Come celebrate with us
2012 • HOLIDAY PARTY PACKAGES
Reduced room rates are applicable for holiday parties booked between November 1 and December 20.

CELEBRATE AT THE SEAGATE

For holiday parties and events, there’s simply no place like The Seagate. Our beautiful, tropical location serves as the perfect setting for every group gathering, from business to pleasure, fun to formal and serious to social. Our outstanding amenities, customizable facilities and unwavering attention to detail make every event into an extraordinary experience.

The Seagate’s catering team is looking forward to assisting you in creating the ideal holiday party in one of our event spaces. Start planning your holiday party at The Seagate Hotel and Spa today by contacting Tricia Shaw, Director of Catering, at 561.665.4842.
Our 1,900-square-foot ballroom is a perfect venue for parties of 80 to 110 guests. With 10-foot ceilings, a neutral color palette, and a piped-in music system, it is an ideal private space for plated luncheons, dinner parties, and receptions with live entertainment. The Reef Ballroom can also be split into two salons, accommodating 50 to 60 guests each.

<table>
<thead>
<tr>
<th></th>
<th>Sq. Ft.</th>
<th>Banquet</th>
<th>Reception</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reef Ballroom</td>
<td>1,912</td>
<td>110</td>
<td>190</td>
</tr>
<tr>
<td>Salon 1</td>
<td>915</td>
<td>50</td>
<td>90</td>
</tr>
<tr>
<td>Salon 2</td>
<td>997</td>
<td>60</td>
<td>100</td>
</tr>
</tbody>
</table>
Located on the east side of the hotel, our 1,700-square-foot ballroom boasts 14-foot ceilings, floor-to-ceiling windows, and stunning Chihuly chandeliers. The simple elegance of the Coral Ballroom lends itself well to chic dinner parties and luncheons for up to 80 guests, and cocktail receptions for up to 100 guests.

<table>
<thead>
<tr>
<th>Coral Ballroom</th>
<th>Sq. Ft.</th>
<th>Banquet</th>
<th>Reception</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1,730</td>
<td>80</td>
<td>100</td>
</tr>
</tbody>
</table>

1000 East Atlantic Avenue  |  Delray Beach, Florida 33483  |  561.665.4842  |  TheSeagateHotel.com
LUNCHEON PACKAGE

1000 East Atlantic Avenue  |  Delray Beach, Florida 33483  |  561.665.4842  |  TheSeagateHotel.com

Guaranteed-attendee figures are due seven (7) business days prior to event and cannot be reduced. Florida Sales Tax and Service Charge will be added to all food, beverage, room rental, and audio visual prices. All items priced on a per-guest basis will be prepared for the entire guarantee and not for a reduced portion of the attendance. Room block rates available between November 30, 2012 and December 20, 2012.

WINTER WONDERLAND

Walk into a winter wonderland as we take care of midday feasting at its finest. Please select up to two entrées and two additional courses to create your own custom menu.

**Starter**
(Choice of one starter)
- **Seafood Bisque**
  Lump Crab, Shrimp and Mahi-Mahi
- **Chilled Tomato Gazpacho**
  Herb Croutons and Cucumber Cream
- **Petite Mesclun Green Salad**
  Cranberries and Champagne Vinaigrette

**Entrée**
(Choice of two entrées, served with fresh bread and Chef's recommended accompaniments)
- **Pan-Sautéed Chicken Breast**
  Jasmine Rice, Bouquet of Vegetables and Lemon and Caper Sauce
- **Seasonal Vegetables**
  Pasta, Extra Virgin Olive Oil and Preserved Lemon
- **Pan-Sautéed Jumbo Shrimp**
  Angel Hair Pasta, Red Teardrop Tomatoes, Asparagus and White-Wine Cream Sauce with Fresh Herbs
- **Petite Filet Mignon**
  Potato Mash, Julienne Squash and Béarnaise Sauce

**Dessert**
(Choice of one dessert, served with freshly brewed coffee and assorted teas)
- **Cupcake Display**
  A Selection of Holiday-Inspired Mini Cupcakes Displayed on Tiered Trays
- **Freshly Baked Holiday Cookies**
  Sugar Cookies, Gingerbread Cookies, and Raspberry-Jam Shortbread Cookies
HOME FOR THE HOLIDAYS

Enjoy the comforts of home with this holiday plated-dinner package.

Please select up to two entrées and two additional courses to create your own custom menu.

**Starter**
(Choice of one starter)
- **Mixed Field Greens**
  - English Cucumber, Plum Tomato, Shredded Carrots, Candied Almonds and Champagne Vinaigrette
- **Smoked Tomato Soup**
  - with Grilled Shrimp

**Entrée**
(Choice of two entrées, served with fresh bread and Chef’s recommended accompaniments)
- **Pan-Sautéed Chicken Breast**
  - Lemon and Caper Sauce
- **Duck Breast**
  - Cherry and Brandy-Glazed
- **Boneless Beef Short Ribs**
  - Burgundy-Braised
- **Roasted Grouper**
  - Macadamia Nut-Encrusted
- **Grilled Mahi-Mahi**
  - Tropical Fruit Salsa and Citrus Beurre Blanc

**Dessert**
(Served with freshly brewed coffee and assorted teas)
- **The Viennese Dessert Table**
  - (Please choose five)
- **Apple Tarte Tatin, Mini pastries, Éclairs, Napoleons and Chocolate Truffles**
- **Mini New York Cheesecakes, Petits Fours, Chocolate Cake, European Cookies, Cream Puffs, Key Lime Pie**

**Bar**
(Premium brands open bar, four hours)
- **Includes our Premium Brands of Liquor:**
  - Svedka, Ketel One, Ketel One Citroen, Tanqueray, Bombay, Bacardi Silver, Captain Morgan, Dewar’s White Label, Jack Daniel’s, Seagram’s VO, El Jimador House Wines, Domestic and Imported Beers

Guaranteed-attendee figures are due seven (7) business days prior to event and cannot be reduced.
Florida Sales Tax and Service Charge will be added to all food, beverage, room rental, and audio visual prices. All items priced on a per-guest basis will be prepared for the entire guarantee and not for a reduced portion of the attendance. Room block rates available between November 30, 2012 and December 20, 2012.
Guaranteed-attendee figures are due seven (7) business days prior to event and cannot be reduced. Florida Sales Tax and Service Charge will be added to all food, beverage, room rental, and audio visual prices. All items priced on a per-guest basis will be prepared for the entire guarantee and not for a reduced portion of the attendance. Room block rates available between November 30, 2012 and December 20, 2012.

RECEPTION PACKAGE | THE “NICE” LIST

Make sure you’re on the “nice” list this year with our two-hour party reception package.

PASSED HORS D’OEUVRES
(Please select five)

Chilled
Tomato, Basil and Fresh Mozzarella Bruschetta
Pinwheels of Scottish Smoked Salmon with Dill Cream and Red Onion on Pumpernickel Crouton
Jumbo Shrimp Cocktail
Roast Beef with Asparagus and Boursin Cheese
Tenderloin of Beef Carpaccio, Focaccia Crouton, Parmesan, White Truffle Oil

Toasty
Potato Pancakes with Apple Sour Cream
Spanikopita with Cucumber Yogurt Dipping Sauce
Brie with Raspberry Preserves en Croute
Parmesan-Crusted Artichoke Hearts with Goat Cheese Mousse
Lollipop Lamb Chops with Mint Jelly

CARVING STATIONS
(Please select one)

Whole Breast of Turkey Carving Station
Served with Apple and Cranberry Chutney, Turkey Gravy
Slow-Roasted Bourbon-Glazed Ham
Served with Pommery Mustard Sauce
New Zealand Leg of Lamb
Dried-Fruit Stuffing, Garlic Chardonnay Sauce

DISPLAYS
(Please select one)

Antipasto Display

Baked Brie en Croute
Baked Wheel of Brie in Flaky Puffed Pastry with Apricot Marmalade with an Assortment of Crackers and French Baguettes

Seafood Bar
Displayed on Ice with Traditional Condiments and Garniture. (Per-person prices for seafood subject to change.)
Middleneck Clams on the Half Shell
Seasonal Oyster on the Half Shell
Jumbo Shrimp Cocktail
King Crab Legs

DESSERT
(Choice of one dessert, served with freshly brewed coffee and assorted teas)

Cupcake Display
A Selection of Holiday-Inspired Mini Cupcakes Displayed on Tiered Trays

Freshly Baked Holiday Cookies
Sugar Cookies, Gingerbread Cookies, and Raspberry-Jam Shortbread Cookies

BAR
(Premium brands open bar, two hours)

Includes our Premium Brands of Liquor:
Svedka, Ketel One, Ketel One Citroen, Tanqueray, Bombay, Bacardi Silver, Captain Morgan, Dewar’s White Label, Jack Daniel’s, Seagram’s VO, El Jimador, House Wines, Domestic and Imported Beers
Whether planning a wedding reception for 100 people or a board meeting for ten guests, the catering staff of the Seagate Hotel & Spa and the Seagate Beach Club are committed to ensuring a successful event with unparalleled service and cuisine. Your catering manager will be happy to further discuss and assist with your menu arrangements and event details. Please note, menu prices are subject to change up to ninety (90) days prior to your event. Following are some guidelines for your consideration.

Guarantee Agreement
A guaranteed attendance is due seven (7) business days prior to any function. The policy is applicable regardless of expected attendance. You are responsible to pay for the guaranteed amount and any overage served. The hotel will be prepared to serve 5% over the guaranteed numbers in the event you have additional guests. Vegetarian and special meal requests should be brought to attention of your catering manager when placing your guarantee. Last-minute requests will be honored to the best of our ability.

Request for Multiple Entrées
When selecting a plated option, multiple entrée selections are permitted with proper notice. You may choose up to two (2) entrées (plus a vegetarian option) with a guarantee of each seven (7) business days prior to the event. The highest-priced selection determines the price of all selections. You must provide a method by which our wait staff can determine each guest’s selection.

Chef-Attended Stations
When selecting a chef-attended station, we require one chef per seventy-five (75) guests. A chef’s fee of $150 is applicable per station.

Menu Substitutions
All menu substitutions are subject to review by the executive chef and additional charges may apply.

Children
The Seagate will be happy to provide a special menu and pricing for children, ages 3 – 12, attending your event.

Food and Beverage
All food and beverage items consumed in meeting/function spaces, Hotel outlets and hospitality rooms must be purchased at the Hotel. Food and beverage purchased through the Hotel may not be removed from the premises and must be served only by Hotel employees.

All alcoholic beverages to be served on the Hotel and/or Beach Club premises (or elsewhere under our alcoholic beverage license) for the function must be provided by and dispensed only by Seagate servers and bartenders. Proper identification (i.e., photo ID) of any person to verify their age may be required. We reserve the right to refuse alcoholic beverage service if the person is either underage or if proper identification cannot be produced.

We also reserve the right to refuse alcoholic beverage service to any person who, in the Seagate Management’s sole judgment, appears to be intoxicated. We recommend one bartender for every seventy-five (75) guests. The charge for each bartender is $125.

Vendors and Room Setup
It is the responsibility of the client to notify all vendors that setup may not commence until three (3) hours prior to the event. Any additional time will need to be requested through your catering manager thirty (30) days before the event. In addition, all vendor and personal items must be removed from the banquet space within one (1) hour of the conclusion of the event. The Seagate is unable to supply storage space and is not responsible for any items left in the Hotel and/or Beach Club outside of these time restrictions. Should your vendor leave without cleaning up properly, the client will be responsible for any additional labor charges to restore the room to its prior condition. Vendors may access the loading dock for loading and unloading only with prior consent of the Seagate Hotel & Spa security department. The Seagate Hotel and Seagate Beach Club do not permit affixing of anything to walls, floors, or ceilings without prior written approval and supervision of the Seagate management team. In the event that this is done without our authorization and any damage is sustained, the cost of the repair and/or replacement will be charged to the client. The client will be responsible for any damages done to the facilities during the period of time they under your control, or the control of the contacts hired by your organization. The Hotel is not responsible for lost or stolen items.

Floor Plans
All floor plans must be submitted to the catering manager no later than seven (7) business days prior to event. Floor plan should come accompanied by a table-by-table breakdown of guests with menu options, if applicable. If multiple entrée selection is chosen as catering package, a detailed list of table, table number, guest count, and guest breakdown of name and entrée selected must be provided for each table.

Example: Table #1 – 10 Guests
Guest 1 – Chicken Guest 2 – Fish
Guest 3 – Child Guest 4 - Veggie

The purpose of this is to ensure accurate and proper execution of dinner service.

Liability
The Hotel and/or Beach Club reserve the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The Hotel cannot assume responsibility for personal property and equipment brought onto the premises. Prices are subject to change up to ninety (90) days prior to your event in accordance with fluctuating costs on some menu items.
Security
If, in the sole judgment of the Seagate management team, security is required in order to maintain order due to the size and nature of your event, the Hotel may require you to provide, at your expense, non-uniformed security personnel. Any and all provisions for security must be arranged through the Hotel. The Hotel shall have final approval of any and all security personnel to be utilized during your function.

Insurance and Indemnification
Guests shall indemnify and hold Hotel and its affiliates harmless from any and all claims, suits, losses, damages, and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any Seagate Hotel and/or Seagate Beach Club property by guest or any attendee of the function on the Hotel’s premises.

Vendors are subject to approval by your catering manager and the Seagate management team. If you should choose a vendor who does not appear on the preferred vendor list, the vendor must provide the Hotel and/or Beach Club a certificate of liability insurance in which the Seagate Hotel & Spa and/or the Seagate Beach Club is named. A minimum of $1,000,000 in liability insurance is required per event.