



MARRIOTT
ORLANDO WORLD CENTER

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Orlando, FL 32821
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Events by Marriott

Crafted for You

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We offer the *Red Coat Direct* at
Orlando World Center Marriott!

For more info: www.redcoatdirect.marriott.com

meetings  imagined

Breakfast Menu

Continental Breakfast 1 | \$36

Juices to Include: Orange, Grapefruit and Cranberry v/GF/DF/NF

Seasonal Fruit & Berries v/GF/DF/NF

Yogurt Bar: {Greek ~ Low Fat} GF

Dried Blueberries ~ Fruit Preserves ~ Toasted Pecans ~ Sunflower Seeds ~ Local Honey

Choose (1)

- Oatmeal {Cinnamon ~ Brown Sugar ~ Golden Raisins} v/DF/NF
- House Crafted Granola with Banana DF

Butter Croissant ~ Blueberry Muffin ~ Raspberry Danish

Coffee and Tea Service

Kitchen 'Plated' Continental | \$32

Yogurt Pot Parfait GF ~ Simple Melons v/GF/DF/NF ~ Banana Nut Muffin

Coffee, Tea and Juice Service

Pricing Based on 1 Hour of Service

\$200 Service Fee For Groups With Less Than 50 Guests

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

[V] Vegan [GF] Gluten-Free [DF] Dairy-Free [NF] Nut-Free [N] Contains Nuts [D] Contains Dairy

Breakfast Menu

Enhancement Opportunities *

Breakfast Sandwiches | \$10

- English Muffin ~ Broken Yolk ~ Hickory Bacon ~ Tillamook Cheddar ^{NF}
- Texas Toast ~ Local Egg ~ Shaved Honey Baked Ham ~ Baby Swiss ^{NF}
- Chive Biscuit ~ Local Egg ~ Sausage Patty ~ Havarti ^{NF}
- Croissant ~ Local Egg ~ Prosciutto ~ Provolone Cheese ^{NF}

Whole Wheat Breakfast Burrito | \$10

'Local' Eggs ~ Spicy Chorizo ~ Roasted Peppers ~ Monterey Jack ^{NF}

Egg White Frittatas | \$10

Choose (1)

- Asparagus ~ Leek ~ Flaked Salmon ^{GF/DF/NF}
- Sausage ~ Bell Peppers ~ Jack Cheese ^{GF/NF}
- Seasonal Vegetable ^{GF/NF}

Toasting Breads | \$6

White ~ Wheat ~ Rye ~ Accompaniments

Hard Boiled Lake Meadow Farm Eggs ^{GF/DF/NF} | \$4

Steel Cut Oatmeal ^{V/DF} | \$9

Caramelized Honey Crisp Apple ^{GF/NF} ~ Cinnamon Vanilla Cream ^{GF}
Brown Sugar ~ Caramelized Banana ~ Toasted Coconut

Scrambled Eggs or Breakfast Side | \$8

Breakfast Meat | \$6

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Breakfast Menu

Plated Breakfast | \$38

Eye Openers ~ Choose 1

- Simple Melons v/GF/DF/NF
- Berry & Granola Parfait
- Local Orange & Banana Smoothie GF/NF

Chef Selection of Family Style Pastries

Egg Entrée ~ Choose 1

- **SCRAMBLED** NF
Crisp Bacon ~ Breakfast Potato
Cheddar Biscuit
- **FRITTATA ~ Egg White** GF/NF
Spinach ~ Mushroom ~ Leek ~ Smoked Mozzarella
Fried Yukon Gold's ~ Smoked Paprika ~ Caramelized Onion
- **POACHED** NF
Short Rib Hash ~ Redskins ~ Peppers ~ Onion ~ Mornay
- **CHEF SIGNATURE** NF
Scrambled Local Eggs ~ Ham Steak
Roasted Potato Hash ~ Buttermilk Biscuit

Coffee and Tea Service

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Breakfast Menu

Breakfast Buffet 1 | \$45

Juices to Include: Orange, Grapefruit and Cranberry

Seasonal Fruit & Berries **V/GF/DF/NF**

Yogurt Bar **GF**

Dried Blueberries ~ Season Fruit Preserves ~ Toasted Pecans
Sunflower Seeds ~ Local Honey

Choose (1)

Oatmeal with Cinnamon Brown Sugar and Golden Raisins **V/DF/NF**
House Baked Granola with Banana & Berries
Kellogg's Cereals

Butter Croissant ~ Raisin Bran Muffin **N** ~ Pecan Maple Danish **N**

Scrambled Eggs **GF/NF**

Choose (2) Breakfast Meats

Pork Sausage Links ~ Chicken Apple Sausage ~ Hickory Bacon
Turkey Sausage Patties ~ Canadian Bacon ~ Linguica Sausage
Seared Ham Steaks ~ Kielbasa

Choose (1) Side

Redskin Potatoes ~ Peppers & Onions **V/GF/DF/NF**
Baked Potato Hash ~ Spinach ~ Dried Tomato **V/GF/DF/NF**
Fried Yukon's ~ Smoked Paprika ~ Cilantro ~ Caramelized Onions **V/GF/DF/NF**
Biscuits & Gravy **NF**
Smoked Gouda Grits **GF/NF**
Corn Beef Hash **GF/DF/NF**
Hash Brown Casserole ~ Cheddar ~ Bacon ~ Onion **NF**

Coffee and Tea Service

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Breakfast Menu

A La Minute Chef Crafted Stations*

Pancakes | \$11

Buttermilk ~ Blueberry
Maple Syrup, Sweet Butter, Berries, Whipped Cream & Candied Pecans

Brioche French Toast | \$11

Chocolate Hazelnut Spread ~ Crème Fraiche
Maple Syrup, Sweet Butter & Berries

Benedicts ^{NF} | \$14

English Muffin ~ Poached Egg
Pulled Bacon ~ Portobello & Spinach ~ Canadian Bacon ~ Cold Smoked Salmon
Hollandaise ~ Poblano Lime Hollandaise ~ Sriracha Hollandaise

Breakfast Burrito ^{NF} | \$12

Scrambled Eggs ~ Bacon ~ Chorizo ~ Peppers ~ Onion ~ Pepper Jack
Queso Fresco ~ Pico de Gallo ~ Cilantro & Red Onion ~ Salsa Verde
White Corn Tortilla

Fried Chicken and Waffles ^{NF} | \$14

Dark Meat Fried Chicken
Maple Syrup and Sweet Vanilla Butter

Omelet Bar ^{NF/GF} | \$12

Ham ~ Bacon ~ Chicken Sausage
Spinach ~ Mushroom ~ Shredded Cheddar
Red Onion ~ Green Peppers ~ Tomatoes

Carved (Choose One) | \$12

- **12 Hour Full Belly Bacon ^{NF}**
Maple Bliss Syrup ~ Cheddar Chive Biscuit
- **Citrus Honey Glazed Ham ^{NF}**
Chef Crafted Mustards ~ House Made Croissant

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Break Menu

Chef Attended 'Eye Openers' *

Citrus Juice Bar V/GF/DF/NF | **\$11**

Local Citrus

Valencia Orange ~ Grapefruit Juice ~ Blueberry Limeade

Vegetable Juice Bar V/GF/DF/NF | **\$14**

Sunrise: Ginger, Cantaloupe, Carrot & Golden Beet

Crisp: Celery, Granny Apple, Lemon & Cilantro

Glow: Cucumber, Red Beet, Pineapple & Kale

Smoothie Bar GF/NF | **\$14**

Green Tea ~ Blueberry ~ Honey ~ Soy Milk

Strawberry ~ Banana ~ Pineapple ~ Vanilla Quark ~ Coconut Milk

Enhancement | \$2 per person additional

Whey Protein Powder GF/NF

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Break Menu

Bag of Doughnuts | \$16

Cinnamon Sugar ~ Vanilla Glazed ~ Chocolate Glazed
Seasonal Hand Fruit

Apple | \$17

Apple Cinnamon Pop with caramel Glaze
Sea Salt Caramel ~ Apple Chips ~ Apple Crumb Tart ~ Petit Whole Apples

Energize | \$17

Skinny Breakfast Breads: Carrot Zucchini ~ Raisin Bran _N ~ Banana Nut _N
2 Bite Parfait: Apple-Fennel Seed Granola ~ Crème Fraiche ~ Cane Syrup
Bacon Roasted Almonds
Seasonal Hand Fruit

Trail Mix _{GF} | \$15 Whole Almonds ~ Roasted Sunflower Seeds ~ Peanuts ~ Pistachios
M&M's ~ Dark Chocolate Chunks ~ Pretzel Gems ~ Gummy Bears
Yogurt Covered Raisins ~ Banana Chips ~ Pepitas ~ Dried Cherries ~ Dried Apricots
Seasonal Hand Fruit

Cupcakes | \$17

Red Velvet ~ Double Chocolate
Carrot Cream Cheese ~ Vanilla
Seasonal Hand Fruit

Chip Bar _{GF/NF} | \$15

Kettle Chips ~ Onion Dip
Corn Tortilla ~ Warm Queso & Salsa
Crispy Plantain ~ Guacamole
Seasonal Hand Fruit

Cookie n' Brownies | \$16

Chocolate Chip ~ Oatmeal Raisin ~ Sugar
Double Fudge Brownie ~ Candy Bar Brownie
Cream Cheese Blondie
Seasonal Hand Fruit

Chocolate Break | \$18

Dulcey Hazelnut Cherry Bark
Dark Chocolate Cranberry Almond Bark
Manjari Baked Chocolate Tart
Chocolate Orange Pound Cake
Chilled White Milk ~ Chilled Chocolate Milk

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Break Menu

Ginger NF | \$19

Sui Mai ~ Chicken ~ Pork & Shrimp
Edamame ~ Sea Salt ~ Preserved Lemon
Ginger Coconut Snaps
Seasonal Hand Fruit

Sweet, Sour and Salty | \$15

Citrus Scones ~ Vanilla Bean Raspberry Jam ~ Sweet Butter

2 Bite Parfaits:

Tart Cherry ~ Toasted Pistachio ~ Greek Yogurt ~ Agave Nectar

House Pepper Jerky

Seasonal Hand Fruit

Crunch | \$16

Almond Butter ~ Nutella ~ Peanut Butter
Garden Cream Cheese
Carrot Sticks ~ Celery Sticks
Pita ~ Mini Bagels ~ House Roasted Nut Blend
Seasonal Hand Fruit

Spreads | \$15

Hummus {Lemon ~ Red Pepper Pesto ~ Sundried Tomato & Pinenuts}
Babba Ganoush ~ Crème de Brie
Chips {Pretzels ~ Pita ~ Potato}
Seasonal Hand Fruit

Carnival Break NF | \$15 Fresh Popped Popcorn

House Made Flavor Shakers
{Malt Vinegar ~ Cheddar ~ Bleu Cheese ~ BBQ}
Soft Pretzels Sticks ~ Warm Queso ~ House Mustard
Seasonal Hand Fruit

Toast Break NF | \$18

Avocado ~ Marinated Tomato ~ Balsamic Pearls
Shaved Ham ~ Pimento Cheese ~ Baby Arugula
House Made Chipotle-Ranch Potato Chips

Beverage Package (4) Hours | \$30

Soft Drinks ~ Bottled Waters ~ Coffee Service

Beverage Package (8) Hours | \$50

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Add-Ons Menu

One By One Sweet

- Fruit Yogurt Pots **GF/NF** | \$6 each
- Granola Parfait | \$7 each
- Seasonal Hand Fruits **V/GF/DF/NF** | \$5 each
- Breakfast/Granola/Energy Bars | \$6 each
- Kellogg Cereal Selection ~ Bananas | \$7 each
- Muffins **N**/Danish **N**/Croissants **N** | \$58 per dozen
- Assorted Macaroons **GF** | \$60 per dozen
- Assorted Cookies | \$60 per dozen
- Double Fudge Brownies & Cream Cheese Blondies | \$60 per dozen
- Miniature Cupcakes | \$60 per dozen
- Frozen Ice Cream Treats **GF** | \$6 each

One by One Savory

- Lake Meadow Natural Boiled Eggs **GF/DF/NF** | \$48 per dozen
- Assorted Bagels ~ Cream Cheese **NF** | \$60 per dozen
- Aged Cheddar & Tomato Grilled Cheese Sandwich | \$10 per person
- House Crafted Sweet N' Salty Nuts **GF/DF** | \$8 per person
- Cool Veggies ~ Hummus & Black Bean Dip **V/GF/DF/NF** | \$7 per person
- Soft Pretzels Sticks {Assorted Mustard & Cheese Sauce } | \$50 per dozen
- House Made Potato Chips ~ Onion Dip **GF/NF** | \$8 per person
- Bags Of Chips, Pretzels, Popcorn | \$6 each
- Individual Vegetable Crudités **GF/NF** | \$7 each

One By One Beverages

- Coffee and Tea | \$100 per gallon
- Pepsi Soft Drinks/ Bottled Water | \$6.5 each
- Coke Soft Drinks | \$7 each
- Bottled Juices/Bottled Teas | \$6.50 each
- Bottled Teas | \$6.50 each
- Energy Beverages | \$7 each
- Bottled Smoothies | \$8 each
- Starbucks Individual Bottles | \$8 each
- Starbucks Coffee | \$105 per gallon
- Kombucha | \$9 each
- Coconut Water | \$7 each
- Espresso & Cappuccino (Minimum 300 Servings) | \$6 per cup*
- Lemonade/Iced Tea | \$94 per gallon

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Lunch Menu

Plated Lunch

Plated Lunch Includes:

Freshly Baked Bread, Choice Of Salad, One Entrée, One Dessert, Iced Tea & Coffee Service

Choice of (1) Salad

Romaine ~ Shaved Parmesan ~ Parmesan Reggiano ~ Torn Focaccia
Caesar Dressing

'Our House' Salad Mixed Greens **GF/NF**

Cucumber ~ Tomato ~ Bacon ~ Red Onion
Light Ranch Dressing

Arugula ~ Radicchio ~ Frisee ~ Dried Cherry **GF/NF**

Aged Gouda ~ Shaved Red Onion
Meyer Lemon - Chive Emulsion

Field Greens~ Slivered Almonds~ Orange Supremes ~ Shaved Fennel **V/GF/DF**
Tarragon Emulsion

Choice of (1) Dessert

Tiramisu Ingot ~ Chocolate Coffee Anglaise **N**

Key Lime Tart **N** ~ Lime Chantilly ~ Raspberry Sauce

Chewy Caramel Chocolate Tart **N** ~ Chocolate Caramel Sauce

Blackberry Shortcake ~ Angel Food Cake ~ Blackberry Sauce

Exotic Fruit Dome **N** ~ Caramelized Pineapple ~ Vanilla Mango Sauce

Pricing Based on 1 ½ Hours of Service

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Lunch Menu

Plated Lunch

Poultry

Anise Brined Chicken Breast GF/DF/NF | \$48

Caramelized Onions ~ Roasted Mushrooms
Roasted Potato Hash ~ Asparagus
Natural Pan Jus

Cajun Chicken Breast GF/NF | \$48

Sweet Potato Mash ~ Agave Nectar Brussels Sprouts ~ Chipotle Cream

Rosemary-Garlic Infused Chicken Breast GF/NF | \$48

Parmesan Polenta ~ Eggplant Caponata ~ Natural Chicken Gravy

Meat

Petite Filet Mignon GF/NF | \$58

Mascarpone Whipped Potatoes
French Beans ~ Rainbow Carrots
Tarragon Jus

12 Hour Short Rib GF/NF | \$54

Smoked Gouda Grits ~ Braised Collard Greens
Crispy Shallots ~ Gremolata ~ Natural Reduction

Manhattan NY Strip GF/NF | \$54

Roasted Marble Potato ~ Cipollini Onions ~ Roasted Cauliflower
Garlic Thyme Jus

Fish

Grilled Salmon GF/NF | \$50

Quinoa ~ Wild Rice Pilaf ~ Charred Broccoli ~ Pickled Fennel
Stone Ground Mustard Cream

Mahi Mahi GF/NF | \$52

Sweet Potato & Chorizo Hash ~ Toasted Garlic Spinach
Cilantro Lime Cream

Grouper GF/NF | \$52

Cape Canaveral Rock Shrimp ~ Roasted Corn ~ Fingerling Potatoes
Creamed Leek Butter

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Lunch Menu

2 Course Plated Lunch | \$38

Includes Freshly Baked Bread, One Salad, One Protein, One Dessert , Iced Tea and Coffee Service

Choose (1)

Greek Salad GF/NF

Heirloom Tomato ~ Grilled Feta ~ Hot House Cucumber
Charred Red Pepper ~ Shaved Onion ~ Country Olives
Herb Vinaigrette

Asian Salad V/NF

Crispy Noodles ~ Edamame ~ Orange Segments
Snap Peas ~ Shredded Carrots ~ Pickled Daikon
Ginger Soy Vinaigrette

Southwest Salad GF/NF

Cherry Tomato ~ Black Bean ~ Charred Corn
Shaved Onion ~ Cotija Cheese
Avocado Ranch

Caesar Salad NF

Caesar Crisp Romaine ~ Kale ~ Shaved Parmesan ~ Focaccia Croutons
Classic Caesar Dressing

Protein: Choice of Grilled Chicken GF/DF/NF or Pan Seared Salmon GF/DF/NF

Choice (1) Plated Dessert

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Lunch Buffet Menu

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Italian | \$65 Monday

Rosemary Focaccia Bread & Butter

Spicy Chicken Sausage & Lentil **GF**

Hycube Greens ~ Baby Heirloom Tomatoes ~ Artichokes ~ Olives ~ Cannellini Beans ~ Sliced Pepperoncini ~ Lemon-Thyme Vinaigrette **GF/NF**

Panzanella Salad ~ Marinated Tomatoes ~ Cigalini Mozzarella ~ Shaved Red Onion ~ Cucumber ~ Torn Basil ~ Baby Arugula **NF**

Pan Seared Chicken Piccata ~ Caper ~ Calabrian Pepper ~ Lemon Butter **GF/NF**
Chianti Braised Beef ~ Baby Red Potatoes ~ Roasted Pearl Onions ~ Natural Reduction **GF**

Roasted Eggplant ~ Traditional Pomarola Sauce ~ Parmesan Reggiano ~ Crispy Gremolata **NF**

Asiago Polenta **GF/NF**

Roasted Garlic Haricot Verts **GF/NF**

Orange Pistachio Cannolis ~ Amoretti Cookies ~ Tiramisu ~ Espresso Panna Cotta

Iced Tea and Coffee Service

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Lunch Buffet Menu

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Mexican | \$65 Tuesday

Chicken Posole Rojo GF

Hycube Greens ~ Toybox Tomatoes ~ Cucumbers ~ Roasted Poblanos ~ Shaved Red Onion ~ Radish ~ Chihuahua Cheese ~ Crispy Tortilla Strips ~ Avocado Ranch GF

Roasted Corn ~ Black Beans ~ Tomato ~ Onion ~ Queso Fresco ~ Pimientos ~ Tequila-Lime Vinaigrette GF

Braised Ancho Chicken Thighs ~ Chunky Tomatillo Salsa GF

Roasted Corvina ~ Guajillo-Crema ~ Pickled Red Onions ~ Cilantro GF

Smoked Chipotle Flank Steak ~ Chimichurri GF

Corn Tortilla GF

Mexican Style Street Corn GF

Cilantro Rice GF

Alfajores Cookies ~ Churros ~ Arroz con Leche

Iced Tea and Coffee Service

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Lunch Buffet Menu

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American Classic | \$65 Wednesday

Chili GF/NF
Bacon Chive Corn Bread Muffins

'Our House' Salad GF/NF
Hothouse Cucumber ~ Tomato ~ Radish ~ Egg ~ Buttermilk Ranch

Loaded Potato Salad GF/NF
Green Onion ~ Smoked Bacon Lardons ~ Aged Cheddar

Tomato Cucumber Salad ~ Red Wine Vinaigrette V/GF/DF/NF

BBQ Pulled Pork ~ Braised Cabbage ~ Carolina Sauce GF/NF
Marinated Skirt Steak ~ Roasted Peppers & Onions ~ Smokey BBQ Sauce GF/DF/NF
Mesquite Smoked Chicken ~ Sweet Potato Mash ~ Bourbon Glaze NF

Simple Succotash GF/NF

Coconut Layer Cake ~ Smores Tart N ~ Banana Cream Pudding Shot

Iced Tea and Coffee Service

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Lunch Buffet Menu

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Taste of Florida | \$65 Thursday

Florida Rock Shrimp Bisque GF/NF

Sourdough Thick Sliced Bread

Soft Bitter Sweet Greens ~ Egg ~ Charred Corn ~ Radish GF/NF
Avocado Ranch

Crab Salad ~ Jicama ~ Valencia Orange ~ Cucumber GF/NF

Heirloom Tomato ~ Mozzarella ~ Local Basil ~ Balsamic Pearls ~ Baby Arugula GF/NF

Florida Grouper ~ Cauliflower Puree ~ Pickled Red Onion ~ Citrus Glaze GF/NF

Bourbon Brined Pork Loin ~ Foraged Mushrooms ~ Roasted Potato ~ Sage Pan Sauce GF/NF

Grilled Chicken ~ Roasted Brussels Sprouts ~ Florida Orange Glaze GF/NF

Simple Ratatouille V/GF/DF/NF

Blueberry Clafoutis Tart N ~ Orange Yogurt Catalina
Plant City Strawberry Sweetness Shot GF/NF

Iced Tea and Coffee Service

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Fit for Life | \$65

Friday

Vegetable Minestrone v/DF/NF

Rosemary Ciabatta Bread

Mixed Greens ~ Sliced Almonds ~ Ricotta Salata ~ Dried Apricots ~ Sherry Vinaigrette GF

Quinoa Tabbouleh ~ Tomato ~ Cucumber ~ Mint ~ Parsley v/DF/NF

Hearts of Palm ~ Cucumber ~ Radish ~ Dill ~ Cilantro ~ Citrus Vinaigrette v/GF/DF/NF

Mahi Mahi ~ Brown Rice ~ Smoked Tomato Broth GF/DF/NF

Lemon-Parsley Organic Chicken ~ Braised Greens ~ Olive Oil White Bean Puree GF/DF/NF

Whole Wheat Penne Primavera ~ Tomato ~ Basil v/DF/NF

Roasted Cauliflower ~ Preserved Lemon ~ Italian Parsley v/GF/DF/NF

Greek Yogurt Mousse with Caramelized Pineapple GF/NF

Dried Fruit & Nut Chocolate Medallions GF/N ~ Red Berry Fruit Tart N

Iced Tea and Coffee Service

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Lunch Buffet Menu

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Asian Inspiration | \$65

Saturday

Mixed Greens ~ Tomato ~ Orange Segments ~ Crispy Noodles ~ Sesame Soy Dressing **V/DF/NF**

Pickled Slaw ~ Toasted Peanuts ~ Green Onion **V/GF/DF**

Soba Noodle Salad ~ Bell Peppers ~ Shredded Carrot ~ Sprouts **V/DF/NF**

Stir Fried Chicken ~ Baby Corn ~ Water Chestnuts ~ Sambal **DF/NF**

Bulgogi Beef ~ Green Onion ~ Sesame Seed **DF/NF**

Ginger Soy Glazed Salmon ~ Bok Choy **DF/NF**

Vegetable Lo Mein ~ Baby Corn ~ Water Chestnuts ~ Red Onion ~ Snow Peas **V/DF/NF**

Egg Rolls ~ Duck Sauce **DF**

Steamed Rice **V/GF/DF/NF**

Mango Sticky Rice Pudding **GF** ~ Matcha Green Tea Lime Mousse **N** ~ Cantonese Egg Tart **N**

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Lunch Buffet Menu

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Southern Comfort | \$65 Sunday

Chicken & Andouille Gumbo ~ White Rice **NF**

Biscuits ~ Honey Butter

Iceberg Lettuce ~ Tomato ~ Red Onion ~ Bacon ~ Buttermilk Ranch **GF/NF**

Green Bean Almandine Salad ~ Bacon Vinaigrette **GF/DF**

Smothered Chicken ~ Caramelized Onion ~ Gravy **GF/NF**

Braised Beef ~ Roasted Red Potatoes ~ Braising Reduction **GF/NF**

Garlic Shrimp ~ Aged Cheddar Grits ~ Madura Beer Sauce **NF**

Braised Greens **V/GF/DF/NF**

Strawberry Cheesecake **N** ~ Hummingbird Cake **N** ~ Baked Chocolate Meringue Tart **N**

Iced Tea and Coffee Service

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Lunch Buffet Menu

The Deli | \$55

Chicken Matzo Ball Soup **NF**

Coleslaw **GF/NF** ~ Potato Salad **GF/NF** ~ Orzo Pasta Salad **NF**

From the Slicer

Turkey ~ Roast Beef ~ Ham ~ Pastrami ~ Sliced Cheeses

Mayo ~ Whole Grain Mustard ~ Horseradish Cream

Lettuce ~ Tomato ~ Onion ~ Deli Pickles

Bread Display

Honey Kaiser ~ 9 Grain Loaf ~ Potato Bread

House Made Potato Chips

Chocolate Chip ~ Sugar Cookies

Double Fudge Brownies ~ Cream Cheese Blondies

Iced Tea ~ Coffee Service

Wrap Platter | \$57

Tomato Basil Soup **GF/NF**

Tossed Green Salad ~ Balsamic Vinaigrette **V/GF/DF/NF**

House Made Potato Chips **V/GF/DF/NF**

Choose (3) Wraps

▪ Roasted Turkey Wrap **NF**

Roasted Turkey ~ Fresh Apple & Cabbage Slaw

Apple Cider Vinaigrette ~ Whole Wheat Wrap

▪ Blackened Chicken Wrap **NF**

Blackened Chicken Breast ~ Applewood Smoked Bacon

Fresh Oven-Roasted Tomatoes ~ Onions ~ Avocado

Mixed Baby Greens ~ Avocado Crema ~ Flour Tortilla Wrap

▪ Italian Wrap **NF**

Sliced Capicola ~ Salami ~ Mortadella

Aged Provolone ~ Pepper Relish ~ Roasted Tomato Tortilla

▪ Vegetarian Wrap **NF**

Roasted Summer Squash ~ Cucumber ~ Hummus Spread

Feta ~ Roasted Red Pepper ~ Baby Spinach ~ Spinach Tortilla

Chocolate Chip ~ Sugar Cookies

Double Fudge Brownies ~ Cream Cheese Blondies

Iced Tea ~ Coffee Service

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guests

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

[V] Vegan [GF] Gluten-Free [DF] Dairy-Free [NF] Nut-Free [N] Contains Nuts [D] Contains Dairy

Lunch Buffet Menu

Farm to Fork Buffet | \$65

Artisan Bread ~ Sweet Butter

Vegetable Minestrone V/DF/NF ~ Clam Chowder GF/NF

Salad Bar

Romaine ~ Spinach ~ Arugula V/GF/DF/NF

Grilled Chicken ~ Flank Steak ~ Warm Shrimp GF/DF/NF

On the Side GF/NF

Assorted Peppers ~ Beets ~ Pea Pods ~ Artichoke Hearts

Asparagus Sprouts ~ Zucchini ~ Cucumber ~ Cherry Tomatoes

Carrots ~ Egg ~ Chick Peas

Dried Cranberries ~ Sunflower Seeds ~ Bacon

Feta Cheese ~ Olives ~ Parmesan

Dressing GF/NF

Roasted Garlic ~ Cilantro Vinaigrette ~ Sherry Vinaigrette

Poppy Seed Ranch ~ Maple Gorgonzola Dressing

Chocolate Orange Pot du Crème GF

Citrus Olive Oil Cake

Pecan Caramel Bunder Nusstorte N

Strawberries in Cream Tart N

Iced Tea Coffee and Tea Service

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guests

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Lunch Buffet Menu

Enhancement Opportunities*

Lake Meadow Naturals Club **NF** | \$10 per person

Focaccia ~ Turkey ~ BLT ~ Avocado **NF** | \$10 per person

Spicy Italian **NF** | \$10 per person

Artisan Meats ~ Aged Provolone ~ Jardinière ~ House Made Focaccia

French Dip **NF** | \$15 per person

House Smoked Beef ~ Horseradish Cream ~ Crusty French ~ Au Jus

Traditional Cuban Sandwich **NF** | \$10

Shaved Ham ~ Mojo Roasted Pork ~ Deli Pickles ~ Baby Swiss ~ Yellow Mustard

Philly Cheese Steak Sandwich **NF** | \$10

Shaved Ribeye ~ Caramelized Peppers & Onion ~ Aged Provolone

Chilled Florida Rock Shrimp Roll **NF** | \$12

Celery Hearts ~ Radish ~ Frisee

Lobster Roll **NF** | \$14

Crisp Lettuce ~ Butter Roll

***Pricing Based on 1 ½ Hours of Service and must be added to an Existing Lunch Menu**

\$200 Service Fee For Groups With Less Than 50 Guests

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Bag Lunch Menu

Lunch Bag | \$46*

Included in Bag Lunches

Choice of Side, Whole Fruit, House Baked Chocolate Chip Cookie, Assorted Potato Chips

Choice of (3) Sandwiches/Wraps

Oven Roasted Turkey ~ Havarti. ~ Roasted Tomato Aioli ~ Arugula ~ Ciabatta **NF**

Shaved Ham ~ Aged Cheddar ~ Crisp Lettuce ~ Stone Ground Mustard Aioli ~ Pretzel Roll **NF**

Chicken Salad Croissant ~ Cranberries ~ Shredded Lettuce **NF**

Oven Roasted Beef ~ Horseradish Cheddar ~ Crisp Lettuce ~ Kaiser Roll ~ Yellow Mustard **NF**

Sliced Capicola ~ Salami ~ Mortadella ~Aged Provolone ~Pepper Relish ~ Italian Hoagie **NF**

Tuna Nicoise Wrap **NF**

Red Onion ~ Celery ~ Shredded Lettuce ~ Oven Roasted Tomato ~ Olive Tapenade

Roasted Summer Squash Wrap **NF**

Cucumber ~ Hummus Spread ~ Feta ~ Roasted Red Pepper ~Baby Spinach ~ Tomato Wrap

Roasted Portabello Mushroom Wrap **DF/NF**

Heirloom Tomato ~ Frisee Lettuce ~ Truffle Aioli ~ Tomato Wrap

Marinated Julienne Vegetables Wrap **DF/NF**

Glass Noodles ~ Ginger Soy Marinade ~ Straw Mushrooms ~ Mug Beans ~ Flour Tortilla

Roasted Red Beets ~ Frisee ~ Goat Cheese ~ Spinach Wrap **NF**

Choice of (1) Side

Quinoa & Wild Grain Salad **V/DF/NF**

Pasta Salad **NF**

Potato Salad **GF/NF**

Cucumber Tomato Salad **V/GF/DF/NF**

Creamy Cole Slaw **GF/DF/NF**

Beverages

Pepsi Soft Drinks /Bottled Waters | \$6.50 each

Bottled Teas/Bottled Juices | \$6.50 each

***Lunch Bag can be served 'Market Style' for an additional \$2 per person**

Pricing Based on 1 ½ Hours of Service

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One By One Stations Menu

Simple Vegetables ~ Lightly Marinated | \$18 GF/DF/NF

Japanese Eggplant ~ Summer Squash ~ Rainbow Carrots
Portobello Mushrooms ~ Oven Cured Tomatoes
Light Caper Aioli ~ Olive Tapanade ~ Tomatillo

Cool Veggies N' Dips | \$19 NF

Teenage Carrots ~ Celery ~ Cucumber
Radishes ~ Asparagus
Hummus ~ Ranch ~ Pita Chips

Sushi ~ Sashimi | \$45 NF

Based on (1) piece of each

Choose (2) Maki

California ~ Spicy Tuna ~ Dragon ~ Shrimp

Choose (2) Nigiri

Tuna ~ Unagi ~ Shrimp ~ Salmon

Choose (2) Sashimi

Hamachi ~ Ahi ~ Salmon

Edamame ~ Wasabi ~ Pickled Ginger ~ Little Fireball ~ Soy

Carving Boards |

Carved Anise Brined Turkey NF | **\$27**

Sage Cornbread Dressing ~ Pan Gravy ~ Condiments

Slow Smoked Rubbed Brisket NF | **\$30**

Pimento Mac & Cheese ~ House BBQ Sauce

Pork Loin NF | **\$28**

Bourbon Brined ~ Smoked Mozzarella Grits ~ Maple Glaze

Garlic & Rosemary Rubbed Strip Loin NF | **\$34**

Mascarpone Mashed Potatoes ~ Béarnaise

Groups must order a minimum of (2) Food Displays or Stations per Event

Pricing Based on 1 ½ Hours of Service

\$200 Per Attendant If Prepared As A Station

\$200 Service Fee For Groups With Less Than 50 Guests

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One By One Stations Menu

Chef Crafted Pastas | \$32

Short Rib Bolognaise ~ Orecchiette 'Little Ear' ~ Cannellini Beans
Grated Pecorino **NF**

Farfalle ~ Pulled Chicken ~ Mushroom ~ Roasted Garlic Cream **NF**

Penne ~ Tomato ~ Garlic ~ Arugula ~ Olive Oil **NF**

Street Taco Station GF/NF | \$30

Cumin & Ancho Chicken ~ Shrimp & Chorizo ~ Skirt Steak

Cilantro-Red Onion ~ Queso Fresco ~ Crema

Tomatillo ~ Diablo ~ Pico de Gallo ~ Pickled Jalapenos

Flatbread Station NF | \$28

Margarita Flatbread ~ Tomato ~ Mozzarella ~ Basil

3 Meat Flatbread ~ Prosciutto ~ Salami ~ Smoked Bacon

Bianco ~ Garlic ~ Mozzarella ~ Parmesan ~ Baby Spinach

Jamaican Jerk GF/NF | \$34

Jerk Shrimp ~ Grilled Chicken Wings

Red Beans & Rice ~ Mango Chutney ~ Cucumber Yogurt

Cuban Station NF | \$28

Pressed Cuban Sandwich

Ham ~ Roasted Pork ~ Sliced Pickles ~ Swiss ~ Mustard

Pressed Roasted Vegetable

Portobello ~ Zucchini ~ Squash ~ Havarti

Tostones ~ Mayo ~ Ketchup

Fritters NF | \$34

Lobster & Corn ~ Conch Fritters ~ Fritters ~ Falafel

Spicy Remoulade ~ Keylime Tartar ~ Red Pepper Hummus

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One By One Station Menu

Slider Station NF | **\$31**

Jerk Chicken ~ Coconut Aioli ~ Whole Wheat Bun
Short Rib Sirloin Sliders ~ Horseradish Cheddar ~ Bacon Jam
Roasted Portobello Sliders ~ Peppers ~ Onion ~ Provolone ~ Brioche
Malt Vinegar Chips

Far East NF | **\$28**

Whole Pig Char Siu
Mou Shu Pancakes
Stir Fried Rice
Glass Noodle Salad ~ Pulled Chicken ~ Thai Chili ~ Ginger ~ Bell Pepper

Meatball Trio NF | **\$28**

Swedish ~ Italian ~ Sweet Thai Chili
Shaved Parmesan ~ Shredded Cheddar ~ Hot Sauce
Mini Hoagie Roll
Mascarpone Mashed Potato

Mac Attack NF | **\$34**

Lobster Mac ~ Spring Onion ~ Heirloom Concasse ~ Truffle Mac
Pulled Pork ~ Smoked Jalapenos ~ Green Onion ~ Aged Cheddar Mac
Cumin Roasted Vegetables ~ Green Chilis ~ Pepper jack Mac

Hot Dog Stand NF | **\$26**

All Beef Hot Dogs ~ Hot Dog Buns ~ Bratwurst ~ Italian Sausage
Chopped Onion ~ Relish ~ Chopped Bacon
Cheese Sauce ~ Chili ~ Sautéed Peppers & Onions
Yellow Mustard ~ Stoneground Mustard ~ Dijon Mustard

Cheeseboard | **\$23**

(Choice of 3)

Tillamook Cheddar ~ Maytag Blue Cheese ~ Mt. Tam ~ Thomasville Tomme
Lamb Chopper ~ Humboldt Fog ~ Beemster XO ~ Fiscalini Cheddar

Seafood Bar | **\$38**

(Based on (1) piece of each per person)

Snow Crab Claws ~ Poached Gulf Shrimp ~ Chilled Lobster Salad
Cocktail Sauce ~ Lemon Wedges ~ Tabasco ~ Horseradish Cream

Groups must order a minimum of (2) Food Displays or Stations per Event

Pricing Based on 1 ½ Hours of Service

\$200 Per Attendant If Prepared As A Station

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One by One Sweets

Nitrogen Ice Cream Station | \$30*

Attendant (s) required*

Vanilla Bean Ice Cream GF/D ~ Churned 'a la minute'

Assorted Toppings

Chocolate Crisp Pearls ~ Streusel N ~ Mini M&M's ~ Whipped Cream

Assorted Sauces

Salted Caramel GF/NF ~ Double Chocolate GF/NF ~ Mixed Berry Compote GF/NF ~ Raspberry GF/NF

Pina Colada Action Station | \$25*

Attendant (s) required*

Rum Roasted Pineapple Compote GF/NF ~ Coconut Sorbet Malibu GF/NF

Rum Soaked Pineapple Cake GF ~ Coconut Streusel N

Coconut Sauce GF

Chocolate Fondue Station | \$25

Dark and Milk Chocolate Fondues GF/NF ~ For Dipping:

Strawberries ~ Pound Cake ~ Marshmallows ~ Pretzel Rods

Donut Holes ~ Dried Apricots

Peaches and Cream Station | \$28*

Attendant required*

Sautéed Brown Sugar Peaches GF/NF ~ Vanilla Bean Ice Cream GF/D

Sour Cream Pound Cake with Fresh Peaches

Bananas Foster Station | \$28*

Attendant required*

Rum Stewed Bananas GF ~ Caramel Gelato GF/N

Roasted Banana Cake N ~ Streusel

Groups must order a minimum of (2) Food Displays or Stations per Event

Pricing Based on 1 ½ Hours of Service

***\$200 Per Attendant If Prepared As A Station**

\$200 Service Fee For Groups With Less Than 50 Guests

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One By One Menu

One Bite Per Piece

Cold {Passed} | Priced Per Piece*

Chicken Salad ~ Bacon ~Buttermilk Biscuit **NF** | \$7
Southern Deviled Eggs ~ Ham Hocks~ Collard Greens **GF/DF/NF** | \$7
Rock Shrimp ~ Crème Fraiche ~ Preserved Lemon ~ Tomato Cone **NF** | \$8
Tomato ~ Torn Mozzarella ~ Balsamic Pearls ~ Brioche Crusty **NF** | \$7
Tuna Poke ~ Sesame Cone **NF** | \$7
Veggie Summer Rolls ~ Sweet Chili Dipping Sauce **V/DF/NF** | \$7
Florida Crab Tostada ~ Pepper Relish ~ Avocado Cream **NF** | \$7
Szechwan Beef ~ Wonton ~ Kim Chee **DF/NF** | \$7

Hot {Displayed} | Priced Per Piece*

Roasted Vegetable Falafel ~ Smoked Tomato Aioli **GF/DF/NF** | \$7
Black Bean Empanadas ~ Tomatillo Salsa **V/GF/DF/NF** | \$7
Florida Crab Cakes ~ Green Papaya Relish **NF** | \$7
Conch Fritters ~ Pink Remoulade **NF** | \$7
Jamaican Jerk Beef Skewer~ Coconut Aioli **GF/NF** | \$7
Pecan Chicken ~ Honey Mustard | \$7
Classic Wellington ~ Béarnaise **NF** | \$8
Crispy Shrimp ~ Thai Chili Sauce **DF** | \$8

\$200 Service Fee For Groups With Less Than 50 Guests

\$200 Per Station/Butler Attendant

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Little Bite Bundle Menu

Little Bite Bundle | \$40 Priced Per Person

Pricing Based On (6) Total Pieces per Person, Reception food for (1) hour or until food is depleted

Chicken Salad ~ Bacon ~ Buttermilk Biscuit **NF**

Tomato ~ Torn Mozzarella ~ Balsamic Pearls ~ Brioche Crusty **NF**

Szechwan Beef ~ Wonton ~ Kim Chee **DF/NF**

Pecan Chicken ~ Honey Mustard

Roasted Vegetable Falafel ~ Smoked Tomato Aioli **GF/DF/NF**

Crispy Shrimp ~ Thai Chili **DF**

\$200 Per Station/Butler Attendant

\$200 Service Fee For Groups With Less Than 50 Guests

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Reception Menu

Food Truck Round Up | \$135

'Hummus' V/DF/NF

Roasted Red Pepper ~ Black Bean ~ Lemon Garlic
Carrots ~ Celery ~ Cucumbers ~ Pita Bread

'Sliders' NF

Beef ~ Aged Cheddar ~ Bacon ~ Onion Roll
Black Bean Burger ~ Caramelized Onion ~ Wheat Roll V/DF

Spicy Ketchup ~ Pesto Aioli ~ Dijon Mustard ~ Sundried Tomato Aioli

Malt Vinegar Chips ~ House Pickles

'Noodle' NF

Beef Lo Mein ~ Mushrooms ~ Water Chestnuts
Vegetable Loin Mein ~ Peppers ~ Baby Corn ~ Green Onions

'Gyro' NF

Gyro Beef ~ Falafel
Tzatziki ~ Red Onion ~ Tomato ~ Shredded Lettuce

'Desserts'

Caramelized Banana Cream Tart
Chocolate Crunch Eclair
Raspberry Red Currant Glass GF

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guests

\$200 Per Attendant If Prepared As A Station

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Reception Menu

A Taste of Florida | \$150

(Minimum 100 Guests)

'Locally Grown' ^{V/GF/DF/NF}

Local Greens ~ Toy Box Tomato ~ Roasted Corn ~ Avocado
Cilantro Vinaigrette

Papas Huancaína ~ Lime ~ Egg ~ Chile ^{GF/NF}

'Pig Roast' – Minimum of 150 people ^{GF/DF/NF}

(Attendant(s) required)

Whole Roasted Pig ~ Chimichurri ~ Mojo
Grain Mustard Slaw ~ Pickled Onions
Tostones

'Cuban Fair' ^{NF}

Cubanitos ~ Bay Scallop Ceviche ~ Ropa Vieja
Plantain Chips ~ White Rice & Cuban Black Beans ~ Pan de Yuca

'Key West Tacos' ^{GF/NF}

Cotija-Mayo Roasted Mahi Sides
Black Beans & Rice ~ Charred Corn Salsa

'Farm Raised' ^{NF}

12 Hour Ribs
Ranch Beans ~ Pimento Mac & Cheese
House BBQ ~ Carolina ~ Sweet & Spicy

'Desserts'

Meyers Lemon Curd Tart ^N
Vanilla Orange Mousse Cake ^N
Key-lime Frangipane Bar ^N

Pricing Based on 1 ½ Hours of Service

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Reception Menu

Kitchen Classics | \$160

'Cheese & Crudité Display'

Assorted Artisan Cheeses ~ Grapes ~ House Pickles & Preserves
Baguette ~ Flatbreads
Carrots ~ Cucumber ~ Celery ~ Hummus ~ Ranch

'Salads'

Local Greens ~ Roasted Peppers ~ Artichoke Hearts ~ Olives V/GF/DF/NF
Sundried Tomato Vinaigrette

Roasted Beet Salad ~ Crumbled Goat Cheese ~ Pistachios GF

'Carving Station'

(Attendant(s) required)

Cracked Pepper & Garlic Crusted Striploin ~ Au Jus GF/NF
Horseradish Cream Sauce ~ Petite Rolls

Apple Rosemary Brined Pork Loin GF/NF
Creamed Spinach ~ Potato & Rutabaga Hash with Wild Mushrooms

'Chilled'

Shrimp ~ Cocktail Sauce ~ Lemon ~ Horseradish GF/DF/NF

Crab Salad ~ Frisee ~ Brunoise Peppers ~ Red Onion ~ Avocado Aioli GF/DF/NF

Tuna Poke ~ Wakame Salad ~ Black Sesame NF

'Tossed'

Rigatoni ~ Sausage ~ Tomato ~ Garlic ~ Shaved Parmesan NF

Gemelli ~ Pulled Chicken ~ Pea ~ Roasted Garlic Cream NF

'Sweets'

Raspberry Cheesecake N ~ Vanilla Bean Crème Brulee ~ Dark Chocolate Layer Cake

Pricing Based on 1 ½ Hours of Service

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Reception Menu

Technique | \$135

'Tossed'

Butter Lettuce ~ Dried Tomato ~ Feta ~ Bacon ~ Cucumber **GF/NF**
Creamy Sherry Vinaigrette

Nicoise Salad Fingerlings
Tuna ~ Olives ~ Toy Tomato ~ Haricot Vert **GF/DF/NF**
Red Wine Vinaigrette

Glass Noodle Salad
Pulled Chicken ~ Thai Chili ~ Ginger ~ Bell Pepper **DF/NF**

'Seared'

Tenderloin Sliders ~ Horseradish Aioli ~ Crispy Onion ~ Brioche Bun **NF**

'Smoked'

Beef Brisket ~ Pimento Mac & Cheese ~ Fried Onions **NF**

'Sauté'

Cape Canaveral Shrimp ~ Brie Grits ~ Lobster Butter-Andouille **GF/NF**

'Fried'

Fresh Chicken Thigh Tenders **NF**
Loaded Mashed Potato ~ Bacon ~ Green Onion ~ Tillamook Cheese

'Baked'

(Attendant(s) required)
Molten Chocolate Cakes
Vanilla & Chocolate Ice Cream **GF/D**

'Toppings'

Raspberry **GF** ~ Strawberry **GF** ~ Mango **GF** ~ Pineapple Compote **GF**
Chocolate **GF** ~ Praline **N** ~ Caramel Sauce **GF**

Pricing Based on 1 ½ Hours of Service

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Dinner Menu

Plated Dinner Includes:

Freshly Baked Bread, Choice Of Salad, One Entrée, One Dessert and Coffee Service

Simply Green |

Local Greens GF/NF

Roasted Peppers ~ Kalamata Olives ~ Charred Feta ~ Hot House Cucumber ~ Tomato Herb Vinaigrette

Butter Lettuce GF

Cayenne Cashew ~ Blue Cheese ~ Spicy Radish
Buttermilk Dressing

Young Spinach

Bacon Lardon ~ Bourbon Pecans ~ Midnight Moon Aged Goat Cheese
Maple Vinaigrette

Frisée ~ Arugula ~ Radicchio GF/NF

Dried Strawberries ~ Pepitas ~ Shrobsire ~ Cracked Pepper
Champagne Vinaigrette

Romaine ~ Kale

Country Olives ~ Shaved Asiago ~ Focaccia Crouton NF
Red Wine Caesar Vinaigrette

Appetizer | \$10 per person additional

Crispy Lacquered Pork Belly ~ Cauliflower Puree ~ Pickled Red Onion Balsamic Jam GF/NF

Conch Fritter ~ Mango Habanero Marmalade ~ Pickled Red Onion NF

Snapper Ceviche ~ Sweet Potato ~ Lime ~ Cilantro ~ Peruvian Corn GF/DF/NF

Chilled Jerk Shrimp ~ Avocado Puree ~ Lime Papaya Relish GF/DF/NF

Pricing Based on 2 Hours of Service

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Dinner Menu

Plated Entrees

Poultry

'Prestige Farms' Chicken ^{NF} | \$86

Black Eyed Pea Ragout ~ Braised Mustard Greens ~ Bourbon Butter

'Prestige Farms' Chicken Saltimbocca ^{GF/NF} | \$86

Parmesan Polenta ~ Fresh Peas ~ Mushrooms
Sage Reduction

Herb Marinade 'Prestige Farms' Chicken ^{GF/NF} | \$86

Roasted Root Vegetable Ratatouille ~ Melted Leeks
Truffle Corn Butter

Fish

Atlantic Salmon ^{GF/NF} | \$88

Chick Pea & Cauliflower Stew ~ Braised Lentils ~ Harissa Butter

Florida Grouper ^{GF/NF} | \$90

Roasted Marble Potatoes ~ Charred Asparagus ~ Braised Fennel ~ Local Clams
Tomato Butter

Pan Roasted Mahi ^{GF/NF} | \$88

White Corn Polenta ~ Haricot Vert ~ Crispy Peppered Bacon

Blackened Corvina ^{GF/NF} | \$88

Risotto ~ Asparagus ~ Lemongrass Butter ~ Blistered Tomatoes

Beef

Roasted Tenderloin Beef ^{GF/DF/NF} | \$102

Fingerling Potato Hash ~ Rainbow Chard
Red Wine Veal Reduction

Beef Short Rib 'Osso Bucco' ^{GF/NF} | \$98

Wild Mushroom Risotto ~ Tomato ~ Fennel
Citrus Gremolata

Pork

Double Cut Pork Chop ^{GF/DF/NF} | \$96

White Bean Cassoulet ~ Bacon Lardons ~ Roasted Brussel Sprouts

Enhancement | \$15 per person additional

Choice of ~ XL Shrimp ~ Crab ~ Lobster Ravioli

Pricing Based on 2 Hours of Service

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Dinner Menu

Plated Dinner Desserts

Award Winning Pastry Team Selections

Hazelnut Pain de Gene **N** ~ Caramel Mousse ~ Chocolate Cremeux

Double Chocolate Mousse Bavarian ~ Chocolate Sauce

Roasted Banana Square Savarin ~ Salted Caramel

Coffee Ingot ~ Milk Chocolate Coffee Anglaise

Blackberry Orange Cream Dome ~ Caramelized Vanilla Orange Sauce

Pricing Based on 2 Hours of Service

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Dinner Buffet Menu

Build Your Own Dinner Buffet |

Artisan Bread Service ~ Sweet Butter ~ Coffee Service

Level One | \$98

Choice of: (1) Soup (2) Salads (2) Entrees (3) Sides (3) Desserts

Level Two | \$120

Choice of: (1) Soup (3) Salads (3) Entrees (3) Sides (4) Desserts

Soups

Attendant (s) required*

Lobster Bisque GF/NF

Tomato Fennel GF/NF

New England Clam Chowder GF/NF

Wild Mushroom Potato GF/NF

Short Rib Beef Vegetable Soup GF/NF

Smoked Chicken ~ Salsify & Leek Bisque GF/NF

Seasonal Vegetable Bisque

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guests

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Dinner Buffet Menu

Salads

Iceberg Wedge GF/NF

Bacon ~ Tomato ~ Red Onion
Buttermilk Dressing

Romaine NF

Torn Croutons ~ Parmesan Reggiano ~ Kalamata Olives
Caesar Dressing

Spoon Spinach GF/NF

Red Onion ~ Bacon Crackling ~ Maytag Bleu Cheese ~ Cherry Tomatoes
Cracked Peppercorn Vinaigrette

Orlando World Center Hydro Greens GF/NF

Cilantro ~ Heirloom Tomato ~ Queso Fresco
Roasted Garlic Vinaigrette

Roasted Root Vegetable GF/DF

Pulled Rotisserie Chicken ~ Pistachios
Creamy Cider Vinaigrette

Kale & Quinoa Wild Grain Salad V/DF/NF

Roasted Mushrooms ~ Herb Vinaigrette

Gemelli Antipasti NF

Roasted Pepper ~ Artichoke
Grilled Ricotta Salata
Salami

Greek Salad GF/NF

Heirloom Tomato ~ Cucumber ~ Kalamata Olives ~ Red Onion ~ Roasted Red Pepper
Feta Cheese ~ Artichoke Hearts ~ Oregano Vinaigrette

Gulf Shrimp GF/DF/NF

Grapefruit Segments ~ Cucumber ~ Fennel
Herb Vinaigrette

Roasted Salmon GF/DF/NF

Nicoise Olive ~ Green Beans ~ Potato ~ Portobello

Pricing Based on 1 ½ Hours of Service

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Dinner Buffet Entrée Menu

Entrées

Chicken Charmoula Marinade ^{GF}

Almond ~ Harissa
Saffron Butter

Carved Whole Chicken ^{GF/NF}

Provençale Marinade
Rosemary Butter

Mahi Mahi

Pine Nut Crust ~ Mango Relish

Seafood Cioppino ^{GF/DF/NF}

Tomato ~ Lime ~ Cilantro ~ Clams

Florida Grouper ^{GF/NF}

Pickled Beets ~ Arugula Salad
Preserved Lemon Butter

New York Steak ^{GF/DF/NF}

Manhattan Cut
Chimichurri Sauce

Straight Cut Beef Short Rib ^{GF/DF/NF}

Burgundy ~ Mushroom ~ Red Onion
Lime Citrus Gremolata

Veal Scaloppine Saltimbocca ^{GF/DF/NF}

House Cured Bacon ~ Veal Sage Reduction

Bourbon Brined Pork Loin ^{NF}

Jalapeno Cornbread Stuffing ~ Andouille
Chipotle Honey Butter

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guests

\$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

[V] Vegan [GF] Gluten-Free [DF] Dairy-Free [NF] Nut-Free [N] Contains Nuts [D] Contains Dairy

Dinner Buffet Menu

Sides

Butternut Squash ~ Andouille ~ Spinach GF/DF/NF

3 Cheese Grits GF/NF

Mascarpone Mashed Potatoes GF/NF

Roasted Sweet Potato ~ Cayenne Butter GF/NF

Honey Glazed Rainbow Carrots ~ Garbanzo Beans GF/NF

White Cheddar Truffled Cream Corn GF/NF

Roasted Marble Hash V/GF/DF/NF

Pasta Primavera ~ Toy Box Tomatoes ~ Roasted Spinach~ Peas V/DF/NF

Roasted Cauliflower ~ Capers ~ Almonds ~ Parsley V/GF/DF

Braised Lentils ~ Brunoise Vegetable ~ Smoked Tomato V/GF/DF/NF

Bacon Roasted Brussel Sprouts ~ Caramelized Pearl Onions GF/DF/NF

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guests

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Dinner Buffet Dessert Menu

Desserts

Cakes ~ Tarts ~ Custards ~ Pastries

Cakes

Chocolate Raspberry Cake
Caramel Apple Spiced Cake
Lime Mousse Cake
Vanilla Bean Bavarian Cake

Tarts

Azelia Hazelnut Chocolate Tart **N**
Cherry Tart **N**
Milk Chocolate Passion Fruit Tart **N**
Strawberry Mascarpone Tart **N**

Custards

Chocolate Crème Brulee **GF**
Raspberry Panna Cotta **GF**
Blueberry Buttermilk Custard **N**
Baked Chocolate Chambord Custard **N**

Pastries

Orange Peel Éclair
Almond Chocolate Crunch
Coffee Cream Puff
Pistachio Financier **N**

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guests

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Beverage Menu

Deluxe Host Bar

On Consumption, Charges Based on Number of Consumed Drinks

Cocktails | \$12.50

Imported/Specialty Beer | \$8.50

Domestic Beer | \$7.75

Wine Per Bottle | \$60

Assortment of Sodas | \$6

Bottled Waters | \$6

Domestic Beers

Bud Light, Michelob Ultra, Miller Lite, Yuengling

Imported/Specialty Beers

Corona Extra, Heineken, O'Douls

Founder's All day IPA

Funky Buddha Floridian Hefeweizen

Premium Host Bar

On Consumption, Charges Based on Number of Consumed Drinks

Cocktails | \$11.50

Imported/Specialty Beer | \$8.50

Domestic Beer | \$7.75

Wine Per Bottle | \$52

Assortment of Sodas | \$6

Bottled Waters | \$6

Domestic Beers

Bud Light, Michelob Ultra, Miller Lite, Yuengling

Imported/Specialty Beers

Corona Extra, Heineken, O'Douls

Founder's All day IPA

Funky Buddha Floridian Hefeweizen

Craft Beers | \$9

Available upon request

Goose Island IPA, Cigar City Maduro Brown Ale

New Belgium Fat Tire Amber Ale

All Alcoholic Beverages Are Required To Be Served By Hotel Staff

Bartender Fee

\$200 for 3 hours per bartender

\$50 for each additional hour

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

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Beverage Menu

Open Bar | Unlimited Consumption Priced Per Person

Deluxe Open Bar

One Hour | \$28

Two Hours | \$40

Three Hours | \$54

Four Hours | \$68

Deluxe Cocktails

Tanqueray Gin, Absolut Vodka, Johnnie Walker Red Label Scotch, Seagram's VO Whiskey, Bacardi Superior White Rum, Captain Morgan Original Spiced Rum, Jack Daniel's Whiskey, Maker's Mark Bourbon, 1800 Silver Tequila, Courvoisier VS Brandy

Premium Open Bar

One Hour | \$25

Two Hours | \$36

Three Hours | \$48

Four Hours | \$60

Premium Brand Cocktails

Beefeater Gin, Smirnoff Vodka, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Cruzan Aged Light Rum, Jose Cuervo Tradicional, Korbel Brandy

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\$50 for each additional hour

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Beverage Menu

White Wines and Champagne

Chardonnay

Columbia Crest, Grand Estates, Washington | \$52 *

Magnolia Grove by Chateau St Jean, California | \$56

J. Lohr Eastates Chardonnay, Riverstone, Arroyo Seco, Monterey, California | \$54

Meiomi, Monterey, Sonoma, Santa Barbara, California | \$60 *

White Specialties

Pinot Grigio, Magnolia Grove by Chateau St Jean, California | \$56

Pinot Grigio, Zenato, Friuli, Italy | \$52 *

Sauvignon Blanc, Sea Pearl, Marlborough, New Zealand | \$54

Sauvignon Blanc, Tom Gore, California | \$60 *

Blush and Fruity

Rose, Magnolia Grove, California | \$56

Rose, Guado al Tasso, Scalabrone, Bolgheri, Tuscany, Italy | \$60

Champagne and Sparkling

La Marca, Extra Dry Prosecco, Veneto Italy | \$58

Freixenet Blanc de Blanc, Cava, San Sadurni d'Anoia | \$52

Mumm Napa "Brut Prestige", Napa Valley | \$75

*Price May Vary Based on Availability And Vintage
Hotel Will Inform Client Within 72 hours Prior To Event*

* House Wines

All Alcoholic Beverages Are Required To Be Served By Hotel Staff

Bartender Fee

\$200 for 3 hours per bartender

\$50 for each additional hour

Prices are per person unless otherwise indicated

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Beverage Menu

Red Wines

Cabernet Sauvignon

Columbia Crest, Grand Estates, Washington | \$52 *
Magnolia Grove by Chateau St Jean, California | \$56
Avalon, California | \$54
Estancia, Paso Robles, California | \$60 *
Franciscan, Napa Valley, California | \$70

Red Specialties

Pinot Noir, Canon 13, Santa Lucia Highlands | \$52 *
Pinot Noir, Line 39, California | \$56
Pinot Noir, Estancia, Monterey, California | \$60 *
Merlot, Columbia Crest, Washington | \$52
Merlot, Magnolia Grove by Chateau St. Jean, California | \$56
Merlot, Canoe Ridge, "The Expedition", Horse Heaven Hills, Washington | \$65
Malbec, Alamos, Mendoza, Argentina | \$54

*Price May Vary Based on Availability And Vintage
Hotel Will Inform Client Within 72 hours Prior To Event*

* House Wines

All Alcoholic Beverages Are Required To Be Served By Hotel Staff

Bartender Fee

**\$200 for 3 hours per bartender
\$50 for each additional hour**

Prices are per person unless otherwise indicated

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Beverage Menu

Craft Cocktail Stations

One (1) Bartender Per 100 Guests

Twisted Lemonade | \$13

St. Augustine Vodka ~ Freshly squeezed Lemon Juice ~ Seasonal Fruit Syrup

Mark's Gin & Tonic | \$13

Tanqueray Gin ~ Jack Rudy Small Batch Tonic ~ Soda Water ~ Dehydrated Lime

Tom Collins | \$13

St. Augustine Gin ~ Freshly Squeezed Lemon ~ Touch of Sugar ~ Soda

The Classic Daiquiri | \$13

Aged Rum ~ Fresh Lime Juice ~ Simple Syrup

Gold Rush | \$13

Bourbon ~ Local Honey ~ Fresh Lemon

The Cosmopolitan | \$14

Citron Vodka ~ Cointreau ~ Fresh Lime ~ Cranberry Juice

Fresh Margarita: \$14

Reposado Tequila ~ Triple Sec ~ Fresh Lime ~ Agave Syrup

Whiskey Smash | \$14

Bourbon ~ Fresh Lemon ~ Muddled Mint & Sugar

Barrel Aged Old Fashioned | \$16

Aged Bourbon in its original barrel with touch of Sugar & Bitters
Mediterranean Cherries ~ Whole Coffee Beans ~ Madagascar Vanilla Beans

Frozen Drink Station | \$14 Each

Choose (1)

- Rum Runner
- Pina Colada
- Strawberry Daiquiri

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Bartender Fee

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\$50 for each additional hour

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Beverage Menu

Beverages Experiences

Innovative Beverage Packages

- Speakeasy
- Craft Beer Experience
- Mojito Bar
- Twisted Lemonade Bar
- Margarita Throw –Down
- DIY Sangria Station
- Non-alcoholic – Specialty ‘Mocktail’s

Interactive Beverage Experiences

- Cocktail Classes
- Tasting with Cicerone
- Somm Select
- Bourbon, Scotch and Whiskey Tastings

All Alcoholic Beverages Are Required To Be Served By Hotel Staff

Bartender Fee

\$200 for 3 hours per bartender

\$50 for each additional hour

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Energize Menu

Plated Fit For You Reduced Carb Breakfast | \$35

Poached Eggs over Pancetta Bacon
Mushroom Hash ~ Grilled Tomato & Fontina Cheese
Low Carb Banana Muffin
Coffee and Juice Service

Energy Fit For You Break | \$25

Energy & Granola Bars ~ Individual Bags of Trail Mix ~ Zucchini-Walnut Bread
Whole Seasonal Fresh Fruit
Assorted Bottled Juices ~ Gatorades ~ Bottled Waters
Coffee and Tea Service

Fit for You Plated Lunch

Plated Lunch Include: Freshly Baked Breads, Choice of Salad, One Entree, One Dessert, Iced Tea and Coffee Service

Roasted Halibut | \$54

Roasted Halibut
Mediterranean Style Vegetables ~ Rosemary Yukon Gold Potatoes

Pasta Milano | \$48

Lemon Pepper Linguine with Pieces of Jumbo Shrimp
Seasonal Vegetables ~ Fresh Tomato-Basil Sauce

Fit for You Lunch Buffet ~ Portofino | \$57

Freshly Baked Breads

Grape, Yellow and Ugly Ripe Tomatoes with Basil Oil & Herbs
Penne Salad with Calamata Olives, Artichoke and Roasted Pine Nuts
Fresh Mozzarella Salad with Arugula & Peppers

- Chianti-Marinated Chicken Breast Sliced ~ Roasted Zucchini ~ Pomodoro Ragout
- Sliced Beef Strip Loin ~ Fresh Herb Roasted Potatoes ~ Pesto
- Seared Mahi Mahi ~ Tropical Fruit Salsa

Sicilian Cannoli ~ Chocolate Amaretto Bar ~ Coffee and Tea

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guests

\$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

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Technology Menu

Event Technology | AV

Wi-Fi Simplified

Simple Wireless Internet 1-25 Connections | \$25 per person
up to 3Mbps of Shared Bandwidth

Simple Wireless Internet 26-50 Connections | \$25 per person
up to 5Mbps of Shared Bandwidth

Simple Wireless Internet 51-100 Connections | \$25 per person
up to 8Mbps of Shared Bandwidth

Superior Wireless Internet 1-25 Connections | \$35 per person
up to 12Mbps of Shared Bandwidth

Superior Wireless Internet 26-50 Connections | \$35 per person
up to 18Mbps of Shared Bandwidth

Superior Wireless Internet 51-100 Connections | \$35 per person
up to 30Mbps of Shared Bandwidth

Wireless 101+ Internet Connections - Please contact Encore our Event Technology Department so they can provide you with a custom quote to fit your requirements.

Data and Video Projection

4000 Lumen LCD Projector | \$500

7000 Lumen LCD Projector | \$900

Client LCD Support Package | \$195

Includes: Draped Cart, A/C Extension Cord, A/C Multi-Strip, VGA Cable
6'- 8' Tripod Screen

Technology Menu

Event Technology | AV

Data Display

- 19" LCD Flat screen Data Monitor | \$200
- 32" LCD Monitor, 16:9 Aspect Ratio w/stand | \$250
- 60" LCD Monitor, 1080P w/stand | \$650
- Rolling Monitor Stand | \$100

Larger Monitors are available on request

Screens

All fast fold screens include dress kit, FP & RP available

- Tripod Screen w/ skirt | \$90
- 7.5 x 10 | \$250
- 9 x 12 | \$350
- 10.5 x 14 | \$400
- 9 x 16 | \$425
- 12 x 16 | \$450
- 15 x 20 | \$600

Widescreen formats available upon request

Packages

- LCD Projector Package | \$700
- 4K Lumens Projector, 6' - 8' Tripod Screen and Draped Cart

- 60" LCD Flat Panel Monitor | \$750
- DVD Player, Stand, A/C Extension Cord, A/C Multi-Strip

- Flipchart Package | \$75

- Self-Adhesive Flipchart Package | \$90

Technology Menu

Event Technology | AV

Audio

Hand Held Microphone | \$75
Slim Profile Podium Microphone | \$95
Wireless Lavalier Microphone | \$200
Wireless Handheld Microphone | \$200

4 Channel Mixer | \$75
8 Channel Mixer | \$100
16 Channel Mixer | \$200

Powered Speaker | \$125
Digital Audio Player/Recorder | \$150
Compact Disc Player | \$75
CD Recorder | \$150
Computer/Digital Music Player Audio | \$100

Use of House Sound System exclusive to Encore

Meeting Support

Flipchart w/Pad, Markers and Tape | \$75
AC Extension Cord w/Power Strip | \$25
Laser Pointer | \$50
Speaker Timer | \$75
Polycom Speaker Phone | \$175 + Phone Line Charge
Two-Way Radio (Weekly Rate) | \$90 + \$10 Ear Piece

Pipe & Drape: 17'–23' High (per linear ft.) | \$25
Pipe & Drape: 9'–16' High (per linear ft.) | \$20
Pipe & Drape: 5'–8' High (per linear ft.) | \$15

Standard Pipe & Drape is Black Velour, additional colors and materials are available – call for details and pricing

Technology Menu

Technology | AV

Video and Data Accessories

- Video Distribution Amplifier | \$75
- VGA Distribution Amplifier | \$75
- HDMI or VGA Extension Cable, 15' – 25' | \$25
- Wireless Mouse | \$75
- Barco DCS200 Converter/Switcher | \$400
- Analog Way Pulse | \$750

Labor

- Event Technician | \$95
- Audio, Video, Lighting Engineer | \$125

Labor rates are per hour, billed on a 10 hr. minimum.

Technical Support Fee of | \$50 per call

For AV assistance with any equipment not provided by Encore.

**For Rigging Rates and Policies, please contact us @ 407-238-8527
or visit rigging.encore-us.com**

General Information

General Information

Our printed menus are for general reference. Your Event Manager will be glad to propose customized menus to meet your specific needs.

All prices will be confirmed by your Event Manager.

The Orlando World Center Marriott is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore, liquor cannot be brought into the hotel by groups.

Catering Pricing

Food and Beverage charges are subject to a 25% service charge and 6.5% state sales tax.

Function Space

The Hotel reserves the right to change location to a more suitably sized area should the anticipated attendance significantly increase or decrease.

Guarantee's

Please notify your Event Manager of the guaranteed number of guests attending each function, at least three (3) business days in advance.

Guarantees are not subject to reduction within the three (3) business days period. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly. For seated functions, we will provide seating for an additional 3% over the guaranteed number.

Room Set Changes Made On-Site (24 Hours or Less), are Subject to a Labor Charge plus 25% Taxable Service Charge and 6.5% State Sales Tax.

Vendors

Our Chefs Proudly Support Local Vendors Throughout The Orlando Area. 'Lake Meadow' Farms Eggs, 'Prestige' Organic Chicken, 'Winter Park' Honey, 'Waterkist' Farms Tomatoes, Zellwood' Corn ~ 'Cape Canaveral' Rock Shrimp.

Outdoor Functions

A final decision on location must be made five (5) hours prior to event starting time.

All outdoor functions will be moved to assigned indoor back-up space if the following conditions exist:

Wind gusts in excess of 20mph, 40% or higher chance of precipitation, temperature below 60°F.

All outdoor events will be charged an outdoor set-up fee of \$7.50 per person. Minimum food and beverage of \$70 per person, plus service charge and tax, would apply to all outdoor functions excluding Solaris Deck & Lobby Terrace.

If Client requests to hold functions outside against the advice of the Hotel, the indoor back-up space will also be set, an additional set-up fee of \$5.00 per person, with a minimum charge of \$2,500.00, will be charged.

In accordance with Hotel policy, all outdoor events must end by 10:00pm.

Only Buffet Menus are available for service outdoors.

The Event Management and Culinary staff wishes to thank you for the opportunity to host your special event with us. Enclosed is a sample of our standard menus. Our Chefs offer the opportunity to create special menus, in addition to these.

We all look forward to making your event with us both excellent and memorable!