



INN ON FIFTH
NAPLES

BANQUETS



BREAKFAST

CONTINENTAL BREAKFAST

fresh seasonal fruits & berries
selection of assorted breakfast pastries & muffins
fruit preserves & butter
assorted dry cereals with assorted milks
assorted individual yogurts & granola

fresh orange juice & assorted juices
freshly brewed coffee, decaffeinated coffee
& herbal tea blends with lemon

BREAKFAST BUFFET

MINIMUM FOR BREAKFAST BUFFET IS 10 GUESTS.

fresh seasonal fruits & berries
selection of assorted breakfast pastries & bagels
fruit preserves, whipped butter & cream cheese
assorted dry cereals with assorted milks
assorted individual yogurts & granola

fluffy scrambled eggs, applewood bacon
& breakfast sausage
chef's daily breakfast potato

fresh orange juice & assorted juices
freshly brewed coffee, decaffeinated coffee
& herbal tea blends with lemon



A taxable 25% banquet fee and 7% sales tax will apply.
Menu items and pricing subject to change based upon availability and will be guaranteed 60 days prior to your event.

BREAKFAST ENHANCEMENTS

Choose from the following to compliment your continental or breakfast buffet.

CROISSANT BREAKFAST SANDWICHES

choice of two

fluffy scrambled eggs & cheddar cheese

fluffy scrambled eggs, sugar ham & cheddar cheese

fluffy scrambled eggs, applewood bacon & cheddar cheese

fluffy scrambled eggs, sausage & cheddar cheese

BREAKFAST BURRITOS

blend of chorizo & breakfast sausage, fluffy scrambled eggs

cheddar & colby jack cheese

house-crafted salsa

HOT STEEL CUT OATMEAL

golden brown sugar, cinnamon dried cranberries, raisins & apricots

whipped butter & milk

GLUTEN-FREE STATION

muffins, scones, breads & biscotti

fruit salad & sapelo honeycomb

whipped butter, jams, jellies & cream cheese

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SPECIALTY BREAKS

Specialty break prices are based on a service time of 30 minutes.

ENERGY BREAK

assorted gatorade drinks
fresh fruit kabobs
breakfast bars
individual greek yogurt

FRESH MARKET BREAK

crudit  with ranch & hummus dipping sauce
whole fruit basket

SWEET & SALTY BREAK

chocolate dipped pretzel, greek yogurt pretzel,
wasabi peanuts
chocolate covered almonds

COOKIE BREAK

freshly baked assorted cookies
& fudge brownies
ice cold milk



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À LA CARTE REFRESHMENTS & SNACKS

BEVERAGES & JUICES

regular &
decaffeinated coffee
assorted hot teas
freshly brewed ice-tea
freshly squeezed lemonade
assorted chilled juices
red bull energy drink
soft drinks
bottle water
sparkling water

PASTRIES & SWEETS

assorted bagels
fresh baked croissants
blondies
fresh baked danish
fresh baked muffins
fresh baked
cinnamon rolls
fresh baked
assorted cookies
brownies
lemon bars
almond biscotti

FRUITS & SNACKS

sliced seasonal fruit
fruit skewers
assorted mixed nuts
yogurt parfaits
individual bagged
potato chips or pretzels
assorted granola bars
or protein bars
warm jumbo pretzel
& gourmet mustards
assorted whole fruit

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PLATED LUNCH A

Lunch includes freshly brewed regular & decaffeinated coffee, tea & iced tea

FIRST COURSE

House Salad

romaine, field greens, granny smith apples, goat cheese, walnuts, sherry mustard vinaigrette

DESSERT

Chocolate Peanut Butter Pie

bittersweet chocolate ganache, peanut butter mouse, oreo crust

ENTRÉES

*choice of two
counts required 72 hours in advance*

Crab Wedge

romaine, field greens, granny smith apples, goat cheese, walnuts, sherry mustard vinaigrette

Blackened Salmon Salad

strawberries, red grapes, walnuts, goat cheese, poppy seed dressing

Chopped Chicken Salad

asparagus, corn, dates, avocado, bleu cheese, cabernet buttermilk dressing

Maryland Crab Melt

tillamook cheddar cheese, jalapeño corn tartar, french fries

Sweet Potato Ravioli

caramelized onions, butter cream sauce

Gerber Farms Amish Chicken

roasted tomatoes, kalamata olives, croutons

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Menu items and pricing subject to change based upon availability and will be guaranteed 60 days prior to your event.

PLATED LUNCH B

Lunch includes freshly brewed regular & decaffeinated coffee, tea & iced tea.

FIRST COURSE

*choice of two
counts required 72 hours in advance*

House Salad

romaine, field greens, granny smith apples, goat cheese, walnuts, sherry mustard vinaigrette

Caesar Salad

crisp romaine, brioche croutons, parmesan garlic dressing

Lobster Bisque

lobster meat & chives

ENTRÉES

*choice of two
counts required 72 hours in advance*

Blackened Salmon Salad

strawberries, red grapes, walnuts, goat cheese, poppy seed dressing

Shellfish "Cobb" Salad

shrimp, lobster, bacon, blue cheese, gourmet dressing

Jumbo Lump Crab Cake

brussels sprouts, corn tomato & fennel mustard cream sauce

Blackened Snapper

corn spoon bread, jalapeño corn tartar

Prime Flat Iron

whipped potatoes, haricot vert, cabernet jus

Gerber Farms Amish Chicken

roasted tomatoes, kalamata olives, croutons

DESSERT

*choice of two
counts required 72 hours in advance*

Chocolate Peanut Butter Pie

bittersweet chocolate ganache, peanut butter mouse, oreo crust

Chocolate Cake

hand spun ice cream, chocolate sauce

Carrot Cake

cream cheese icing, pineapple syrup

A taxable 25% banquet fee and 7% sales tax will apply.

Menu items and pricing subject to change based upon availability and will be guaranteed 60 days prior to your event.

LUNCH BUFFET

*Buffets reflect a 90-minute service & are offered for 10 guests or more
Lunch buffet includes freshly brewed regular & decaffeinated coffee, tea & iced tea*

ENTRÉE SALADS

choice of two

Signature Salad

romaine, field greens, granny smith apples,
goat cheese, walnuts, sherry mustard
vinaigrette

Chop Chop Salad

house mixed greens, hard cooked egg, salami,
fresh mozzarella, smoked bacon, club dressing

Caesar Salad

crisp romaine, brioche croutons,
parmesan garlic dressing

Enhance Your Greens:

grilled chicken
scottish salmon
flat iron steak

SOUPS

choice of two

Tomato Bisque with Asiago Crisps

Vegetable Beef

Lobster Bisque

SANDWICHES

choice of two

Mini Crab Cake Melt

cheddar cheese, jalapeño corn tartar

Applewood Smoked Bacon

lettuce, tomato, wheat bread

Prime Beef Sliders

bacon, caramelized onions, cheddar cheese,
tomato, mayonnaise

Chicken Salad

lettuce, tomato, wheat bread

Waldorf Chicken Salad

red grapes, fuji apples, walnuts, wheat bread

Slow Braised Short Rib Sliders

horseradish cream sauce

HOUSE-MADE DESSERTS

BOX LUNCHES

*All box lunches include: potato chips, whole fresh fruit, cookie & bottled water.
Maximum of 2 choices. Offered on a to-go basis only.*

BOURSIN TURKEY ON CIABATTA

turkey breast, boursin cheese, baked ciabatta bread, leaf lettuce, tomatoes, crisp bacon

CLASSIC VIRGINIA HAM & LOCAL CHEESE

sliced surry county ham, shaved local cheese, romaine lettuce, tomatoes deli style stone ground mustard, baked ciabatta bread

VEGETABLE WRAP

grilled bell peppers, cucumber, avocado, hummus, romaine lettuce, whole wheat wrap

GRILLED CHICKEN CAESAR

grilled chicken breast, garlic herb wrap, romaine lettuce, parmesan cheese, caesar dressing



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HORS D'OEUVRES

Passed or displayed. Minimum order ~ 24 pieces per selection.

FISH & SEAFOOD

shrimp spring roll,
thai chili sauce

smoked salmon bilini

mini crab cake,
spicy remoulade

mini lobster risotto cake

mini scallops wrapped
in bacon, spicy mayo

coconut shrimp,
thai chili sauce

shrimp cocktail with
cocktail sauce

VEGETARIAN

brie cheese & strawberry
fig jam crostini

mini mac & cheese poppers

mini spanakopita

veggie samosa

mini falafel bites

tomato mozzarella
caprese skewers

watermelon caprese
skewers with infused
balsamic glaze

MEAT & POULTRY

buffalo chicken empanada

cordons bleu chicken puff pastry

thai chicken spring roll

mini chicken quesadilla cones

pecan grape chicken salad
on a phyllo cup

moroccan lamb cigars

beef wellington

beef empanada,
spicy remoulade

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RECEPTION DISPLAYS

FRESH ORGANIC VEGETABLE CRUDITÉ

locally sourced & seasonal, artfully presented
red pepper hummus, bleu cheese & herb dips

CHEESE & FRESH FRUIT DISPLAY

served with local honey, toasted french
bread & crackers

MEDITERRANEAN DISPLAY

roasted red pepper hummus, tzatziki,
tabbouleh, feta cheese & marinated olives
warm pita bread & chips

ITALIAN ANTIPASTO

charcuterie of prosciutto, salami,
mortadella & cappicola

aged provolone & fresh mozzarella cheese
assorted olives & marinated mushrooms,
fresh baked italian bread



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RECEPTION STATIONS

Stations reflect a 60-minute service.

DEL MAR

shrimp quesadillas smoked cheddar
& avocado pico de gallo

buffalo chicken empanadas, bleu cheese dip
jumbo lump crab cakes with spicy remoulade

JOE'S DINER

slider burgers caramelized onions
& sharp cheddar

red hot boneless chicken tenders,
bleu cheese dressing

grilled cheese sandwiches, smokey tomato dip

SLIDER BAR

bacon cheeseburger, grilled onions
mini brioche bun crispy chicken breast,
buffalo sauce, bleu cheese crumbles

toasted mini kaiser marinated grilled vegetable,
boursin cheese whole grain bun

CAESAR SALAD STATION

chopped romaine lettuce herb croutons,
fresh parmesan, anchovies, seared chicken &
roasted shrimp homemade caesar dressing

QUACAMOLE STATION

hass avocados, onion, tomato, jalapeño,
cilantro, lime

house-made chips

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Menu items and pricing subject to change based upon availability and will be guaranteed 60 days prior to your event.

RECEPTION ACTION STATIONS

*Stations reflect a 60-minute service & are offered for 10 guests or more.
Featured chef at \$150 per action station.*

FRESH CEVICHE STATION

scallop, shrimp, tuna, snapper & grouper, mixed to order, with various accompaniments: avocado, tomato, shaved red onion, cilantro, pineapple, mango, ginger & tortilla chips

PASTA STATION

penne pasta, herbed chicken & classic alfredo cheese tortellini, roasted vegetables, white wine cream sauce wild mushroom ravioli, tomatoes, peas, roasted garlic butter sauce

fresh garlic breadbasket & shaved parmesan cheese

ROASTED BEEF TENDERLOIN

salt & pepper roasted beef tenderloin
arugula chimichurri, red wine sauce,
horseradish cream & mini buns

SLOW ROASTED PRIME RIB

classic roasted prime rib

red wine demi-glace, horseradish sour cream,
miniature rolls

OVEN ROASTED TURKEY BREAST

butter basted turkey breast

cranberry chutney, whole grain mustard,
duke's mayonnaise

miniature rolls

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RECEPTION ACTION STATIONS

*Stations reflect a 60-minute service & are offered for 10 guests or more.
Stations include freshly brewed coffee, decaffeinated coffee & herbal tea blends with lemon.*

VIENNESE SWEETS

apple strudel, cheese chiffon, sacher torte,
melange eclairs, viennese cookies

CHOCOLATE LOVERS

truffle barquettes
chocolate dipped strawberries
bittersweet truffle brownies
chocolate ganache cheesecake
tuxedo marjolaine torte

MINI DESSERTS

an assortment of the Pastry Chef's miniature pastries, eclairs, tartlets & a variety of petit fours

BUILD YOUR OWN ICE CREAM SUNDAE

vanilla, chocolate & strawberry ice cream
chocolate & caramel sauces, m&m's, crumbled oreo cookies, toasted almonds, sprinkles, cherries & whipped cream



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RECEPTION PACKAGE

*Stations reflect a 90-minute service & are offered for 10 guests or more
Featured chef at \$150 per action station**

PRIME RIB*

red wine demi-glace, horseradish sour cream,
miniature rolls

FRESH VEGETABLE CRUDITÉ

locally sourced & seasonal, raw & grilled
vegetables artfully presented
red pepper hummus, bleu cheese & herb dips

SALAD ON THE ROCKS

baby spinach, goat cheese, strawberry,
candied pecans
maple balsamic vinaigrette

PASTA STATION*

penne pasta, herbed chicken & classic alfredo
cheese tortellini, roasted vegetables white wine
cream sauce, wild mushroom ravioli, tomatoes,
peas, roasted garlic butter sauce
fresh garlic bread & shaved parmesan cheese

HOT & COLD

HORS D'OEUVRES

choose 3 selections – 2 pieces per person

FISH & SEAFOOD

shrimp spring roll, thai chili sauce

mini crab cake, spicy remoulade

mini lobster risotto cake

mini scallops wrapped in bacon,
spicy mayo

coconut shrimp, thai chili sauce

MEAT & POULTRY

buffalo chicken empanada

cordon bleu chicken puff pastry

thai chicken spring roll

pecan grape chicken salad on a phyllo cup

moroccan lamb cigars

beef empanada, spicy remoulade

VEGETARIAN

brie cheese & strawberry fig jam crostini

mini mac & cheese poppers

mini spanakopita

veggie samosa

mini falafel bites

DESSERT

an assortment of the Pastry Chef's miniature
pastries, eclairs, tartlets & a variety of petit fours

A taxable 25% banquet fee and 7% sales tax will apply.

Menu items and pricing subject to change based upon availability and will be guaranteed 60 days prior to your event.

PLATED DINNER A

Dinner includes freshly brewed regular & decaffeinated coffee, tea & iced tea.

FIRST COURSE

served family style

Point Judith Calamari

Sweet Chili Sauce

SECOND COURSE

House Salad

romaine, field greens, granny smith apples, goat cheese, walnuts, sherry mustard vinaigrette

ENTRÉES

choice of two

counts required 72 hours in advance

Prime Flat Iron

whipped potatoes, haricot vert, cabernet jus

Gerber Farms Amish Chicken

roasted tomatoes, kalamata olives, croutons

Teriyaki Salmon

shiitake sticky rice, soy butter sauce

Sea Scallops

parmesan risotto, citrus vinaigrette

DESSERT

choice of two

counts required 72 hours in advance

Chocolate Peanut Butter Pie

bittersweet chocolate ganache, peanut butter mouse, oreo crust

Chocolate Cake

hand spun ice cream, chocolate sauce

Carrot Cake

cream cheese icing, pineapple syrup

A taxable 25% banquet fee and 7% sales tax will apply.

Menu items and pricing subject to change based upon availability and will be guaranteed 60 days prior to your event.

PLATED DINNER B

Dinner includes freshly brewed regular & decaffeinated coffee, tea & iced tea.

FIRST COURSE

served family style

Point Judith Calamari

sweet chili sauce, candied cashews

Sonoma Goat Cheese Ravioli

crisp romaine, parmesan garlic dressing, brioche croutons

Gerber Farms Amish Chicken

roasted tomatoes, kalamata olives, croutons

Teriyaki Salmon

shiitake sticky rice, soy butter sauce

Sea Scallops

parmesan risotto, citrus vinaigrette

SECOND COURSE

House Salad

romaine, field greens, granny smith apples, goat cheese, walnuts, sherry mustard vinaigrette

Caesar Salad

romaine, field greens, granny smith apples, goat cheese, walnuts

sherry mustard vinaigrette

Lobster Bisque

lobster meat, chives

ENTRÉES

choice of two

counts required 72 hours in advance

Filet Mignon

whipped potatoes, haricot vert, cabernet jus

Blackened Grouper

corn spoon bread, jalapeño corn tartar

DESSERT

choice of two

counts required 72 hours in advance

Chocolate Peanut Butter Pie

bittersweet chocolate ganache, peanut butter mouse, oreo crust

Chocolate Cake

hand spun ice cream, chocolate sauce

Carrot Cake

cream cheese icing, pineapple syrup

Home Spun Sorbet

chef's seasonal selection

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DINNER BUFFET A

*Buffets reflect a 90-minute service & are offered for 10 guests or more
Dinner buffets includes freshly brewed regular & decaffeinated coffee, tea & iced tea*

SERVED WITH

Signature House or Caesar Salad

**Creamy Whipped Potatoes
& Seasonal Vegetables**

Fresh Cracked Sourdough Bread

ENTRÉES

choice of two

Flat Iron Steak

cabernet jus

Gerber Farms Amish Chicken

roasted tomatoes, kalamata olives, croutons

Broiled Salmon

champagne truffle sauce

Pasta Primavera

linguine, choice of red or white sauce

DESSERT

choice of one

Chocolate Peanut Butter Pie

bittersweet chocolate ganache,
peanut butter mouse, oreo crust

Chocolate Cake

hand spun ice cream, chocolate sauce

Carrot Cake

cream cheese icing, pineapple syrup

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DINNER BUFFET B

*Buffets reflect a 90-minute service & are offered for 10 guests or more
Dinner buffets includes freshly brewed regular & decaffeinated coffee, tea & iced tea*

SERVED WITH

Signature House or Caesar Salad
Fresh Cracked Sourdough Bread

ENTRÉES

choice of three

Petite Filets
cabernet jus

Gerber Farms Amish Chicken
roasted tomatoes, kalamata olives, croutons

Blackened Grouper
champagne truffle sauce

Sweet Potato Ravioli
spinach alfredo

Blackened Florida Snapper
sweet corn emulsion

STARCH

choice of one

Black Truffle Macaroni & Cheese

Parmesan Truffle Fries

Jalapeño Au Gratin Sliced Potatoes

Roasted Garlic Mashed Potatoes

Loaded Sea Salt Baked Potato

Twice Baked Potato

Creamy Whipped Potatoes

Lobster Mashed Potatoes

Parmesan Risotto with Fennel Salad

VEGETABLE

choice of one

Asparagus Hollandaise

Creamed Spinach Smoked Bacon

Steamed Broccoli

Roasted Brussels Sprouts

Chophouse Corn

**Sautéed Button Mushrooms
& Caramelized Onions**

DESSERT

choice of two

Chocolate Peanut Butter Pie

bittersweet chocolate ganache,
peanut butter mouse, oreo crust

Chocolate Cake

hand spun ice cream, chocolate sauce

Carrot Cake

cream cheese icing, pineapple syrup

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BAR SERVICE

Banquet bars are stocked with premium or super premium brand liquors; house white & red wines; domestic & imported beers; fruit juices, mixers & fresh fruit garnishes

*Specific brands listed are subject to change without notice as availability and pricing may change
There is a bartender fee per bar & we provide one bartender for every 100 people*

No alcohol may be brought into the Hotel by outside sources

PREMIUM BRANDS

Ketel One Vodka
Tanqueray Gin
Bacardi Rum
Crown Royal Whiskey
Bulleit Bourbon
Dewar's White Label
Lunazul Blanco Tequila

SUPER PREMIUM BRANDS

Grey Goose Vodka
Bombay Sapphire Gin
Captain Morgan Spiced Rum
Don Julio Tequila
Johnny Walker Black Scotch
High West Bourbon
Crown Royal Blended Whiskey

DOMESTIC BEER

Michelob Ultra
Budweiser
Blue Moon
Miller Lite
O'Douls NA

IMPORTED BEER

Corona Light
Corona Extra
Ft. Myers Brewing IPA
Stella Artois

HOUSE PREFERRED WINE

Sparkling Wine
Chardonnay
Sauvignon Blanc
Pinot Grigio
Cabernet Sauvignon
Pinot Noir

*Additional wine selections available.
Please consult your Catering Manager.*

BAR SERVICE

HOSTED BAR

All hosted bar packages include: preferred wine, imported & domestic beer, fruit juices, soft drinks & bottled water

Premium Brands

First Hour
Second Hour
Third Hour
Fourth Hour
Fifth Hour

Super Premium Brands

First Hour
Second Hour
Third Hour
Fourth Hour
Fifth Hour

CONSUMPTION BAR

Premium Brands
Super Premium Brands
Preferred Wine
Imported Beer
Domestic Beer
Soft Drinks
Bottled Water

CASH BAR

tax & gratuity included

Premium Brands
Super Premium Brands
Preferred Wine
Imported Beer
Domestic Beer
Soft Drinks
Bottled Water

GENERAL INFORMATION

VALET PARKING

Event parking is available.

BANQUET FEE

Food and beverage prices along with location fees are currently subject to a 25% banquet fee.

TAXES

Food and beverage prices along with location fees are currently subject to a 7% tax. Tax is subject to change based upon government regulations.

RESORT FEE

\$30 per guestroom per night plus 7% sales tax.

AMENITIES

Gift bags at the front desk may be arranged.

OUTDOOR EVENTS

All outdoor events must end by 10:00PM.

LOCATION FEE

The location fee will be determined by the day of the week and time of year.

VENDORS

Contact our Catering Sales Manager for a list of preferred vendors, if you wish to bring your own, vendor must contact our Catering Sales Manager to coordinate delivery and pick up at the end of the event. We are not responsible for any damage or loss of external vendors.

BANQUET RENTALS

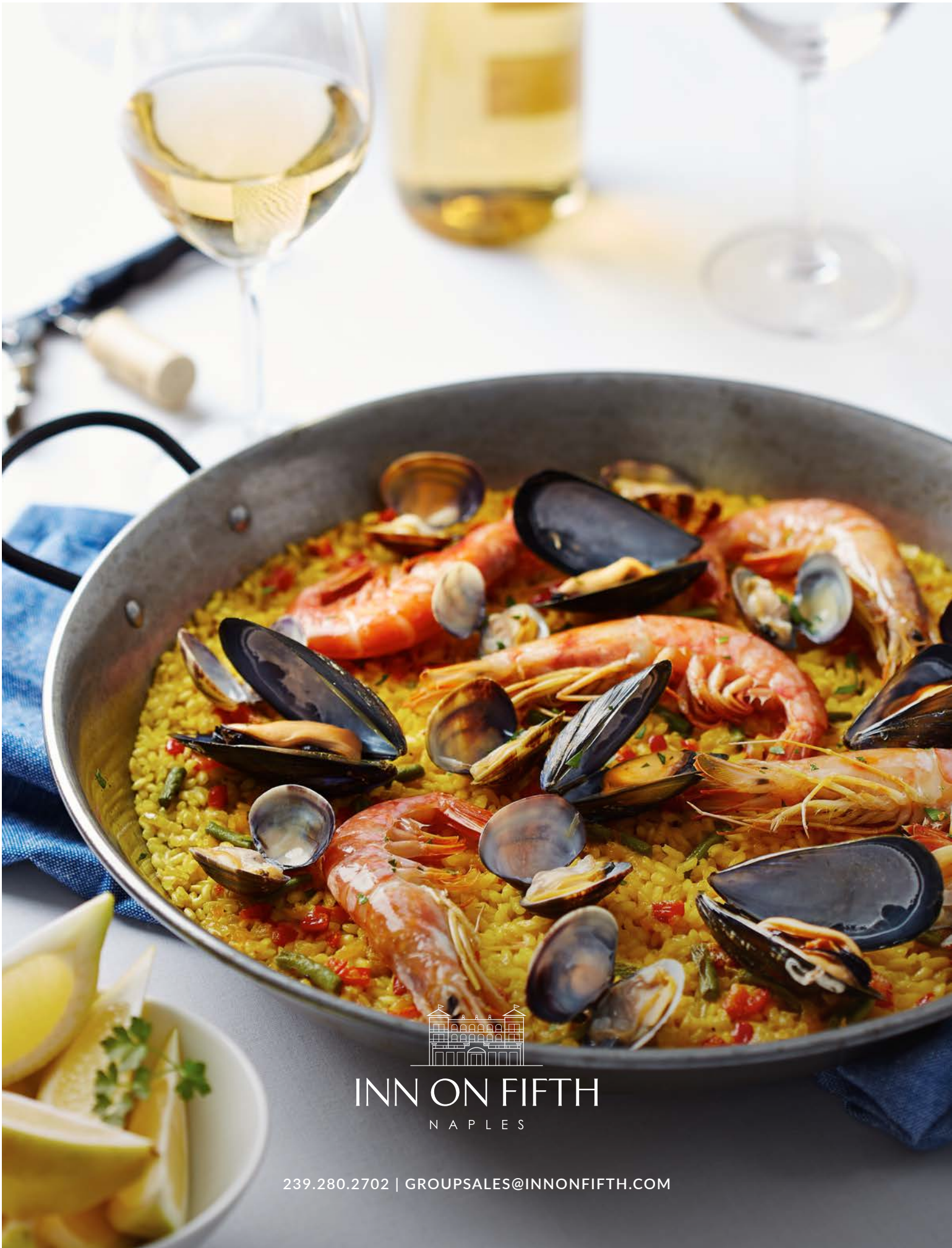
The hotel includes event tables, banquet chairs, white linens, silverware, glassware and tableware. Our Catering Sales Manager will be happy to recommend outside vendors who can provide specialty rental items at an additional cost.

AUDIO VISUAL

A full range of audio-visual equipment is available for daily rentals. All rentals carry a 25% banquet fee and are subject to a 7% state sales tax.

LABOR CHARGES

Bartender, cashier and chef fees \$150 each.



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239.280.2702 | GROUPSALES@INNONFIFTH.COM