

HOTEL HAYA

Holiday Party Menu

PLATED LUNCH

Salad Course - Choose 1

Ybor Chop Salad - Romaine, Crispy Chickpea, Avocado, Manchego, Fried Chorizo, Honey-Oregano Vinaigrette

Haya Caesar Salad - Romaine, Shaved Parmesan Croutons, Garlic-Anchovy Puree, Caesar Vinaigrette

PRICING

3-Course \$45 per person

Entrée Course - Choose 2, Served wit Whipped Potatoes & Green Beans Almandine

Grilled Boneless Chicken Breast with Salsa Verde (GF)

8oz Shoulder Tender Steak with Sun-Dried Tomato Chimichurri (GF)

Seared Salmon with Cilantro Pistou & Blistered Heirloom Tomato (GF)

Chile Roasted Butternut Squash "Filet", Vegan Bearnaise (VG, GF)

Dessert

Assorted Petit Fours & Mini Dessert Platter



LUNCH BUFFET

Assorted Rolls & Butter

Salad - Choose 1

Ybor Chop Salad

Romaine, Crispy Chickpea, Avocado, Manchego, Fried Chorizo, Honey-Oregano Vinaigrette

Haya Caesar Salad

Romaine, Shaved Parmesan Croutons, Garlic-Anchovy Puree, Caesar Vinaigrette

Protein - Choose 2

Grilled Ham Steaks with Maple Gastrique

Seared Salmon with Cilantro Pistou

Carved Roasted Turkey with Adobo Pan Jus

Red Wine Braised Beef Short Ribs

Chile Roasted Butternut Squash "Filet", Vegan Bearnaise

Dijon & Herb Crusted Prime Rib, Horseradish Crème & Au Jus

(\$10 upcharge, attendant required)

Hand-Carved Chateaubriand with Sun-Dred Tomato Chimichurri

(\$15 upcharge, attendant required)

Sides

Whipped Yukon Gold Potatoes (V, GF)

Chorizo Stuffing

Roasted Brussels Sprouts (VG, GF)

Haricots Vert Casserole (V)

Dessert

Assorted Petit Tours &
Mini Dessert Platter

PRICING

\$45 per person, 20 person minimum

HOTEL HAYA

Holiday Party Menu



BUTLERED HORS D'OEUVRES

Baked Brie & Cranberry Tartelettes
Beef & Veal Meatballs with Sunday Sauce & Parmesan
Savory Apple Walnut Tartelette with Bacon Jam
Caramelized Onion & Chorizo Crostini, Roasted Sweet Potato
Cream Cheese
Bacon-Wrapped Shrimp with Spiced Hard Cider Sauce

PRICING

1 option - \$7 per person
4 options - \$25 per person
5 options - \$30 per person

PLATED DINNER

Bread & Butter Service - included in both meal options

Chef's Amuse Bouche - included complimentary in 4-course meal

Soup Course (4-course meal only) - Choose 1

Roasted Carrot & Ginger Bisque with crème fraiche & chive (V, GF)

White Bean & Lacinato Kale Soup with Crispy Chorizo

Salad Course - Choose 1

Ybor Chop Salad

Romaine, Crispy Chickpea, Avocado, Manchego, Fried Chorizo, Honey-Oregano Vinaigrette

Haya Caesar Salad

Romaine, Shaved Parmesan Croutons, Garlic-Anchovy Puree, Caesar Vinaigrette

Entrée Course - Choose 2

Mojo Braised Pork Osso Bucco with Chile Maple Jus (GF)
Seared Salmon, Cilantro Pistou & Blistered Heirloom Tomato
Pan-Seared Airline Chicken Breast with Salsa Verde (GF)
8oz Filet Mignon with Sun-Dried Tomato Chimichurri
Chile Roasted Butternut Squash "Filet" with Cashew Crema

Sides - Choose 2

Whipped Yukon Gold Potatoes (V, GF)
Traditional Stuffing
Agave Sweet Potato Mash (V, GF)
Roasted Brussels Sprouts (VG, GF)
Haricots Vert Casserole (V)
Asparagus Almandine (V, GF)

Dessert - Choose 1

Pumpkin Pie, Toasted Meringue, Spiced Pepitas
Spiced Apple Torte, Ginger Whipped Cream
Quatres Leches Cake

PRICING

3-Course \$75 per person
4-Course \$90 per person

HOTEL HAYA

Holiday Party Menu

DINNER BUFFET

Assorted Rolls & Butter

Salad - Choose 1

Ybor Chop Salad

Romaine, Crispy Chickpea, Avocado, Manchego, Fried Chorizo, Honey-Oregano Vinaigrette

Haya Caesar Salad

Romaine, Shaved Parmesan Croutons, Garlic-Anchovy Puree, Caesar Vinaigrette

Protein - Choose 3

Grilled Ham Steaks with Maple Gastrique

Seared Salmon with Cilantro Pistou

Carved Roasted Turkey with Adobo Pan Jus

Red Wine Braised Beef Short Ribs

Chile Roasted Butternut Squash "Filet" with Cashew Crema

Dijon & Herb Crusted Prime Rib with Horseradish Crème & Au Jus

(\$15 upcharge, attendant required)

Hand-Carved Chateaubriand with Sun-Dred Tomato Chimichurri

(\$20 upcharge, attendant required)

Sides

Whipped Yukon Gold Potatoes (V, GF)

Roasted Brussels Sprouts (VG, GF)

Haricots Vert Casserole (V)

Chorizo Stuffing

Asparagus Almandine (V, GF)

Dessert

Assorted Petit Tours & Mini Dessert Platter

PRICING

\$75 per person, 20 person minimum



OPEN BAR PACKAGES

One Bartender is required per 50 guests at \$150 per Bartender

One Cashier is required per 50 guests at \$75 per Cashier

LA CASA

Liquor Wheatly Vodka, Beefeater Gin, Planteray 3 Star Blanco Rum, Corazon Blanco Tequila, Maker's Mark Bourbon, Dewar's White Blended Scotch

Beer Cigar City Jai Alai, 3 Daughters Beach Blonde, Miller Light, Corona, Michelob Ultra, Stella Artois, Heineken 0.0, Seltzers

Wine Veuve Du Vernay Brut, Silver Gate Collection: Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay

Open Bar Pricing:

One Hour: \$28 per person
Two Hours: \$42 per person
Three Hours: \$54 per person
Four Hours: \$62 per person
Five Hours: \$70 per person

LA MARINA

Liquor Tito's Vodka, Bombay Sapphire Gin, Mt. Gay Rum, Espolon Blanco Tequila, Makers Mark Bourbon, Johnnie Walker Red Label

Beer Cigar City Jai Alai, 3 Daughters Beach Blonde, Miller Light, Corona, Michelob Ultra, Stella Artois, Heineken 0.0, Seltzers

Wine Veuve Du Vernay Brut, Silver Gate Collection: Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay

Open Bar Pricing:

One Hour: \$32 per person
Two Hours: \$48 per person
Three Hours: \$58 per person
Four Hours: \$68 per person
Five Hours: \$80 per person

EL JEFE

Liquor Ketel One Vodka, Tito's Vodka, Hendricks Gin, Captain Morgan Spiced Rum, Mt. Gay Rum, Casamigos Blanco Tequila, Espolon Reposado Tequila, Buffalo Trace Bourbon, Johnnie Walker Black Label

Beer Cigar City Jai Alai, 3 Daughters Beach Blonde, Miller Light, Corona, Michelob Ultra, Stella Artois, Heineken 0.0, Seltzers

Wine Veuve Du Vernay Brut, Chole Collection: Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Chardonnay

Open Bar Pricing:

One Hour: \$38 per person
Two Hours: \$55 per person
Three Hours: \$68 per person
Four Hours: \$86 per person
Five Hours: \$98 per person

Beer & Wine Packages: Includes Veuve du Vernay Brut & Silver Gate Wine Collection
Upgrade to Chloe Wine Collection for +\$2 Per Person

5-Hour Open Beer & Wine Only: \$66/person

4-Hour Open Beer & Wine Only: \$55/person

3-Hour Open Beer & Wine Only: \$44/person

2-Hour Open Beer & Wine Only: \$33/person

1-Hour Open Beer & Wine Only: \$22 per person

A service charge of 25% and 7.5% Applicable Taxes will be added to each event.

Product pricing and offering for all food and beverages is subject to change based on market conditions and will be confirmed [180] days prior to the date of the event.

CONSUMPTION BAR PACKAGES*

DRINKS ARE TRACKED AND CHARGED PER DRINK THEN BILLED POST-EVENT

LA CASA

Liquor \$12 Per Drink

Wheatly Vodka, Beefeater Gin,
Planteray 3 Star Blanco Rum,
Corazon Blanco Tequila, Maker's
Mark Bourbon,
Dewar's White Blended Scotch

Imported / Craft / Seltzers \$9 Per Drink

Cigar City Jai Alai, 3 Daughters
Beach Blonde, Corona, Heineken
O.O, Seltzers

Domestic \$7 Per Drink

Miller Light, Michelob Ultra, Stella
Artois

Wine \$10 Per Drink

Veuve Du Vernay Brut, Silver Gate
Collection: Cabernet Sauvignon,
Pinot Noir, Pinot Grigio,
Chardonnay

LA MARINA

Liquor \$15 Per Drink

Tito's Vodka, Bombay Sapphire
Gin, Mt. Gay Rum, Espolon Blanco
Tequila, Makers Mark Bourbon,
Johnnie Walker Red Label

Imported / Craft / Seltzers \$9 Per Drink

Cigar City Jai Alai, 3 Daughters
Beach Blonde, Corona, Heineken
O.O, Seltzers

Domestic \$7 Per Drink

Miller Light, Michelob Ultra, Stella
Artois

Wine \$10 Per Drink

Veuve Du Vernay Brut, Silver Gate
Collection: Cabernet Sauvignon,
Pinot Noir, Pinot Grigio,
Chardonnay

EL JEFE

Liquor \$17 Per Drink

Ketel One Vodka, Tito's Vodka,
Hendricks Gin, Captain Morgan
Spiced Rum, Mt. Gay Rum,
Casamigos Blanco Tequila, Espolon
Reposado Tequila, Buffalo Trace
Bourbon, Johnnie Walker Black
Label

Imported / Craft / Seltzers \$9 Per Drink

Cigar City Jai Alai, 3 Daughters
Beach Blonde, Corona, Heineken
O.O, Seltzers

Domestic \$7 Per Drink

Miller Light, Michelob Ultra, Stella
Artois

Wine \$12 Per Drink

Veuve Du Vernay Brut, Chole
Collection: Cabernet Sauvignon,
Pinot Noir, Sauvignon Blanc,
Chardonnay

CASH BAR PACKAGES*

PRICES LISTED ARE INCLUSIVE OF SERVICE CHARGE, TAXES ADDED AT TIME OF PURCHASE

LIQUOR

La Casa \$15
La Marina \$19
El Jefe \$22

BEER

Imported / Craft / Seltzers \$12
Domestic \$9

WINE

Silver Gate \$13
Chloe \$15

*Bartender/Beverage Attendant Required for All Bar or Beverage Packages: \$150+ Per Bartender/Attendant (1 Per 50 Guests);
Cashier Required for All Cash Bar Packages: \$75+ Per Cashier (1 Per 50 Guests or 1 Per Stationed Bar)

A service charge of 25% and 7.5% Applicable Taxes will be added to each event.

Product pricing and offering for all food and beverages is subject to change based on market conditions and will be confirmed [180] days prior to the date of the event.