

Rosen Weddings

ROSEN SHINGLE CREEK



DINING COLLECTIONS

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 life time.*



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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 one of 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 setup.

CEREMONY AND RECEPTION LOCATIONS

Rosen Shingle Creek offers a variety of spectacular indoor and outdoor locations. Locations include white padded resin folding chairs and a microphone with 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.

RECEPTION DETAILS

Traditional floor-length linen, with coordinating napkins (black, ivory, white, gold, burgundy, or gray). Dance floor, votives, and risers included. Complimentary upgraded ivory and gold crinkle overlays. Limited floor-length linen upgrades in gold and silver pintuck for \$15 each. Hotel banquet chairs with chair covers and coordinating sash/bands 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. If necessary, the suite stay may be extended at the group rate (based on availability).

GUEST ACCOMMODATIONS

A discounted guestroom rate is available for your guests.

HOTEL SITE FEE

Rosen Shingle Creek requires a non-negotiable \$3,600 site fee, subject to tax and 26% service charge. This fee absorbs all setup, 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 (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

DRINKS

Based on 4 hours

BEVERAGES

Served by an attendant:

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

BRUNCH BAR PACKAGE

Bloody Mary and Mimosa Bar
Plus \$50 Per Person, \$225 Bartender Fee

Ask about adding an additional bar package.

BEGINNINGS

Cured & Smoked Salmon

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

Curated Domestic Cheese Board

Bayley Hazen Blue - a semi-soft grassy blue cheese
from Jasper Hill Farm, Greensboro, VT; 2-Year Aged
Cheddar - a traditional New England style cheese
from Grafton Village Cheese Co., Brattleboro,
VT; Humboldt Fog - a soft-ripened goat cheese
from Cypress Grove Creamery, Arcata, CA; local
honeycomb; assorted jams and spreads; Marcona
almonds; assorted crackers and breads

Avocado Toast

Marinated Tomatoes, basil, feta, everything
seasoning, shaved radish, salsa verde, roja sauce,
cotija, pine nuts, bacon, crispy spiced chickpeas,
microgreens, lemon vinaigrette

Fresh Sliced Fruit Display

Fresh From the Hearth

Cornbread muffins, buttermilk biscuits, warm
brioche, croissants, assortment of bagels (toaster),
assorted jams & preserves, local honey, whipped
butter, whipped cream cheese

Warm Cinnamon Rolls with Cream Cheese Icing

All pricing subject to 26% service charge plus tax.

Dining Collections

WEDDING BRUNCH COLLECTION

SALADS

Classic Caesar

Local baby romaine, olive oil focaccia croutons, shaved Parmigiano-Reggiano, house Caesar dressing

Heirloom Tomato & Burrata Salad

Aged balsamic, arugula, grilled fennel, smoked tomato vinaigrette

MAIN ENTRÉES

Joyce Farms Chicken Saltimbocca

Baby spinach, local mushrooms, potato purée, pancetta, crisp sage

Slow-Cooked Beef Short Rib

Potato and celeriac purée, glazed baby roots, red wine reduction, horseradish gremolata

Rigatoni Bolognese

Crispy Bacon, Chicken Apple Sausage
Breakfast Potato

ATTENDED ACTION STATION

Omelet Station*

Italian ham, bacon, sausage, onions, tomatoes, spinach, local mushrooms, peppers, feta and cheddar

Waffle Station*

Freshly made Belgium waffles, fresh berries, whipped cream, warm maple syrup

*\$225 Chef Fee

THREE-TIER WEDDING CAKE

Coffee, Tea, Decaffeinated Coffee

\$108 PER PERSON

All pricing subject to 26% service charge plus tax.

Dining Collections

CREEK COLLECTION

PRIVATE MENU TASTING

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

COCKTAIL HOUR

Includes Premium Collection of bar options and three passed hors d'oeuvres. See page 11 for hors d'oeuvres.

4-HOUR RECEPTION BAR & CHAMPAGNE TOAST

Premium Collection bar options during/after dinner.

PREMIUM COLLECTION

House red and white wine, Absolut vodka, Beefeater gin, Bacardi rum, Johnnie Walker Red scotch, Maker's Mark bourbon, Crown Royal whisky, Jose Cuervo Gold tequila, imported beer, soft drinks, mineral water

ROSEN SHINGLE CREEK THREE-TIER WEDDING CAKE

Rosen Shingle Creek's specialty cakes are created by our pastry team.

VENUE RENTAL INCLUDED IN HOTEL SITE FEE

SALADS

(Select One)

Classic Caesar

Local baby romaine, olive oil focaccia croutons, shaved Parmigiano-Reggiano, house Caesar dressing

Heirloom Tomato & Burrata Salad

Aged balsamic, arugula, grilled fennel, smoked tomato vinaigrette

Roasted Baby Beets

Golden beet & citrus purée, whipped ricotta, local hydroponic greens, arugula, toasted hazelnut dukkah, Florida honey & pink grapefruit vinaigrette

Iceberg Wedge

Sweet Grass Dairy blue cheese, Benton's slab bacon, drunken baby tomato, herb buttermilk dressing

ENTRÉES

(Select Two)

Joyce Farms Chicken Saltimbocca

Baby spinach, local mushrooms, potato purée, pancetta, crisp sage

Grilled Faroe Island Salmon

Smoky fava and lima beans, crispy black garbanzos, San Marzano tomato, Swiss chard, Romanesco

Slow-Cooked Beef Short Rib

Potato and celeriac purée, glazed baby roots, red wine reduction, horseradish gremolata

\$168 PER PERSON

All pricing subject to 26% service charge plus tax.

Dining Collections

ELEGANCE COLLECTION

PRIVATE MENU TASTING

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

COCKTAIL HOUR

Includes Premium Collection of bar options and three passed hors d'oeuvres. See page 11 for hors d'oeuvres.

4-HOUR RECEPTION BAR & CHAMPAGNE TOAST

Premium Collection bar options during/after dinner.

PREMIUM COLLECTION

House red and white wine, Absolut vodka, Beefeater gin, Bacardi rum, Johnnie Walker Red scotch, Maker's Mark bourbon, Crown Royal whisky, Jose Cuervo Gold tequila, imported beer, soft drinks, mineral water

ROSEN SHINGLE CREEK THREE-TIER WEDDING CAKE

Rosen Shingle Creek's specialty cakes are created by our pastry team.

VENUE RENTAL INCLUDED IN HOTEL SITE FEE

SALADS

(Select One)

Classic Caesar

Local baby romaine, olive oil focaccia croutons, shaved Parmigiano-Reggiano, house Caesar dressing

Heirloom Tomato & Burrata Salad

Aged balsamic, arugula, grilled fennel, smoked tomato vinaigrette

Roasted Baby Beets

Golden beet & citrus purée, whipped ricotta, local hydroponic greens, arugula, toasted hazelnut dukkah, Florida honey & pink grapefruit vinaigrette

Iceberg Wedge

Sweet Grass Dairy blue cheese, Benton's slab bacon, drunken baby tomato, herb buttermilk dressing

ENTRÉES

(Select Two)

Blackened Pompano Beach Swordfish

Black barley, chorizo emulsion, sweet corn purée, tarragon

12-Oz. New York Strip

Roasted marbled potatoes, grilled asparagus, green onion, parsley purée

All-Natural Chicken

Semolina gnocchi, confit leeks, chicken jus, fried Brussels sprouts

\$186 PER PERSON

All pricing subject to 26% service charge plus tax.

Dining Collections

CHANDELIER COLLECTION

PRIVATE MENU TASTING

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

COCKTAIL HOUR

Includes Premium Collection of bar options and three passed hors d'oeuvres. See page 11 for hors d'oeuvres.

4-HOUR RECEPTION BAR & CHAMPAGNE TOAST

Premium Collection bar options during/after dinner.

PREMIUM COLLECTION

House red and white wine, Absolut vodka, Beefeater gin, Bacardi rum, Johnnie Walker Red scotch, Maker's Mark bourbon, Crown Royal whisky, Jose Cuervo Gold tequila, imported beer, soft drinks, mineral water

ROSEN SHINGLE CREEK THREE-TIER WEDDING CAKE

Rosen Shingle Creek's specialty cakes are created by our pastry team.

VENUE RENTAL INCLUDED IN HOTEL SITE FEE

SALADS

(Select One)

Classic Caesar

Local baby romaine, olive oil focaccia croutons, shaved Parmigiano-Reggiano, house Caesar dressing

Heirloom Tomato & Burrata Salad

Aged balsamic, arugula, grilled fennel, smoked tomato vinaigrette

Roasted Baby Beets

Golden beet & citrus purée, whipped ricotta, local hydroponic greens, arugula, toasted hazelnut dukkah, Florida honey & pink grapefruit vinaigrette

Iceberg Wedge

Sweet Grass Dairy blue cheese, Benton's slab bacon, drunken baby tomato, herb buttermilk dressing

ENTRÉES

(Select Two)

Peppercorn-Crusted Filet of Beef

Garlic mashed potatoes, local mushrooms, mustard greens, bone marrow sauce

Chilean Sea Bass

White lentil risotto, seasonal squash, Romanesco, roasted cauliflower, pistachio crunch, Meyer lemon butter sauce

Herb-Marinated Chicken Fontina

Broccolini, Parmesan risotto, local mushrooms, tomato fondue

\$199 PER PERSON

All pricing subject to 26% service charge plus tax.

Dining Collections

LUXURY COLLECTION

PRIVATE MENU TASTING

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

COCKTAIL HOUR

Includes Premium Collection of bar options and three passed hors d'oeuvres. See page 11 for hors d'oeuvres.

4-HOUR RECEPTION BAR & CHAMPAGNE TOAST

Premium Collection bar options during/after dinner.

PREMIUM COLLECTION

House red and white wine, Absolut vodka, Beefeater gin, Bacardi rum, Johnnie Walker Red scotch, Maker's Mark bourbon, Crown Royal whisky, Jose Cuervo Gold tequila, imported beer, soft drinks, mineral water

ROSEN SHINGLE CREEK THREE-TIER WEDDING CAKE

Rosen Shingle Creek's specialty cakes are created by our pastry team.

VENUE RENTAL INCLUDED IN HOTEL SITE FEE

SALADS

(Select One)

Classic Caesar

Local baby romaine, olive oil focaccia croutons, shaved Parmigiano-Reggiano, house Caesar dressing

Heirloom Tomato & Burrata Salad

Aged balsamic, arugula, grilled fennel, smoked tomato vinaigrette

Roasted Baby Beets

Golden beet & citrus purée, whipped ricotta, local hydroponic greens, arugula, toasted hazelnut dukkah, Florida honey & pink grapefruit vinaigrette

Iceberg Wedge

Sweet Grass Dairy blue cheese, Benton's slab bacon, drunken baby tomato, herb buttermilk dressing

ENTRÉES

(Select Two)

Petite Peppercorn-Crusted Filet of Beef and Grilled Gulf Shrimp

Golden cauliflower purée, potato pave, local mushrooms, mustard greens, bone marrow sauce

Petite Seared Center Cut Filet Mignon and All-Natural Chicken

Semolina gnocchi, confit leeks, fried Brussels sprouts, chicken jus

Petite Filet Mignon and Chilean Sea Bass

Lentil risotto, seasonal squash, Romanesco, roasted cauliflower, pistachio crunch, Meyer lemon butter sauce

\$237 PER PERSON

All pricing subject to 26% service charge plus tax.

Dining Collections

REGAL COLLECTION

Buffet-Style Dinner Reception Including

PRIVATE MENU TASTING

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

COCKTAIL HOUR

Includes Premium Collection of bar options and three passed hors d'oeuvres. See page 11 for hors d'oeuvres.

4-HOUR RECEPTION BAR & CHAMPAGNE TOAST

Premium Collection bar options during/after dinner.

PREMIUM COLLECTION

House red and white wine, Absolut vodka, Beefeater gin, Bacardi rum, Johnnie Walker Red scotch, Maker's Mark bourbon, Crown Royal whisky, Jose Cuervo Gold tequila, imported beer, soft drinks, mineral water

ROSEN SHINGLE CREEK THREE-TIER WEDDING CAKE

Rosen Shingle Creek's specialty cakes are created by our pastry team.

VENUE RENTAL FOR CEREMONY AND RECEPTION INCLUDED IN HOTEL SITE FEE

SOUPS, SALADS, AND LIGHT APPETIZERS

Lobster Bisque

Crème fraîche, chopped lobster

Chilled Gulf Shrimp

Horseradish cocktail, lemon

Steakhouse Wedge Salad

Heirloom tomato, smoked bacon, blue cheese, buttermilk dressing

Heirloom Tomato & Mozzarella Salad

Extra virgin olive oil, sea salt

Rolls & Butter

ENTRÉES

(Served In Silver Chafing Dishes)

Filet Mignon, Cabernet Reduction

Grilled Herb Marinated Chicken Breast

Seared Snapper, Roasted Caulilini, Sweet Potato Purée

Roasted Mushrooms, White Shoyu

Creamed Spinach & Baby Greens

Garlic Mashed Potatoes

Grilled Asparagus, Hollandaise Sauce

Seasonal Vegetable Medley

\$237 PER PERSON

All pricing subject to 26% service charge plus tax.

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 Nuts,
Chickpeas, Grilled Naan

Grilled Focaccia, Burrata,
Tomato Bruschetta (V)

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

Pastrami Smoked Salmon, Pumppernickel,
Lemon Caper Cream Cheese, Chives

Chilled Shrimp BLT Profiterole

Smoked Sablefish, Whipped Crème
Fraîche, Blini

Local Fish Dip, Lavash,
Barrel-Aged Hot Sauce

Tuna Poke Taco, Crisp Wonton, Avocado (DF)

Lobster Roll, Shaved Lettuce,
Toasted Brioche (DF)

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

HOT DISPLAYS

Vegetable Spring Roll (DF, VG) Nuoc Cham

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

Falafel, Tzatziki (V)

Potato Pancake, Crème Fraîche,
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)

Middle Eastern Beef Dumpling, Sumac,
Garlic Yogurt, Tomato Broth

Firecracker Bacon-Wrapped Chicken
(GF, DF)

Bacon Wrapped Dates (GF, DF)

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)

Mushroom Arancini (V)

Vietnamese Shrimp Bao Bun, Mint, Peanuts

All pricing subject to 26% service charge plus tax.

CUSTOM-DESIGNED 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, pound, orange, carrot, red velvet

ICINGS

Italian buttercream, almond buttercream, American buttercream

CAKE FILLINGS

Vanilla, mocha, buttercream, cream cheese, raspberry, chocolate, pineapple, amaretto, praline, strawberry, chocolate ganache, orange, lemon

Custom wedding cake flavors, fillings, and icings are also available upon request and may require an additional charge.



All pricing subject to 26% service charge plus tax.

WEDDING DAY MENU ENHANCEMENTS

WEDDING DAY LUNCHEON

Start your day with a luncheon in your wedding party rooms. Food served from a buffet by an attendant.

Fresh Fruit and Cheese Display

Assorted Wrap Sandwiches

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

Assorted Bagged Sunchips, Pretzels, and Potato Chips

Assorted Soft Drinks, Juices, Bottled Water

\$28 Per Person

CEREMONY ENHANCEMENT

Champagne passed to your guests as they arrive.

\$9 Per Glass

RECEPTION ENHANCEMENTS

Upgrade to a Deluxe Bar: chardonnay, white zinfandel, cabernet sauvignon, Titos Vodka, Plymouth gin, Gosling's Black Seal rum, Johnnie Walker Black Label scotch, Knob Creek bourbon, Crown Royal Reserve whiskey, Patrón Silver tequila

\$25 Per Person (Based On 4 Hours)

WINE SERVICE WITH DINNER

House Red and White Wine

\$16 Per Person

DESSERT STATION

Assortment of Miniature Desserts: cannoli, cream puffs, napoleons, chocolate eclairs, chocolate-covered strawberries, fruit tartlets

\$10 Per Person

WEDDING CAKE UPGRADES

Additional Tier starting at \$110

Fondant Per Tier starting at \$72

Sugar Florals \$110 per dozen

LATE-NIGHT SNACK

Placed in chafing dish on rolling cart, served by an attendant.

Mini Beef and Chicken Sliders

French Fries

Served in a prism cup

Condiments

Lettuce, tomatoes, pickles, American cheese, ketchup, mustard, mayonnaise

\$25 Per Person

All pricing subject to 26% service charge plus tax.

RECOMMENDED VENDOR LIST

WEDDING PLANNERS - ALL ARE CERTIFIED BY THE BRIDAL SOCIETY

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

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

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

HAIR AND MAKE-UP

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

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

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

Golden Magnolia Studio | the.goldenmagnolia@outlook.com

OFFICIANTS

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

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

FLORIST/LINEN/EVENT DÉCOR

Bluegrass Chic | Meghan Fuerst | meghan@bluegrasschic.com | www.bluegrasschic.com | (407) 900-3515

The Event Source | Brenda Nichols | weddings@theeventsource.net | www.theeventsource.net | (407) 855-0229

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

Gala Rentals | sales@galarental.com | www.galarental.com | (407) 448-9885

Total Event Décor Services | totaleventdecorservices@gmail.com | www.totaleventdecor.com | (407) 816-8877

Ocean Hawk Rentals | Stephanie Hawks | events@oceanhawkrentals.com | www.oceanhawkrentals.com | (407) 797-5511

PHOTOGRAPHY

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

Cona Studios | tony@conastudios.com | www.castaldostudio.com | (954) 647-7901

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

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

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

Rooted Love Photography | Cassandra Boryszak | rootedlovephotography@gmail.com | www.rootedlovephotography.com | (239) 292-7044

RECOMMENDED VENDOR LIST

VIDEOGRAPHY

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

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

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

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

DJS

Our DJ Rocks | Jennie | info@outdjrocks.com | www.ourdjrocks.com | (407) 509-9786 (Licensed for Cold Sparks)

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

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

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

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

CEREMONY MUSIC

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

LIGHTING

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

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



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