tea selections

..... *\$15.00 per person*

Tropical Sunshine Cool Down

- Fresh Squeezed Florida Orange and Grapefruit Juice
- Frozen Golden Ripe Pineapple skewers and Frozen Grape skewers with Chocolate Dipping Sauce
- Tropicana Fruit Smoothies
- Bottled Water, Orange and Assorted Sodas

..... *\$15.00 per person*

*We are happy to accommodate requests for longer breaks. Please check with your coordinator for additional fees.
All prices listed are plus 21% service charge and 7% sales tax.*

PLATED BREAKFAST

Served 6:00 a.m. - 11:00 a.m.

(Minimum 20 guests.)

Buenos Dias

- Fresh Florida orange juice
- Fluffy scrambled eggs
- Country sausage & applewood smoked bacon
- Southern biscuits & pastry basket
- Sweet Florida butter & fruit preserves
- Fresh brewed gourmet coffee, decaffeinated coffee
- International tea selections

..... \$20.00 per person

Howey Classic Breakfast

- Fresh Florida orange juice
- Eggs benedict with Howey hollandaise
- Breakfast potatoes
- Southern biscuits & pastry basket
- Sweet Florida butter & fruit preserves
- Fresh brewed gourmet coffee, decaffeinated coffee
- International tea selections

..... \$22.00 per person

Add applewood smoked bacon & country sausage

..... \$3.25 per person

All prices listed are plus 21% service charge and 7% sales tax.

BUFFET BREAKFAST

Served 6:00 a.m. - 11:00 a.m.

(Minimum 20 guests. Based on one hour of service.)

Luz del Dia Breakfast Buffet

- Fresh Florida orange and grapefruit juice
- Seasonal fruit display
- Oatmeal with brown sugar & raisins
- Fluffy scrambled eggs with cheddar cheese and chives
- Country sausage & applewood smoked bacon
- Southern biscuits & pastry basket
- Sweet Florida butter & fruit preserves
- Fresh brewed gourmet coffee, decaffeinated coffee
- International tea selections

..... \$23.00 per person

Del Mar Breakfast Buffet

- Fresh Florida orange and grapefruit juice
- Seasonal fruit display
- Cereals selection & milk
- Southwest scrambled eggs with onions, peppers, Monterey Jack & cheddar cheese
- Country sausage & applewood smoked bacon
- O'Brien potatoes
- Country sausage gravy & biscuits
- Fresh baked muffin & pastry basket
- Sweet Florida butter & fruit preserves
- Fresh brewed gourmet coffee, decaffeinated coffee
- International tea selections

..... \$25.00 per person

Breakfast Options

- Add an Omelette station with a uniformed chef
- Includes: peppers, onions, mushrooms, cheddar cheese and crumbled bacon

..... additional \$7.00 per person

All prices listed are plus 21% service charge and 7% sales tax.

THE PEARL BRUNCH

Served 9:00 a.m. - 3:00 p.m.

(Minimum 30 guests. Pricing based on one hour of service.)

Champagne & Mimosa Toast

Fresh From the Garden

(Select One)

American tossed salad
with buttermilk ranch and Zinfandel vinaigrette

Traditional Caesar salad
with Signature Caesar dressing

Chef's Salad Creations

(Select Two)

Broccoli & Cranberry Salad
Anti-pasta Salad
Greek Orzo & Shrimp Salad
Pasta Mozzarella & Sun-dried Tomato Salad

Green-bean & Fingerling potato salad
Honey rum fruit salad
Shrimp cucumber & mango salad
Watermelon tomato & cucumber salad

Entrées

(Select One)

Spinach, red pepper & Feta quiche

Smoked Salmon & Prosciutto quiche

(Select Two)

Roasted chicken with wild berry glaze
Chicken with white cheddar Artichoke sauce
Pan-seared chicken Tuscany
Grilled Teriyaki flank steak
Mediterranean beef with Feta
Sirloin Marsala

Pan seared Salmon fromage
Maple Teriyaki grilled salmon
Baked Tilapia with lemon cream sauce
Pan seared Cod with tropical salsa
Roasted halibut with red pepper sauce
Stuffed sole with champagne sauce

*All Entrées are served with Chef's selection of seasonal accompaniments. Fresh baked rolls & Conquistador butter.
Fresh brewed iced tea, coffee and decaffeinated coffee, international tea selection.*

Desserts

Famous bread pudding with warm bourbon sauce
Chocolate overload cake

.....\$45.00 per person

Brunch Options

Add Omelette Station\$7.00 per person
Add Bananas Foster Station\$6.00 per person
Add Ice Cream Sundae Bar\$7.00 per person

Not available during dinner.

All prices listed are plus 21% service charge and 7% sales tax.

PLATED LUNCHEON ENTREES

Served 11:00 a.m. - 3:00 p.m.

*Plated hot luncheons include choice of soup or salad, chef's choice of seasonal accompaniments,
Fresh baked roll with butter, choice of dessert, fresh brewed gourmet coffee, decaffeinated coffee and iced tea.*

Blackened Florida Gator

Served with mango lime salsa

..... \$27.00 per person

Broiler

Sliced flank steak served with burgandy glazed mushrooms and onion straws

..... \$26.00 per person

Herb Crusted Fillet of Salmon

Baked with warm tomato lemon vinaigrette

..... \$27.00 per person

Oven-Poached Tilapia

Served over couscous with grilled pineapple tomato relish

..... \$25.00 per person

Poblano Pork Loin Monterey

Sliced braised pork loin with Pablano Chile Jus

..... \$24.00 per person

Chicken Gitano

Breast of chicken, fresh tomato, Guacamole and Provolone cheese with Cilantro-Lime Cream

..... \$24.00 per person

Pan Seared Chicken

Chicken Breast with a light coating of Parmesan cheese served with Lemon Chive sauce

..... \$23.00 per person

Bow Tie Pasta

Served with sliced chicken and Sun-dried tomato pesto

..... \$21.00 per person

ENTREE SALADS

Served with choice of Dessert, Fresh baked rolls with butter, fresh brewed gourmet coffee, decaffeinated coffee and iced tea

Entrée Caesar Salad (House specialty)

Crisp Romaine Lettuce, Herb croutons, Fresh Parmesan cheese with grilled chicken \$18.00 per person

with grilled shrimp \$23.00 per person

Surf & Turf Salad

Chicken and Seafood salads over Field Greens with Sliced Tomatoes \$22.00 per person

Add a Chef's Inspiration of Hot or Cold Cup of Soup. \$3.00 per person

Not available for dinner. All prices listed are plus 21% service charge and 7% sales tax.

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PLATED LUNCHEON SOUPS & SALADS

Served 11:00 a.m. - 3:00 p.m.

HOT SOUPS

(Select One)

Beef Barley
New England Clam Chowder
Creamy Swiss Onion
Chicken Noodle Soup
Vegetable Minestrone
Creamy Tomato Basil Bisque
Black Bean & Ham

OR

SALADS

(Select One)

Mission Inn Salad

*Fresh Baby Greens, Carrots, Cucumbers, Cherry Tomatoes, Bermuda Onion,
Belgian Endive and Mushrooms & selection of dressing*

Caesar Salad

Crisp Romaine Lettuce, Herb Croutons with Fresh Parmesan Cheese

DESSERTS

(Select One)

New York Cheesecake
Bananarama Cake
Tiramisu Cake
Carrot Cake
German Chocolate Cake
Mocha Java Cake
Florida Orange Creamsicle Cake
Chocolate Chocolate Cake
Piña Colada Cake
Italian Rum Cake

Fresh brewed gourmet coffee, decaffeinated coffee and iced tea. Not available during dinner.

All prices listed are plus 21% service charge and 7% sales tax.

BOXED LUNCHEONS

Served 11:00 a.m. - 3:00 p.m.

BOXED LUNCHESES

(Minimum 20 guests. Pricing based on one hour of service.)

All boxed lunches are served with Mozzarella string cheese, assorted bag snack, whole fresh fruit, candy bar and appropriate condiments. Includes soft drink or bottled water.

Eagle

Marinated grilled chicken breast on soft Kaiser roll with Swiss cheese, lettuce, tomato & pickle . \$20.00 per person

Birdie

Roasted turkey and Muenster cheese on a flaky croissant, lettuce, tomato and pickle \$20.00 per person

Par

Shaved roast beef with aged cheddar, lettuce, tomato and pickle piled high on a hoagie roll . \$20.00 per person

Bogey

New Orleans style muffuletta served on a grinder roll with salami, ham, lettuce, tomato, pickle,
Provolone cheese and olive tapanade dressing \$20.00 per person

Double Bogey

Low-carb wheat flour wrap with eggplant, grilled zucchini, caramelized onions, portabello mushrooms, sprouts,
fresh mozzarella and red peppers, dressed with sun-dried tomato pesto \$20.00 per person

All prices listed are plus 21% service charge and 7% sales tax.

BUFFET LUNCHEONS

Served 11:00 a.m. - 3:00 p.m.

THE CARVER

(Minimum 30 guests. Pricing based on one hour of service.)

Chef's selection of soup or select one from plated lunch soup selection

Tossed salad with seasonal greens, cucumbers, tomatoes, carrots, mushrooms, shredded cheddar cheese & two dressings,
Sundried tomato pasta salad, broccoli and cranberry salad

Chef to Carve

Roasted turkey and honey roasted ham

Served with silver dollar rolls, plum tomatoes, onions, cherry peppers, pepperoncini,
mayonnaise, mustard, horseradish and pickles

Chocolate Chocolate Cake and New York Cheesecake

Fresh brewed gourmet coffee, decaffeinated coffee and iced tea

..... \$26.00 per person
Add Teriyaki grilled flank steak or roast pork loin additional \$5.00 per person

AMERICANA PICNIC

(Minimum 30 guests. Pricing based on one hour of service.)

Salads

(Select Two)

Southern Cole slaw, homemade potato salad, creamy macaroni salad, or broccoli and cranberry salad

Grilled sirloin burgers with Kaiser rolls

All beef hot dogs with bun

Buttermilk fried chicken

Kettle baked beans

Relish tray and condiments

Chilled watermelon

Pies

(Select Two)

Apple, cherry, blueberry and strawberry rhubarb pies with whipped cream

Fresh brewed gourmet coffee, decaffeinated coffee and iced tea

\$26.00 per person

Chef Attended Grill Station additional \$95.00 per attendant

Add Soup or Pasta to any Lunch Buffet

Chef's Inspiration of Hot or Cold Soup \$3.00 per person

Chef's Hot Pasta Selection \$3.00 per person

Not available during dinner.

All prices listed are plus 21% service charge and 7% sales tax.

BUFFET LUNCHEONS

Served 11:00 a.m. - 3:00 p.m.

CREATE YOUR OWN LUNCH BUFFET

(Minimum 20 guests. Pricing based on one hour of service.)

Salads

(Select Two)

Tossed Florida greens with ranch & raspberry vinaigrette
Broccoli and cranberry salad
Tri-color spiral pasta, olives and feta cheese
Marinated vine ripe tomatoes, cucumbers, and Bermuda onions

Entrées Selections

Chicken margarita topped with mozzarella and tomatoes
Thai beef and vegetable stir-fry with cashews
Southern Fried Chicken
Herb grilled chicken over balsamic wilted spinach
Broiled fish with Caribbean fruit salsa
Roasted salmon with five pepper sour cream
Roast pork loin with cider pan sauce
Shrimp Mac & Cheese Fromage

Includes:

Chef's selection of vegetable and starch
Fresh baked rolls and butter
Chef's assorted miniature desserts
Fresh brewed gourmet coffee, decaffeinated coffee and iced tea

Three Entrées \$29.00 per person

Two Entrées \$26.00 per person

VIVA ITALIA

(Minimum 30 guests. Pricing based on one hour of service.)

Caesar Salad, Antipasto salad, Baked meat Lasagna, Italian meatball and Mozzarella sub,
Quattro Formaggi Pizza, Chef's selection of vegetable, Miniature Cannoli and Miniature Tiramisu,
Fresh brewed gourmet, Decaffeinated coffee, Iced tea
\$26.00 per person

Add Soup or Pasta to any Lunch Buffet

Chef's Inspiration of Hot or Cold Soup \$3.00 per person

Chef's Hot Pasta Selection \$3.00 per person

Not available during dinner.

All prices listed are plus 21% service charge and 7% sales tax.

BUFFET LUNCHEONS

Served 11:00 a.m. - 3:00 p.m.

BOARDROOM DELI

(Minimum 20 guests. Pricing based on one hour of service.)

Roasted new potato salad with scallions, bacon and feta cheese vinaigrette
Field greens salad with ranch and raspberry vinaigrette

Assorted Deli Meats:

Turkey, roast beef, Genoa salami, and honey glazed ham
Sliced American, Swiss and Provolone cheese
Assortment of sliced breads and Kaiser rolls
Relish tray to include pepperoncini, pickles, cherry peppers, and olives
Sliced tomatoes, onions and lettuce
Mayonnaise, mustard and horseradish sauce
Assorted brownie selection
Fresh brewed gourmet coffee, decaffeinated coffee and iced tea

..... \$26.00 per person

SANDWICH BUFFET

(Minimum 20 guests. Pricing based on one hour of service.)

Choice of Chef Inspired Sandwiches

- Hot ham and cheese on Texas toast
- Crab salad on silver dollar roll
- Turkey with Gorgonzola mayonnaise on croissant
- Philly cheese steak
- Muffuletta (*salami, ham, olives, onions, peppers and Provolone cheese*)
- Albacore tuna salad on croissant
- Meatball sub Pomodoro

Accompanied by:

Tossed seasonal salad with ranch and raspberry vinaigrette
Farfalle pasta salad with roasted portabella mushroom, sweet pepper, and caramelized onions
Assorted fresh baked cookies
Fresh brewed gourmet coffee, decaffeinated coffee and iced tea

Choose Three Sandwiches \$27.00 per person

Choose Two Sandwiches \$25.00 per person

Add Soup or Pasta to any Lunch Buffet

Chef's Inspiration of Hot or Cold Soup \$3.00 per person

Chef's Hot Pasta Selection \$3.00 per person

Not available during dinner.

All prices listed are plus 21% service charge and 7% sales tax.

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BUFFET LUNCHEONS

Served 11:00 a.m. - 3:00 p.m.

EXPRESS SOUP & SANDWICH BUFFET

(Minimum 20 guests. Pricing based on one hour of service.)

Chef's soup du jour
Roasted new potato salad
Assorted sliced breads
Sliced slow roasted turkey and honey glazed ham
American & Swiss cheese slices
Sliced tomatoes, onions, lettuce, pickles
Mayonnaise and mustard
Chef's choice of miniature desserts
Fresh brewed gourmet coffee, decaffeinated coffee and iced tea.
..... \$21.00 per person

SOUTH OF THE BORDER

(Minimum 30 guests. Pricing based on one hour of service.)

Corn and black bean salad
Fiesta tortilla chips
Chili con queso dip
Southwestern Seasoned beef and chicken
Crispy corn and warm flour tortillas
Shredded cheddar, tomatoes, lettuce, sour cream, salsa, diced onions
Cinnamon crisps with honey yogurt sauce
Mocha java cake
Fresh brewed gourmet coffee, decaffeinated coffee and iced tea
..... \$23.00 per person

Add Soup or Pasta to any Lunch Buffet

Chef's Inspiration of Hot or Cold Soup \$3.00 per person
Chef's Hot Pasta Selection \$3.00 per person

Add Ice Cream Sundae Station

Gourmet vanilla bean ice cream, chocolate sauce, caramel, strawberry topping, chopped nuts, whipped cream
..... additional \$7.00 per person

Not available during dinner.

All prices listed are plus 21% service charge and 7% sales tax.

MISSION INN CULINARY TEAM-BUILDING EVENTS

This challenging exercise will help you to develop organizational skills, team development and creativity in a fun atmosphere. Teammates will be interactive and must prioritize efforts working together for a common goal. After a brief instructional session, participants are given one hour to execute and present their dish. The winning team will be chosen by our Chef, judged on criteria including cleanliness, technique, accuracy in relation to the recipe, creativity in presentation and team effort.

*This is a mid-meal event:
2 p.m. - 4 p.m.
(Minimum 12, Maximum 24 participants)*

NOW THAT'S ITALIAN: RAVIOLI CHALLENGE!

Consult your Event Coordinator for details

\$41.00 per person

BUILD YOUR OWN PIZZA!

Consult your Event Coordinator for details

\$40.00 per person

CHEF'S CHILI COOK-OFF!

Consult your Event Coordinator for details

\$38.00 per person

*Not available during dinner.
All prices listed are plus 21% service charge and 7% sales tax.*

PLATED DINNERS

Served 4:00 p.m. - 10:00 p.m. (Pricing based on ninety minutes of service)

SOUPS

Hot Soups

Creamy Mushroom
Tomato Basil Bisque
Vegetable Minestrone

Corn Chowder
Chicken Noodle
Black Bean and Ham

Creamy Swiss Onion
New England Clam Chowder
Beef & Barley

Chilled Soups

Gazpacho with guacamole

Vichyssoise

Strawberry

Specialty soups

French Onion Au Gratin. \$5.00 per person, surcharge
Lobster Bisque with Brandy \$7.00 per person, surcharge
El Conquistador Corn & Crab Bisque. \$6.00 per person, surcharge

APPETIZERS

(Minimum 20 guests)

Spring Lamb Chops

Dijon roasted lamb chops over smoked lentil ragu
. \$12.00 per person

Chilled Cajun Shrimp Cocktail

Chipotle remoulade, lemon and lime wedges
. \$10.00 per person

Lobster Strudel

Maine lobster with wild mushrooms and black truffles wrapped in puff pastry and baked golden brown
. \$10.00 per person

Crab Gazpacho Shots

Chilled vegetable soup topped with blue crab and guacamole
. \$5.00 per person

*Served with fresh brewed gourmet coffee, decaffeinated coffee and iced tea.
All prices listed are plus 21% service charge and 7% sales tax.*

PLATED DINNERS

Served 4:00 p.m. - 10:00 p.m. (Pricing based on ninety minutes of service)

SALADS

Mission Inn Salad

Fresh baby greens, carrots, cherry tomatoes, Bermuda onion, Belgian endive, cucumber and mushrooms

El Conquistador Salad

Field greens, tomatoes, candied walnuts, Gorgonzola cheese, tossed with Shallot vinaigrette

Caesar Salad

Crisp romaine lettuce, herb croutons with fresh Parmesan cheese

La Paloma Salad

Gourmet salad greens, roasted portabella mushrooms, sunflower seeds, sun-dried cherries, prosciutto ham, crumbled bleu cheese with creamy vinaigrette dressing

Smoked Duck Salad

Spiced pecans, pear tomatoes and Enoki mushrooms with shallot vinaigrette

..... \$4.00 per person, surcharge

Spinach Salad

Fresh spinach, eggs, mushrooms, bacon bits and red onions served with warm mustard dressing

..... \$3.00 per person, surcharge

Sorbet Course Intermezzo

Fruit Sorbet

..... \$5.00 per person, surcharge

El Conquistador or Caesar Salad tossed by Uniformed Chef in your room

(We recommend One Chef for every 50 guests)

..... \$95.00 Chef Fee

Served with fresh brewed gourmet coffee, decaffeinated coffee and iced tea.

All prices listed are plus 21% service charge and 7% sales tax.

PLATED DINNERS

Served 4:00 p.m. - 10:00 p.m. (Pricing based on ninety minutes of service)

ENTRÉES

Tenderloin of Beef

Sliced tenderloin roasted with black pepper and garlic, forest mushroom, shiraz reduction . . . \$49.00 per person

Grilled New York Strip Steak

Gorgonzola herb butter . . . \$47.00 per person

Herb-Crusted Grouper

Roasted red and yellow pepper coulis . . . \$47.00 per person

Prosciutto Wrapped Snapper

Asparagus and crab fondue. . . \$47.00 per person

Ribeye Steak

Grilled Smoked Sea Salt crusted, served with natural juices and horseradish cream sauce . . . \$47.00 per person

Chicken Florentine

Creamy spinach stuffing with roasted garlic sauce . . . \$39.00 per person

Horseradish Crusted Salmon

Five pepper sour cream. . . \$39.00 per person

Pan Seared Chicken

Artichoke-white cheddar sauce. . . \$37.00 per person

Vegetarian Portabella Stack

Drizzled with Balsamic Fig Glaze . . . \$35.00 per person

Roasted Pork Tenderloin

Maple molasses glaze. . . \$35.00 per person

Pasta Primavera Alfredo with Fresh Shaved Parmesan. . . . \$29.00 per person

Add Grilled Shrimp . . . add \$6.00 per person

Add Sliced Grilled Chicken . . . add \$4.00 per person

Choice of two entrées . . . additional \$3.00 per person

Served with fresh brewed gourmet coffee, decaffeinated coffee and iced tea. All prices listed are plus 21% service charge and 7% sales tax.

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PLATED DINNERS

Served 4:00 p.m. - 10:00 p.m. (Pricing based on ninety minutes of service)

DUAL ENTRÉES

Conquistador Grill

Roquefort encrusted filet mignon paired with bacon wrapped lobster tail in merlot sauce and saffron jus

..... \$62.00 per person

Peninsula

Sliced tenderloin of beef paired with gulf shrimp scampi, port wine reduction

..... \$50.00 per person

The Mission Mixed Grill

Pan-seared tournedo of beef, diver scallop paired with gulf shrimp in a duo of sauces

..... \$58.00 per person

Las Colinas

Sliced roasted sirloin of beef with crimini mushrooms paired with crab and scallop stuffed sole with lemon crème fraîche

..... \$47.00 per person

Los Abacos

Mesquite grilled breast of chicken paired with Florida crab cakes and creamy caramelized onion confit

..... \$46.00 per person

Santa Cruz

Potato crusted salmon paired with herb marinated chicken, chive and roasted garlic sauce

..... \$44.00 per person

*Served with fresh brewed gourmet coffee, decaffeinated coffee and iced tea.
All prices listed are plus 21% service charge and 7% sales tax.*

PLATED DINNERS

Served 4:00 p.m. - 10:00 p.m. (Pricing based on ninety minutes of service)

DINNER DESSERTS

New York Cheesecake
Carrot Cake
Chef's Duo of Miniature Cakes
Florida Orange Creamsicle Cake
Strawberry Swirl Cheesecake
Bananarama Cake
White or Milk Chocolate Mousse

Smilin' Irish Cheesecake
Caramel Deep Dish Apple Pie
Piña Colada Cake
Chocolate Mousse Cake
Turtle Cheesecake
German Chocolate Cake

Jack Daniel's Chocolate Cake
Mocha Java Cake
Mile High Key Lime Pie
Tiramisu Cake
Sea Salted Caramel Mousse
Chocolate Chocolate Cake
Italian Rum Cake

DESSERT ENHANCEMENTS

(Stations Replace Plated Dessert)

Bananas Foster

Fresh bananas flambéed with warm foster sauce and served over vanilla bean ice cream

.....\$7.00 per person

Ice Cream Sundaes

Gourmet vanilla bean ice cream, chocolate sauce, caramel, strawberry topping, crushed nuts, whipped cream

.....\$7.00 per person

Signature Bread Pudding

Our signature bread pudding with warm bourbon sauce \$5.00 per person

Assorted Mini Pastries

"Alessi Style" \$250.00 per 50 pieces

Chocolate Fountain

Chocolate fountain service comes with all the extras including fresh strawberries, pineapple chunks, pretzels and angel food cake (minimum of 50) \$225.00 per 50 pieces

Sweet Shot Desserts

Strawberry shortcake, Khalúa chocolate mousse, white-chocolate macadamia nut crumble, caramel chocolate banana

.....\$225.00 per 50 pieces

Your Logo in Chocolate

A great way to get your company's logo or personalized message in front of guests. Please ask your coordinator for details.

All prices listed are plus 21% service charge and 7% sales tax.

CLASSIC FOUR COURSE DINNERS

Served 4:00 p.m. - 10:00 p.m. (Pricing based on ninety minutes of service)

SONOMA

(Minimum 30 guests)

First Course

Shrimp and Crab Martini

Gulf shrimp and lump crab with sesame crisps, horseradish-black pepper dressing, saffron-roasted red pepper aioli

Second Course

Las Colinas Salad

Micro greens, exotic sprouts and tempura artichoke in radicchio lettuce with a creamy cucumber wasabi dressing

Crusty sourdough bread and El Conquistador butter

Third Course (Dual Entrées)

Cracked Maine Lobster Tail

with vanilla scented caviar butter

Sliced Roasted Veal Loin

with caramelized shallots and sun-dried cherry balsamic jus

Green Chile Sweet Potato Polenta

with Chef's seasonal vegetable selection

Fourth Course

Warm Ganache Chocolate Lava Cake

.....\$78.00 per person

Served with fresh brewed gourmet coffee, decaffeinated coffee and iced tea.

All prices listed are plus 21% service charge and 7% sales tax.

CLASSIC FOUR COURSE DINNERS

Served 4:00 p.m. - 10:00 p.m. (Pricing based on ninety minutes of service)

MISSION POSSIBLE

Select from each of the following menu courses

First Course

Gulf Shrimp Cocktail

Three Gulf shrimp over marinated Cucumber and Seaweed salad, with Thai “chili” sauce

El Conquistador Corn & Crab Bisque

Country Style Pâté

Spinach, Cheese & Pine Nut Ravioli

With Parmesan Cheese and White Truffle sauce

Second Course

Caesar Salad

or

Mission Inn Salad

Romaine Wedge with Prosciutto Wrap and roasted shallot vinaigrette

Butter Lettuce & Asparagus with marinated Roma tomatoes

Third Course (Dual Entrées)

Grilled petite Filet Mignon & Olive Crusted Pacific Salmon

Tender filet of beef with a wild mushroom demi coarse sauce paired with a pacific salmon

encrusted with kalamata olives and lemon crème fraîche

Mango Glazed Florida Snapper & Oven Baked Pork Loin

Yellow tail snapper dressed and roasted with sweet mango glaze paired with oven baked pork loin and a wild berry jus

USDA Angus Beef NY Steak & Jumbo Gulf Coast Shrimp

Tasty strip loin hand cut and grilled to perfection paired with sautéed jumbo gulf coast shrimp and Béarnaise Sauce

Veal Prime Rib & Jumbo Lump Crab Cakes

Flavorful and juicy, king cut dressed with au jus paired with broiled jumbo lump crab cakes and roasted pepper coulis

Fourth Course

Bananas Foster Action Station or Select Your Dessert

\$69.00 per person

Served with fresh brewed gourmet coffee, decaffeinated coffee and iced tea.

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www.MissionInnResort.com

Revised 12.10.18

THEMED DINNERS

Served 4:00 p.m. - 10:00 p.m. (Pricing based on ninety minutes of service)

INTERNATIONAL THEME STATIONS

Enjoy the flavors from around the world. Three station minimum. (Minimum 40 guests)

American Station

Southern cole slaw and potato salad
Grilled chicken breasts with hickory barbecue sauce
Grilled vegetables
Cheddar cornbread muffins with honey butter
Caramel apple pie

Asian Station

Egg drop Shitake mushroom soup
Sesame pork and baby corn salad
Stir-fry shrimp and chicken with fresh crisp vegetables
Steamed rice with scallions and ginger
Fortune cookies

Island Station

Tossed to order kettle salad
Tropical fruit display
Key West crab cakes with mango salsa
Yellow rice and beans
Key Lime pie

Australian Station

Citrus pineapple salad with toasted coconut
Aussie free range lamb chops
Honey bourbon roasted sweet potatoes
Chocolate overload cake

*Served with fresh brewed gourmet coffee, decaffeinated coffee and iced tea.
All prices listed are plus 21% service charge and 7% sales tax.*

THEMED DINNERS

Served 4:00 p.m. - 10:00 p.m. (Pricing based on ninety minutes of service)

INTERNATIONAL THEME STATIONS *(Continued)*

Enjoy the flavors from around the world. Three station minimum. (Minimum 40 guests)

Southwestern Station

- Pasta salad with sweet corn, peppers, and creamy ranch dressing
- Carved Adobe flank steak
- Chili con queso with tri-color corn chips, salsa, sour cream and guacamole
- Churros with honey yogurt dip

Italian Station

- Antipasto display of meats, cheeses, peppers and olives
- Caesar salad
- Grilled Tuscan vegetables
- Baked tortellini rosa
- Fresh garlic baked sticks
- Tiramisu cake

Beverages served

- Fresh brewed gourmet coffee, decaffeinated coffee and iced tea

<i>Five Stations</i>	<i>.per hour \$75.00 per person</i>
<i>Four Stations</i>	<i>.per hour \$62.00 per person</i>
<i>Three Stations</i>	<i>.per hour \$52.00 per person</i>
<i>Two Stations</i>	<i>.per hour \$49.00 per person</i>

*Served with fresh brewed gourmet coffee, decaffeinated coffee and iced tea.
All prices listed are plus 21% service charge and 7% sales tax.*

THEMED DINNERS

Served 4:00 p.m. - 10:00 p.m. (Pricing based on ninety minutes of service)

WESTERN BACKYARD COOKOUT

(Minimum 30 guests)

Salad Bar:

crisp garden greens, crumbled bacon, shredded cheddar, tomatoes, carrots, cucumbers, chopped egg
Buttermilk ranch and zinfandel vinaigrette dressings
Broccoli-cranberry salad
Mixed tropical fruit bowl
Marinated New York steaks with Mission Inn steak sauce (one per person)
Atlantic salmon with green olive butter
Barbecue beef short ribs
Barbecue baked beans with molasses and smoked bacon
Corn-on-the-cob in milk and honey
Asparagus, peppers and cherry tomatoes
Corn muffins and cheddar biscuits
Jack Daniel's chocolate cake
Signature Bread Pudding & Warm Bourbon Sauce

..... \$49.00 per person

Add a Chef's Grill or Carving Station

Smoked Prime Rib au jus, horseradish, mayonnaise, mustard, silver dollar rolls

..... additional \$7.00 per person

Adobe Roasted Pork Loin, mayonnaise, mustard, chipotle sour cream, silver dollar rolls

..... additional \$5.00 per person

Add a Chef/ Carver

(We recommend 1 per 50 guests) \$95.00 per attendant

*Served with fresh brewed gourmet coffee, decaffeinated coffee and iced tea.
All prices listed are plus 21% service charge and 7% sales tax.*

THEMED DINNER BUFFETS

Served 4:00 p.m. - 10:00 p.m. (Pricing based on ninety minutes of service)

CARIBBEAN BEACH PARTY

(Minimum 30 guests)

Bahama seafood corn bisque, essence of lemon grass and curry
Tossed to order kettle salad, crisp romaine lettuce, hearts of palm, smoked bacon and crisp croutons, with a West Indies sweet and sour vinaigrette
Cucumber and watercress salad, with a guacamole-sour cream dressing
Green chile spiced shrimp salad, manchego cheese, scallions and peppers
Whole roasted suckling pig display, pulled pork seasoned with island spices, flavored mustards and garlic vinegar jus, silver dollar rolls. *(Uniformed chef attendant \$95.00)*
Jamaican jerk chicken with island sauce
Fire baked fish, cilantro lime marinade
Gingered sweet potatoes, baked with honey and brown sugar
Asparagus, peppers, and cherry tomatoes
Signature bread pudding
Piña colada cake

..... \$51.00 per person

FLORIDA CRACKER ADVENTURE

Key West conch chowder
Fresh garden greens, citrus segments, scallions, peppers, tomatoes, carrots and toasted sunflower nuts, tossed with zesty papaya rum vinaigrette
Sliced field cucumbers with shaved red onion and buttermilk dressing
Barbecue beef brisket, honey bourbon barbecue sauce
Blackened catfish with tropical fruit salsa
Oak grilled chicken, leek, horseradish and bacon
Roasted corn on the cob in milk and honey
Black beans and rice
Buttermilk biscuits with whipped honey butter
Mile High Key Lime pie
Florida orange cake

..... \$50.00 per person

Served with fresh brewed gourmet coffee, decaffeinated coffee and iced tea.

All prices listed are plus 21% service charge and 7% sales tax.

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THEMED DINNER BUFFETS

Served 4:00 p.m. - 10:00 p.m. (Pricing based on ninety minutes of service)

THE SURVIVOR

(Minimum 30 guests)

Shipwrecked (Salads)

El Conquistador Tribe

Grilled vegetables marinated in a garlic balsamic juice tossed with linguine pasta and a pesto dressing

Amazon Tribe

Crispy fresh mixed greens with cucumbers, carrots, cherry tomatoes, and sliced mushrooms topped with cheddar cheese with your choice of buttermilk ranch and zinfandel dressings

Tahitian Tribe

Oriental pacific mix of baby shrimp marinated in teriyaki sauce, served with seaweed salad

Immunity Challenge (Entrées)

Slow Baked Flounder

Stuffed with sea scallops and crab, served with a creamy lemon sauce and fresh cracked black peppercorns

Roasted Pork Loin

Seasoned with garlic, orange, and lemon juices, served with spicy chorizos and sautéed shallots

Grilled Smoked Chicken

House smoked chicken breast, grilled and served with two barbecue sauces, traditional and homemade white sauce

Tribal Council (Accompaniments)

Steamed Rice

Topped with celery, carrots, onions, parsley and thyme sautéed in extra virgin olive oil

Roasted Asparagus

Seasoned with garlic, butter, shallots and pepper

The Soul Survivor (Desserts)

Turtle Escape Cheesecake and Jack Daniel's Chocolate Cake \$51.00 per person

Guests will be welcomed by tribal torches and blazing bonfire upon arrival and throughout the night . . . \$125.00

S'mores around the fire \$4.00 per person

Served with fresh brewed gourmet coffee, decaffeinated coffee and iced tea.

The function is customized for our Lakeside Pavilion. All prices listed are plus 21% service charge and 7% sales tax.

THEMED DINNER BUFFETS

Served 4:00 p.m. - 10:00 p.m. (Pricing based on ninety minutes of service)

MAMBO MADNESS

(Minimum 30 guests)

Sopa (Soup)

Sopa De Frijoles Negros “Black Bean Soup with Cuban Sofrito”

Ensalada (Salad)

Ensalada Tropical

Romaine lettuce, fresh mango, tomatoes, Manchego cheese and red onion tossed to order with red wine vinaigrette

Ensalada Arroz Con Pollo

Chilled shredded chicken with rice, corn and sweet peppers, lime Spanish olive oil dressing

Principal (Entrée)

Pescado En Salsa Verde

Tilapia baked with parsley, cumin, lemon, sea salt and fresh ground pepper

Ropa Vieja

Classic Cuban dish of shredded beef, flavored with onions, red and green peppers in a red wine and tomato sauce

Lechón Asado con Mojo

Sliced roast loin of pork marinated in oregano, onion, vinegar and garlic

Cheddar-Jalapeño Corn Muffins

Roasted Sweet Potatoes

Chef’s selection of local farmers market vegetables

Postre (Dessert)

Chocolate “Mission” overload cake and Bananarama cake \$51.00 per person

Mojito Club Punch (Gallon serves approximately 30) \$150.00 per gallon

*Served with fresh brewed gourmet coffee, decaffeinated coffee and iced tea.
All prices listed are plus 21% service charge and 7% sales tax.*

THEMED DINNER BUFFETS

Served 4:00 p.m. - 10:00 p.m. (Pricing based on ninety minutes of service)

MEDITERRANEAN FEAST

(Minimum 30 guests)

Walnut chicken salad

Marinated eggplant and feta cheese

Red lentil soup

Carved roasted leg of lamb with mint au jus

Grilled chicken with feta cheese, olives and peppers

Stuffed sole with saffron and roasted pepper sauce

Rice pilaf with lemon, cinnamon and oregano

Grilled vegetables

Fresh fruit display

Strawberry Swirl Cheesecake

Mediterranean Pastries

Fresh brewed gourmet coffee, decaffeinated coffee and iced tea

.....\$49.00 per person

GAME DAY SPORTS BAR

Chef's Famous Chili

Grilled chicken Caesar salad, tossed with crisp romaine lettuce, herb croutons, fresh Parmesan cheese and our special recipe dressing

Philly cheese steak sandwiches topped with grilled onions, bell peppers, and provolone cheese

Crispy chicken wings, tossed in buffalo sauce and accompanied by celery sticks with bleu cheese dressing

Stadium dogs with spicy mustard, diced onions and pickle relish

Steamed corn cobs in milk and honey

Popcorn machine bubbling with freshly buttered popcorn

Jack Daniel's chocolate cake

Texas millionaire pie

Fresh brewed coffee, decaffeinated coffee and iced tea

.....\$45.00 per person

Served with fresh brewed gourmet coffee, decaffeinated coffee and iced tea.

All prices listed are plus 21% service charge and 7% sales tax.

BUFFET DINNER

Served 4:00 p.m. - 10:00 p.m. (Pricing based on ninety minutes of service)

CREATE YOUR OWN BUFFET

Chef's Inspirational Soup: (Select one of our Dinner Soups. See page 22)

Salads

(Select Two)

Tossed Garden Salad

Tossed salad with seasonal greens, cucumbers, tomatoes, carrots, mushrooms, shredded cheddar cheese and two dressings

Mission Inn's Signature Seafood Salad

Marinated Fresh Seasonal Vegetable Salad

With creamy herb dressing

Broccoli and Cranberry Salad

Entrées

Teriyaki Grilled Flank Steak

With burgundy mushroom sauce and onion straws

Broiled Florida Reef Fish

Grilled pineapple tomato relish

Baked Chicken Breast

Artichoke-white cheddar sauce

Broiled Alaskan Salmon

Green olive butter

Roast Pork Loin

Mirepoix pan sauce

Cornish Game Hens

Sun-dried cherries, Pinot Noir reduction

Roast Sirloin Beef

Caramelized onion-bleu cheese gratin

Chef's Selection of Seasonal Vegetable and Starch

Fresh baked rolls and butter

Chef's Selection of Two Desserts

Four Entrées	\$52.00 per person
Three Entrées	\$48.00 per person
Two Entrées	\$44.00 per person

Served with fresh brewed gourmet coffee, decaffeinated coffee and iced tea.

All prices listed are plus 21% service charge and 7% sales tax.

HORS D'OEUVRES & RECEPTIONS

ACE IN THE HOLE

The complete one-hour reception (Minimum 20 guests)

Call Brands\$36.00 per person
Deluxe Brands\$38.00 per person
Premium Brands\$40.00 per person

Chef's choice of four hot hors d'oeuvres and artisan cheese display. Four pieces per person, served in chafers.
Hosted bar for one hour. All prices per guest.

COLD HORS D'OEUVRES

(prices are per 50 pieces)

Mission Inn Signature Hummus on Fresh Pita Chips\$150.00
Cherry tomato stuffed with Boursin cheese\$150.00
Smoked salmon cream cheese on cocktail bread\$150.00
Olive sun-dried tomato tapenade on toasted baguette\$150.00
Chef's assorted canapés\$160.00
Chef's assorted finger sandwiches\$160.00
Antipasto skewer with Italian olive, buffalo mozzarella and vegetable\$160.00
Strawberry stuffed with pecan cream cheese\$160.00
Roasted asparagus wrapped in prosciutto ham\$160.00
Marinated artichoke wedge with lump crab and bleu cheese\$185.00
Blue crab salad toast points.\$185.00
Jumbo gulf shrimp with cocktail sauce and lemon\$200.00
Lobster medallion on cucumber with wasabi and sour cream\$200.00
Cocktail Crab Claws with cocktail sauce and lemon\$200.00
Mojo Marinated Skirt Steak on Crispy Plantain\$185.00
Jerk Shrimp Salad in Phyllo Shell\$185.00
Fresh Florida Seafood Ceviche\$200.00
Seared Ahi Tuna on cucumber with ginger and wasabi cream\$200.00
Assorted fresh sushi – California roll, shrimp and tuna sashimi soy, wasabi & pickled ginger\$225.00

All prices listed are plus 21% service charge and 7% sales tax.

HORS D'OEUVRES & RECEPTIONS

HOT HORS D'OEUVRES

(Prices are per 50 pieces)

Pork Potstickers\$150.00
Spanakopita\$150.00
Mushrooms Stuffed with crab\$160.00
Mushrooms stuffed with Spinach and Asiago Cheese.\$150.00
Chicken quesadilla trumpets\$160.00
Assorted mini quiche.\$160.00
Beef Empanada\$160.00
Mini Chicago deep dish pizzas\$150.00
Chicken cordon bleu.\$150.00
Southwest spring rolls\$160.00
Vegetable spring rolls.\$160.00
Cozy shrimp\$175.00
Mini chicken Wellington.\$185.00
Caramelized onion and gorgonzola tartlet\$175.00
Chorizo in puff pastry\$175.00
Crab rangoons\$185.00
Sea scallops and bacon\$185.00
Mini crab cake\$200.00
Mini beef Wellington, demi-glaze\$200.00
Roasted baby lamb chops with mango mint chutney.\$225.00
Coconut lobster skewers\$225.00
White Glove Butler Passing (<i>We recommend one Butler per 50 guests</i>).	<i>\$75.00 per server</i>

All prices listed are plus 21% service charge and 7% sales tax.

DISPLAYS & ACTION STATIONS

CHEF CMOKEHOUSE & RAW BAR

Whole Smoked Salmon *(serves 40 guests)*

With cucumber slices, capers, onions, shallot dill sauce, lemons and lavosh chips. \$260.00

Cured Smoked Salmon Filet *(serves 30 guests)*

Sliced onions, capers, eggs, shallot dill sauce and lavosh chips \$200.00

Bountiful Raw Bar Display *(serves 30 guests)*

Includes our very own house-cured salmon, large chilled shrimp, fresh Florida ceviche, oysters on the half shell and little neck clams accompanied by marinated onions, capers, boiled eggs, cocktail sauce and fresh lemon wedges, cocktail rye and pumpernickel breads *(based on 1 piece of each per person)* \$500.00

FRUIT, CHEESE & CRUDITÉ

Domestic and Imported Cheese Display

Served with sesame crisps and crusty baguettes, garnished with fresh fruit

Small *(serves approximately 25 guests)* \$175.00

Medium *(serves approximately 50 guests)* \$325.00

Large *(serves approximately 75 guests)* \$475.00

Roasted Vegetable Display *(serves 30 guests)*

Includes marinated portabella mushrooms, eggplant, zucchini, asparagus, with mini fresh mozzarella \$220.00

Crudités of Fresh Vegetables with Assorted Dips

Small *(serves approximately 25 guests)* \$125.00

Medium *(serves approximately 50 guests)* \$225.00

Large *(serves approximately 75 guests)* \$325.00

Sliced Fresh Seasonal Fruit with Berry Garnish

Small *(serves approximately 25 guests)* \$125.00

Medium *(serves approximately 50 guests)* \$225.00

Large *(serves approximately 75 guests)* \$325.00

CARVING STATIONS

Carved by a uniformed chef. \$95 per chef, based on 1 1/2 hours of service. We recommend one chef per 75 people.

Roast Pork Loin *(serves 30 guests)*

Apple brandy glaze, grain mustard, mayonnaise and silver dollar rolls \$275.00

Roast Turkey *(serves 30 guests)*

Cranberry relish, mayonnaise, mustard and silver dollar rolls. \$295.00

Roast New York Strip Loin *(serves 40 guests)*

Supreme peppercorn sauce, mustard, horseradish sauce, mayonnaise and silver dollar rolls. \$425.00

All prices listed are plus 21% service charge and 7% sales tax.

DISPLAYS & ACTION STATIONS

CARVING STATIONS *(continued)*

Carved by a uniformed chef. \$95 per chef, based on one hour of service. We recommend one chef per 75 people.

Salmon Wrapped in Puff Pastry *(serves approximately 25 guests)*

Stuffed with Spinach, Goat Cheese, Chopped Pecan with Saffron Cream \$350.00

Baked Country Ham *(serves approximately 50 guests)*

Slow cooked and basted with fresh fruit juices served with Florida orange glaze, mustard, mayonnaise, and silver dollar rolls \$350.00

Roast Tenderloin of Beef *(serves approximately 25 guests)*

Black pepper crusted with horseradish sauce, mustard, mayonnaise and silver dollar rolls \$375.00

Roast Steamship Round of Beef *(serves approximately 150 guests)*

With horseradish sauce, mustard, mayonnaise and silver dollar rolls \$675.00

THEME STATIONS

*To enhance your cocktail reception or dinner with uniformed chef. These stations must accompany a dinner selection or minimum Hors d'oeuvres selection and may not be selected as a stand-alone menu (minimum of 40 guests)
Carved by a uniformed chef. \$95 per chef, based on one hour of service. We recommend one chef per 75 people.*

Martini Mashed Potato Bar

Your guests may choose from mashed Yukon Gold and purple Peruvian potatoes served in a martini glass and garnished with a grissini bread stick. Toppings to complement your “martini” include: warm pan roasted mushrooms, blackened chicken, crumbled bleu cheese, shredded cheddar, smoked bacon and caramelized onions

. \$12.00 per person per hour

Pasta Station

Select two pastas and two sauces:

Tri-Color tortellini, bow-tie pasta or penne pasta with Alfredo sauce, tomato-basil sauce or pesto cream sauce, freshly grated Parmesan cheese \$12.00 per person per hour

Asian Stir-Fry Station

Choice of beef, chicken or pork *(select one)*. \$14.00 per person per hour

Fajita Station

Marinated chicken or beef *(select one)* with peppers, onions, diced tomatoes, cheddar cheese, sliced jalapenos, warm flour tortillas, sour cream and guacamole \$14.00 per person per hour

Chicken and Beef *(includes both)* \$17.00 per person per hour

All prices listed are plus 21% service charge and 7% sales tax.

HOSTED BEVERAGE SERVICE

SPONSORED BARS BY THE HOUR

	PREMIUM	DELUXE	CALL	LIMITED	YOUNG ADULT
One Hour	\$27.00	\$24.00	\$21.00	\$19.00	\$11.00
Two Hour	\$35.00	\$32.00	\$29.00	\$27.00	\$15.00
Three Hour	\$43.00	\$40.00	\$37.00	\$35.00	\$19.00
Four Hour	\$51.00	\$48.00	\$45.00	\$43.00	\$23.00
Five Hour	\$59.00	\$56.00	\$53.00	\$51.00	\$27.00
				Beer & Wine	Soda & Water
				Soda & Water	Juice

SPONSORED BARS BY THE DRINK

Cognac.	from \$10.50 per drink
Cordials	from \$8.50 per drink
Premium brands	\$8.75 per drink
Deluxe brands	\$7.75 per drink
Call brands.	\$6.75 per drink
Imported beers.	\$6.75 per drink
House Wine Tier I	\$6.75 per drink
House Wine Tier II	\$7.75 per drink
Domestic beers.	\$5.75 per drink
Sparkling water.	\$4.00 per bottle
Bottled water.	\$3.50 per bottle
Soft drink	\$3.50 per drink

The number of drinks per bottle is calculated as follows:

*27 drinks per liter bottle based on 1.25 ounce pour and 5 glasses of wine based on a 750 ml bottle of wine.
An easy estimate is 2 drinks per hour per guest*

WINE WITH DINNER

Servers will pour wines tableside. Please choose two varietals to be served.

House Selection Tier I	\$30.00 per 750 ml bottle
House Selection Tier II.	\$35.00 per 750 ml bottle

*Full wine list available, ask our catering team. With a three or four hour host bar package your bartender fee is waived.
Beer, liquor and wine selections subject to change based on availability.*

*All cash bar prices include 21% service charge & 7% sales tax. Cash bars will incur a \$75.00 bartender cash handling fee per bar.
The \$75.00 bartender fee will be waived if bar sales exceed \$750.00 per bar.*

HOSTED BEVERAGE SERVICE

DRINK TICKETS

This is the best way to limit how much you spend on the bar. Pick a dollar amount and we will sell you that many tickets. The tickets are kept behind the bar out of the guests' sight. We keep track of the tickets consumption and bill you according to the types of drinks consumed.

BEER SELECTIONS

(Choose four)

DOMESTIC	IMPORTED
Budweiser	Amstel Light
Bud Light	Corona
Miller Light	Heineken
Coors Light	Bass
Michelob Ultra	Guinness
Yuengling	

Non-Alcoholic Selection Varies

LIQUOR SELECTIONS

	CALL BRANDS	DELUXE BRANDS	PREMIUM BRANDS
Bourbon	Jim Beam	Maker's Mark	Knob Creek
Gin	Bombay	Beefeater	Bombay Sapphire
Rum	Bacardi Silver	Bacardi Gold Captain Morgan Spiced	Bacardi Reserve 8 Year Captain Morgan Reserve
Scotch	Dewar's White Label	Johnnie Walker Red	Johnnie Walker Black
Tequila	José Cuervo Gold	José Cuervo Silver	José Cuervo Traditional
Vodka	Svedka	Absolut	Ketel One
Whiskey, American	Seagram's 7	Jack Daniels	Gentlemen's Jack
Whiskey, Canadian	Canadian Club	Crown Royal	Crown Royal Black

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All cash bar prices include 21% service charge & 7% sales tax. Cash bars will incur a \$75.00 bartender cash handling fee per bar. \$75.00 bartender fee will be waived if bar sales exceed \$750.00 per bar.

HOSTED BEVERAGE SERVICE

CASH BAR

Cognac	from \$11.00 per drink
Cordials	from \$9.00 per drink
Premium brands	\$10.00 per drink
Deluxe brands	\$9.00 per drink
Call brands.	\$8.00 per drink
Imported beers.	\$8.00 per drink
House Wine Tier I	\$7.00 per drink
House Wine Tier II	\$8.00 per drink
Domestic beers.	\$6.00 per drink
Sparkling water.	\$5.00 per bottle
Bottled water.	\$4.00 per bottle
Soft drink	\$4.00 per drink

Full wine list available, ask our catering team.

With a three or four hour host bar package your bartender fee is waived.

Beer, liquor and wine selections subject to change based on availability.

All cash bar prices include 21% service charge & 7% sales tax.

Cash bars will incur a \$75.00 bartender cash handling fee per bar.

The \$75.00 bartender fee will be waived if bar sales exceed \$750.00 per bar.

BAR SPECIALTIES

SPECIALTY DRINKS

Margaritas

Golden 1800 (serves 25)	\$175.00 per gallon
José Cuervo (serves 25).	\$150.00 per gallon

Mimosas

Fresh Orange Juice and House Champagne (serves 30).	\$95.00 per gallon
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Bloody Marys

Absolut Peppar (serves 25)	\$175.00 per gallon
Svedka (serves 25)	\$150.00 per gallon

Punches

Spanish Sangria (serves 30)	\$95.00 per gallon
Mojito Club Punch (serves 25).	\$95.00 per gallon
Champagne Punch (serves 25)	\$75.00 per gallon
Refresco Naranja – non-alcoholic citrus (serves 30).	\$42.00 per gallon
Refresco Fruta – non-alcoholic fruit (serves 30).	\$42.00 per gallon

All prices listed are plus 21% service charge and 7% sales tax.

WINE LIST

HOUSE SELECTION TIER I WINES

		<i>Bottle 750ml</i>
1001	House Champagne, California	\$30.00
2000	House Selection Chardonnay	\$30.00
2300	House Selection Pinot Grigio	\$30.00
2600	House Selection White Zinfandel	\$30.00
4000	House Selection Cabernet Sauvignon	\$30.00
4400	House Selection Merlot	\$30.00
4400	House Selection Pinot Noir	\$30.00

HOUSE SELECTION TIER II WINES

		<i>Bottle 750ml</i>
2003	House Selection Chardonnay	\$35.00
2403	House Selection Riesling	\$35.00
4003	House Selection Cabernet Sauvignon	\$35.00
4403	House Selection Merlot	\$35.00
4603	House Selection Pinot Noir	\$35.00

Cabernet Sauvignon

Crimson color with brick red hues. Intense green olive and black currant fruit aromas with a hint of vanilla and cedar oak. Rich and fruit-driven with herbaceous green bean and berry fruit flavors combined with cedar and spicy oak characters. The finish is long and generous with a fine tannin backbone to support the wine's abundant fruit flavor.

Chardonnay

White nectarine and Fuji apple notes with layers of tropical fruit aromas and flavors. Hints of vanilla and brown spice flavors also come through on the palate from malolactic fermentation and the oak regime.

Merlot

Deep crimson and ruby red in color. Lifted ripe forest berry, blood plum fruit flavors combined with a hint of cinnamon, clove oak. Fresh strawberry and stewed rhubarb fruit flavors are present with a hint of savory oak. The palate is fresh and lively with soft silky tannins and a long clean finish.

Pinot Noir

A lovely purple-burgundy color. Cherry and floral aromas with a plush dark blackberry and cherry flavor. Riesling Lifted aromas of jasmine and lime with subtle hints of citrus blossoms. Flavors of fresh lime, mineral notes and ripe tropical characters combine with a crisp, clean finish.

Riesling

Lifted aromas of jasmine and lime with subtle hints of citrus blossoms. Flavors of fresh lime, mineral notes and ripe tropical characters combine with a crisp, clean finish.

*Wine list subject to change based upon market price, vintage and availability.
All prices listed are plus 21% service charge and 7% sales tax.*

WINE SELECTIONS

WHITE WINE

Champagne & Sparkling

Bottle 750ml

1023	Dom Perignon Brut, France	\$249.00
1024	Perrier-Jouet Fleur de Champagne Brut, France (2002).	\$142.00
1020	Veuve Clicquot Ponsardin Brut Yellow Label, France	\$149.00
1022	Bollinger Champagne, Special Cuvee	\$169.00
1015	Domaine Ste. Michelle Brut, Washington.	\$39.00
1016	Sweet Escape, Moscato d'Asti, Italy	\$35.00
1026	Freixenet Sparkling Cordon Negro Brut (187ML/SPLIT), Spain	\$10.00

Chardonnay

2010	Cakebread Cellars, Napa Valley	\$89.00
2021	Sonoma-Cutrer, Russian River Ranch, Sonoma County	\$50.00
2025	Kendall Jackson Vintner's Reserve, Sonoma County	\$40.00
2027	Meiomi, Sonoma County.	\$45.00
2032	Rodney Strong Chalk Hill, Sonoma County	\$42.00
2033	Villa Maria Unoaked Private, Hawkes Bay, New Zealand	\$38.00

Pinot Grigio / Pinot Gris

2313	King Estate Pinot Gris, Lorane Valley, Oregon	\$44.00
2315	Nobilo Pinot Grigio, East Coast New Zealand	\$40.00
2316	Mac Murray Ranch Pinot Gris, Oregon.	\$34.00

Riesling

2415	St. Christopher, Piesporter Michelsberg, Germany	\$32.00
2410	Jekel, Monterey County.	\$48.00

Sauvignon Blanc

2511	Kenwood, Sonoma County	\$34.00
2512	Kim Crawford, Marlborough, New Zealand	\$42.00

*Wine list subject to change based upon market price, vintage and availability.
All prices listed are plus 21% service charge and 7% sales tax.*

WINE SELECTIONS

RED WINE

Cabernet Sauvignon

Bottle 750ml

4010	Cakebread Cellars, Napa Valley	\$139.00
4017	Kenwood Jack London, Sonoma Valley	\$55.00
4020	Ferrari Carano, Alexander Valley, Sonoma County	\$62.00
4029	Silverado, Napa Valley	\$87.00
4033	Kendall-Jackson Vintner's Reserve, California.	\$44.00
4036	Rodney Strong Alexander Valley, Sonoma County	\$47.00
4037	Robert Mondavi, Napa Valley.	\$77.00
4040	Louis M Martini, Sonoma County	\$38.00

Merlot

4411	Duckhorn Vineyards, Napa Valley	\$119.00
4423	Markham, Napa Valley	\$45.00
4424	Raymond Reserve, Merlot	\$57.00

Malbec

4305	Antigal Uno, Mendoza, Argentina	\$39.00
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Pinot Noir

4617	David Bruce, Sonoma Coast	\$69.00
4619	Meiomi, Sonoma	\$47.00
4620	La Crema, Sonoma	\$55.00

Red Zinfandel

4715	Kunde, Sonoma.	\$45.00
4718	Ravenswood Lodi, Lodi.	\$44.00

Red Blend

4811	Paraduxx, Napa Valley	\$89.00
4814	Cline "Cashmere" GSM, Central Coast, California	\$40.00

Wine list subject to change based upon market price, vintage and availability.

All prices listed are plus 21% service charge and 7% sales tax.

ENTERTAINMENT & ATTRACTIONS

Let Mission Inn Resort & Club arrange special events to make your group functions more memorable!

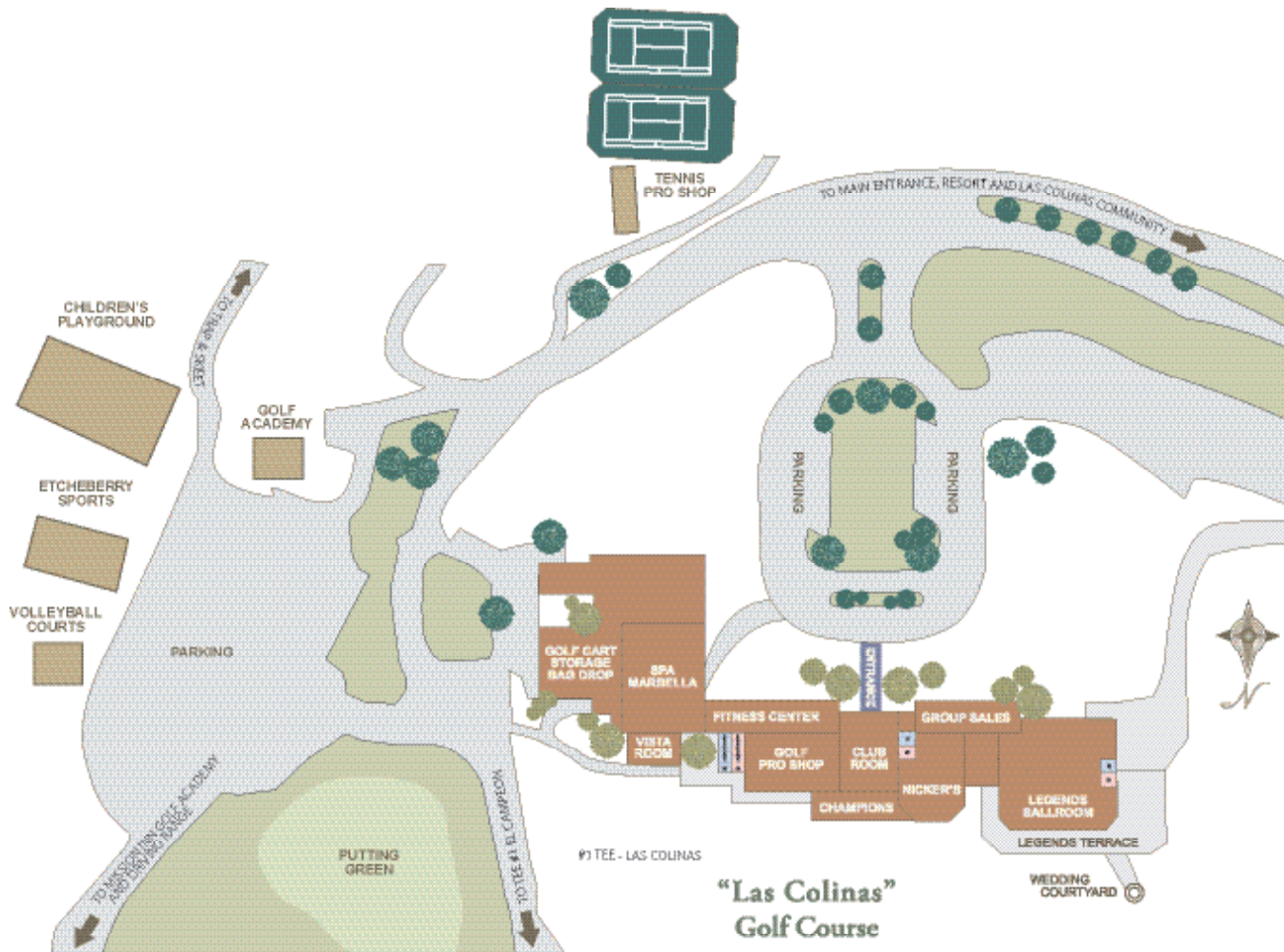
Professional Fireworks Displays and Pyrotechnics	<i>approximately \$4,200.00 to \$15,200.00</i>
“Mentalist” shows and Professional	
“Vegas Style Magic Shows”	<i>approximately \$2,200.00 to \$4,200.00</i>
“Murder Watch” Dinner Theater	<i>approximately \$2,100.00 to \$4,300.00</i>
Polynesian Luau Dance Shows	<i>approximately \$1,800.00 to \$3,200.00</i>
Nascrab Crab Racing Shows	<i>approximately \$850.00 to \$1,500.00</i>
Professional Props Package	<i>from \$3,000.00</i>
Street Performers – Fire Eaters, Stilt Walkers	<i>from \$1,500.00</i>
D.J / Karaoke / Fog and Light Show	<i>from \$1,250.00</i>
5 Piece Dance Bands	<i>from \$1,250.00</i>
Mexican Mariachis	
Trios	<i>from \$1250.00</i>
Duos	<i>from \$875.00</i>
“Don Ho Style” Duos	<i>from \$850.00</i>
Disc Jockeys	<i>from \$750.00</i>
Celebrity Impersonators (2-hour minimum required as available)	<i>quoted by character - from \$725.00</i>
Caricaturist, Strolling Magician, Fortune Tellers, Jugglers	<i>from \$600.00</i>
Birds – Macaw with Handler	<i>from \$600.00</i>
Gator Meet & Greet	<i>from \$600.00</i>
Gator Show with Two Handlers	<i>from \$600.00</i>
Country Line Dancing	<i>from \$600.00</i>
One Man Band (one piece and up)	
Country & Western Variety, “Jimmy Buffet” Style, or Steel Drum	<i>from \$600.00</i>
Classical Pianist (per hour)	<i>from \$100.00</i>
Theme Parties – Casinos, Sports, Safari, Circus, Biker	<i>quotes upon request</i>

All of the above pricing is based on a three hour minimum. Prices may vary during holidays and are subject to change.

Interactive group events, including “Treasure Hunts”, “Cardboard Boat Regattas”, “Build your Own Race Cars”, “Carnival Games Sets”, “Spring Break Beach Parties”, “Corporate Olympics”, “Specialty Golf Games”, “Shuffle Golf”, “Obstacle Course Putting”, or Caddyshack style “Gopher Golf”, “Castaway Parties”, “Fraternity Parties”, “Camping Parties”, “Swamp Parties”.

RESORT INFORMATION

CLUBHOUSE, PRO SHOP, NICKER'S & SPA MAP



Golf

- Golf Pro Shop
- Golf Cart Barn
- Driving Range
- Putting Green

Athletics/Fitness

- Mission Inn Golf Academy
- Etcheberry Sports
- Fitness Center

Banquets & Conferences

- Legends Ballroom
- Legends Terrace
- Legends Wedding Courtyard
- Vista Room

Restaurants

- Nicker's Restaurant
- Champions
- Club Room

Spa

- Spa Marbella

Pasatiempo Recreation Park

- Trap & Skeet Range
- Tennis Courts
- Sand Volleyball Court
- Basketball Court
- Horseshoe Pit
- Children's Playground

RESORT INFORMATION

RESORT MAP



Conference Center

Grand Ballroom
 Los Reyes Foyer
 Serra
 Coronado
 Cortes
 DeSoto
 Computer Center

Plaza de la Fontana

La Arcada - *
 La Fontana - **
 La Pinata Billiards &
 Game Room - ***

Pool Area

La Chiquita Cabana Bar
 Pool and Hydro-Spa
 Volleyball, Shuffleboard
 Pool Table, Foosball
 Children's Playground

Marina del Rey

Bass/Pontoon Boat Rentals
 Lakeside Pavilion
 Adventure Learning Center

Restaurant Complex - First Floor

La Hacienda
 La Veranda - Patio
 Plaza de la Fontana
 Plaza de las Palmas
 El Moro
 La Paloma
 Courtyard Conference
 Business Center
 Conference Services
 Wedding Services

Restaurant Complex - Second Floor

El Conquistador
 La Margarita Lounge
 El Gitano
 Patio del Sol

Main Entrance

Mission Inn Real Estate

Mission Inn Resort & Club • 10400 County Road 48, Howey-in-the-Hills, Florida 34737 • 352.324.3101

www.MissionInnResort.com

Revised 12.10.18

CENTRAL FLORIDA AREA MAP

Group Sales / Conference Services / Catering - 800.523.2289

Reservations - 800.874.9053



AIRPORT DISTANCES

Leesburg Regional	11.9 Miles	15 minutes
Orlando International	47.9 Miles	48 minutes
Sanford International	42.2 Miles	55 minutes
Tampa International	93.5 Miles	1 hour 35 minutes

ATTRACTIONS

Citrus Tower	14.1 Miles	17 minutes
Lakeridge Winery	10.9 Miles	13 minutes
Silver Springs	42.7 Miles	58 minutes
Universal Studios	37.4 Miles	38 minutes
Walt Disney World	40.8 Miles	40 minutes

NEARBY CITY DISTANCES

Clermont	17.3 Miles	24 minutes
Daytona Beach	68.6 Miles	1 hour 18 minutes
Eustis	11.3 Miles	16 minutes
Jacksonville	136 Miles	2 hours 21 minutes
Leesburg	11.6 Miles	16 minutes
Miami	262 Miles	3 hours 45 minutes
Mount Dora	14.3 Miles	21 minutes
Orlando	37.6 Miles	38 minutes
Tampa	84.3 Miles	1 hour 22 minutes
Tavares	7.3 Miles	10 minutes
Yalaha	2.6 Miles	4 minutes

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THANK YOU

FOR VISITING MISSION INN RESORT

For over 50 years, my family and I have had the honor and privilege of owning and operating the Mission Inn Resort & Club and pride ourselves on the outstanding tradition it represents. Our family continues to share a lifetime of unforgettable memories and we are delighted you have chosen to be a part of our Mission Inn Resort family. We invite you to enjoy all of the amenities and activities on and around the resort. Enjoy our four signature restaurants, our Resort Golf and Pro Shop, our Fitness Center and relax in Spa Marbella. Be sure to experience tennis on clay and all surface courts, trap & skeet, the Trails of the Conquistadors and the boating or fishing at Marina del Rey. It's all here for you, your families and friends.

Visitors like you are our best ambassadors. We have had the opportunity to host many of your special events, including your tournaments, parties, business meetings and your family weddings. We are pleased to have earned your friendship and thank you for referring your friends and family to use the Resort's many offerings. We are proud to celebrate more than 50 years of our family business - Mission Inn Resort.

Warmest regards,



Bob Beucher
President

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