



2021 HOSPITALITY PAVILION PACKAGES



It's time to party at the prestigious **Delray Beach Open by VITACOST.com** (Feb. 12 – 21, 2021), 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.