



## PREMIUM SUITES - MONTHLY FEATURES 16/17

### OCTOBER 2016

#### WELCOME HOME PROSECCO AND CHOCOLATE COVERED STRAWBERRIES

La Marca Prosecco, Chocolate Covered Strawberries

\$115

### NOVEMBER 2016

#### BUILD YOUR OWN TACO STATION

Served With Soft Flour Tortillas and Crispy Corn Chips, Pickled Jalapeno, Red Onions, Shredded Lettuce, Cheddar-Jack Cheese, Guacamole, Pico De Gallo, Cilantro, Lime Crème Fraiche

Cerveza Beer Battered Cod

Southwest Spiced Grilled Chicken

\$450

### DECEMBER 2016

#### CHEF ATTENDED CARVERY'S STATION

Select From The Following:

Harvest Roast Turkey Breast

Carved on site, seasoned with fresh sage, served with caramelized cranberry relish and condiments

\$350

Herb Encrusted Fresh Pork Loin

Carved on site, served with a warm cider applesauce and condiments

\$350

Honey Glazed Ham

Carved on site, served with rum raisin sauce and condiments

\$350

Sliced Grilled Tenderloin Of Beef

Carved on site, served with horseradish crème and condiments

\$500



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### JANUARY 2017

#### SPECIALTY COFFEES MADE IN YOUR SUITE

Your choice of: Monte Cristo, Baileys Irish Cream, Amaretto, Spanish and Cinnamon Stick with Assorted Biscotti's

\$200

### FEBRUARY 2017

#### VALENTINE'S DAY TAPAS

Champagne Cocktail, Berries  
Assorted Tapas

Fire Grilled Shrimp, Apple and Brie Grilled Cheese, Candied Smoked Salmon Skewers, Beef Tenderloin with Gorgonzola and Bacon, Porcini-Marsala Arancini, Mini Cheesecakes

\$600

### MARCH 2017

#### CELEBRATE 25 YEARS

25TH Anniversary Logoed Cake

\$100

25th Anniversary Logoed Cupcakes

\$100

### APRIL 2017

#### IN SUITE WINE PAIRINGS WITH A SOMMELIER

Japanese Tempura Shrimp, Maki Rolls, Caramelized Onion and Goat Cheese Tart, Sweet Chili Glazed Salmon, Mini Beef Wellington, Assorted Fruit Tartlets

Includes two bottles of red wine and two bottles of white wine

\$675