



weddings by The Florida Hotel & Conference Center



Ceremony

Package

Brunch Buffet

Rehearsal Dinner

Reception

Dinner

Beverages

Created for you

The Florida Hotel and Conference Center

1500 Sand Lake Road | Orlando | FL 32809

407-859-1500

www.thefloridahotelorlando.com

March 2017

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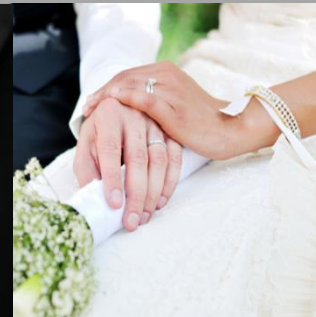
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Our Ceremony Package Includes:

- *Staging with White Skirting*
- *Theater Style Set-Up with White Chair Covers*
- *Roman Columns with Arch and Chiffon Draping*

From \$500.00 to \$1,200.00 rental (depending on size of ceremony)

For more information Or if you have any questions
please contact our Wedding Professionals:
Catering Sales Department

(407) 859-1500 ext. 4357



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Our Wedding Package Includes:

- Banquet room setup of round or square tables
 - Wooden Dance Floor
- Menu Tasting and Consultation with our Chef
- Cake Table, Gift Table, Place Cards Table and DJ Table
- Hotel's White Tablecloths, White Chair covers and White Napkins
 - Hotel's Glass and Candle Centerpieces
 - Champagne or Apple Cider Toast
 - Cake Cutting Service
- Champagne and Chocolate Cover Strawberries for Bride & Groom
- Accommodations for Bride & Groom for the night of the wedding reception
 - One complimentary overnight Valet Parking
 - Special Room Rate for your Overnight Guests
 - Breakfast for Two in Marcelo's Bistro Restaurant



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A Touch of Italy Buffet

Caesar Salad

Hearts of Romaine Tossed with Shaved Parmesan Cheese, Baked Croutons, and Chef's Dressing

Tri Color Rotini Pasta Salad

Antipasto Display

Italian Cured Meats, Buffalo Mozzarella and Italian Cheeses, Grilled Vegetables, Roasted Roma Tomatoes, Shallots and Garlic, Pepperoncini, Olives and Sweet Peppers

Garlic Bread Sticks

Chicken Marsala

Herb Crusted Cod with lemon cream

Penne Pasta Primavera with Alfredo Sauce

Sautéed Vegetables

From the Bakery

Tiramisu | Cannoli | Cheesecake

\$54.00 per person

Plated Selections

All plated selections have a Choice of House or Caesar Salad and Dressings, Fresh Rolls and Butter, Choice of Key Lime Pie, Cheesecake or Chocolate Cake.

Seared Salmon Teriyaki

Salmon lightly seasoned and seared with a Lemon Caper Sauce
\$51.00 per person

Braised Boneless Short Rib of Beef

Slowly Braised Beef Short Rib served with a Barolo Red Wine Reduction
\$49.00 per person

Coffee, Tea, Decaf, Choice of Iced Tea or Lemonade and Water are included in both Plated and Buffet selections

Rehearsal Dinner Menu can only be used in conjunction with a Wedding Reception Package. Prices are subject to a 24% taxable service charge and to 6.5% sales tax. Prices are subject to change without notice. A minimum of 20 guests is required for Rehearsal Plated and 30 for Buffet Rehearsal Dinner, otherwise a labor charge may apply. A surcharge of \$75.00 applies to parties less than 30 ppl.



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Step one – Choose your Butler Passed Hors D’ Oeuvres and Display

Visual Display Experience

Select (1) One

International Cheese Display

An array of Imported and Domestic Cheeses, Served with Gourmet Crackers and Sliced French Bread

Signature Tropical Fruit Tree

A colorful display of Fresh cut Fruits and Berries



Hot Appetizers

Select (2) Two Hot Items

Bacon Wrapped Scallops

Served with Garlic Cream Sauce

Coco Loco

Lightly Breaded Chicken with Shredded Coconut
Served with a Pineapple Rum Dipping Sauce

Roasted Chicken & Plum Tomatoes

with Balsamic Glaze on Toasted Focaccia Rounds

Mini Beef & Vegetable Brochettes

Served with Teriyaki Glaze

Dim Sum Station

Chicken Pot Stickers, Vegetable Spring Rolls, &
Crab Rangoon, Served with a Sweet Thai Chili
and Ponzu Sauce

Cold Appetizers

Select(2) Two Cold Items

Roasted Chicken with Onion Marmalade

Roasted Chicken Medallion, Herb Cream Cheese
and Red Onion Marmalade piled high on a
toasted Crostini

Bruschetta

Fresh Plum Tomatoes & Mozzarella Cheese
tossed with Basil, Garlic & Olive Oil Served on a
Crostini drizzled with Balsamic Glaze

Blackened Shrimp & Sweet Mango

Served with Avocado Cream on a Crostini

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Step Two – Choose your Entrée Selection

All Plated Entrees include Rolls & Butter, Freshly Brewed Coffee, Decaf, Iced Tea & Water and Your Choice of Salad

Caesar Salad

Romaine Hearts, Freshly Shaved Parmesan Cheese and Sour Dough Crisps & house made dressing

Classic Iceberg

Wedge of Baby Iceberg with Crumbled Blue Cheese, Tomato, Red Onion & Bacon.
Served with a touch of Blue Cheese Dressing

Wild Garden Greens

Fresh Greens, Grape Tomatoes, Red onion, Cucumber & Carrots, Served with Your Choice of Dressing

Sliced Sirloin

Served with Chanterelle & Oyster Mushroom Reduction, Roasted Fingerling Potatoes & Baby Vegetables

Chicken Saltimbocca

Seared Breast of Chicken topped with Sage, Prosciutto, & Chevre
Served with Grilled Artichokes in a Lemon Wine Reduction
Served Over Orzo Pasta infused with Saffron

Grilled Mahi Mahi

Topped with Tropical Pineapple Mango Salsa
Served with Broccolini & Lentil Rice

\$65.95 per person++

\$51.00 per person++

\$54.00 per person++

Salmon

With Miso Glaze, Served with Black Bean Sauce, Baby Bok Choy & Ginger infused Jasmine Rice

\$51.00 per person++

Tenderloin of Beef

With Herb crusted Pomme William Bordalaise sauce & Candied Baby Carrots

\$59.00 per person++

Mojo Marinated Pork Loin

With Chimichurri, Served with Yellow Rice & Sweet Plantains

\$48.00 per person++

10oz Roasted Pork Loin

Topped with Caramelized Apples & Vidalia Onions served with Mashed Sweet Potato

\$48.00 per person++

Chicken Franchise

Boneless Breast of Chicken lightly floured and egg sautéed to a golden brown, served with lemon caper butter sauce, Vegetable Rice Pilaf and Tender Spring Asparagus

\$51.00 per person++

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Step two – Choose your Buffet Selection

Bread Display

An Assortment of Italian Breads and Focaccia

Buffet Selection

All Buffets include Freshly Brewed Coffee, Decaf & Herbal Teas

Please Select Your Entrée(s)

“Selections from the Garden”

Our Showcase includes Your Selection of Two (2) Garden Items for Your Buffet Display

Fresh Fruit Salad with Coconut

Seasonal Fruit and Melon tossed with Toasted Coconut

Blistered Tomato, Baby Greens, Jicama & Carrots

Served with a Roasted Pepper Vinaigrette & Ranch Dressing

Lo Mein with Shrimp & Scallops

Served in a Passion Fruit Vinaigrette

Mandarin Chicken Salad

Antipasto Display

A Display of Italian Cured Meats Marinated Salami, Pepperoni, Buffalo Mozzarella and Italian Cheeses, Grilled Vegetables, Roasted Roma Tomatoes, Shallots and Garlic, Pepperoncini, Olives, and Sweet Peppers

Carved Pork Loin Marinated with Mojo

Served with Chimichurri, Medianoche Bread & Papaya Mango Relish

Carved Prime Rib

Served with Au Jus, Horseradish Cream and Silver Dollar Rolls

Rosemary Flank Steak

Flank Steak marinated in Red Wine, Garlic, & Rosemary

Grilled Mahi Mahi

Served with Pineapple, Mango Salsa

Sweet & Sour Shrimp and Orange-Ginger Glazed Chicken

Both Grilled and bathed in Asian inspired Sauces

Caribbean Jerk Chicken

Grilled Boneless Breast of Chicken cooked to perfection
Favorite of the Caribbean Islands

Chicken Marsala

Lightly Floured & Seared
Breast of chicken Topped with Mushroom & Marsala Wine Reduction

Our Showcase includes Your Selection of

(2) Two Starches and
(1) One Vegetable Item

Rice Pilaf

Potato Au Gratin

Black Beans & White Rice

Sweet Plantains

Wild Mushroom Risotto

Oven Roasted Red Bliss Potatoes

Tender Spring Asparagus with

Roasted Tomato

Green Beans and Carrots

\$48.00 One Entrée, pp

\$54.00 Two Entrees, pp

\$62.00 Three Entrees, pp

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Station & Display Enhancements



Jumbo Shrimp Display

Served with Lemon Wedges & Cocktail Sauce

\$495.00 per 100 pieces

Pasta Station

Four Cheese Tortellini, & Penne Pasta

Served with Alfredo, Pesto or Marinara with Extra Virgin Olive Oil, Roasted garlic, Spinach, Tomatoes, & Fresh Herbs

\$15.95 per person

Children Plated Entree

(Ages 12 and under)

Choose 1: Salad or Fruit Cup

Choose 1:

Chicken Fingers with Fries

Mac and Cheese

\$14.95++ per person

Shrimp Scampi Station

(based on 3 shrimps per person)

Sautéed shrimps with lemon, white wine, roasted tomato and mushrooms, served with Focaccia Breadsticks

Carved Prime Rib Station

With Au Jus, Mayo, Mustard, Horseradish, Silver Dollar Rolls

Grilled Asparagus

Fingerling Potatoes

Coffee, Decaffeinated Coffee, Hot Tea

(Attendant Fees Included)

\$59.95++ per person

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Hors d'oeuvres A la Carte

Minimum of 50 pieces

Cold

- . **Mini Fruit Kabobs** With Fruit Yogurt \$4.25 ea.
- . **Blackened Shrimp & Sweet Mango** served with Avocado Cream on Crostini \$5.00 ea.
 - . **Vietnamese Summer Roll** With Sweet Chili and Peanut Sauce \$4.75 ea.
- . **Bruschetta** ~ Fresh Plum Tomato and Mozzarella Cheese, Tossed with Basil, Garlic and Olive Oil, served o a Crostini \$4.25 ea.
- . **Beef Tenderloin**, nestled upon a toasted crostini with roasted pepper pesto \$5.00 ea.

Hot

- . **Scallops and Bacon** with basil cream sauce \$4.75 ea.
- . **Assorted Dim Sum:** Chicken Wonton, Crab Rangoon, Pork Pot Stickers and Vegetable Dumpling \$5.25 ea.
 - . **Stuffed Mushroom Caps** with Crab Meat \$4.75 ea.
 - . **Chicken Quesadilla** with Salsa and Chipotle Sour Cream \$4.25 ea.
 - . **Mini Beef Brochettes** with Teriyaki Glaze \$4.75 ea.
 - . **Spanikopita** \$4.75 ea.



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Each bar will be stocked with Call Brands, Bourbon, Gin, Vodka, Scotch, Tequila, Rum and Blended Whiskey, Domestic Beer, Imported Beer, Non-Alcoholic Beer, Premium Wines, Cordials, Sodas, Mineral Water and appropriate mixers and juices.

Sponsored Bars by the Drink

Call Brands	\$6.75 per drink ++
Premium Brands	\$7.25 per drink ++
Cordials/Cognacs	\$8.75 per drink ++
Imported Beer	\$6.00 per bottle ++
Domestic Beer	\$5.50 per bottle ++
House Wines	\$6.75 per drink ++
Soft Drinks/Juices	\$3.00 per drink ++

Cash Bar

(Inclusive of Service & Tax)

Call Brands	\$7.25 per drink
Premium Brands	\$7.75 per drink
Cordials/Cognacs	\$9.25 per drink
Imported Beer	\$6.50 per bottle
Domestic Beer	\$6.00 per bottle
House Wines	\$7.00 per glass
Soft Drinks/Juices	\$3.50 per glass

A \$85.00 bartender fee per bar and a \$50.00 cashier fee, for up to 2 hours, will apply to all cash bars and to sponsored bars totaling less than \$600.00

Sponsored Bars by the Hour

Call Brands

- Bourbon-Makers Mark
- Vodka – Smirnoff
- Gin – Beefeaters
- Scotch – Grants
- Tequila – Cuervo Gold
- Rum – Bacardi
- Whiskey – Canadian Club
- Brandy – Kobel

\$17.00 per person ++ One (1) Hour
 \$8.50 per person ++ each additional hour

Premium Brands

- Bourbon – Jack Daniels
- Vodka – Absolute
- Gin – Tanqueray
- Scotch – Dewar’s
- Tequila – Cuervo Gold
- Rum – Captain Morgan
- Whiskey – Seagram’s VO
- Brandy – Courvoisier

\$19.00 per person ++ One (1) Hour
 \$9.00 per person ++ each additional hour

Platinum Brands

- Bourbon – Jack Daniels Gentlemen Jack
- Vodka – Grey Goose, Belvedere
- Gin – Tanqueray, Sapphire
- Scotch – Chivas Regal
- Tequila – Patron, Cuervo Gold 1800
- Rum – Bacardi 151, Malibu
- Whiskey – Crown Royal
- Brandy – Courvoisier V. S.

\$23.00 per person ++ One (1) Hour
 \$11.00 per person ++ each additional hour

