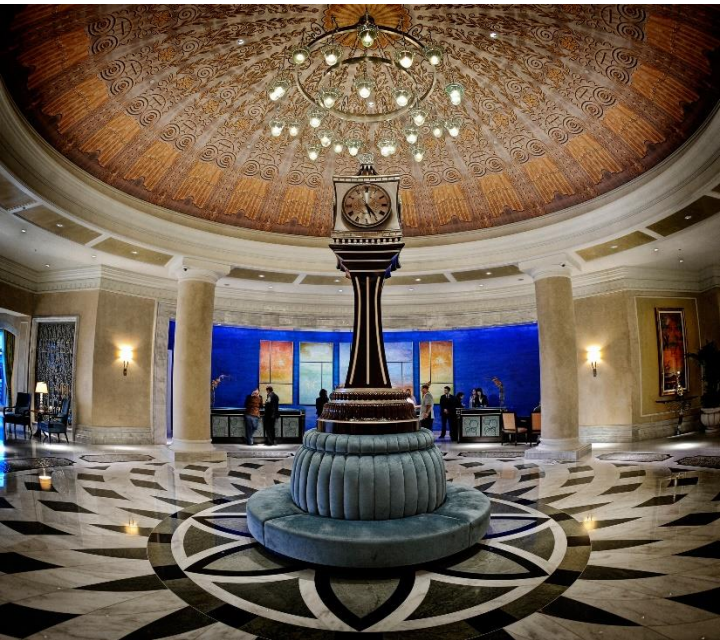


WALDORFWEDDING



Long regarded as the ultimate in elegance and sophistication, Waldorf Astoria has always been a coveted choice for weddings. A Waldorf Wedding is like no other. Allow us to exceed your expectations while bringing your wedding vision to life!

CUISINE

The Waldorf Astoria has long been known for innovation in the culinary world. As the birthplace for many favorites such as the Waldorf Salad, Red Velvet Cake, and Eggs Benedict, it is regarded as one of the best.

The Waldorf Astoria Orlando proudly carries on this tradition of culinary excellence, and nowhere is this conveyed with more superiority than at your Waldorf Wedding. We believe that second only to the overall experience of your reception is the quality of taste and presentation of your custom wedding menu.

SERVICE

It is no secret that planning a wedding can be one of the most stressful ventures that a couple will endure. At Waldorf Astoria Orlando it is our mission to make this process as enjoyable and stress-free as possible. Our team of catering and event specialists will meticulously guide you from start to finish, ensuring that every element of your special day exceeds your expectations.

OUR GIFT TO YOU

After creating a memorable experience that will last a lifetime, we invite you back for your anniversary stay to relive the magic.



CEREMONY

CEREMONY LOCATIONS

Waldorf Astoria Orlando has a variety of spectacular indoor and outdoor venues to choose from including The Golf Course Lawns, The Promenade, and luxurious ballrooms of all sizes



SIGNATURE ISLAND

The private Signature Island is a romantic oasis that invites the sweeping views of the waterways and golf course into your ceremony, creating an air of intimacy and natural beauty.



PROMENADE

The Waldorf Promenade is a stylishly appointed terrace venue featuring gorgeous panoramic views of the waterways and natural vistas.



INDOOR BALLROOMS

Ballrooms are stunning venues for ceremonies of distinctive elegance and sophistication like no other, created by the rich appointments, soft décor, and glorious chandeliers.

CEREMONY



YOUR WEDDING CEREMONY INCLUDES:

Your Choice of Professional Wedding Coordinators to provide Wedding Day Coordination Service

Beautiful Indoor or Outdoor Locations of Your Choice

White Garden Chairs

Butler-Passed Citrus & Berry Infused Waters

Wedding Party Staging Area

Directional Staff and Signage

Officiate Sound Package: Wireless Mic, (2) Speakers, Mixer and Technician

Ceremony Fee

\$3,400

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.

RECEPTION

RECEPTION LOCATIONS

Your wedding reception at Waldorf Astoria Orlando promises to be extraordinary, romantic, and a beautiful reflection of you. Each spectacular and one-of-a-kind, the reception venues range from the charming elegance of the Central Park venue to the grace and grandeur of the Grand Ballroom. Through customization and creativity, your personal style will be conveyed in the design and décor of each of these venues, unveiling the masterpiece reception you have always imagined.

GRAND BALLROOM

Providing 7,945 square-feet of unparalleled elegance and sophistication, the Grand Ballroom surrounds your guests with rich appointments, soft décor, and glorious chandeliers.



CENTRAL PARK

Providing 8,712 square-feet of charm and soft sophistication, the tented Central Park venue creates classic receptions flowing with a refreshing spirit of whimsy and wonder.



WEDDING DINNER PACKAGE



WEDDING MENU

Five-Hour Diamond Open Bar Package

Four Butler-Passed Hors D'oeuvres

Champagne Toast

Three Course Menu

Tableside Wine Service with Dinner

Custom Designed Wedding Cake

\$230 Per Guest

WEDDING RECEPTION PACKAGES ALSO INCLUDE:

- Discounted \$1,000.00 Room Rental for Reception Only Packages
- Your Choice of Professional Wedding Coordinators to provide Wedding Day Coordination Service
 - Menu Tasting for Up to Four People Total, Plus Your Wedding Planner
(Tastings held Monday-Friday 1:00pm-3:00pm. Date Must be Confirmed a Minimum of 3 Weeks Prior)
- Private Ballroom or Event Space with Wooden Dance Floor and Staging
 - Round or Rectangular Banquet Tables
 - Your Choice of Chiavari Chairs and Glass Charger Plates
- Elegant Table Setting with Fine Bone China and Schott Zwiesel Crystal
- Luxurious Floor Length Ivory Taffeta Linen with Coordinating Napkins
 - Votive Candles, Customized Menu Cards, and Table Numbers
 - Elegantly Dressed Hotel Maitre d', Wait Staff, and Bartenders
 - Bartender Fees Waived (Based on One Bar Per 75 Guests)
 - Personal Butler for the Couple During Reception
- 20% Discount on Golf Green Fees for You and Your Wedding Guests
- 20% Discount on Spa Services for You and Your Wedding Party
 - (1) Complimentary Couples Massage for the Couple
 - Private Cabana at the Waldorf Astoria Pool for (1) Day
 - Complimentary Deluxe Suite for (2) Nights for the Couple
 - Additional Complimentary Deluxe Guest Room for (1) Night
 - A Get Ready Room
- One-Year Return Stay for (1) Night for the Couple, Based on Hotel Availability
 - Fresh Baked Wedding Cake Top Tier Delivered During Return Stay
- Valet parking is available for your day of event guests at a discounted rate of 50% off the prevailing rates per vehicle. Standard overnight rates will apply.
- HHONORS POINTS: Earn one point for every \$1 contracted for your wedding. (Up to 100,000 points)

COCKTAIL HOUR

BUTLER-PASSED HORS D'OEUVRES

(Select Four from the Following Cold or Hot Selections)

COLD SELECTIONS

Bistro Tartine of Vine Ripe Tomato, Burrata Mozzarella, and Fresh Basil

House-Made Antipasto Skewer (Gluten Free)

House Smoked Salmon, Potato Cake with Chive Crème Fraiche

Ahi Tuna Cube, Crisp Wonton, Pickled Ginger, Sesame Soy

Asparagus and Artisan Prosciutto Wrap

Poached Shrimp with Cocktail Sauce and Fresh Lemon Juice, Served on a Spoon

Maine Lobster Roll, Homemade Brioche

Vine Ripe Grapes, Goat Cheese and Almond Crust with Parsley and Valencia Orange Emulsion

Tuna Poke, Avocado Crema Served in a Sesame Seed Cone

Crab and Celery Salad on an European Cucumber

Beef Carpaccio with Parmesan Reggiano and Black Truffle Served on a Crostini

HOT SELECTIONS

Gourmet Grilled Cheese, Light Pomodoro Sauce

Masala Roast Chicken Satay, Yogurt Raita Sauce

Coconut Island Style Shrimp Skewer, Citrus Marmalade and Fresh Horseradish

Home Made Chicken Sausage with Parmesan, Spinach and Oven Roasted Tomato

Bacon Wrapped New England Sea Scallops, Black Pepper with Maple Butter

Maine Lobster Lollipop, Kerry Gold Irish Butter

Black Venus Rice Aranchini with Mozzarella

Seared Beef Striploin, Red Onion Marmalade and Chimichurri on a Brioche Crouton

Seared Baby Lamb Chop, Moroccan Spice and Mint Sauce

Yukon Gold Potato and Wisconsin Cheese Croquette

*For special dietary desires, your Waldorf Astoria Orlando Culinary Team will create
Vegan, Vegetarian, and Gluten-free options at your request.*

WEDDING DINNER

THREE COURSE PLATED DINNER

The dinner menu featured below is a sample menu only.
Your unique Waldorf Wedding menu will be customized to your exact specifications and priced accordingly.
Buffet options and "Chef-attended stations" are also available.

SALAD

(Salad options include, but are not limited to, the following)

CHOICE OF ONE:

Waldorf Salad

Anjou Pear, Granny Smith Apples, Celery, Jicama, Grapes, Caramelized Walnuts and Micro Basil
With Yogurt and Ginger Dressing

Signature Caesar Salad

Romaine Lettuce, Parmesan Reggiano, White Anchovies, Oven Roasted Tomato,
with Classic Garlic Crouton and Rocca Dressing

Bull and Bear Wedge Salad

Iceberg Lettuce, Smoked Bacon, Grape Tomato, European Cucumber and
Gorgonzola Cheese Russian Dressing

Merlot Poached Bartlett Pear

Domestic Blue Cheese, Almond Tuile, Organic Petite Field Greens, Grain Mustard Vinaigrette

ENTRÉE

(Entrée options include, but are not limited to, the following)

CHOICE OF ONE ENTRÉE OR DUO ENTRÉE:

Roasted Petit Filet Mignon

Roasted Foraged Mushroom, Potato Pave, Jumbo Asparagus with Béarnaise and Parmesan Crust

Pan Roasted Snapper

Rock Shrimp Ragout Sauce "Americaine" Marble Heirloom Potato, Broccolini Rabe
and Blistered Cherry Tomatoes

Braised Angus Beef Flanchet "Short Loin"

Truffled Mirepoix Crust with Butter Yukon Gold Mashed Potato and Rustic Carrots, Salsify and Asparagus
Mélange, Natural Pan Jus

Roasted Ashley Farm Chicken Breast Achiote

Chicken Jus, Vegetarian Paella Style Rice, Baby Sweet Peppers, Baby Zucchini, Blistered Cherry Tomatoes

Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

****Pre-Selected Choice of entrée an additional \$12 per person
(same starch and vegetables for each choice)**

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.



WEDDING DINNER STATIONS PACKAGE



WEDDING BUFFET/STATION MENU

Five-Hour Diamond Open Bar Package

Four Butler-Passed Hors D'oeuvres

Champagne Toast

Buffet & Stationed Dinner Menu

Tablesides Wine Service with Dinner

Custom Designed Wedding Cake

\$245 Per Guest

WEDDING RECEPTION PACKAGES ALSO INCLUDE:

- Discounted \$1,000.00 Room Rental for Reception Only Packages
- Your Choice of Professional Wedding Coordinators to provide Wedding Day Coordination Service
 - Menu Tasting for Up to Four People Total, Plus Your Wedding Planner
(Tastings held Monday-Friday 1:00pm-3:00pm. Date Must be Confirmed a Minimum of 3 Weeks Prior)
- Private Ballroom or Event Space with Wooden Dance Floor and Staging
 - Round or Rectangular Banquet Tables
 - Your Choice of Chiavari Chairs and Glass Charger Plates
- Elegant Table Setting with Fine Bone China and Schott Zwiesel Crystal
- Luxurious Floor Length Ivory Taffeta Linen with Coordinating Napkins
 - Votive Candles, Customized Menu Cards, and Table Numbers
 - Elegantly Dressed Hotel Maitre d', Wait Staff, and Bartenders
 - Bartender Fees Waived (Based on One Bar Per 75 Guests)
 - Personal Butler for the Couple During Reception
- 20% Discount on Golf Green Fees for You and Your Wedding Guests
- 20% Discount on Spa Services for You and Your Wedding Party
 - (1) Complimentary Couples Massage for the Couple
 - Private Cabana at the Waldorf Astoria Pool for (1) Day
 - Complimentary Deluxe Suite for (2) Nights for the Couple
 - Additional Complimentary Deluxe Guest Room for (1) Night
 - A Get Ready Room
- One-Year Return Stay for (1) Night for the Couple, Based on Hotel Availability
 - Fresh Baked Wedding Cake Top Tier Delivered During Return Stay
- Valet parking is available for your day of event guests at a discounted rate of 50% off the prevailing rates per vehicle. Standard overnight rates will apply.
- HHONORS POINTS: Earn one point for every \$1 contracted for your wedding. (Up to 100,000 points)

WEDDING DINNER STATIONS

STATIONED MENU

CHOICE OF ONE SALAD DISPLAYED OR PLATED:

(Salad options include, but are not limited to, the following)

DISPLAYED SALAD

Signature Caesar Salad

Romaine Lettuce, Parmesan Reggiano, White Anchovies, Oven Roasted Tomato,
with Classic Garlic Crouton and Rocca Dressing

Signature House Salad

Seasonal Mixed Green Lettuce, Haricot Vert, Baked Chioggia Beet, Shaved Fennel, Radicchio,
Avocado, Blue Cheese Crumble, Croutons, House Dressing

CHOICE OF THREE ENTRÉE STATIONS*:

Herb-Crusted Prime Rib of Beef

Creamed Horseradish, Chimichurri
Artisan Rolls

Deconstructed Beef Wellington

Angus Beef Tenderloin, Oyster Mushroom and Chanterelles Fricassee
Golden Puff Pastry Crust with Black Truffle and Port wine sauce

Natural Whole Roasted Turkey

Yukon Gold Potato Puree, House-Made Cranberry
Lemon Chutney, Whole Wheat Rolls

Baked Floridian Dorado "Mahi-Mahi"

Banana Leaf Wrapped, Coconut Milk, Lemongrass

Baked Whole Salmon

Fennel and Asparagus Salad, Burre Blanc
Vegetarian Bucatini with Broccolini, Chili, Onion, and Pomodoro Sauce

Southern Surf and Turf

Charleston Style Shrimp with Andouille Sausage, White Wine Cream Sauce and Braised Beef Short Rib
with Onions & Trinity Peppers served on Creamy Southern Style Grits

Sautéed Shrimp "Scampi Style "and Black Venus Risotto

Pinot Grigio Butter, Parmesan Cheese and Vermont Butter Black Venus Risotto Style

Gourmet Pasta Station

Cheese Tortellini and Linguini
Grilled Chicken Breast
Parmesan Alfredo and Pomodoro Sauce
Parmesan Reggiano, Red Pepper Flakes,
Chopped Fresh Herbs, Garlic Bread

Add Shrimp Scampi \$7 per person

Add Italian Sausage \$5 per person

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.



WEDDING DINNER STATIONS

STATIONED MENU CONTINUED

CHOICE OF TWO SIDES:

Black Truffle and Potato Au Gratin

Whipped Yukon Potatoes

Bucatini all' Amatriciana: Guanciale Smoked Bacon, Chili, Onion, and Pomodoro Sauce

Vegetarian Paella Style Rice

Seasonal Vegetable Medley

Parmesan Crusted Asparagus Spears

Dinner served with Fresh Baked Bread and Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

Four passed Hors d'oeuvres, (5) Hour Hosted Diamond Bar, Tableside Wine Service, Champagne Toast, and Custom Designed Wedding Cake are included in package

*Uniform Attendant/Chef Fees are \$225.00 each and are applicable for all action stations



All prices are subject to 16.00% Gratuity, 10.00% Service Charge, and 6.5% sales tax.

WEDDING BRUNCH PACKAGE



WEDDING BRUNCH MENU

****Offered Sunday – Friday. Event must end by 4:00pm***

Four-Hour Diamond Beer and Wine Bar Package

Unlimited Champagne, Mimosas and Bloody Mary Bar

Three Butler-Passed Hors D'oeuvres

Buffet & Station Menu

Enhanced Coffee Station

Custom Designed Wedding Cake

\$190 Per Guest

WEDDING RECEPTION PACKAGES ALSO INCLUDE:

- Discounted \$1,000.00 Room Rental for Brunch Only Packages
- Your Choice of Professional Wedding Coordinators to provide Wedding Day Coordination Service
 - Menu Tasting for Up to Two People Total, Plus Your Wedding Planner
(Tastings held Monday-Friday 1:00pm-3:00pm. Date Must be Confirmed a Minimum of 3 Weeks Prior)
- Private Ballroom or Event Space with Wooden Dance Floor and Staging
 - Round or Rectangular Banquet Tables
 - Your Choice of Chiavari Chairs
- Elegant Table Setting with Fine Bone China and Schott Zwiesel Crystal
- Luxurious Floor Length Ivory Taffeta Linen with Coordinating Napkins
 - Votive Candles and Table Numbers
- Elegantly Dressed Hotel Maitre d', Wait Staff, and Bartenders
 - Bartender Fees Waived (Based on One Bar Per 100 Guests)
 - Personal Butler for the Couple During Brunch
- 20% Discount on Golf Green Fees for You and Your Wedding Guests
- 20% Discount on Spa Services for You and Your Wedding Party
 - Private Cabana at the Waldorf Astoria Pool for (1) Day
 - Complimentary Deluxe Suite for (2) Nights for the Couple
- Additional Complimentary Deluxe Guest Room for Groom for (1) Night
 - A Get Ready Room
- One-Year Return Stay for (1) Night for the Couple, Based on Hotel Availability
 - Fresh Baked Wedding Cake Top Tier Delivered During Return Stay
- Valet parking is available for your day of event guests at a discounted rate of 50% off the prevailing rates per vehicle. Standard overnight rates will apply.
- HHONORS POINTS: Earn one point for every \$1 contracted for your wedding. (Up to 100,000 points)

WEDDING BRUNCH

MENU

Medley of Garden-Fresh Fruit and Strawberries

Plain and Fruit Flavored Yogurts

Cured European Meats and International Cheeses with Nuts and Dried Fruit

House-Baked Sweet and Savory Pastries

Sweet Butter, Honey, Jams, Jellies and Preserves

Traditional Lox with Capers, Red Onion, Hard Boil Egg

New York Style Bagels with Traditional and Flavored Cream Cheese

Country Scrambled Eggs with Fresh Herbs

Applewood Crispy Smoked Bacon Strips

Pan Seared Sage Infused Sausage

Red Bliss Sliced Breakfast Potatoes with Onion Confit and Fresh Parsley

Sugar Glazed Belgium Waffles with Raspberry Compote

CHOICE OF TWO STATIONS*:

Omelettes À la Minute *

Farm Fresh Eggs, Egg Whites and Egg Beaters

Bacon Cracklings, Sausage Crumbles, Diced Ham, Aged Cheddar, Swiss and Pepper-Jack Cheeses,
Onion, Spinach, Diced Pepper, Mushrooms, Heirloom Tomatoes, and Salsa

*Carved Honey Ham with Brown Sugar Glaze served with Butter Baked Yeast Rolls

*Herb-Crusted Prime Rib of Beef with Creamed Horseradish, Chimichurri and Artisan Rolls

Southern Surf and Turf

Charleston Style Shrimp with Andouille Sausage, White Wine Cream Sauce and Braised Beef Short Rib
with Onions & Trinity Peppers served on Creamy Southern Style Grits

*Sautéed Shrimp "Scampi Style" and Black Venus Risotto

Pinot Grigio Butter, Parmesan Cheese and Vermont Butter Black Venus Risotto Style

Fresh Orange and Grapefruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Tea, Served Tableside

Champagne, Mimosas & Bloody Mary's

*Uniformed Chef/Attendant Required at \$225 each

**Ask Catering Manager for Farewell Brunch pricing. This menu is for Brunch Weddings

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.



DIAMOND BAR PACKAGE

DIAMOND BAR PACKAGE

Diamond Cocktails
Diamond Wine
Domestic and Imported Beers
Mineral Waters and Soft Drink
Mocktails

DIAMOND COCKTAILS

Ketel One Vodka
Bombay Sapphire Gin
Banks 5 Island Blend Rum
Casamigos Blanco Tequila
Maker's Mark Bourbon
Crown Royal Blended Whiskey
Glenmorangie Original 10 Year Scotch

DIAMOND WINE

Sparkling- Chandon Brut Classic, CA
Chardonnay, Hess Shirtail Ranches Monterey, CA
Cabernet Sauvignon, Hess Shirtail Ranches Monterey, CA

Sommelier's Choice of Merlot, Pinot Noir, Pinot Grigio and Sauvignon Blanc

*Diamond Bar includes choice of 2 white and 2 red wine selections

BAR & BEVERAGE ENHANCEMENTS

Add an Additional Hour of Open Bar
\$12 per person
Signature Cocktail On Consumption
\$16 each

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.



WEDDING CAKE



CUSTOM WEDDING CAKES

DESIGNED BY OUR AWARD-WINNING PASTRY CHEFS

(Extensive Design Fee May Apply)

Old Fashioned Chocolate

Old Fashioned Chocolate Cake with Rich Old Fashioned Chocolate Icing

White Out

Vanilla Sponge Cake with Vanilla Custard and Butter Cream Icing

Strawberries and Cream

Strawberries and Crème Legere in layers of Vanilla Sponge Cake Sprinkled with Grand Marnier

Chocolate Mousse with Praline Crunch

Chocolate Cake with Milk Chocolate Mousse and Crunchy Hazelnut Feulletine

Red Velvet

Waldorf Red Velvet Cake with Cream Cheese Icing

White Chocolate Mousse

Vanilla Sponge Cake with White Chocolate Mousse and Fresh Raspberries

Tiramisu

Coffee Cake with Mascarpone and Amaretto Mousse

Caramelized Banana Cream

Vanilla Sponge Cake with Caramelized Banana Cream and Fresh Sliced Bananas

Carrot Cake

Traditional Carrot Cake with Pineapple and Pecans and Cream Cheese Icing

Meyer Lemon Layer Cake

Meyers Lemon Sponge Cake, Tangy Lemon Curd and Sweet Lemon Cream

Dulce de Leche

Spice Cake with Dulce de Leche Cream, Dusted with Cinnamon

Coconut Delight

Vanilla Sponge Cake with Coconut Buttercream Topped with Fresh Toasted Coconut

A \$7 per guest cake cutting fee will apply for any outside cake(s)



WEDDING PLANNERS

We are delighted to offer some of the best wedding planners and designers in the business for your selection. The planners listed below are included at **no additional fee** for Wedding Day Coordination Services.

You also have the option to upgrade their services to Full or Partial Planning Services at an additional fee.

Services to include at least the following:

- Confirm contract with couples a minimum of 12 months prior from their Wedding Day
- Initial planning meeting to discuss wedding vision and plan
- Provide couple with timelines, checklists, and a budget template so the couple can manage their wedding planning
- Attend Menu Tasting/Final Pre-Planning to review final details
- Contact all vendors to confirm final details and provide final agenda and wedding day timeline
- Oversee and conduct ceremony rehearsal, and coordinate procession and recession order
- Arrive at least 2 hours prior to the first wedding event on Wedding Day
- Place all paper/stationary items for ceremony and/or reception
- Orchestrate reception events i.e. introductions, first dance, toasts, cake cutting, etc.
- Responsible for delivering all bridal personal items and gifts to room at the end of the event
- Stay onsite through the end of the wedding reception (or through first hour of After Party if this has been added to their package)

Tres Chic Southern Weddings

www.TresChicSouthernWeddings.com

Whitney Devin Carillon

407-496-6480

whitney@tcswe.com

Michele Butler Events

www.michelebutlerevents.com

Michele Butler

407-365-4729

michele@michelebutlerevents.com

The Soirée Co. Wedding & Event Planning

www.thesoireeco.com

Annie Nuno

407-415-2705

annie@thesoireeco.com

Weddings Unique

www.weddingsunique.com

Andrea Chineau-Grier

407-629-7111

andrea@weddingsunique.com

FINE POINTS

MINIMUMS

A food and beverage minimum will apply for this event.

ADDITIONAL MEALS

Children's Meals (ages 3-12) \$65 per child

Vendor Meals \$65 per vendor

CEREMONY

The Hotel requires a professional ceremony coordinator for all weddings held at the hotel.

ELECTRICAL SERVICES

Some event elements will require power distribution, which will need to be supplied by the hotel's in-house electrical contractor. Hotel will extend discounted pricing for electrical order.

Prices will be quoted separately.

GUESTROOMS

Guests will receive a discount off best available rate at the time of booking.

The Catering Manager will provide a special weblink for booking the discounted reservation.

RESORT FEE

Daily resort charge of \$45 per room, per night, plus applicable state and local tax.

PARKING

Valet parking is available for your day of event guests at a discounted rate of 50% off the prevailing rates per vehicle. Current Valet Overnight Parking is \$37 per vehicle, plus tax.

FUNCTION TIME

Functions are based on a maximum of a 5-hour function.

Additional hours available at an additional charge of \$500.00 per hour or portion of that hour.

NOISE CURFEW

Waldorf Astoria Orlando has a noise curfew of 10:00pm for all outdoor functions.

SERVICE CHARGE

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge, and 6.5% sales tax.

WELCOME BAGS

Welcome bags can be handed out at check-in by our Front Desk agents at \$2 per room (up to 50 bags for Front Desk). Or you can delight your wedding guests with a welcome bag delivered to their room at \$3 per room on arrival evening. An additional charge of \$1.50 will apply for personalized bags.

DEPOSIT & PAYMENT

A 50% deposit is required at contract signing. An additional 25% is due 90 days prior to event.

Remaining balance will be **due two weeks** from your event date.



ENHANCEMENTS

CEREMONY ENHANCEMENTS

Upgrade Seating to Choice of Chiavari Chairs
\$6 per person

Butler Passed Champagne
\$10 per person

Butler passed Chilled or Warm Oshibori Towels
(Citrus or Lavender Scent)
\$5 per person

COCKTAIL HOUR ENHANCEMENTS

Four Butler-Passed Hors D'oeuvres are Included in the Price of the Wedding Package.
Additional Pieces - \$7.50 each

TAPAS BAR- Select 4

Served with Artisan Bread Selection, Mini Pita and Crackers

Spanish

Chorizo Papatas Bravos
Shrimp with Spicy Mayonnaise
Banderillas Skewer
Marinated Mixed Olives

American

Potato Wedge with Cheese, Bacon & Chive
Devilled Eggs
Pimento Dip
French Onion Dip

Italian

Grilled Italian Sausage
Caprese Tomato Salad
Mortadella and Salami
Tomato and Goat Cheese Crostini

Mediterranean

Classic Hummus
Marinated Feta Cheese
Greek Yogurt Labne, Cucumber and Mint
Spanakopita

Minimum Order of 50 Pieces
\$23 per person

IMPORTED CHEESE MARKET

Array of International Artisan Cheeses Selected From the Most Discriminating Dairies
Served with Fresh and Dried Fruit Garnish, House-Made Jams, Stone-Ground Wheat Crackers
and Grissini and French Baguette
\$20 per person

ARTISAN CHARCUTERIE

Prosciutto Ham, Genoa Salami, Mortadella
Country Style Pate, Duck Rillettes, Soppressata Bresaola,
Pickled European Vegetables, Cornichon
Coarse Mustard and Sweet Butter
Baguette and Artisan Loaf Bread
\$22 per person

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.

ENHANCEMENTS

COCKTAIL HOUR ENHANCEMENTS

ACTION STATIONS

*Uniformed chef/attendant required at \$225 each

LOBSTER MAC'N' CHEESE STATION*

Maine Lobster, English Peas and Shaved Black Truffle with Imported Trio of Cheese
and Toasted Artisan Bread Crumbs
\$30 per person

RISOTTO STATION*

Black Venus Rice, Fresh Parmesan Reggiano
EVO Sautéed Shrimp with Pinot Grigio Butter
Price includes (3) Shrimp per person
\$26 per person

SEAFOOD ON ICE

Each Selection Requires a Minimum Order of 50 Pieces
Each Selection Served with Spicy Cocktail Sauce, Horseradish, Dijonaise, Tabasco and Lemon Wedges

Sustainable Florida Stone Crab Claws,
Miami Style Mustard Sauce
Market Price (Seasonal)

Shucked Seasonal East Coast Oysters
on the Half Shell, Mignonette Sauce
\$10.50 each

Jumbo Gulf Shrimp Poached in Aromatics
(Recommend 2 pieces per person)
\$11.50 each

Summer Classic Shrimp Cocktail
(Recommend minimum 3 pieces per person)
\$10.50 each

Roasted Scallop with Broiled Apple Salad,
Normandy Style
\$9 each

Poached Half Maine Lobster Tails
or Trident Alaskan Split King Crab Legs
Market Price

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.

ENHANCEMENTS

DINNER ENHANCEMENTS

ADD AN APPETIZER COURSE

(Select One)

Deconstructed Gulf Shrimp Cocktail, Boston Butter Lettuce, Cocktail Sauce

Braised Short Rib Potato Gnocchi, Asparagus, Sweet Onion, Roasted Tomato

Summer Crab Cake, Baked Corn Husk with Local Corn Succotash, Smoked Tomato Jus

Poached Maine Lobster, Boston Butter Lettuce, Lightly Pickled Harvest Vegetables, Micro Herb Salad,
White Truffle Honey Vinaigrette

\$12 per person

INTERMEZZO

Choice of Fruit Sorbet: Wild Berry, Lemon, Moscato, Passion Fruit
\$8 per person

CHAMPAGNE TOAST UPGRADE

Veuve Clicquot Brut
\$15 per person

Veuve Clicquot Rose
\$18 per person

Moët & Chandon Brut
\$15 per person

Moët & Chandon Rose
\$18 per person

AFTER PARTY LATE NIGHT BITES

Pretzel Bites with Beer Cheese

Truffle Mac N' Cheese Balls

Stanislaus County Tomato, Mozzarella and Basil Flatbread

Thick Cut Pepperoni, Crushed Tomatoes and Provolone Cheese Flatbread

Little Monte Cristo's Roasted Turkey, Tavern Ham and Imported Swiss Cheese on Country Loaf

Mojo Roasted Pork Cubanos

Morsels of Classic Grilled Cheese Sandwiches

Shrunken Reuben's "Waldorf Astoria Orlando" Thousand Island Dressing

House made Chicken Tenders with BBQ and Ranch Dips

Mini Corn Dogs with Dijon Mustard

Miniature Hot Dogs with Ketchup and Relish

Beef Sliders with Swiss Cheese and Mushroom Stew

Choose (2)=\$18 per person

Choose (3)=\$25 per person

Choose (4)=\$32 per person

Choose (5)=\$38 per person

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.



ENHANCEMENTS

DESSERT ENHANCEMENTS

SWEETS & TREATS

Assorted Macaroons in Your Choice of Colors

\$3++ each

(minimum order of 25)

Assorted Chocolate and Candy Display

(Caramels, Nougats, Chocolate Bars, Truffles, Chocolate Covered Nuts and Fruits)

\$10.00++ per person

(minimum order of 45 people)

Custom Designed and Decorated Sugar Cookies

Your Choice of Colors, Theme and Monogram

\$7++ each



All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.

MIXOLOGY ENHANCEMENT

THE ART & SCIENCE OF COCKTAILS

Cocktails are specially handcrafted using only fresh ingredients
(Choice of any 2 at \$16++ per cocktail)

SMOKING GUN

Bulleit Bourbon Whiskey, 2 types of bitters, sugar cube and fresh orange peel with the filthy cherry. The cocktail is mixed in a carafe full of flavored smoke then poured over a tumbler with spherical ice.

SKINNY WATERMELON MOJITO

A light refreshing cocktail made with watermelon vodka, green tea, organic agave, lime, fresh mint, and club soda

GREEN JUICE

This cocktail is simple and sweet with a fresh green inviting color. We use Junipero Gin which has a very aromatic taste made from a variety of botanicals and juniper berries. It is combined with fresh cucumber juice and simple sage syrup. The garnish is a cucumber ribbon and served over crushed ice.

THE REPO MAN

This cocktail features Patron Reposado which is aged for 2 months and has a smooth taste with a hint of oak flavor. It comes together with fresh spur mix, agave, strawberry puree, and ginger syrup.

BONNET CREEK LEVEL

This cocktail features Zyr a Russian Vodka, which amongst vodkas stands alone. The Zyr recipe is velvety smooth with a clean, fresh and slightly sweet finish. It is paired with St. Germaine Elderflower, fresh sour and a house made grenadine

ROSEMARY LAVENDER TEA

The elements of this drink include Bombay Sapphire Gin, rosemary syrup, lavender tea, lemon juice, and cranberry. Served in a martini glass with and edible orchid

THE FLORIDA STORM

Included in the recipe are Bacardi Superior and Bacardi Oak Heart Spiced Rum, passion fruit puree, pineapple coconut milk, lime and house made grenadine.

MOCHATINI

Features smooth Godiva Milk Chocolate Liqueur, Patron XO Cafe, Espresso, Cream & Drizzled with Caramel Sauce

RASPBERRY COLLINS

Colorful spin on a classic: Plymouth Gin, Fresh Lime Juice, House-Made Simple Syrup are combined to perfection, and garnished with Fresh Raspberries

MEXICAN DELIGHT

Perk up south of the boarder style with Patron XO Cafe, Godiva Milk Chocolate Liqueur & Rumchata

SPARKLING PHOTO FINISH

Great for a welcome toast or paired with dessert, this drink is great for even the pickiest drinker! It includes Chopin Vodka, vanilla syrup, Chandon Champagne, orange bitters, and garnished with an orange twist.

ELEGANT CHAIRS & CHARGERS



Silver Painted Glass



Gold Painted Glass



Champagne Glitter Glass



Gold Octo Glass



Gold Glass



Gold Starburst Glass



Rose Gold Glass



Gold Fleur Porcelain



White Rose Glass



Gold Rim Glass



Gold Belmont Glass



Square Gold Belmont Glass



Silver Rose Glass



Silver Rim Glass



Silver Belmont Glass



Square Silver Belmont Glass

ELEGANT CHAIRS & CHARGERS



Hammered Metal



Silver Glitter Spiral Glass



Silver Glitter Rim Spiral Glass



Bling Mirror Glass



Black Starburst Glass



Black Deco Glass



Coffee Peacock Glass



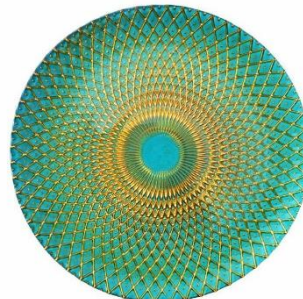
Emerald Peacock Glass



Gold Chiavari Chair



Purple Glitz Glass



Turquoise & Gold Weave Glass



Silver Chiavari Chair



Whitewashed Chiavari Chair



Mahogany Chiavari Chair



Clear Chiavari Chair

Chair pads available in: Black, Brown, Burgundy, Gold, Ivory, Navy, Plum, Red, Silver, and White