



PARTIES & EVENTS

OUR CONCEPT

Lona is a dynamic modern Mexican restaurant brought to life by the creative collaboration of renowned chefs Richard Sandoval and Pablo Salas. Located in the heart of Tampa's Water Street at the Tampa Marriott, Lona aims to redefine the Mexican dining experience by combining traditional flavors with contemporary techniques and artistic presentation.

At Lona, guests will be immersed in a lively atmosphere that pays homage to Mexico's rich culinary heritage while embracing the spirit of innovation. The menu, curated by Chef Richard Sandoval and Chef Pablo Salas, showcases a fusion of regional Mexican cuisines, featuring an array of bold and authentic flavors. From delectable street food favorites to refined dishes inspired by ancient recipes, Lona offers a culinary journey that celebrates the diversity and complexity of Mexican gastronomy.



OUR CHEFS

RICHARD SANDOVAL

Chef Richard Sandoval is a global pioneer in contemporary Latin cuisine. His career as a chef, restaurateur and entrepreneur also includes serving as a television personality, cookbook author, brand ambassador and philanthropist. He is internationally acclaimed for his innovative approach in combining Latin ingredients with modern culinary techniques to create award-winning flavors that span 50 locations and 4 continents.

A graduate of the Culinary Institute of America, Sandoval has earned many accolades over the course of his career including Mexico's "National Toque d'Oro," Bon Appétit's "Restaurateur of the Year," Cordon d'Or's "Restaurateur of the Year" and was a James Beard Semi-Finalist for "Outstanding Restaurateur." Chef Sandoval is commended for elevating Latin American dining in each market he has a presence, and nine of his restaurants have been voted best in their category with regular features in publications like The New York Times and People. Sandoval is also credited for introducing Latin cuisine to the UAE, Qatar and Serbia.



OUR CHEFS

PABLO SALAS

Taking inspiration from the rich, vibrant flavors of his childhood, Chef Pablo Salas, a Mexico native, has dedicated his life's work to perfecting the art of what he calls "cocina Mexiquense," the cuisine of his home state, served in one of the most creative beachfront restaurants in Fort Lauderdale.



OUR SPACES

DINING ROOM

RECEPTION CAPACITY: N/A
SEATED CAPACITY: 60
PRICING: please inquire

TOPGOLF SWING SUITE 1

RECEPTION CAPACITY: N/A
SEATED CAPACITY: 15
PRICING: 275.00 for 3 hours,
75.00 each additional hour

PATIO

RECEPTION CAPACITY: N/A
SEATED CAPACITY: 32
PRICING: can be booked in
conjunction with TopGolf Lounge

TOPGOLF SWING SUITE 2

RECEPTION CAPACITY: N/A
SEATED CAPACITY: 12
PRICING: 275.00 for 3 hours,
75.00 each additional hour

FULL BUYOUT

RECEPTION CAPACITY: 300
SEATED CAPACITY: 250
PRICING: please inquire

TOPGOLF LOUNGE

RECEPTION CAPACITY: 50
SEATED CAPACITY: 30
PRICING: please inquire



LUNCH

55.00++PP
CHIPS & SALSA INCLUDED

APPETIZERS & SALADS

PICK 3 (IN ADVANCE) - SERVED FAMILY STYLE

TRADITIONAL GUACAMOLE ^{VG}
lime / cilantro / jalapeño / tomato / onion

LONA CEVICHE ^S
prawns / tomato / red onion / cilantro / fresh lime / serrano chili

TUNA TOSTADA
macha salsa / red onion / sun dried chili mayo / cilantro / avocado

LONA CHOPPED ^D
mixed greens / crispy bacon / roasted corn / queso fresco / cilantro ranch

GRILLED ROMAINE ^D
charred poblano dressing / cotija / spicy pepita / pomegranate / hard boiled egg

ENTRÉES

PICK 3 (GUEST CHOOSES ONE AT EVENT)
INDIVIDUAL ENTRÉES SERVED WITH FAMILY STYLE RICE & BEANS

CHICKEN QUESADILLA ^D
queso asadero / chicken adobo / pico de gallo / crema fresca

ENCHILADA POBLANAS ^{D,N}
chicken / housemade mole / queso fresco / onion / crema / sesame

ENCHILADAS DEL HUERTO ^{D,V}
sautéed veggies / queso fresco / crema / pickled onion / creamy macha sauce

HAMBURGUESA ^D
double patty / lettuce / tomato / bacon / melted mexican cheese / red onion / fries
creamy jalapeño dressing

CARNE ASADA TACOS
melted oxaca cheese / grilled skirt steak / white onion / cilantro

DESSERTS

ADD ON FOR 10.00PP / PICK 1 (IN ADVANCE) / INDIVIDUAL SERVING

TRES LECHES ^{D,V}
sponge cake / raspberry / mascarpone whipped cream

FLAN ^{D,V}
cream cheese / bruleed-ornage ginger compote / cocoa tuile

TRIO ICE CREAM ^{D,V}
chocolate / dulce de leche / vanilla

DUO SORBET
mango / mixed berry

(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN
All sales will include an additional 24% Gratuity & 7.5% sales tax. Required to be on 1 check (master account). 50% deposit is required at booking.



DINNER

85.00++PP
CHIPS & SALSA INCLUDED

STARTERS

PICK 3 (IN ADVANCE) - SERVED FAMILY STYLE

TRADITIONAL GUACAMOLE ^{VG}
lime / cilantro / jalapeño / tomato / onion

LUMP CRAB GUACAMOLE
lime / cilantro / jalapeño / tomato / onion / chipotle

LONA CEVICHE ^S
prawns / tomato / red onion / cilantro / fresh lime / serrano chili

TUNA TOSTADA
macha salsa / red onion / sun dried chili mayo / cilantro / avocado

RED SNAPPER AQUACHILE*
fresno chili / cucumber / red onion / avocado / cilantro

SALADS

PICK 1 (IN ADVANCE) - SERVED FAMILY STYLE

LONA CHOPPED ^D
mixed greens / crispy bacon / roasted corn / queso fresco / cilantro ranch

GRILLED ROMAINE ^D
charred poblano dressing / cotija / spicy pepita / pomegranate / hard boiled egg

ENTRÉES

PICK 3 (GUEST CHOOSES ONE AT EVENT)

INDIVIDUAL ENTRÉES SERVED WITH FAMILY STYLE RICE & BEANS

CHICKEN QUESADILLA ^D
queso asadero / chicken adobo / pico de gallo / crema fresca

ENCHILADA POBLANAS ^{D,N}
chicken / housemade mole / queso fresco / onion / crema / sesame

ENCHILADAS DEL HUERTO ^{D,V}
sautéed veggies / queso fresco / crema / pickled onion / creamy macha sauce

CARNE ASADA TACOS
melted oaxaca cheese / grilled skirt steak / white onion / cilantro

STEAK TAMPIQUEÑA ^{D,N}
grilled skirt steak / refried beans / corn enchilada / rajas

GRILLED SALMON ^{D,N}
creamy poblano / corn esquites / roasted peanuts

DESSERTS

ADD ON FOR 10.00PP / PICK 1 (IN ADVANCE) / INDIVIDUAL SERVING

TRES LECHES ^{D,V}
sponge cake / raspberry / mascarpone whipped cream

FLAN ^{D,V}
cream cheese / bruleed-ornage ginger compote / cocoa tuile

TRIO ICE CREAM ^{D,V}
chocolate / dulce de leche / vanilla

DUO SORBET
mango / mixed berry



BUFFET

95.00PP++ / MINIMUM 25 GUESTS
CHIPS & SALSA INCLUDED

SALADS

LONA CHOPPED ^D
mixed greens / crispy bacon / roasted corn / queso fresco / cilantro ranch

APPETIZERS

TRADITIONAL GUACAMOLE ^{VG}
lime / cilantro / jalapeño / tomato / onion

STREET CORN ^{D,V}
mayo / queso fresco / lime / chili powder

MEXICAN RICE & REFRIED BEANS ^{VG}

ENTRÉES

ENCHILADA POBLANAS ^{D,N}
chicken / housemade mole / queso fresco / onion / crema / sesame

ENCHILADAS DEL HUERTO ^{D,V}
sautéed veggies / queso fresco / crema / pickled onion / creamy macha sauce

STEAK TAMPIQUENA ^{D,N}
grilled skirt steak / refried beans / rajas / corn enmolada

GRILLED SALMON ^{D,N}
creamy poblano / corn esquites / roasted peanuts

DESSERTS

TRES LECHES ^{D,V}
sponge cake / raspberry / mascarpone whipped cream

FLAN ^{D,V}
cream cheese / bruleed-orange ginger compote / cocoa tuile

(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN
All sales will include an additional 24% Gratuity & 7.5% sales tax. Required to be on 1 check (master account). 50% deposit is required at booking.



RECEPTION

CHIPS & SALSA INCLUDED
MINIMUM 25 GUESTS / 55.00PP++ UP TO 3 HOURS CONTINUOUS SERVICE

LONA CEVICHE ^S
prawns / tomato / red onion / cilantro / fresh lime / serrano chili

TRADITIONAL GUACAMOLE ^{VG}
lime / cilantro / jalapeño / tomato / onion

LUMP CRAB GUACAMOLE
lime / cilantro / jalapeño / tomato / onion / chipotle

CHICKEN QUESADILLA ^D
queso asadero / chicken adobo / pico de gallo / crema fresca

LONA CHOPPED ^D
mixed greens / crispy bacon / roasted corn / queso fresco / cilantro ranch

STATIONS

TACO STATION 25.00PP
served with crema, pico de gallo, salsa

CARNE ASADA
melted oaxaca cheese / grilled skirt steak / white onion / cilantro

SHRIMP ^S
bacon / chipotle aioli / slaw / cilantro / lime

AL PASTOR TACO
adobo pork / pineapple / cilantro / white onion

(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN
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LUXURY BAR PACKAGE

40.00PP++ FOR THE FIRST HOUR OF SERVICE
25.00PP++ PER ADDITIONAL HOUR

Grey Goose Vodka | Bacardi Rum | Bombay Sapphire Gin | Bulleit Bourbon
Johnnie Walker Black Label Scotch | Jack Daniel's Whiskey
Casamigos Blanco Tequila

Corona | Tecate Light | Bud Light
Diseno Malbec | Columbia Crest 'H3" Cabernet Sauvignon
Shaya Verdejo | Meiomi Chardonnay

PREMIUM BAR PACKAGE

36.00PP++ FOR THE FIRST HOUR OF SERVICE
21.00PP++ PER ADDITIONAL HOUR

Tito's Handmade Vodka | Bacardi Rum | Tanqueray Gin
Dewar's White Label Scotch | Maker's Mark Bourbon | Espolon Tequila

Corona | Tecate Light | Bud Light
Diseno Malbec | Columbia Crest 'H3" Cabernet Sauvignon
Shaya Verdejo | Meiomi Chardonnay

HOUSE COCKTAIL ADD ONS / 15.00PP++

LONA MARGARITA
Espolon Blanco / cointreau / lime / agave

MOJITO TRADICIONAL
Bacardi / lime / mint

CAIPIRINHA TRADICIONAL
Leblon / lime / simple syrup

PRIVATE BARTENDER PACKAGE

175.00++ PER BARTENDER / INCLUDES THREE HOURS OF SERVICE
50.00++ PER BARTENDER PER ADDITIONAL HOUR
(REQUIRED FOR ALL BEVERAGE PACKAGES)



BOOKING

DEPOSIT

All reservations are considered tentative until an executed copy of the event contract and 50% deposit is received from Client.

MINIMUM GUARANTEE

All event spaces require a food and beverage minimum that varies based on date, time, and specific location. The minimum refers to the specific dollar value that the client must commit to food and beverage for each event before any additional fees such as, but not excluded to, tax, operations fees, and administrative fees, are calculated on your expense. The F&B minimum may be met by any combination of food and beverage packages offered by the venue, and if the minimum is not satisfied the client will assume any variance.

MENU FINALIZATION

All menu selections must be finalized 10 days prior to the event date.

GUARANTEED GUEST COUNT

Final guest count guarantee is required in writing 72 business hours prior to the event date.

ADDITIONAL FEES

ROOM CHARGES

We do not require room charges for private events in this space.

TAXES & GRATUITY

All sales will include an additional 24% Gratuity & 7.5% sales tax. Required to be on 1 check (master account).

EQUIPMENT RENTALS

If rentals are required any and all charges will be discussed with the client prior to the event.

FIND US

ADDRESS

505 Water St, Tampa, FL 33602

PARKING & VALET

3 hours of complimentary valet parking available for all Lona guests and based on availability. Park with the Tampa Marriott Water Street valet team & we'll validate your ticket.

GETTING HERE

Located in the Water Street neighborhood & inside the Tampa Marriott Water Street, just steps from the Amalie Arena, The Tampa Riverwalk, Sparkman Wharf & the Tampa Convention Center.

BOATS

If you choose to visit us via the waterway, you can find our 32 boat slip marina at coordinates: 27.940916000 - 82.453835000.

Please connect with our Marina Supervisor: Earl Cadoret at 813.314.1006 for any marina inquiries. We look forward to your visit!

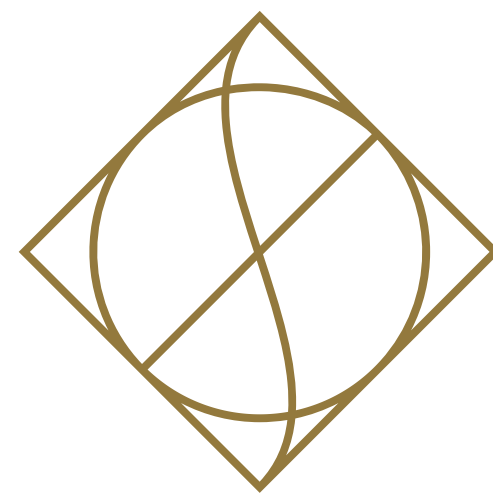
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