



## 2020 HOSPITALITY PAVILION PACKAGES



**It's time to party** at the prestigious **Delray Beach Open by VITACOST.com** (Feb. 14 – 23, 2020), which consists of the world's only 10-day combined ATP Champions Tour and ATP World Tour event featuring over \$1 million in player compensation, 60,000+ spectators, and seen in over 75 countries.

Off the court, parties & good times include a cornucopia of corporate, charity & networking events, all making the Delray Beach ATP Event the unique venue in town to "wine & dine" friends, family, clients & associates. Private Hospitality Pavilion packages are available to host 75 to 250 people and can be enjoyed as a brunch, luncheon, cocktail party, or dinner.

All Hospitality Packages include the following:

- Discount Reserved or Box Seats to matches (20% off)
- Private Dining Experience
- Private ATP Player Appearances (pending date)
- Premier Parking for all guests
- Stadium Court P.A. Announcement
- Complete Hospitality Staff
- Private, decorated, furnished & temperature controlled on-site Hospitality Pavilion (outdoor events also available)
- Printed Welcome on Daily Draw Sheet

For pricing (menu and beverage options) and available dates, including Stadium Court seating for the tennis matches, call (561) 330-6000. Feel free to call if you have any questions and we look forward to accommodating your event.

### PAST HOSPITALITY EVENTS

Box Series Reception, Chamber Bash, Ladies Day Luncheons, USTA Member Appreciation Reception, Private Corporate Events, VIP Sponsors' Reception, Volunteer Luncheon



## **BEVERAGE SERVICES**

### **FULL BAR - \$ 48 / guest\***

#### **Non-Alcoholic Beverages:**

Cola / Diet Cola / Lemon-Lime Soda / Bottled Water / Lemonade / Ice Tea

#### **Beer:**

Two (2) Domestic / One (1) Premium

#### **Wine:**

Chardonnay / Cabernet

#### **Liquor:**

Bourbon / Gin / Vodka / Whiskey / Scotch / Rum

### **BEER / WINE - \$ 35 / guest\***

#### **Non-Alcoholic Beverages:**

Cola / Diet Cola / Lemon-Lime Soda / Bottled Water / Lemonade / Ice Tea

#### **Beer:**

Two (2) Domestic / One (1) Premium

#### **Wine:**

Chardonnay / Cabernet

### **NON - ALCOHOLIC - \$ 15 / guest\***

#### **Non-Alcoholic Beverages:**

Cola / Diet Cola / Lemon-Lime Soda / Bottled Water / Lemonade / Ice Tea

\*Brand names of beer, wine and liquor will be determined based upon event corporate beverage sponsorships.

\*\*All guests must have a Stadium Court ticket to enter the event grounds

\*\*All packages are subject to the applicable sales tax and an 18% service charge.

\*\*Hospitality Pavilion events include a minimum of 75 guests, may last for up to two hours and take place rain or shine.

## **HORS D'OEUVRES / APPETIZERS PACKAGE**

**\$ 42 /guest\***

### **(Select Two)**

**Sweet & Spicy Boneless Wings**

*Ranch Dressing / Celery Sticks*

**Mini Cubans**

*Pork / Ham / Swiss Cheese / Pickles / Yellow Mustard / Cuban Bread*

**Nacho Bar**

*Shredded Chicken / Traditional Cheese Sauce / Lettuce / Onion / Tomatoes  
Jalapenos / Sour Cream / Salsa*

**Gourmet Beef Sliders**

*Caramelized Onions / Blue Cheese Crumbles / Potato Buns*

**Duo of Dips**

*Spinach Artichoke Dip / Onions / Buffalo Chicken Dip / Tortilla Chips / Baguettes*

### **(Select Three)**

**Trio of Hummus**

*Traditional / Roasted Red Pepper / Pesto / Pita Chips*

**Guacamole**

*Corn Salsa / Pico de Gallo / Blue Corn Tortilla Chips*

**Chilled Spinach Dip**

*Spinach / Red Onions / Water Chestnuts / Boule Bread / Baguettes*

**Gourmet Kettle Chips with Garlic Onion Dip**

**Celery & Carrots Sticks with Traditional Hummus**

**Dry Roasted Peanuts**

**Sweet Treats**

*Granola Bars / M&M's*

**Brownies / Cookies**

\* Additional options available, please ask.

\*\*All food and beverage packages include sales tax and service charge.

## **DIAMOND BUFFET ~ \$ 69 /guest\***

### **Entrees (Select Two)**

#### **Pan Roasted Chicken Breasts**

*Rosemary / Thyme / Yukon Gold Potatoes / Dinner Rolls*

#### **Grilled Petite Sirloin Steaks**

*Mushrooms / Onions*

#### **Korean Short Ribs**

*Vinegar / Soy / Chili Garlic Marinade*

#### **Wild Mushroom Ravioli**

*Parmesan Cream Sauce / Cracked Black Pepper /  
Bed of Fresh Sautéed Spinach / Dinner Rolls*

#### **Chicken Florentine**

*Spinach / Mushrooms / Provolone Cheese / Mornay Sauce / Vegetable Pilaf*

#### **Crab Cakes**

*Carrots / Zucchini / Leeks / Serrano Remoulade / Brioche Buns*

#### **Carved Marinated Flank Steak**

*Arugula / Roasted Yellow Peppers / Horseradish Crème Fraiche  
Traditional Baguettes*

#### **Carved Caribbean Pork Loin**

*Honey BBQ Glaze / Papaya Red Onion Salsa / Miniature Potato Rolls*

\* Only one of the two selections may be a carving station.

### **Salads (Select Two)**

#### **Garden Salad**

*Romaine Lettuce / Monatamore Cheese / Tri-Colored Tomatoes / Avocado Dressing*

#### **Strawberry Citrus Salad**

*Spring Greens / Strawberries / Sugared Pecans / Goat Cheese / Orange Dijon Vinaigrette*

#### **Quinoa Salad**

*Tri-Colored Peppers / Cucumbers / Scallions / Red Wine Vinaigrette*

#### **Roasted Spaghetti Squash Blackened Shrimp Salad**

*Lightly Blackened Shrimp / Caramelized Red Onions / Cucumbers / Tomato / Rosemary / Citrus Dressing*

#### **Honey Raspberry Spinach Salad**

*Baby Spinach / Toasted Walnuts / Dried Cranberries / Bleu Cheese Crumbles / Honey Raspberry Vinaigrette*

#### **Caprese Platter**

*Tomato / Mozzarella / Balsamic Vinaigrette / Extra Virgin Olive Oil*

### **Dessert (Select One)**

#### **Mocha Tower Torte**

*Dark Chocolate / Mocha Mousse Filling / Chocolate Curls*

#### **Strawberry Shortcake**

*Pound Cake / Strawberries / Whipped Cream*

#### **Blueberry Bread Pudding**

*Warm Amaretto Cream Sauce*

#### **NY Cheesecake with Strawberries & Blueberries**

## **RUBY BUFFET ~ \$ 50 /guest\***

### **Entrees (Select Two)**

#### **Pan Roasted Chicken Breasts**

*Rosemary / Thyme / Yukon Gold Potatoes / Dinner Rolls*

#### **Chopped Smoked Brisket**

*Traditional BBQ / Bourbon BBQ / Texas BBQ / Corn Bread / Muffins / Deli Buns*

#### **BBQ Pork Ribs**

*BBQ Glaze / Classic Mac N' Cheese*

#### **Grilled Fish Tacos**

*Warm Tortillas / Chipotle Lime Dressing / Shredded Cabbage / Lime Wedges / Tomatoes / Cilantro /  
Sweet Red Onions*

#### **Gourmet Chicken Sandwich Bar**

*Grilled Chicken Breasts / BBQ Sauce / Guacamole / Sour Cream / Mushroom / Bacon /  
Jalapenos / Pico De Gallo / Deli Buns*

### **Salads (Select Two)**

#### **Garden Salad**

*Romaine Lettuce / Monatamore Cheese / Tri-Colored Tomatoes / Avocado Dressing*

#### **Orange Kale Salad**

*Grape Tomatoes / Yellow Peppers / Mandarin Oranges / Red Onion / Jalapenos /  
Sunflower Seeds / Creamy Sriracha Dressing*

#### **Sriracha Ranch Slaw**

*Green and Red Cabbage / Carrots / Green Onion / Creamy Sriracha Dressing*

#### **Chilled Green Beans**

*Julienne Red Peppers / Toasted Almonds / Parmesan Cheese / Lemon Vinaigrette*

#### **Pesto Pasta Salad**

*Spinach / Roasted Yellow and Red Peppers / Toasted Pine Nuts / Grape Tomatoes /  
Parmesan Cheese / Pesto / Cavatappi Pasta*

### **Dessert (Select One)**

#### **Citrus Pound Cake**

*Tangy Lemon / Orange*

#### **Assorted Miniature Cheesecakes**

#### **Layered Cakes**

*(Assortments Vary)*

#### **Chocolate Indulgence Cake**

*Chocolate Cake / Fudge / Strawberries*

*\*Comes with Cookies & Brownies*



## **EMERALD BUFFET ~ \$ 40 /guest\***

### **Entrees (Select Two)**

#### **Grilled Chicken Breasts**

*Wasabi Mayonnaise / Chipotle Ranch Sauce / Deli Buns / Condiments*

#### **BBQ Pork Sandwiches**

*Shredded Pork / BBQ Sauce / Deli Buns*

#### **Tuscan Chicken**

*Spinach / Roasted Red Pepper / Garlic Wine Parmesan Sauce / Cavatappi / Baguette*

#### **Grilled Hamburgers**

*Deli Buns / Condiments*

#### **Turkey Burgers**

*Tomato / Avocado / Red Onion Salsa / Deli Buns*

#### **California Pasta**

*Whole Wheat Penne / Artichoke Hearts / Olives / Sundried Tomatoes / Spinach / Arugula /  
Light Marinara Sauce / Garlic Bread Sticks*

#### **Gourmet Salad Spreads**

*Albacore Tuna Spread / Pepper Confetti Chicken Salad / Croissants / Sandwich Breads*

### **Salads (Select Two)**

#### **Caesar Salad**

*Romaine / Croutons / Parmesan Cheese / Caesar Dressing*

#### **Baby Red Potato Salad**

*Skin-On Red Potatoes / Sour Cream / Green Onion / Julienne Red Peppers / Dill*

#### **Sliced Marinated Melon Salad**

*Summer Melons / Cucumber / Tomato / Mint / Feta / Aged Balsamic Reduction*

#### **Southwestern Garden Salad**

*Cilantro Mixed Greens / Corn / Black Beans / Red Peppers / Tomatoes / Tortilla Strips / Pepper Jack Cheese /  
Chipotle Ranch Dressing*

#### **Chicken Club Salad**

*Diced Chicken Breasts / Croutons / Bacon / Cherry Tomatoes / Mayonnaise Basil Dressing*

### **Dessert (Select One)**

**Cookies / Brownies / Dessert Squares**

**WE LOOK FORWARD TO HOSTING YOU & YOUR GUESTS  
FOR A UNIQUE EXPERIENCE IN THE HOSPITALITY PAVILION**



**Please call 561.330.6000 if you have any questions.**