



**H** Holiday Inn®  
**RESORT**  
— BY IHG —

*Wedding Package 2025*

GIGI GONZALEZ | 407-997-1213 | [WWW.WEDDINGSNEARDISNEY.COM](http://WWW.WEDDINGSNEARDISNEY.COM)

# Wedding Package 2025

## Congratulations on Your Engagement!

What an exciting chapter in your love story!

On behalf of all of us at **Holiday Inn Resort Kissimmee by The Parks**, we're thrilled for you and honored to be part of your wedding journey.

Your wedding is more than just a day—it's a collection of unforgettable moments shared with those who matter most.

Our expert wedding team is dedicated to making your celebration seamless, joyful, and uniquely yours.

With personalized service, exquisite cuisine, and meticulous attention to detail, we'll bring your vision to life, ensuring your special day is nothing short of perfection.

Inside, you'll find our **Wedding Packages**, thoughtfully designed to cater to a variety of styles and traditions.

However, we know that every love story is unique, and we'd love to craft a **custom package** tailored specifically for you.

Let us transform your dreams into a beautiful, stress-free reality, leaving you free to soak in every magical moment.

**We can't wait to celebrate with you!**

Best regards,

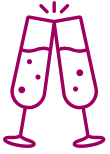
**Gigi Gonzalez**

Catering & Social Events Sales Manager

✉ [ggonzalez@holidayinnorlando.com](mailto:ggonzalez@holidayinnorlando.com)

☎ Direct: 407-997-1213

# Let's Create Extraordinary Memories Together!



Your wedding is more than just a day—it's a collection of unforgettable moments, from the first toast at your rehearsal dinner to the final farewell at your post-wedding brunch. We specialize in creating seamless, stress-free celebrations, customizing every detail to fit your vision.



From intimate bridal showers to grand receptions, we cater to every type of wedding event. Our curated packages are designed with flexibility, allowing you to craft an experience that feels uniquely yours. Whether you envision a plated dinner, a lavish buffet, or a lively cocktail-style reception, we bring your ideas to life.



With extensive experience in weddings of all styles, our hotel is known for hosting everything from elegant Western weddings to vibrant South Asian celebrations. Our team understands the importance of cultural traditions, personal touches, and seamless execution, ensuring every wedding is as unique as the couple it celebrates.



We believe weddings should be as effortless as they are magical. With expert planning, exquisite catering, and dedicated support, we take care of the details so you can focus on celebrating your love.



# PACKAGE INCLUDES:

- Beautifully appointed Ballroom and smaller rooms for receptions of all sizes
- Complementary Food Tasting for 6 – 60 days before event
- Coffee, Assorted Hot Teas and Lemonade during dinner
- House Centerpieces
- White Tablecloths and napkins
- Cake Cutting Service
- Round Tables, Head Table, Cake Table, Gift Table, DJ Table, Silverware, China, Glassware, House Chairs, Votive Candles, Table Numbers
- Discounted room rate for guests upon availability
- Bridal Party Holding Room
- Complimentary Parking
- Complimentary Wi-Fi
- One Complimentary Room for Bride and Groom on wedding night, with Amenity
- Dance Floor
- Easels for portraits
- Dedicated Coordinator the Day of

# YOUR WEDDING, SIMPLIFIED



Function Room	Space	Weddings Capacity
Royal Palm Ballroom	12,221 sq. ft.	800
Royal Palm Ballroom A	2750 sq. ft.	200
Royal Palm Ballroom B	2750 sq.ft.	200
Royal Palm Ballroom AB	5500 sq. ft.	400
Royal Palm Ballroom C	1782 sq. ft.	120
Royal Palm Ballroom D	1782 sq. ft.	120
Royal Palm Ballroom E	1782 sq. ft.	120
Royal Palm Ballroom C&D	3564 sq. ft.	270
Royal Palm Ballroom D&E	3564 sq. ft.	270
Royal Palm Ballroom C, D & E	5346 sq. ft.	400

Ceiling Height: 22 ft.

# YOUR WEDDING, SIMPLIFIED



Function Room	Space	Weddings Capacity
Sawgrass	1900 sq. ft.	100
Magnolia Ballroom	2750 sq. ft.	120

Sawgrass Ceiling Height: 14 ft.

Magnolia Ceiling Height: 11 ft.



# CEREMONY PACKAGE

**THE CEREMONY | \$ 3000.00**

- ▶ Ceremony Indoor Location
- ▶ Ceremony Rehearsal (based on availability)
- ▶ Ceremony Table with White Linen
- ▶ White Chairs
- ▶ Fruit Infused Water Station
- ▶ Wedding Ceremony Arch
- ▶ Day-Of Coordinator
- ▶ Complimentary Self Parking



*\*Price based on up to 50 guests. Additional guests: \$15.00 ++*

*\*All prices are subject to a 25% Service Charge and 7.5% State Sales Tax*

*\* A Catered banquet reception is required to host a ceremony at the hotel.*



# RECEPTION PACKAGE

THE MAIN EVENT | \$ 2500.00

- ▶ One Hour Cocktail Hour
- ▶ Four Hour Dinner and Wedding Party
- ▶ Dance Floor & Stage
- ▶ White linen & Ivory Napkins
- ▶ Fruit Infused Water Station
- ▶ Wedding Ceremony Arch
- ▶ Day-Of Coordinator
- ▶ Complimentary Self Parking



*\*Price based on up to 50 guests. Additional guests: \$15.00 ++*

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# WEDDING PACKAGES

## I DO RECEPTION | \$ 95.00 ++

- One-hour welcome reception  
Choice of two (2) passed hors d'oeuvres *(additional at \$5.00++ pp)*
- Three-hour dinner reception
- Three-course plated dinner:  
Choice of starter  
Choice of two (2) entrees + vegetarian entree

## TRUE LOVE RECEPTION | \$ 144.00 ++

- Choice of four (4) passed hors d'oeuvres  
*(additional at \$5.00++ pp)*
- Choice of two (2) reception display
- Four-hour dinner reception – three course plated dinner.
- Choice of two (2) action station
- Choice of one (1) carving station
- Wedding cake\*\*

## ALWAYS & FOREVER RECEPTION | \$ 120.00 ++

- One-hour welcome reception  
Choice of four (4) passed hors d'oeuvres  
*(additional at \$5.00++ pp)*
- Four-hour dinner reception  
Three-course plated dinner  
Choice of starter  
Choice of two (2) entrees + vegetarian entrée  
+ duo upgrade

## TRUE LOVE RECEPTION | \$ 210.00 ++

- One-hour cocktail reception
- One -hour traditional open bar
- Choice of four (4) passed hors d'oeuvres  
*(additional at \$5.00++ pp)*
- Four-hour dinner reception
- Three-hour traditional open bar
- Three-course plated dinner  
Choice of starter  
Choice of two (2) entrees + vegetarian entrée  
+ duo upgrade  
Wedding cake\*\*



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*\*\* Depending on specifications and design. Catering Sales team will work with you on details.*





# BUFFET PACKAGE 1

## **Choice of Starters:**

- ▶ Sweet Potato & Corn Chowder (V)
- ▶ Tuscan White Bean soup wilted Kale
- ▶ Butternut Squash Bisque with crispy Onions (V)
- ▶ Classic Caesar – Romaine, Parmesan, House-made Croutons, and Caesar dressing
- ▶ Baby Spinach Salad – Roasted Peppers, Red Onion, Orange segments, and Balsamic dressing
- ▶ Organic Green Salad – Radish, Tomato, Herbs, Cucumber, and Lemon Vinaigrette

## **Choice of Sides:**

- ▶ Au Gratin Potatoes
- ▶ Grilled Asparagus
- ▶ Roasted Seasonal Vegetables
- ▶ Pearl Couscous
  
- ▶ Roasted Fingerling Potatoes
- ▶ Garlic Snap Peas

## **Choice of Entrees:**

- ▶ Eggplant Lasagna with Roasted Tomato
- ▶ Hickory-smoked Roasted Pork Loin with Mustard BBQ, and golden Pineapple Salsa
- ▶ Chicken Piccata with Lemon Caper Butter Sauce, and Tomato Basil Tapenade
- ▶ Pan-roasted Salmon with Butter Braised Radishes, and a Salsa Verde
- ▶ Roasted Beef Tenderloin with Blue Cheese, Pine Nuts, and Baby Spinach in a Red Wine Demi Glaze

AND - Chef's selection of assorted Desserts

## **MEAL ADD-ONS:**

- ▶ Add third entrée: +\$15 per guest

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# BUFFET PACKAGE 2



## **Choice of Salads:**

- ▶ Fresh Garden Salad – Mixed Greens, Grape Tomatoes, Cucumbers, Shredded Carrots with choice of two Dressings.
- ▶ Classic Caesar – Cuts of Romaine, House made Garlic Croutons, Shaved Parmesan Cheese and Caesar Dressing.
- ▶ Baby Spinach Salad – Baby Spinach with Pickled Onions, Petite Cherry Tomatoes, Mushrooms topped with Smokey Bacon Dressing.
- ▶ Waldorf Salad – Mixed Greens with Dried Berries, Pecans, Gorgonzola Cheese – tossed in your choice of dressing.
- ▶ Romaine Salad – Candied Pecan, Tomato, Feta Cheese, Sliced Olives, Served with Italian Dressing.
- ▶ Dressings: Italian, Ranch, French, Caesar, Blue Cheese, Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette.

## **Choice of Entrees:**

- ▶ Pollo De Lima - Pepper and Onion Relish
- ▶ Chicken Pesto Piccata - Tomato and Mozzarella
- ▶ Chicken Marsala - Mushroom Marsala Sauce
- ▶ Herbed Crusted Chicken Breast - Sundried Tomato Cream Sauce
- ▶ Grilled Grouper - Mango and Pineapple Relish
- ▶ Baked Tilapia - Lemon Caper Sauce
- ▶ Pan Seared Salmon (+\$3.00 pp++) - Soy Ginger Sauce
- ▶ Grilled Mahi Mahi - Glazed with Pineapple
- ▶ Roasted Pork Loin - Mojo Latin Style
- ▶ Grilled Pork Chops - Apple Demi Glaze
- ▶ Sliced Flank Steak – Chimichurri Sauce
- ▶ Beef Tips – Demi Glaze
- ▶ 78oz New York Strip (+\$6.00 pp++) – Port Wine Demi Sauce
- ▶ Eggplant Parmesan – Fresh Marinara Sauce
- ▶ Pasta Primavera – Sautéed Vegetables and Fettuccine Alfredo

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# BUFFET PACKAGE 2 *Cont.*



## ***Choice of Sides:***

- ▶ Seasoned Vegetable Medley
- ▶ Grilled Zucchini and Squash
- ▶ Steamed Broccoli Florets with Garlic and Olive Oil
- ▶ Green Beans Almondine
- ▶ Honey Glazed Baby Carrots
- ▶ Grilled Asparagus with Garlic and Roasted Tomatoes
- ▶ Herb Roasted Yukon Potatoes
- ▶ Sweet Potato Puree
- ▶ Roasted Garlic Red Skin Mashed Potatoes
- ▶ Au Gratin Potatoes
- ▶ Sweet Plantains
- ▶ Cilantro Jazmine Rice
- ▶ Rice Pilaf

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# PLATED DINNER

ALL PLATED DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, ROASTED COFFEE, AND ASSORTED HOT TEAS

## STARTERS *(Choose One)*

- ▶ Classic Caesar – Romaine, Parmesan, Croutons, and Caesar dressing
- ▶ Arugula and Beet salad – Avocado, Red Onion, Sherry Vinegar, and Watercress
- ▶ Traditional Wedge salad – Tomatoes, Blue Cheese, and Bacon with Blue Cheese dressing
- ▶ Baby Kale and Red Quinoa salad – Honeycrisp Apples, Walnuts, and Champagne Vinaigrette
- ▶ Italian Burrata salad –Mozzarella with Heirloom Tomatoes, Basil Pesto, and Ciabatta Bread

## PROTEIN: *(Choose One)*

- |   |  |
|---|--|
| <ul style="list-style-type: none"> <li>▶ Risotto with Chef Seasonal Vegetables (V) <b>\$38</b></li> <li>▶ Eggplant Lasagna (V) <b>\$38</b></li> <li>▶ Roasted Chicken Breast <b>\$42</b></li> </ul> | <ul style="list-style-type: none"> <li>▶ Pan-Seared Salmon <b>\$52</b></li> <li>▶ Grilled Grouper <b>\$55</b></li> <li>▶ Wood-Grilled Filet Mignon <b>\$68</b></li> <li>▶ Braised Short Ribs \$</li> <li>▶ Surf &amp; Turf (Steak &amp; Lobster Tail) MKT</li> </ul> |
|---|--|

## SIDES: *(Choice of Two)*

- ▶ Seasoned Vegetable Medley
- ▶ Steamed Broccoli Florets with Garlic and Olive Oil
- ▶ Green Beans Almondine
- ▶ Grilled Asparagus with Garlic and Roasted Tomatoes
- ▶ Herb Roasted Yukon Potatoes
- ▶ Roasted Garlic Red Skin Mashed Potatoes
- ▶ Cilantro Jazmine Rice
- ▶ Rice Pilaf

## DESSERTS *(Choose One)*

- |  |   |
|--|---|
| <ul style="list-style-type: none"> <li>▶ Chocolate cake</li> <li>▶ Strawberry shortcake</li> <li>▶ Seasonal Fruit Plate</li> </ul> | <ul style="list-style-type: none"> <li>▶ New York Cheesecake</li> <li>▶ Key lime tart</li> <li>▶ Chef's dessert trio</li> </ul> |
|--|---|

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RECEPTIONS  
**CHILLED BITES**



**Smoked Salmon** on Toast-point with Crème Fraiche **\$125**

**Italian Bruschetta** (V) **\$125**

**Seafood Ceviche** with Avocado Lime Crème (GF) **\$150**

**Rustic Avocado Toast** Radish Sprout, Citrus Oil (V) **\$125**

**Tenderloin Crostini** Horseradish Cream **\$150**

**California Chicken Salad** cups Pulled Chicken, Apples, Pecans, Grapes, Little Gem Lettuce **\$125**

**Stuffed Cremini Mushroom Caps** Olive Tapenade, Crumbled Feta Cheese (V) **\$150**

**Sweet Tomato Caprese Skewer** Pesto (V) **\$125**

**Prosciutto-wrapped Melon cube** Tuscan Fig Syrup **\$125**

**Plantain Chips with Corn Salad** (V/GF) **\$100**

**Za'atar Salmon Bites** with Tzatziki, Lemon **\$125**

**Shrimp Cocktail Shooter** **\$150**

**Deviled Egg** Crispy Prosciutto (V/GF) **\$100**

**Jalapeno Chicken Salad** on Cucumber Bites **\$100**

**Domestic & International Cheese Board** Dried Fruits, Honey, Fruit Jams, Artisan Bread

**\$175 per 25 guests**      **\$275 per 40 guests**

**Charcuterie & Artisan Cheese Board**

**\$250 per 25 guests**      **\$350 per 40 guests**

*Prices are per person, with a minimum 25-peoples based on 60 minutes of services. Guarantees under 25 people will incur a \$125 surcharge*

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RECEPTIONS

# HOT BITES

- Beef or Chicken Empanadas** \$125
- Italian Bruschetta (V)** \$5 each
- Pork Pot Stickers** with Ponzu Sauce \$125
- Korean BBQ Ribs** Sesame, Scallions \$150
- Mini Crab Cakes** Roasted Red Pepper Remoulade \$150
- Steak and Potato Bite** Beef Tenderloin, Horseradish cream on a Potato Cake \$150
- Beef Satay** Peanut Sauce \$125
- Vegetable Samosas** Dipping Sauce (V) \$125
- Falafel** Lettuce Cup, Roasted Pepper \$125
- Boneless Buffalo Wings** \$150
- Marinated Chicken Skewer** with Thai Pesto \$125
- Jerk Chicken Bite** Fresh Thyme, Ginger Sauce \$125
- Italian Meatball** San Marzano Tomato Sauce, Ricotta, Parmesan Cheese \$125
- Sweet & Sour Glazed Shrimp** with Roasted Red Peppers (GF) \$150
- Queso Frito** with Guava Sauce \$150

Prices are per person, with a minimum 25-peoples based on 60 minutes of services. Guarantees under 25 people will incur a \$150 surcharge

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## ENHANCEMENTS

# STATIONS

STATIONS CAN ONLY BE SERVED IN CONJUNCTION WITH A MENU

### **CHOCOLATE DELUXE | \$ 12 per person – Minimum 25 guests; \$8.00 Each Additional Guest**

- ▶ Elegant Chocolate Fountain served with Strawberries, Pineapple Wedges, Pund Cake, Pretzels, Jumbo Marshmallows, Choice of Milk or Dark Chocolate

### **PIZZA STATION PARADISE | \$ 16 per person - for up to 10 guests; \$8.00 Additional Guest**

*Pizza Stations require 1 Chef per 25 guests \$365.00 and a station attendant \$265.00*

- ▶ Choice of 16" with a great crust. Toppings:
  - Margherita – Italian Tomato Sauce Base with a Mozzarella Topping.
  - Smoked Ham & Chestnut Mushroom – Mozzarella, Smoked Ham & Chestnut Mushroom
  - Chorizo and Marinated Olives – Spicy Chorizo & Marinated Olives with Creamy Mozzarella
  - Chicken and Roasted Vegetable Medley – Mozzarella, Roast Chicken and Roasted Cherry Tomatoes, Peppers, and Red Onion
  - Pepperoni and Roquito Peppers – Mozzarella, Pepperoni and Sweet and Roquito Peppers
  - The Meat One: Mozzarella, Chorizo, Ham, Chicken and Pepperoni

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RECEPTIONS

# CARVING STATIONS

ALL CARVING STATIONS SERVED WITH ARTISAN DINNER ROLLS

\*CHEF ATTENDANT REQUIRED WITH EACH STATION –\$265 PER ATTENDANT

## \*BOURBON GLAZED COUNTRY HAM

Apple Compote and Grain Mustard

*(Serves 35 people)*

**\$350**

## \*HOUSE ROASTED TURKEY BREAST

Black-pepper Gravy and Cranberry Compote

*(Serves 35 people)*

**\$375**

## \*PRIME RIB

Creamy Horseradish

*(Serves 35 people)*

**\$575**

## \*CEDAR PLANK SALMON

Citrus Glaze and Lemon Aioli

*(Serves 20 people)*

**\$525**

## \*WHOLE ROASTED BEEF TENDERLOIN

Wild Mushroom Sauté with Bearnaise Sauce

*(Serves 20 people)*

**\$625**



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# PRESENTATION STATIONS

**Artisan Cheese & Charcuterie** Assorted Cured Meats, Imported Cheese, Olives, Gherkins, Grain Mustard, Honey, Preserves, Nuts, Crostini, and Crackers  
**\$400 per 25 guests**

**Shellfish Station** Shrimp, Oysters on the Half Shell, and Crab Claws with Hot Sauce, Cocktail Sauce, and Lemon  
**\$725 per 50 guests**

**Vegetable Crudité** Fresh Vegetables with French Onion, Yogurt Dill, and Buttermilk Ranch Dips  
**\$325 per 25 guests**

**Chips & Dip** Kettle Chips with Caramelized Onion Dip, Spinach Dip, Crumbled Bacon, Scallions, and Diced Tomatoes  
**\$250 per 25 guests**

**Mediterranean Display** Creamy Hummus, Whipped Feta, Olive Oil, Crispy Pita, Grilled Zucchini, Bell Peppers, Red Onions, Cherry Tomatoes, and Mixed Olives  
**\$375 per 25 guests**

**Asian Display** Spring Rolls, Chicken and Beef Satay, Shrimp Tempura, Sweet Thai Chili Sauce  
**\$550 per 25 guests**

**Tex-Mex Nacho Bar** Crispy Tortilla Chips, Fire Roasted Salsa, Pickled Jalapeños, Sour Cream, and Warm Queso with Mexican Ground Beef and Shredded Chicken  
**\$550 per 25 guests**

**Coastal Brie** Creamy Brie, Raspberry Glaze, Seasonal Berries, Crostini, and Crackers  
**\$300 per 25 guests**

**Sliced Seasonal Fruit** Honey Yogurt Dip and Strawberry Coulis  
**\$350 per 25 guests**



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## RECEPTIONS

# ELEVATED EXPERIENCES

### DIAMOND EXPERIENCE PACKAGE

*\$125 per guest Minimum 40 guests*

#### SPANISH-INSPIRED TAPAS SPREAD

Roasted Asparagus wrapped in Prosciutto  
Citrus-Marinaded Shrimp with Watercress Slaw  
Marinated Artichokes with Heirloom Tomatoes & Shaved Manchego  
Chorizo & Fire-Roasted Pepper Medley with Toasted Almonds  
Portobello Mushroom Ribbons in Raspberry Vinaigrette  
Artisan Breads & Flatbread Crisps

#### FRESH FRUIT CELEBRATION

A vibrant display of Cantaloupe, Honeydew, Pineapple, Watermelon, Seedless Grapes & Seasonal Berries  
Served with a Honey Yogurt Dip

#### HOT SELECTIONS

Chili-Lime Glazed Chicken Skewers (GF)  
Honeyed Goat Cheese Phyllo Bites (VEG)  
Citrus Cilantro Bacon-Wrapped Scallops (GF/DF)  
Pulled Pork Sliders with Tangy BBQ Sauce

#### PASTA CREATION STATION\*

Tri-Color Cheese Tortellini tossed in Pesto Alfredo  
Penne Pasta with Roma Tomato Basil Sauce  
Topped with Cracked Black Pepper & Shaved Parmesan  
Served with Warm Italian Breadsticks

### GOLDEN INDULGENCE PACKAGE

*\$90 per guest Minimum 40 guests*

#### MEDITERRANEAN GRAZING TABLE

Italian Prosciutto, Spicy Salami, Smoked Gouda, Fresh Mozzarella & Crumbled Feta  
Marinated Giardiniera, Olive Medley, Pesto Roma Tomatoes & Peppadews  
Served with Gourmet Crackers & Grissini

#### FRESH FRUIT DISPLAY

Seasonal Melons, Berries & Grapes with Honey Yogurt Dip

#### HOT SELECTIONS

Shrimp & Andouille Sausage Skewers (GF/DF)  
Marrakesh-Spiced Chicken Bites (GF)  
Herb-Stuffed Mushrooms (VEG)  
Maple-Peppercorn Glazed Pork Belly Skewers (GF/DF)

#### CARVED ROASTED STRIP LOIN STATION\*

Served with Horseradish Cream, Dijon Mustard, Mayo & Mini Rolls

#### ASIAN FUSION SUSHI BAR

Tuna Poke Shooters, Smoked Salmon & Cream Cheese Rolls  
California Rolls & Seasonal Vegetarian Rolls  
Accompanied by Soy Sauce, Pickled Ginger & Wasabi  
Chopsticks provided

Pricing is based on 90 minutes standard for health and safety.  
Bread & butter service included with all carving stations  
Minimum of 3 combined selections from action, presentation, and carving station required for an event.  
\*1 chef attendant required for each station. Chef attendant fee is \$265.  
\*All prices are subject to a 25% Service Charge and 7.5% State Sales Tax



RECEPTIONS

# ELEVATED EXPERIENCES

**SILVER SOCIAL PACKAGE**

*\$75 per guest Minimum 25 guests*

**FARMER'S MARKET CRUDITÉS**

Fresh Seasonal Vegetables with Creamy Ranch & Tahini Hummus Dips

**CHEESE & FRUIT DISPLAY**

Artisan Cheeses paired with Fresh Seasonal Fruit  
Assorted Crackers & Flatbreads

**HOT SELECTIONS**

Mini Beef Wellingtons  
Vegetable Spring Rolls with Sweet Chili Sauce (VEG)  
Coconut-Crusted Chicken Bites with Orange Horseradish Glaze  
Reuben Spring Rolls with Thousand Island Dip

**SIGNATURE SNACK BAR**

Onion Dip & Fresh Salsa with Tortilla Chips & Kettle Chips  
Assorted Mixed Nuts



Pricing is based on 90 minutes standard for health and safety.  
Bread & butter service included with all carving stations  
Minimum of 3 combined selections from action, presentation, and carving station required for an event.  
\*1 chef attendant required for each station. Chef attendant fee is \$265.  
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ENHANCEMENTS

# WEDDING BRUNCH

ALL WEDDING BRUNCH MENUS INCLUDE: BAKERY BASKET WITH MINI CROISSANTS, DANISH, PARFAITS

## **SURF & TURF | \$ 65.00 ++ per guest**

- ▶ Grilled New York Strip Steak, Scrambled Eggs, Fresh Asparagus, Sauteed Red Potatoes, Topped with Lump Crab Meat and Hollandaise Sauce

## **EGGS & CHEESE | \$ 48.00 ++ per guest**

- ▶ Fresh Scrambled Eggs with Cheese, Warm Fruit Filled Crepes, Choice of Link Sausage, Country Ham or Crisp Bacon, Herb Crusted Tomato, Breakfast Potatoes

## **FRESH & GOLDEN | \$ 45.00 ++ per guest**

- ▶ Fresh Scrambled Eggs with Golden Brown French Toast drizzled with Maple Syrup, Choice of bacon or Sausage, Cinnamon Baked Apple

## **ENHANCEMENTS**

- ▶ Traditional Biscuits & Gravy Station \$8.00 per person
- ▶ Waffle Station (Chef Attended) \$12.00 per person
- ▶ Smoked Salmon Station (Chef Attended) \$14.00 per person
- ▶ Benedict Station (Chef Attended) \$16.00 per person
- ▶ Mimosas \$20.00 per person

(2 per person / Additional : \$12.00 per person)

Selection: Blueberry-Lemon Juice, Grapefruit Juice, Orange Juice, Crème de Casis, Peach

CHEF FEE FOR ATTENDED STATIONS– \$365.00

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B E V E R A G E

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# BAR SELECTIONS

## Bar Service, Cocktails, Wine & Beer

ALL BARS REQUIRE A BARTENDER – \$265 PER BARTENDER - Additional Hr.: \$80- 1 per every 50 guests  
ALL PRICES PLUS TAX AND 25% SERVICE CHARGE

### Hosted Bar – On Consumption

- House Brands \$ 10
- Premium Brands \$ 12
- Specialty Brands \$ 14
- House Wine \$ 10
- Premium Wine \$ 14
- Domestic Beer \$ 8
- Imported Beer \$ 10
- Soft Drinks \$ 5
- Fruit Juices \$ 6
- Bottled Water \$ 6

House Wine \$50 per bottle

Premium Wine \$60 per bottle

### Wine & Beer Package

- Domestic and Imported Beers
- Soft Drinks and Bottled Water

2 hours per guest: \$25

Additional Hour per guest: \$10

### Open Bar

2 Hours per person :

Premium Brands: \$26

Additional Hour: \$14

Specialty Brands : \$28

Additional Hour: \$16



### Crafted Mixology

Enhance your bar experience with cocktails inspired by nature, harmony and crafted with premium or house spirits.

#### CITRUS SERENITY MULE

Tangerine-lime puree, ginger beer, fresh mint, and your choice of vodka or bourbon.

#### SPICED APPLE HARMONY

Spiced Apple-pear blend, cinnamon syrup, and our house sour mix topped with bitters.

#### SUNSET BLOOM PALOMA

Tequila, Elderflower citrus blend, grapefruit juice, and sparkling soda for a vibrant finish.

#### MANGO RADIANCE SMASH

Tropical mango-chili puree, pineapple juice, and your choice of vodka, rum or gin.

#### GOLDEN GLOW WHISKEY SOUR

Whiskey, orange-guava blend, and our house sour with a twist of blood orange.

#### HERBAL CITRUS CRUSH

Gin or vodka, pear-apple infusion, orange liqueur, and house sour.

**Add to Bar package:** + \$8.00 per person per hour

**On consumption:** \$20.00 per drink

### Signature Mocktails

#### BLOOD ORANGE BLISS

Orange-guava blend, cranberry juice and fresh lime for a crisp, fruity mocktail.

#### AUTUMN CHILL SOUR

Apple-pear blend, cinnamon syrup, and no-alcoholic sour mix for a cozy sip.

#### TROPICAL SUNSHINE FIZZ

Mango-pineapple blend, sparkling water and a dash of chili for kick.

## BEVERAGE

# BRAND BY CATEGORY

ALL BARS REQUIRE A BARTENDER – \$265 PER BARTENDER

*\* Any special requests will be provided a quote for pricing*

### HOUSE BRANDS

- ▶ The following spirits are included:  
Vodka, Gin, Rum, Bourbon, Scotch, Whiskey, Tequila, Cognac

### CALL BRANDS

- ▶ Tito's
- ▶ Tanqueray Gin
- ▶ Bacardi Superior Rum
- ▶ Jim Beam Bourbon
- ▶ Johnnie Walker Red
- ▶ Jameson
- ▶ Jose Cuervo
- ▶ Hennessy

### PREMIUM BRANDS

- ▶ Grey Goose Vodka
- ▶ Bombay Sapphire
- ▶ Zaccapa Rum
- ▶ Johnny Walker Black
- ▶ Crown Royal
- ▶ Maker's Mark
- ▶ Don Julio
- ▶ Remy Martin VSOP

### DOMESTIC BEER

- ▶ Budweiser, Bud Light, Michelob Ultra, Coors Light and Miller Lite

### IMPORTED/CRAFT BEER

- ▶ Heineken, Modelo Especial, Goose Island IPA, 3 Daughters, Corona Extra, Neutral

ALL PRICES PLUS TAX AND 25% SERVICE CHARGE



# SPECIAL PROMO

RECEIVE THE FOLLOWING  
IF YOU BOOK BY APRIL 30, 2025

- **Brunch Menu 20% Discount**  
OR
- **Buffet Menu 10% Discount**  
OR
- **One Carving Station (for 50)**



## Wedding Enhancements

Custom Color Tablecloths	\$20.00/table
Overlays	\$16.00/table
Table Runners	\$12.00/table
Color Napkins	\$ 3.00/each
Spandex Chair Covers with Sash	\$ 5.00/each
Chiavari Chairs – Clear, Gold or Silver	\$ 9.00/each
Uplighting Package ( 6)	\$200.00
Additional Uplighting	\$ 75.00 each
Wedding Cake	\$ Upon Request

# Wedding Menu Policies and Procedures

We look forward to providing you with outstanding hospitality, food, and service. Our Culinary team offers nutritious, balanced choices designed for a positive lifestyle. Our Catering and Conference Services staff is available to assist you in planning arrangements for floral decorations, centerpieces, photography, music, entertainment, and parties. We are pleased to prepare a custom menu for your specific tastes and desires. Please review the following policies and guidelines designed to ensure the success of your event.

## Menu Selection and Service

**Menus as Suggestions:** The menus provided are suggestions only.

**Customization:** Our specialized team experts are available to assist you in customizing a menu to meet your specific requirements.

**Dietary Alternatives:** Special dietary alternatives are available with sufficient notice and will be stipulated in your contract.

**Deadline for Selections:** The Hotel must receive final menu selections at least 21 days prior to the function.

**Price Validity:** Price quotes are valid for ninety days and are subject to change.

**Food & Beverage Provision:** The Hotel must provide all food and beverage, and the removal of any such items from the Hotel premises is prohibited. The Hotel will not be responsible for any misfortune resulting from the removal of food or beverage.

**Pricing:** All prices are subject to a 7.5% tax and a 25% service charge.

## Minimum Guarantee

A guaranteed guest count is required at least five business days prior to the function date. This number constitutes a minimum guarantee and is not subject to reduction. If actual attendance exceeds the guaranteed count, every effort will be made to serve the additional guests; however, a menu substitution may be necessary. If event numbers increase within the three-business day window after the guarantee is set, an automatic 25% surcharge will apply to the agreed menu price on the Banquet Event Order for increases greater than 5% of the guaranteed number for each banquet function. If the Hotel is not advised of a guaranteed count, the expected number of guests will become the guaranteed count. Should the guaranteed count be significantly lower than the expected guest count, the Hotel reserves the right to reassign the function to a more suitable location. The Hotel will accommodate up to 5% over the guaranteed count, and the final charge will be based on the greater of the guaranteed or actual guest attendance. A minimum labor charge of \$250.00 (plus tax) applies for all meal functions with a guarantee of 20 persons or less, with additional fees for bartender, chef, culinary attendant, restroom attendant, and cashier as required.

## Timing of Functions

To ensure the finest service, please notify the Convention Services Manager, Catering Sales Manager or Banquet Manager of any changes to your event schedule as soon as possible.

## Event Space Assignment

Events are assigned space according to the original contract. If changes to the original agreement are requested, the Hotel reserves the right to move the event to a more appropriate space. Please note that event space is subject to availability.

## Banquet Event Order (BEO)

The Banquet Event Order (BEO) outlines the specifics of food, beverage, assigned banquet space, order of events, number of attendees, set-up requirements, audiovisual needs, and other pertinent charges. An authorized representative of your organization must sign and return the BEO to the Hotel. The BEO supersedes the original contract when minimums are met or exceeded, and the number listed constitutes your guarantee of payment. All revisions to the BEO before the event must be signed by an authorized individual and will follow the same guidelines. A \$150 labor fee applies for any food function with fewer than 30 people.

# Wedding Menu Policies and Procedures

## Food, Beverage, and Alcoholic Beverage Policies

**Exclusive Provision:** All food and beverage items must be purchased exclusively from the Hotel and consumed in designated function areas.

**Preparation:** All food and beverage items are to be prepared by the Hotel.

**Removal Prohibition:** Removal of food and beverage from the Hotel premises is strictly prohibited. The Hotel assumes no responsibility for any misfortune that may result from such removal.

**Alcoholic Beverage Service:** The Hotel is the only licensed authority to serve and sell alcoholic beverages on its premises. Alcoholic beverages must be served by Hotel employees or bartenders. In compliance with the Hotel's alcohol license, staff will request proper identification (photo ID) from any individual requesting an alcoholic beverage. The Hotel reserves the right to refuse service to anyone under 21, anyone without a photo ID, or anyone who appears intoxicated based on the Hotel's judgment.

**Additional Alcohol Policy:** Florida Liquor Law requires that all functions serving alcohol have a bartender present (Hotel guidelines: 75 guests per bartender). All specialty banquet wines must be sold by the case, and wine orders must be received no later than the final guest guarantee. Additional fees may apply for rush orders. Outside alcoholic beverages are not permitted on the Hotel property.

## Entertainment and Licensing (Performing Rights)

All events requiring disc jockey services or live entertainment are responsible for securing their own licensing and paying any applicable taxes. The Hotel will not be responsible for these charges. Furthermore, any such services must provide a Certificate of Insurance at least 10 days prior to the event.

## Meal Substitutions

The Hotel is committed to accommodating dietary restrictions. Please provide any special requests at the same time as your Banquet Guarantee numbers to allow proper accommodations.

## Staffing

Specific staffing charges are as follows:

**Cashier:** \$250.00 per attendant for 4 hours.

**Bartender:** \$265.00 per attendant for 4 hours.

**Station Attendant:** \$265.00 per attendant for 2 hours.

**Culinary Attendant:** \$265.00 per attendant for 2 hours.

**Chef Fee:** \$350.00 per chef for 2 hours.

**Additional Hours:** An automatic charge of \$80 per attendant for each additional hour.

**Additional Service Staff:** \$45.00 per additional staff member per hour.

## Staffing Standards

**Plated Events:** 1 server per 20 guests.

**Buffet Events:** 1 server per 40 guests.

## Outdoor Seating

The Hotel reserves the right to relocate any outdoor function indoors due to inclement weather or other unforeseen circumstances. In such cases, timely notice will be provided regarding any weather or wind call.

For safety reasons, dance floors are limited to indoor locations.

# Wedding Menu Policies and Procedures

## Pricing

Prices are subject to change and do not include the service charge, administrative fee, or Florida state sales tax. All prices are subject to a 25% service charge and a 7.5% tax on food, beverage, labor, rental, service charges, administrative fees, and miscellaneous charges. Final prices will be confirmed 30 days in advance of your function.

## Outside Vendors, Vendor Load-In, and Parking

All outside vendors—including entertainers, audiovisual companies, and DJs—must bring their own supplies and provide proof of public liability insurance. Upon arrival, vendors must check in with the Front Desk to receive the necessary credentials and directions to the Conference Center.

## Storage and Packages

**Welcome Bags:** Hotel Staff can deliver Welcome Bags to guest rooms for an additional fee per room.

**Package Acceptance:** The Hotel will accept packages up to one week before the scheduled event. Packages received earlier may incur a storage or drayage fee, subject to available space.

**Post-Event Policy:** After the event, packages must be removed within 24 hours; otherwise, they will be discarded.

**Addressing Packages:** All incoming packages should be addressed to the Catering/Conference Service Manager and include the group/event name and dates.

**Large Shipments:** Please advise the Hotel in advance of any large shipments. Boxes or freight over 75 lbs. will not be accepted. A service charge of \$7.00 per box or \$125 per pallet will apply for moving more than 10 boxes, and these charges will be billed to the event master account.

## Security

The Hotel is not responsible for damage or loss of any equipment or articles left on the premises before, during, or after a private function. Arrangements for the security of exhibits, merchandise, valuables, or display items must be made in advance. The Hotel will not be liable for items left unattended in any function room or foyer area.

The Hotel is committed to delivering exceptional service and ensuring the success of your event. We appreciate your cooperation in adhering to these policies. Should you have any questions or require further clarification, please contact our Catering or Convention Services staff.

