

*Rosen Weddings*  
ROSEN SHINGLE CREEK



DINING COLLECTIONS

# WELCOME TO ROSEN SHINGLE CREEK

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## *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

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## *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

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## 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

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## 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.*

## 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 \$45 Per Person, \$225 Bartender Fee

Ask about adding an additional bar package.

### BEGINNINGS

*(Select Four)*

#### Cured & Smoked Salmon

Bagel Crisp, Lemon-Chive Cream Cheese, Capers,  
Crème Fraîche, Dill Marinated Tomatoes, Chopped  
Egg, Pickled Onion

#### Curated Domestic Cheese Board

Bayley Hazen Blue, Semi-Soft Grassy Blue  
Cheese, Jasper Hill Farm, Greensboro, VT  
2-Year Aged Cheddar, Traditional New England Style  
Cheese, 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 & Breads

#### Domestic & International Charcuterie

Pickled Green Tomatoes, Marinated Olives, Pickled  
Peppers, Pistachios, Assorted Crackers & Breads

#### Warm Cinnamon Rolls with Cream Cheese Icing & Assorted Doughnuts

#### Avocado Toast

Marinated Tomatoes, Basil, Feta,  
Everything Seasoning  
Shaved Radish, Salsa Verde, Roja  
Sauce, Cotija, Pine Nuts  
Bacon, Crispy Spiced Chickpeas,  
Microgreens, Lemon Vinaigrette

#### All-Natural Oatmeal

Raisins, Brown Sugar, Cinnamon, Walnuts,  
Shredded Coconut, Candied Pecans, Fresh Berries

#### Assorted Sliced Fruits & Berries

Honey Yogurt, Granola

#### Fresh From the Hearth

Corn Bread Muffins, Buttermilk  
Biscuits, Warm Brioche, Croissants  
Assorted Jams & Preserves, Local Honey,  
Whipped Butter, Herb Crème Fraîche

*All pricing subject to 26% service charge plus tax.*

# Dining Collections

## WEDDING BRUNCH COLLECTION

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### MAIN ENTRÉES

*(Select Four)*

#### Scrambled Eggs

Salsa Verde, Salsa Roja, Queso Fresco

#### Farm-Fresh Fluffy Scrambled Eggs

Shaved Parmesan, Tomato Bruschetta

#### Gruyere & Leek Quiche

#### Crispy Bacon & Chicken Apple Sausage

#### Corned Beef Hash

#### Breakfast Potatoes

Chorizo, Salsa Roja, Queso Fresco

#### Buttermilk Biscuits & Sausage Gravy

#### Shrimp & Grits Station

Salsa Verde, Sharp Cheddar, Pickled Onions, Chimichurri, Assorted Hot Sauces

#### Slow-Braised Short Rib

Root Vegetable Hash, Brussels Sprouts

### ATTENDED ACTION STATION\*

*(Select One)*

#### Omelet Station

Italian Ham, Bacon, Sausage, Onions, Tomatoes, Spinach, Local Mushrooms, Peppers, Feta, Cheddar

#### Buttermilk Pancakes or Vanilla French Toast

Blueberries, Chocolate Chips, Cinnamon Butter, Peanut Butter Sauce, Pecans, Berry Purée, Grade A Maple Syrup

#### Huevos Rancheros

Mi Casa Beans, Poblano Rice, Fried Egg, Salsa Roja, Salsa Verde, Queso Fresco, Crisp Tortilla Strips

\*\$225 Chef Fee

### THREE-TIER WEDDING CAKE

**\$103 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

**\$160 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

**\$177 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

**\$190 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

**\$225 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

**\$225 PER PERSON**

*All pricing subject to 26% service charge plus tax.*

# Dining Collections

## HORS D'OEUVRES

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### COLD DISPLAYS

Lobster Roll, Shaved Lettuce,  
Toasted Brioche

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

Tuna Poke Taco, Crisp Wonton, Avocado

Compressed Watermelon &  
Soft Goat Feta, Garden Mint

Deviled Eggs, Dijon Aioli, Cured  
Egg Yolk, Caviar

Golden Baby Beet, Whipped Ricotta,  
Pistachio Gremolata

Wagyu Beef Carpaccio, Sweet Soy  
Glaze, Bearnaise, Brioche

Labneh, Roasted Squash, Pine Nuts,  
Chickpeas, Grilled Naan

Grilled Focaccia, Burrata,  
Tomato Bruschetta

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

Chilled Shrimp BLT Profiterole

Smoked Sablefish, Whipped  
Crème Fraîche, Bellini

Cornbread, Brie Cheese, Apple  
Butter, Caramelized Pears

Local Fish Dip, Lavash,  
Barrel-Aged Hot Sauce

Seasonal Fruit, Aged Country Ham

Local Mushroom Toast, Sherry  
Wine, Stracciatella

### HOT DISPLAYS

Fried Chicken Bites, Honey Seared Cornbread,  
Bourbon Barrel Maple Butter, Chicken Gravy

Smoked Brisket Burnt Ends, Corn Arepa,  
Fried Queso Fresco, Cilantro Aioli

Crabcake, Old Bay Remoulade

Beef Short Rib, Whipped Potato  
Purée, Buttermilk Biscuit

Brazilian Cheese Bread, Warm Guava Jam

Vegetable Spring Roll, Nuoc Cham

Bacon-Wrapped Dates

Pork Pot Stickers, Chile Crunch, Soy

Bacon-Wrapped Scallops

Firecracker Chicken

Barbecue Bacon-Wrapped Shrimp

Beef Empanadas, Salsa Verde

Mini Grilled Cheese, Sourdough, Aged  
Cheddar & Gruyère

Birria Taco, Three-Chile Reduction

Potato Pancake, Crème Fraîche, Smoked Trout Roe

Shrimp & Grit Cake, Crisp Andouille

Falafel, Tzatziki

Grilled Halloumi Brochette, Red Chile Honey

*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

## CAKE FILLINGS

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

## ICINGS

Italian buttercream, almond buttercream, American buttercream

*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

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## 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

\$25 Per Person

## CEREMONY ENHANCEMENT

Champagne passed to your guests as they arrive.

\$8 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

\$20 Per Person (Based On 4 Hours)

## WINE SERVICE WITH DINNER

House Red and White Wine

\$14 Per Person

## DESSERT STATION

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

\$8 Per Person

## WEDDING CAKE UPGRADES

Additional Tier starting at \$110

Fondant Per Tier starting at \$70

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

\$20 Per Person

*All pricing subject to 26% service charge plus tax.*



# RECOMMENDED VENDOR LIST

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## 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

**Nicole Squared Events** | Nicole Pepper | Nicole.a@nicolesquaredevents.com | NicoleSquaredEvents.com | (407) 617-6874

## 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@kirstyartistry.com | kirstyartistry.com | (407) 766-3335

## 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

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

**Eventworks** | Cyndi Shifrel | eventworks.com | cshifrel@eventworksrentals.com | (407) 739-5740

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

**Greenery Productions** | Hailey Larsen | greeneryproductions.com | haileyl@greeneryproductions.com | (407) 363-9151

**Total Event Décor Services** | Betty SaintVil | Beautifulchaircovers.com | 407-816-8877 6835 | Narcoossee Rd, Unit-13 Orlando, FL 32822

## PHOTOGRAPHY

**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

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

# RECOMMENDED VENDOR LIST

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## VIDEOGRAPHY

**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

## DJS

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

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

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

**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





 ROSEN  
SHINGLE CREEK™  
ORLANDO

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