DECK SOME HALLS THIS HOLIDAY

BOOK YOUR 2018 HOLIDAY CELEBRATION EARLY AT RENAISSANCE® ORLANDO AT SEAWORLD AND RECEIVE:

- Double Marriott Rewards® Points*
- Complimentary Two-Night Stay Certificate or Two One-Night Certificates for your Raffle or Door Prize
- Complimentary dance floor, staging, white or black floor-length linen
- One Complimentary room on every $8,000 spent on Food and Beverage (before tax and service charge)
- Special Holiday "Take the Elevator Home" Guestroom Rates
- Complimentary self-parking
- Complimentary Overnight suite for the party planner
- Complimentary LED uplighting (based on availability)

For more information, contact Lauren Martin, Senior Catering Sales Executive, at 407.248.7354 or lauren.m.martin@marriott.com

Renaissance® Orlando at SeaWorld®
6677 Sea Harbor Drive, Orlando, FL 32821, t: 407.351.5555, RenOrlando.com

RENAISSANCE®
ORLANDO AT SEAWORLD®

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2018 Holiday Menus

Plated Dinner

- Baby Greens, Shaved Asparagus, Fennel, Heirloom Tomato, Orange Chard, Mustard Vinaigrette
- Braised Short Rib, Roasted Garlic Mashed Potatoes, Green Beans, Natural Reduction
- Pumpkin Cheesecake, Macadamia Crust, Salted Caramel
- Coffee & Tea

$41/person*

Reception Dinner

- Chips, Dip and Salsa, House-made Sour Cream & Cheddar Potato Chips, Tortilla Chips, Crispy Pita Chips, French Onion Dip, Muenster Fundida with Chorizo, Salsa, Shell Bean Hummus
- Arepas & Fajitas Station: Smoked Barbacoa Beef Brisket, Shredded Lettuce, Queso Fresco, Sour Cream, Guacamole, Salsa, Charred Tomatillo Salsa Verde, Warm Flour Tortillas & Arepas
- House-made Mac and Cheese Bar: Applewood Bacon, Herb Roasted Chicken, Tomato, Green Onion, Pickled Jalapeños and Assorted Hot Sauces
- Build Your Own Slider Station: Charred Adobo Chicken Accompaniments Include: Cilantro Mayonnaise, Bacon and Onion Jam
- Mini Dessert Station: Red Velvet Cheesecake, Pecan Pie with Bourbon Whipped Cream & Toffee

$45/person*

Buffet Dinner

- Butternut Squash Bisque, Roasted Pumpkin Seeds
- Wild Grain Salad: Quinoa, Green Wheat, Faro, Radishes, Roasted Zucchini, Mixed Greens, Alfalfa Sprouts, Smoked Tomato Vinaigrette
- Slow Cooked Short Ribs, Roasted Root Vegetables
- Roasted Chicken Saltimbocca, Kissimmee River Mushrooms, Sage Infused Sherry Reduction
- Sweet Potato, Roasted Apples, Pepper Bacon Hash
- Chicken Sausage Sourdough Stuffing
- Green Beans, Smoked Sweet Peppers, Caramelized Onions
- Jalapeño Corn Bread
- Peach Cobbler, Bourbon Anglaise
- Dark Chocolate, Cinnamon Trifle, Brandied Cherries

$48/person*

We would be happy to customize a menu for your event.
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*Prices are exclusive of 25% service charge and 6.5% tax.

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