

# WEDDINGS

## DINING COLLECTIONS



 ROSEN  
SHINGLE CREEK®





# WELCOME TO ROSEN SHINGLE CREEK

## CONGRATULATIONS ON YOUR ENGAGEMENT

We at Rosen Shingle Creek wish you and your spouse-to-be a lifetime of joy, love, and prosperity.

Our lushly landscaped hotel has everything you need for an incredible wedding day, from the first look to the last dance. We look forward to helping you, your partner, and your loved ones make cherished memories on your big day.



# FIRST MOMENTS AT ROSEN SHINGLE CREEK

## *First looks. First dances.*

These are the moments that carve  
your wedding day into memory.

When you have a team in the  
background orchestrating every plan  
smoothly, it's easy to savor every second.

For Harris Rosen and his daughter  
Shayna, the wedding team at Rosen  
Shingle Creek gave them time to enjoy  
the incredible moment pictured here.

From the private alcoves to the  
Italian gardens and the rolling greens  
lined with dramatic weeping willows,  
Rosen Shingle Creek is full of special  
spaces that hold a place in so many  
people's hearts. Including the Rosens.

The menus and services listed in  
this brochure are just the start.

Let's dream together to create a  
day filled with first moments that  
you — and those dearest to you —  
will remember for a lifetime.



Creating moments that you'll  
remember for a *lifetime*.



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# INCLUDED IN YOUR SHINGLE CREEK WEDDING

## WEDDING CATERING MANAGER

Partners with your Wedding Planner and coordinates your reception and schedule of events. The Wedding Catering Manager also designs your ceremony and reception layout.

## WEDDING COORDINATOR

We have partnered with our preferred wedding coordination companies to bring you (4) hours of wedding day coordination services to be split between your on-site rehearsal, if applicable, and wedding day). Your attentive and proactive coordinator will assist with your wedding day timeline and set-up. (please see page 17 for Wedding Planner information).

## CEREMONY AND RECEPTION LOCATIONS

RSC offers a variety of spectacular indoor and outdoor locations. Locations include white padded resin folding chairs and a microphone with a sound system for the officiant.

## CEREMONY REHEARSAL

For the evening before your wedding. Based on availability.

## NEWLYWEDS ROOM

Private room for the newlyweds to wind down after their ceremony and enjoy a glass of champagne and hors d'oeuvres.

## GOLF CART /GUEST ASSISTANCE

A security officer and limo golf cart available for a minimum of (4) hours to assist guests with limited mobility to ceremony and reception locations, and escort Wedding Couples with photos around the property.

## RECEPTION DETAILS

Traditional floor-length linen, with coordinating napkins (black, ivory, white, light gold, navy blue, or gray). Dance floor, votives, and risers included. Complimentary upgraded ivory and champagne crinkle overlays. Hotel banquet chairs with chair covers and coordinating sash/bands or chivari chairs for up to 200 guests. For larger events, chairs and accessories are available at an extra per-chair fee.

## WEDDING PARTY READY ROOMS

Private rooms for the wedding couple and their parties to get ready for the main event. Offered for early check-in and late check-out the day of the event. Hospitality suite based on availability.

## HONEYMOON SUITE

The hotel is pleased to provide the newlyweds a complimentary suite on their wedding night. The suite stay may be extended at the group rate (based on availability).

## GUEST ACCOMMODATIONS

A discounted guest room rate is available for your guests. Room rates vary pending date availability.

## COMPLIMENTARY SELF-PARKING PASSES

Twenty self-parking complimentary parking passes will be provided to utilize for your VIP guests and/or your vendors for the day of the wedding.

## HOTEL SITE FEE

RSC requires a non-negotiable \$4,200 site fee, subject to tax and 27% service charge.  
This fee absorbs all set-up, service, equipment, and labor charges associated with your event.

# SHINGLE CREEK DAY OF WEDDING COORDINATOR

## SHINGLE CREEK CEREMONY PACKAGE

- Rehearsal coordination (1 hour)
- Preparation of ceremony timeline
- Overall management/direction of rehearsal and ceremony
- Coordination with ceremony officiant and ceremony musicians/DJ
- Handle all item set-up (favors, place cards, guest book, gift table, toasting glasses, etc.)
- Pin on boutonnieres, distribute bouquets and dress bustling
- Contact with phone calls & email
- Up to 3 hours of wedding day coverage (arrival 1 hour before ceremony, direct ceremony, and cocktail hour)



## SHINGLE CREEK OFF-PROPERTY CEREMONY PACKAGE

- Assisting with preparation of wedding timeline
- Handle all item set-up (including favors, place cards, guest book, gift table, toasting glasses, etc.)
- Contact with phone calls and e-mail
- Up to 4 hours of wedding day coverage (arrival 1 hour before cocktail hour, assist with photos and cocktail hour, introductions, up to cake cutting or when 4 hours is reached)

*\*Coordination hours beyond the final approved timeline will incur additional charges.*

# DINING COLLECTIONS

## WEDDING BRUNCH COLLECTION

### BEGINNINGS

*(Choice of 3)*

#### Cured & Smoked Salmon

Lemon- chive cream cheese, capers, crème fraiche, dill-marinated tomatoes, chopped egg, pickled onion.

#### International & Domestic Cheese Board

Bayley Hazen Bleu, Semi-Soft Grassy Bleu Cheese, Jasper Hill Farm, Greensboro, VT, Reypenaer 12 Month Gouda, Traditional Ripened Cow's Milk, Woerden, Netherlands, Two Year Aged Cheddar, Traditional New England Style, Grafton Village Cheese Co. Grafton, VT, Humboldt Fog, Soft Ripened Goat Cheese, Cypress Grove Creamery, Arcata, CA, Local Honeycomb, Assorted Jams & Spreads, Marcona Almonds, Assorted Crackers and Breads

#### Charcuterie Display

Domestic and International Cured Meats, Smoked Sausages, Pate, Pickled Green Tomatoes, Marinated Olives, Pickled Peppers, Grilled Artichokes, Pistachios, Mustards, Gherkins, Drunken Tomatoes, Assorted Crackers & Breads

#### Fresh From the Hearth

House-made to Include, Corn Bread Muffins, Buttermilk Biscuits, Warm Brioche, Brazilian Cheese Bread, Sourdough, Croissants, Assorted Jams and Preserves, Local Honey, Whipped Butter, Herb Crème Fraiche

#### Avocado Toast

Marinated tomatoes, Basil, Feta, everything Seasoning, Shaved Radish, Salsa Verde Roja Sauce, Cotija, Bacon, Crispy Spiced Chickpeas Microgreens, Lemon Vinaigrette.

#### Warm Cinnamon Rolls

Cream Cheese Icing & Assorted Doughnuts

#### Fresh Sliced Fruit Display

### ACCOMPANIMENTS

*(Select Three)*

#### Applewood Smoked Bacon (GF,DF)

Crumbled Goat Cheese

#### Country Sausage (GF,DF)

#### Marble Breakfast Potatoes (DF,VGN)

Caramelized Onions

#### Sweet & Medley Potato Hash, Caramelized Shallots (DF,VGN)

#### Grilled Vegetables (GF,DF,VGN)

Roasted Eggplant, Artichokes, Crispy Garbanzo Beans

### MAIN ENTRÉES

*(Select Two)*

#### Farm-Fresh Fluffy Scrambled Eggs (GF,DF,V)

Crumbled Goat Cheese

#### Grilled Herb Marinated Chicken Breast (GF,DF)

#### Red Wine Beef Short Ribs (GF,DF)

Garden Herb Gremolata

#### Miso Glazed Faroe Island Salmon (GF,DF)

*All pricing subject to 27% service charge plus tax.*

# DINING COLLECTIONS

## WEDDING BRUNCH COLLECTION

### ATTENDED ACTION STATION

**\$225 Chef Fee**

*(Select One)*

#### **The Creek Omelet Station**

Made-to-Order Farm-Fresh Whole Eggs or Just the Whites, Irish Ham, Country Sausage, Crumbled Bacon, Bell Pepper, Onion, Spinach, Mushroom, House Cheese Blend of Monterey Jack, Cheddar and Swiss.

#### **Silver Dollar Pancakes (V)**

Made-to-Order Silver Dollar Buttermilk Pancakes, Blueberries, Cinnamon Butter, Whipped Butter, Warm Maple Syrup

#### **Black Garlic Rubbed Beef Tenderloin\* (GF)**

Parmesan Risotto, Local Mushrooms, Bone Marrow Sauce

### BEVERAGES

*(Based on 4 hours)*

Soft drinks, Iced Tea, Gourmet Teas, Assortment of Fresh Florida Orange Grapefruit, and Pineapple Juices

#### **Coffee Bar**

Shaved Chocolate, Cinnamon Sticks, Lemon Zest, Flavored Syrups, Whipped Cream, Rock Candy Sticks

### THREE-TIER WEDDING CAKE

#### BEVERAGE ENHANCEMENTS

Brunch Bar Package

**\$50 per person, \$225 Bartender Fee**

*(Based on 3 hours of service)*

Bloody Mary and Mimosa Bar

*\*Ask about additional bar packages*

**\$101++ PER PERSON**

*All pricing subject to a 27% service charge and 6.5% sales tax*



# DINING COLLECTIONS

## CREEK COLLECTION

All dinners include a private menu tasting up to four guests, and a total of (5) hours of service.

### PRIVATE MENU TASTING

Private complimentary cake and menu tasting to sample our impeccable cuisine. Up to four guests.

### COCKTAIL HOUR

(3) Piece Passed Hors d'oeuvres,  
(See page 14 for selections)

### SALADS

*(Select One)*

#### Classic Caesar

Local Baby Romaine, Olive Oil Focaccia Croutons,  
Shaved Parmesan Reggiano,  
House Caesar Dressing

#### Heirloom Tomato & Burrata Salad (GF,V)

Aged Balsamic, Arugula, Grilled Fennel,  
Smoked Tomato Vinaigrette

#### Harvest Farmers Salad (GF,V)

Local Greens, Radish, Grilled Asparagus  
and Broccolini, Fava Bean, English Pea Purée,  
Cucumber, Sweet Onion, Toasted Sunflower Seeds,  
Creamy Feta, Preserved Lemon Vinaigrette

#### Iceberg Wedge (GF)

Sweet Grass Dairy Bleu, Benton's Slab  
Bacon, Drunken Baby Tomato, Herb  
Buttermilk Dressing

### 4-HOUR RECEPTION BAR & CHAMPAGNE TOAST

(See page 15 for liquor  
selections)

### ENTRÉES

*(Select Two)*

#### All-Natural Chicken

Roasted Garlic Mashed Potatoes, Confit  
Leeks, Fried Brussels, Truffle Chicken Jus

#### Grilled Faroe Island Salmon

Cous Cous Risotto, Fava and Lima Beans,  
San Marzano Brodo, Romanesco

#### Slow-Cooked Beef Short Rib (GF)

Potato and Celeriac Purée, Glazed  
Root Vegetables, Horseradish  
Gremolata, Red Wine Reduction

### THREE-TIERED WEDDING CAKE

### BEVERAGES

Soft Drinks, Iced Tea, Coffee Service

**\$175 PER PERSON**

*All pricing subject to a 27% service charge and 6.5% sales tax*

# DINING COLLECTIONS

## ELEGANCE COLLECTION

### COCKTAIL HOUR

(4) Piece Passed Hors d'oeuvres,  
(See page 14 for selections)

### SALADS

*(Select One)*

#### Classic Caesar

Local Baby Romaine, Olive Oil Focaccia  
Croutons, Shaved Parmesan Reggiano,  
House Caesar Dressing

#### Heirloom Tomato & Burrata Salad (GF,V)

Aged Balsamic, Arugula, Grilled Fennel,  
Smoked Tomato Vinaigrette

#### Harvest Farmers Salad (GF,V)

Local Greens, Radish, Grilled Asparagus  
and Broccolini, Fava Bean, English Pea  
Purée, Cucumber, Sweet Onion, Toasted  
Sunflower Seeds, Creamy Feta, Preserved  
Lemon Vinaigrette

#### Iceberg Wedge (GF)

Sweet Grass Dairy Bleu, Benton's Slab  
Bacon, Drunken Baby Tomato, Herb  
Buttermilk Dressing

### 4-HOUR PREMIUM HOSTED OPEN BAR AND CHAMPAGNE TOAST

(See page 15 for liquor selections)

### ENTRÉES

*(Select Two)*

#### Garlic Chicken

Roasted Garlic Seared Chicken, Lemon  
Balm Pea Puree, Garlic Mashed Potatoes,  
Baby Carrots, Garden Herb Oil, Confit Leeks  
Chicken Jus

#### Blackened Pompano Beach Swordfish

Sweet Corn Succotash, Green Beans,  
Andouille Sausage, Tarragon Oil

#### Grilled New York Strip (GF)

Golden Cauliflower Purée, Roasted Sweet  
Fingerlings, Cipollini Onions, Green Beans,  
Steak Butter

### THREE-TIERED WEDDING CAKE

### BEVERAGES

Soft Drinks, Iced Tea, Coffee Service

**\$195++ PER PERSON**

*All pricing subject to a 27% service charge and 6.5% sales tax*

# DINING COLLECTIONS

## CHANDELIER COLLECTION

### COCKTAIL HOUR

(2) Piece Passed Hors d'oeuvres,  
(See page 14 for selections)

### DISPLAY

*(Select One)*

#### Farmers Market (V)

Grilled Vegetables and Crudités, Sliced Heirloom Tomatoes and Maldon Sea Salt, Stracciatella, Soft Goat Feta, Olives, Marinated Tomatoes, Pimento Cheese, Fava Bean Hummus, Pickled Vegetables, Bread and Butter Pickles, Pepper Relish, Flatbreads, Pita Chips, Breadsticks, Cracker Bread

#### Charcuterie Display

Domestic and International Cured Meats, Smoked Sausages, Pate, Pickled Green Tomatoes, Marinated Olives, Pickled Peppers, Grilled Artichokes, Pistachios, Mustards, Gherkins, Drunken Tomatoes, Assorted Crackers & Breads

### ENTRÉES

*(Select Two)*

#### All-Natural Chicken Francese

Herb Risotto, Sautéed Spinach,  
White Wine Lemon Butter

#### Peppercorn Crusted Filet of Beef (GF)

Crème Fraiche Potato Purée, Local Mushrooms, Asparagus, Bone Marrow Sauce

#### Chilean Sea Bass (GF)

White Lentil Risotto, Squash, Romanesco, Roasted Cauliflower, Pistachio Crunch, Meyer Lemon Butter Sauce

### 4-HOUR PREMIUM HOSTED OPEN BAR AND CHAMPAGNE TOAST

(See page 15 for liquor selections)

### SALADS

*(Select One)*

#### Classic Caesar

Local Baby Romaine, Olive Oil Focaccia Croutons, Shaved Parmesan Reggiano, House Caesar Dressing

#### Heirloom Tomato and Burrata Salad (GF,V)

Aged Balsamic, Arugula, Grilled Fennel, Smoked Tomato Vinaigrette

#### Harvest Farmers Salad (GF,V)

Local Greens, Radish, Grilled Asparagus and Broccolini, Fava Bean, English Pea Purée, Cucumber, Sweet Onion, Toasted Sunflower Seeds, Creamy Feta, Preserved Lemon Vinaigrette

#### Iceberg Wedge (GF)

Sweet Grass Dairy Bleu, Benton's Slab Bacon, Drunken Baby Tomato, Herb Buttermilk Dressing

### THREE-TIERED WEDDING CAKE

### BEVERAGES

Soft Drinks, Iced Tea, Coffee Service

**\$209++ PER PERSON**

*All pricing subject to a 27% service charge and 6.5% sales tax*



# DINING COLLECTIONS

## LUXURY COLLECTION

### COCKTAIL HOUR

(3) Piece Passed Hors d'oeuvres,  
(See page 14 for selections)

### DISPLAY

*(Select One)*

#### Farmers Market (V)

Grilled Vegetables and Crudités, Sliced Heirloom Tomatoes and Maldon Sea Salt, Stracciatella, Soft Goat Feta, Olives, Marinated Tomatoes, Pimento Cheese, Fava Bean Hummus, Pickled Vegetables, Bread and Butter Pickles, Pepper Relish, Flatbreads, Pita Chips, Breadsticks, Cracker Bread

#### Charcuterie Display

Domestic and International Cured Meats, Smoked Sausages, Pate, Pickled Green Tomatoes, Marinated Olives, Pickled Peppers, Grilled Artichokes, Pistachios, Mustards, Gherkins, Drunken Tomatoes, Assorted Crackers & Breads

#### Banrai Sushi Display

Handcrafted Rolls, Nigiri, and Maki Wasabi, Soy, Pickled Ginger

***(Based on Four Per Person)***

### ENTRÉES

*(Select Two)*

#### Slow Cooked Beef Short Rib, Red Wine Reduction Grilled Gulf Shrimp, Lemon Butter Duo (GF)

Potato and Celeriac Purée, Glazed Baby Roots, Horseradish Gremolata

#### Grilled New York Strip, Steak Butter All-Natural Chicken Breast, Parmesan Chicken Jus Duo (GF)

Golden Cauliflower Purée, Roasted Sweet Fingerlings, Cipollini Onions, Green Beans

#### Peppercorn Crusted Filet of Beef, Bone Marrow Sauce Butter Poached Maine Lobster Tail, Beurre Blanc Duo (GF)

Crème Fraiche Potato Purée, Local Mushrooms, Asparagus

### 4-HOUR DELUXE HOSTED OPEN BAR AND CHAMPAGNE TOAST

(See page 15 for liquor selections)

### SALADS

*(Select One)*

#### Classic Caesar

Local Baby Romaine, Olive Oil Focaccia Croutons, Shaved Parmesan Reggiano, House Caesar Dressing

#### Heirloom Tomato and Burrata Salad (GF,V)

Aged Balsamic, Arugula, Grilled Fennel, Smoked Tomato Vinaigrette

#### Harvest Farmers Salad (GF,V)

Local Greens, Radish, Grilled Asparagus and Broccolini, Fava Bean, English Pea Purée, Cucumber, Sweet Onion, Toasted Sunflower Seeds, Creamy Feta, Preserved Lemon Vinaigrette

#### Iceberg Wedge (GF)

Sweet Grass Dairy Bleu, Benton's Slab Bacon, Drunken Baby Tomato, Herb Buttermilk Dressing

### THREE-TIERED WEDDING CAKE

### BEVERAGES

Soft Drinks, Iced Tea, Coffee Service

**\$249++ PER PERSON**

*All pricing subject to a 27% service charge and 6.5% sales tax*

# DINING COLLECTIONS

## REGAL COLLECTION

### Buffet-Style Dinner Reception Including

#### COCKTAIL HOUR

(3) Piece Passed Hors d'oeuvres,  
(See page 14 for selections)

#### DISPLAY

*(Select One)*

##### Farmers Market (V)

Grilled Vegetables and Crudités, Sliced Heirloom Tomatoes and Maldon Sea Salt, Stracciatella, Soft Goat Feta, Olives, Marinated Tomatoes, Pimento Cheese, Fava Bean Hummus, Pickled Vegetables, Bread and Butter Pickles, Pepper Relish, Flatbreads, Pita Chips, Breadsticks, Cracker Bread

##### Charcuterie Display

Domestic and International Cured Meats, Smoked Sausages, Pate, Pickled Green Tomatoes, Marinated Olives, Pickled Peppers, Grilled Artichokes, Pistachios, Mustards, Gherkins, Drunken Tomatoes, Assorted Crackers & Breads

##### Banrai Sushi Display

Handcrafted Rolls, Nigiri, and Maki Wasabi, Soy, Pickled Ginger

***(Based on Four Per Person)***

#### 4-HOUR PREMIUM HOSTED OPEN BAR AND CHAMPAGNE TOAST

(See page 15 for liquor selections)

#### DINNER RECEPTION BUFFET

Chilled Gulf Shrimp, Horseradish Cocktail, Lemon (GF,DF)  
Seared Beef Striploin Carpaccio, Black Garlic Soy, Shaved Radish, Extra Virgin Olive Oil, Grilled Baguette  
Steakhouse Wedge, Heirloom Tomato, Smoked Bacon, Bleu Cheese, Ranch Dressing (GF)  
Heirloom Tomato and Mozzarella, Extra Virgin Olive Oil, Sea Salt (GF,V)

Filet Mignon, Cabernet Reduction  
Grilled Herb Marinated Chicken Breast (GF,DF)  
Seared Snapper, Roasted Caulilini, Sweet Potato Purée (GF)

Creamed Spinach and Baby Greens (V)  
Roasted Garlic Mashed Potatoes  
Grilled Asparagus, Hollandaise (GF,V)

#### THREE-TIERED WEDDING CAKE

#### BEVERAGES

Soft Drinks, Iced Tea, Coffee Service

**\$249++ PER PERSON**

*All pricing subject to a 27% service charge and 6.5% sales tax*

# DINING COLLECTIONS

## ALTERNATIVE PLATES

### VEGETARIAN/VEGAN MEALS

#### **Casarecce & Mushroom Bolognese (DF, VGN)**

Grilled Fennel, Arugula Pesto, Calabrian Peppers

#### **Butternut Squash Risotto (GF, DF, VGN)**

Wilted spinach, Fried Leeks, Sugar Cane Glazed Pecans

#### **Plant Based Filet (DF, VGN)**

Grilled Asparagus, Sweet Potato Puree, Marble Potatoes, Onion Gravy

#### **Tikka Masala Tofu (GF,DF, VGN)**

Roasted Vegetables, Basmati Rice, Fried Green Onions

### CHILDREN'S MEALS

*(Ages 3-11)*

#### **Chicken Tenders Macaroni and Cheese**

Honey Mustard, Ketchup, and BBQ Sauce  
Fruit Cup

#### **Chicken Alfredo**

Steamed Carrots and Breadstick



# DINING COLLECTIONS

## HORS D'OEUVRES

### COLD DISPLAYS

Crostini, Hummus, Marinated Tomatoes,  
Crispy Chickpeas, Pine Nuts (DF, VGN)

Focaccia, Olive Tapenade, White Shoyu  
Mushrooms, Seaweed Salad (DF, VGN)

Mini Avocado Toast, Salsa Verde,  
Pumpkin Seeds, Micro Greens (DF, VGN)

Golden Baby Beet, Whipped Ricotta,  
Pistachio Gremolata (GF, V)

Mushroom Toast, Local Mushrooms,  
Sherry Wine, Stracciatella (V)

Corn Bread, Brie Cheese, Apple Butter,  
Caramelized Pears (V)

Compressed Watermelon and Soft Goat  
Feta, Garden Mint (GF, V)

Labneh, Roasted Squash, Pine Nut,  
Chickpeas, Grilled Naan (V)

Grilled Focaccia, Burrata, Tomato Bruschetta  
(V)

Deviled Eggs, Dijon Aioli, Cured Egg Yolk,  
Caviar (DF, GF)

Pastrami Smoked Salmon, Pumpernickel  
Lemon Caper Cream Cheese, Chives

Chilled Shrimp BLT Profiterole

Tuna Poke Taco, Crisp Wonton, Avocado (DF)

Lobster Roll, Shaved Lettuce,  
Toasted Brioche (DF)

Tuna Poke Taco, Crisp Wonton, Avocado (DF)

Lobster Roll, Shaved Lettuce,  
Toasted Brioche (DF)

Mini Buttermilk Biscuits, Pimento Cheese,  
Marinated Green Tomato, Aged Country Ham

Seasonal Fruit and Aged Country Ham (GF)

### HOT DISPLAYS

Vegetable Spring Roll,  
Thai Sweet Chili (DF, VGN)

Mini Grilled Cheese, Sourdough,  
Aged Cheddar and Gruyere (V)

Falafel, Tzatziki (V)

Potato Pancake, Crème Fraiche,  
Smoked Trout Roe

Crab Cake, Old Bay Remoulade

Bacon Wrapped Scallops (GF, DF)

Shrimp and Grit Cake, Crisp Andouille (GF)

Barbecue Bacon Wrapped Shrimp (GF, DF)

Beef Kibbeh, Tzatziki

Firecracker Bacon-Wrapped Chicken

Beef Empanadas, Salsa Verde (DF)

Chicken Empanadas

Birria Taco, Three Chile Reduction

Pork Pot Stickers, Chile Crunch, Soy (DF)

Fried Chicken Bites, Honey-seared Cornbread,  
Bourbon Barrel Maple Butter, Chicken Gravy

Cheese and Jalapeño Arepa, Guasacaca (V)

White Potato & Truffle Croquette (V)

French Onion Soup Boule

Spanish Corn Fritter (V)

Potato Samosa, Chutney Tamarind (DF, VGN)

Ham Croquettes

# PREMIUM AND DELUXE BRANDS



## PREMIUM BRAND LIQUORS

Absolut® Vodka  
Three Olives® Vodka  
Boodles® Gin  
Kraken® Gold Rum  
Stranahan's® Blue Peak Scotch  
Tincup® Bourbon  
Proper No. Twelve® Irish Whiskey  
Pendleton® Original Canadian Whiskey  
Jose Cuervo® Tradicional Tequila

## DELUXE BRAND LIQUORS

Hangar One® Vodka  
Tito's® Vodka  
Hendrick's® Gin  
Ron Matusalem® Gran Reserve 15 Rum  
Stranahan's® Original Scotch  
Buffalo Trace® Bourbon  
Bushmills® 10 Year Reserve Irish Whiskey  
Pendleton® Midnight Canadian Whiskey  
Maestro® Dobel Diamante Tequila

# CUSTOM-DESIGN WEDDING CAKES

Let our world-renowned pastry and culinary team create your dream wedding cake for you and your special guests. Wedding cakes are included in all wedding packages. A variety of cake stands are available. Additional charges may apply based on the complexity and detail of the cake design.

## CAKE FLAVORS

Vanilla, Chocolate, Marble, Hazelnut, Almond, Lemon, Banana, Pineapple, Carrot, and Red Velvet

## ICINGS

Italian buttercream, almond buttercream, American buttercream

## CAKE FILLINGS

Vanilla Custard, Coffee, Hazelnut, Lemon, Cream Cheese, Raspberry Jam, Chocolate, Amaretto, Strawberry Jam, Chocolate Ganache, Pistachio, Passion Fruit, and Pineapple

*All Icing is in Swiss Buttercream*

## CUSTOM WEDDING CAKES

Custom wedding cake flavors, fillings and icings, design, sugar floral and fondant are also available upon request and may require additional charges.

**Additional Cake Tiers at \$110 per tier.**





# WEDDING DAY MENU ENHANCEMENTS

## WEDDING DAY LUNCHEON

Start your day with a luncheon in your wedding party getting ready rooms.

### Fresh Fruit and Cheese Display

### Assorted Wrap Sandwiches

Turkey, ham, Italian, and veggie wraps, shredded lettuce, tomato, cheese, condiments on the side

### Assorted Bagged Potato Chips and Pretzels

### Assorted Soft Drinks, Juices, Bottled Water

\$30++

## CEREMONY ENHANCEMENT

Champagne Wall \$9 per glass

(\$55 Attendant Fee)

## BAR ENHANCEMENTS

Upgrade to a Deluxe Bar

\$20 Per person

Premium Bar Additional Hour

\$12

Deluxe Bar Additional Hour

\$15

Signature Drinks

Additional \$8 per person

Wine Service with Dinner

\$16 per person

## DESSERT STATION

### Sweet Symphony (V)

Napoleons, Fruit Tartlets, Cream Puffs, Amaretti, Cannoli, Key Lime Panna Cotta, Chocolate Amaretto Blondies

\$15 Per Person

### S'more Ever After (V)

Classic, Strawberry, Espresso Marshmallows  
Chocolate and White Chocolate Bars  
Graham Crackers, Chocolate Chip Cookies

\$15 Per Person

### Bites of Bliss (V)

Lemon & Pecan Bars, Caramel Brownies  
Cheesecake, Macarons, Assorted Cupcakes,  
Chocolate Almond Crème Shots  
Mini White Chocolate & Raspberry Mud Cakes

\$20 Per Person

## LATE-NIGHT SNACK

### The Perfect Pair

Mini Beef and Chicken Sliders (pre-made)  
(lettuce, tomatoes, pickles, American cheese,  
ketchup, mustard, and mayonnaise on the side)  
Tator Tots served in Prism Cups

\$28

### Dip into Love

Lavash Bread and Hummus (V)  
House Made Potato Chips and French Onion Dip (V)  
Sourdough Crackers and Brie Dip (V)  
Tortilla Chips, Guacamole, and Salsa (V)

\$15

### Perfectly Twisted

Warm Mini Pretzels (V)  
Assorted Mustard, Ale Cheese Sauce  
Mini Italian Sausage, Roasted Peppers,  
Marinara, Provolone  
Served on a Hoagie

\$25

*All pricing subject to a 27% service charge and 6.5% sales tax*

# HELPFUL HINTS FOR THE BIG DAY

Minimums: A Food and Beverage minimum will apply to your event.

Children's Meals, and Dietary Meals can be ordered with Catering Manager

Outside food and beverage is not allowed in the ballrooms, unless it is for religious purposes, or approved by the Catering Manager.

Some enhanced elements will require additional Electrical Power for DJ, Band, up-lights, slide show, photobooth etc. Your Catering Manager can assist in getting quotes from Encore should this apply.

Wi-Fi Service may be needed for DJ or photobooth, please speak to your Catering Manager for pricing.

Fire Marshal Permit and Fire Watch are needed for the following: Cold Sparks, CO2 Guns, Haze, Pyrotechnics, extensive draping, and foyer sets.

Dancing on a Cloud – Must utilize Dry Ice

Welcome Bags: \$3 per bag to be picked up by guest at bell stand.  
\$5.50 per bag if delivered to the guest room after check-in.

Wedding Receptions are (5) hours of service, (1) hour for Cocktail, (4) Hours for dinner and dancing. Additional Hours: \$500 additional charge per hour past package time.

Noise Ordinance: Orange County has a 10pm curfew for all outdoor functions.

Self-Parking is at the rate of \$36, Valet is at the rate of \$48 (rates subject to change)

Alcohol Beverage Consumption: All guests must present their photo ID to the bartenders. In accordance with venue policy, shots will not be served in the ballroom bars.

# RECOMMENDED VENDOR LIST

## WEDDING PLANNERS - ALL ARE CERTIFIED BY THE BRIDAL SOCIETY

**Bella Sposa Events** | Jennifer Lopez | hello@bellasposaevents.com | bellasposaevents.com | (814) 572-0896

**For the Love of Events** | Amanda Borrero, CWP | aborrero@fortheLoveofEventsfl.com | fortheLoveofEventsfl.com | (407) 334-0078

**L3Events** | Rebecca Lang, CWP | www.L3Events.com | 407-497-6400

**Revery Weddings** | Clara Brown | info@revery-weddings.com | 321-274-6220 | https://revery-weddings.com/

## HAIR AND MAKE-UP

**Rosen Shingle Creek Spa** | Jennifer Woods | SpaatShingleCreek.com | (407) 996-1440

**Beaute Speciale** | info@beautespeciale.com | beautespeciale.com | (407) 251-4661

**Kristy's Artistry Design Team** | info@kristyartistry.com | kristyartistry.com | (407) 766-3335

**Golden Magnolia Studio** | the.goldenmagnolia@outlook.com

**Laura Reynolds Artistry** | laurareynoldsartistry.com | info@laurareynoldsartistry.com | 407-962-5114

## OFFICIANTS

**A Beautiful Ceremony** | Rev. Kevin Knox | abeautifulceremony.net | revkev@abeautifulceremony.net | (407) 521-8697

**Sensational Ceremonies** | Rev. Glynn Ferguson | sensational-ceremonies.com | info@sensationalceremonies.com | (407) 361-7781

## FLORIST/LINEN/EVENT DÉCOR

**ESG Design** | Eric San Germano | info@ESGdesign.net | www.esgdesign.net | 321-695-5715

**Bluegrass Chic** | bluegrasschic.com | info@bluegrasschic.com | (407) 900-3515

**The Event Source** | theeventsource.net | eventspecialist@theeventsource.net | (407) 855-0229

**Atmospheres Floral and Décor** | Debra Shea Robertson | atmospheresfloral.com | info@atmospheresfloral.com | (321) 972-2976

**Total Event Décor Services** | totaleventdecor.com | 407-816-8877

**RJ Glamour** | events@rjglam.com | www.rjglam.online | 407-480-6669

**Gala Rentals** | galarental.com | (407) 448-9885

**Ocean Hawks Rentals** | oceanhawksrentals.com | events@oceanhawksrentals.com | (407) 797-5511



# RECOMMENDED VENDOR LIST

## PHOTOGRAPHY

**Cona Studios** | tony@conastudios.com | www.conastudios.com | 954-647-7901

**Steven Miller Photography** | Steven Miller | stevenmillerpix.com | smiller@stevenmillerpix.com | (407) 504-7314

**Castaldo Studio** | Domenico Castaldo | castaldostudio.com | castaldostudio@mac.com | (407) 347-8926

**Rhodes Studios** | Edmund Rhodes | rhodesstudios.com | photovideo@rhodesstudios.com | (407) 242-7800

**Corner House Photography** | Samantha Eckhaus | cornerhousephotography.com | info@cornerhousephotography.com  
(407) 435-7747

**Victoria Angela** | Victoria Angela | va@victoriaangela.com | victoriaangela.com | (407) 504-1227

**Angelika Krug Photo and Film** | Angelika Krug | angelikakrugphotofilm.com | Angelikakrugcreative@gmail.com | (407) 741-3601

## VIDEOGRAPHY

**Cona Studios** | tony@conastudios.com | www.conastudios.com | 954-647-7901

**Castaldo Studio** | Domenico Castaldo | castaldostudio.com | castaldostudio@mac.com | (407) 347-8926

**Maiography** | May Gozu | maiography.com | hellomaiography@gmail.com | (407) 271-6702

**Rhodes Studios** | Edmund Rhodes | rhodesstudios.com | photovideo@rhodesstudios.com | (407) 242-7800

**Angelika Krug Photo and Film** | Angelika Krug | angelikakrugphotofilm.com | Angelikakrugcreative@gmail.com | (407) 741-3601

## DJS

**Our DJ Rocks** | Kristin Wilson | ourdjrocks.com | info@ourdjrocks.com | (407) 509-9786

**Soundwave Entertainment** | Wendy Kopasz | djsoundwave.net | info@djsoundwave.net | (407) 905-0324

**Orlando Event Pros** | Michelle DePietto | orlandoeventpros.com | info@orlandoeventpros.com | (407) 566-0025

**White Rose Entertainment** | Jeff Versage | orlandodj.com | jeff@orlandodj.com | (407) 601-3765

**Blast Productions** | Rebecca Blanco | toporlandodjs.com | info@balstdcompany.com | (407) 900-0849

## CEREMONY MUSIC

**Christine MacPhail** | Christine MacPhail | orlandoharpist.com | christine@orlandoharpist.com | (407) 239-1330

## LIGHTING

**Encore (In House)** | James Dooley | james.dooley@encoreglobal.com | (407) 996-2239

**Get Lit Productions** | Byron Gauthier | get-lit-orlando.com | info@get-lit-orlando.com | (407) 924-4246