

 ROSEN
SHINGLE CREEK[®] ORLANDO *Weddings*



Hotel Site Fee

Rosen Shingle Creek requires a non-negotiable \$2,700 site fee, Subject to tax and 25% service charge. This fee absorbs all setup, service, equipment, and labor charges associated with your event. Items listed may not be substituted or deducted from the hotel site fee.

Items listed below are also included in the fee.

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.

HONEYMOON GUESTROOM ACCOMMODATIONS

The hotel is pleased to provide the newlyweds a complimentary suite upgrade on their wedding night, including champagne, chocolate-covered strawberries, and turndown service. Based on availability.

GUEST ACCOMMODATIONS

A discounted guestroom rate is available for your guests.

INDOOR AND OUTDOOR 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.

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.

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

Hotel banquet chairs with chair covers and coordinating sash/bands. Traditional floor-length linen, with coordinating napkins (black, ivory, white, gold, burgundy, or gray). Complimentary upgraded ivory and gold crinkle overlays. Limited floor-length linen upgrades in gold and silver pintuck for \$15.00 each.





Intimate Wedding Ceremony Collection

Maximum of 50 Guests

Rosen Shingle Creek requires a non-negotiable taxable service charge.
The fee absorbs all setup, service, equipment, and labor charges associated with your event.
A function room will be reserved for outdoor events in case of inclement weather.

Items listed below are also included in the fee.
Items listed may not be substituted or deducted from the hotel site fee.

WEDDING CATERING MANAGER

Assists with wedding party processional.
Designs ceremony and reception layout.

SPECIAL HONEYMOON TURNDOWN AMENITY

INDOOR AND OUTDOOR CEREMONY LOCATIONS

CEREMONY DETAILS

White Padded Ceremony Chairs

Microphone for Officiant

Tables and Set-Up Items Required for Ceremony Formalities

Water Station



Brunch Collection

COLD DISPLAYS

All items served by an attendant:
Creek classic salad
Pine Island fruit display
Tomato and cucumber with feta cheese
Cold smoked salmon
Capers, diced red onion, tomato, chopped eggs
Miniature party breads

SERVED FROM SILVER CHAFING DISHES BY AN ATTENDANT

Eggs Butler

Poached Eggs on a Toasted English Muffin, with Fresh Lump Crabmeat, Spinach and Hollandaise Sauce

Crisp Applewood Smoked Bacon

Baked Mahi-Mahi with Fresh Herbs

Spinach Quiche

Seasonal Vegetables

Herbed-Roasted Chicken
with Cilantro and Lemon

Baked Rigatoni with Melted Cheese
and Tomato Basil Sauce

OMELET STATION*

Onions, ham, bacon, mushrooms, sweet peppers, Jack and cheddar cheeses

CARVING STATION PEPPERED SIRLOIN*

Silver dollar rolls and condiments including Dijon mustard, mayonnaise, horseradish cream

* Chef required at station; \$195 per chef

ONE TIER WEDDING CAKE AND CAKE SHOTS

BEVERAGES

Beverage and coffee bar served by an attendant:

Soft drinks, iced tea, gourmet teas

Assortment of fresh Florida orange, grapefruit, and pineapple juice

Coffee Bar

Shaved chocolate, cinnamon sticks, lemon zest, flavored syrups, whipped cream, rock candy sticks

\$103.00 PER PERSON



Dinner Reception Collections

All reception collections include the following:

PRIVATE MENU TASTING

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

1 HOUR COCKTAIL VENUE LOCATION

Indoor and outdoor locations available.

4 HOUR RECEPTION LOCATION WITH CUSTOM FLOOR PLAN

4 HOUR PREMIUM HOSTED BAR AND CHAMPAGNE TOAST

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 BUTTERCREAM WEDDING CAKE

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

VENUE RENTAL INCLUDED IN HOTEL SITE FEE



All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.



Creek Collection

3 piece hors d'oeuvres offered by an attendant during cocktail hour.
1 hour premium hosted bar.

Reception Dinner

SHINGLE CREEK SALAD

Cucumber bundled greens, marinated hearts of palm, vine ripened tomatoes, matchstick carrots, squash, zucchini, pea tendrils

DECONSTRUCTED CAESAR SALAD

Hearts of romaine, buratta cheese, parmesan tuile, heirloom tomato, micro beet, Caesar vinaigrette

FRESHLY BAKED ASSORTED GOURMET ROLLS WITH BUTTER

Dinner Entrées

Choice of two

TUSCAN CHICKEN WITH WHITE BEANS & KALE

Marinated airline chicken, capers, stewed cannellini beans and ratatouille vegetables, Chianti demi

SHORT RIB OF BEEF

Garlic mashed potatoes, poached pearl onions, roasted root vegetables, Guinness gravy

HONEY GARLIC SKUNA BAY SALMON

Goat cheese polenta, zucchini, campari tomatoes

STANDARD THREE TIER WEDDING CAKE

SOFT DRINKS, ICED TEA, COFFEE, DECAFFEINATED COFFEE, AND HOT TEA SERVICE

3 hours premium hosted bar with champagne toast

\$148 PER PERSON



Elegance Collection

4 piece hors d'oeuvres offered by an attendant during cocktail hour.

1 hour premium hosted bar.

Reception Dinner

SHINGLE CREEK SALAD

Cucumber bundled greens, marinated hearts of palm, vine ripened tomatoes, matchstick carrots, squash, zucchini, pea tendrils

DECONSTRUCTED CAESAR SALAD

Hearts of romaine, buratta cheese, parmesan tuile, heirloom tomato, micro beet, Caesar vinaigrette

FRESHLY BAKED ASSORTED GOURMET ROLLS WITH BUTTER

Dinner Entrées

Choice of two

TUSCAN CHICKEN WITH WHITE BEANS & KALE

Marinated airline chicken, capers, stewed cannellini beans and ratatouille vegetables, chianti demi

LAKE MEADOW CHICKEN CUTLET

Baby spinach, fig jam, 29 South goat cheese, sun-dried tomato basil beurre blanc, English pea risotto, Roma tomato confit, roasted baby carrots

GRILLED SAN MARCO SHRIMP

Angel hair pasta, vegetable confetti, grilled tomato

ROASTED SLICED SIRLOIN AU POIVRE

White cheddar whipped potatoes, Béarnaise sauce, grilled asparagus, butler passed brandied green peppercorn sauce

STANDARD THREE TIER WEDDING CAKE

SOFT DRINKS, ICED TEA, COFFEE, DECAFFEINATED COFFEE, AND HOT TEA SERVICE

3 hour premium hosted bar with champagne toast

\$163 PER PERSON



Chandelier Collection

5 piece hors d'oeuvres offered by an attendant during cocktail hour.

1 hour premium hosted bar.

Reception Dinner

Choice of soup or salad

SOUP SELECTION

Creamy Potato with Spinach and Roasted Garlic

Wild Mushroom Bisque

Italian Wedding

Cedar Key Lobster Bisque

SHINGLE CREEK SALAD

Cucumber bundled greens, marinated hearts of palm, vine ripened tomatoes, matchstick carrots, squash, zucchini, pea tendrils

DECONSTRUCTED CAESAR SALAD

Hearts of romaine, buratta cheese, parmesan tuile, heirloom tomato, micro beet, Caesar vinaigrette

FRESHLY BAKED ASSORTED GOURMET ROLLS WITH BUTTER

Dinner Entrées

Choice of two

CHICKEN FONTINA

Sautéed breast of chicken, wilted spinach with fontina cheese, herbed risotto, garlic sautéed broccolini, Barolo wine reduction

PAN SEARED SEA BASS

Herbed risotto, grilled vegetables with baby carrots, asparagus, warm mango salsa

GRILLED ANGUS FILET

Truffle butter whipped potatoes, garlic sautéed asparagus with baby carrots, morel demi-glace

STANDARD THREE TIER WEDDING CAKE

SOFT DRINKS, ICED TEA, COFFEE, DECAFFEINATED COFFEE, AND HOT TEA SERVICE

3 hour premium hosted bar with champagne toast

\$178 PER PERSON



Luxury Collection

6 piece hors d'oeuvres offered by an attendant during cocktail hour.
1 hour premium hosted bar.

COMBINATION ENTREÉS

PLATED ENTRÉES

Choice of Soup or Salad

SOUP SELECTION

Creamy Potato with Spinach and Roasted Garlic

Wild Mushroom Bisque

Italian Wedding

Cedar Key Lobster Bisque

SHINGLE CREEK SALAD

Cucumber bundled greens, marinated hearts of palm, vine ripened tomatoes, matchstick carrots, squash, zucchini, pea tendrils

DECONSTRUCTED CAESAR SALAD

Hearts of romaine, buratta cheese, parmesan tuile, heirloom tomato, micro beet, Caesar vinaigrette

STILTON SALAD

Iceberg hearts, crumbled Derbyshire Stilton bleu cheese, roasted honey Georgia pecans, vine ripened tomatoes, raspberry vinaigrette

FRESHLY BAKED ASSORTED GOURMET ROLLS WITH BUTTER

Dinner Duet Entrées

Choice of One

GARLIC CRUSTED PETITE FILET OF BEEF PAIRED WITH PAN SEARED DIVER SCALLOPS

English pea risotto, fried zucchini, tomato confit,
roasted baby carrots

PETITE FILET MIGNON AND FONTINA CHICKEN

Wild mushroom relish, fresh spinach, Fontina cheese,
herbed risotto, tomato ratatouille, baby carrots,
Barolo wine and aged balsamic drizzle

PORCINI DUSTED SEA BASS AND TUSCAN CHICKEN

Basil pea puree, stewed cannellini beans and ratatouille
vegetables, chianti demi

PETIT FILET PAIRED WITH LAKE MEADOW ORGANIC CHICKEN CUTLET

Fontina fondue, baby spinach, fig jam,
29 South goat cheese, garlic whipped potatoes,
sun-dried tomatoes, basil buerre blanc

STANDARD THREE TIER WEDDING CAKE

SOFT DRINKS, ICED TEA, COFFEE, DECAFFEINATED COFFEE, AND HOT TEA SERVICE

3 hour premium hosted bar with champagne toast

\$198 PER PERSON

All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

Hors d'oeuvres Station

Served by an attendant.

Cold Canapés

POULTRY

Smoked Chicken Tostone with Black Beans
Smoked Duck Profiteroles, Mandarin Orange
Chipotle Chicken Cornucopias
Moroccan Chicken, Olive Tapenade

SEAFOOD

Florida Rock Shrimp and Mango Shooters
Cucumber Rondelle with Jumbo Lump Crabmeat
Smoked Salmon Pinwheel
Tuna Tartar

MISCELLANEOUS

Prosciutto Wrapped Asparagus
Antipasto Skewers
Foie Gras Pate on Toast Points
Salami Cornucopias
Prosciutto and Provolone Cheese
Grilled Pita Hummus Cake

VEGETARIAN

Strawberries Filled with Boursin Cheese
Fruit and Cheese Kabobs
Zucchini Pinwheels with Roasted Peppers
Roasted Tomato Bruschetta
Vegetarian Antipasto Skewers
Tomato Caprese with Basil

Hot Hors d'oeuvres

POULTRY

Roast Turkey and Fig Wrapped in Bacon
Sweet Potato Coconut Chicken
Pecan Chicken Skewers
Firecracker Bacon-Wrapped Chicken
Chicken Empanada
Smoked Chicken Quesadilla
Mini Chicken Cordon Bleu
Chicken Samosa

BEEF

Kobe Beef Franks in a Blanket
Sweet and Sour Meatballs
Mini Beef Wellingtons
Jamaican Beef Patty
Mini Beef Fajitas
Beef Empanada
Mini Beef Kabob
Teriyaki Beef

SEAFOOD

Mini Crab Cakes, Spicy Remoulade Sauce
Volcano Crab Rolls, Sriracha Mayo
New England Mini Lobster Pie
Mushroom Caps Stuffed with Lump Crab
Thai Shrimp Roll, Ponzu Sauce
Coconut Shrimp, Orange Horseradish
Shrimp Wrapped in Bacon
Scallop Wrapped in Bacon

VEGETARIAN

Vegetable Spring Rolls, Duck Sauce
Spanakopita
Phyllo Stars with Bleu Cheese and Pear
Feta and Sun-dried tomato in Phyllo
Breaded Artichoke Hearts and Goat Cheese
Mini Flatbread with Goat Cheese and Fig



Custom Designed Wedding Cakes

Let our world-renowned pastry and culinary team create your dream wedding cake for you and your special guests to enjoy. Wedding cakes are included in all wedding packages. Additional charges may apply based on the complexity and detail of the cake design. Additional cake, filling, and icing flavor options may be available upon request.

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 and fillings are also available. A variety of select cake stands included.



All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

Wedding Day Menu Enhancements

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

Fresh Fruit and Cheese Display

Assorted Sandwich Wraps with Shredded Lettuce, Tomato, Cheese, Condiments on the Side

Assorted Bagged Potato Chips

Assorted Soft Drinks, Juices, Bottled Water

\$25 PER PERSON

CEREMONY ENHANCEMENT

Champagne passed to your guests as they arrive.

\$7 PER GLASS

RECEPTION ENHANCEMENTS

Upgrade to a Deluxe Bar

Chardonnay, White Zinfandel, Cabernet Sauvignon, Grey Goose Vodka,
Plymouth Gin, Gosling's Black Seal Rum, Johnny Walker Black Label Scotch, Knob Creek Bourbon,
Crown Royal Reserve Whiskey, Patron Silver Tequila

\$22.00 PER PERSON (BASED ON 4 HOURS)

WINE SERVICE WITH DINNER

House Red and White Wine

\$14.00 PER PERSON

DESSERT STATION

Assortment of Miniature Desserts

Cannoli, cream puffs, napoleons, chocolate eclairs, chocolate-covered strawberries, fruit tartlets

\$9.00 PER PERSON

WEDDING CAKE UPGRADES

Additional tier starting at \$100

Fondant starting at \$60 per tier

Sugar floral \$100 per dozen

LATE NIGHT SNACK

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

Mini Beef and Chicken Sliders

French Fries

Served in prism cup

Condiments

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

\$18.50 PER PERSON

All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

Wedding Guests Amenities

Additional on-site amenities for you and your guests to enjoy.

THE SPA AT SHINGLE CREEK

Full salon services for wedding couple and party. Private pool cabanas with spa services.

You and your guests receive 10% off the published spa services.

Appointments required. Services based on availability.

SHINGLE CREEK GOLF CLUB

Designed by Arnold Palmer Design Company, Shingle Creek Golf Club is an 18-hole, par 72 championship course featuring bunkers, bends, and extra-long par 4s and par 5s to challenge every type of golfer.

Golf scrambles for the wedding party and preferred tee times and discounted pricing.

Based on availability.

ON-SITE RESTAURANTS

A Land Remembered

Cala Bella

Café Osceola

Banrai Sushi

Tobias Burgers and Brews

Mi Casa Tequila Taqueria

Headwaters Lounge

Cat Tails Pool Bar & Grille

Clubhouse Grille

Wedding couple and guests receive 10% discount on the above restaurants.
Discount not valid on tax, service charge, grocery items, and alcoholic beverages.



Billing and Deposit Policies

Full pre-payment is due 10 business days prior to event date.

DEPOSIT SCHEDULE

A \$2,000.00 non-refundable deposit is due at contract signing.

No space will be guaranteed without a signed contract and deposit on file.

A valid credit card must be on file within 10 days of your wedding.

Please note that the hotel will authorize a 20% additional hold on the estimated balance to guarantee any day of charges incurred. Your card will not be charged, only authorized prior to the wedding date.

90 days prior - 75% estimated charges due.

30 days prior - 15% estimated charges due.

10 days prior - remaining balance of estimated master account.

GUARANTEES

A final guarantee of guests is required 10 business days prior to your event. This guaranteed guest count may not be lowered.

Final charges are based on upon your guarantee or actual attendance, whichever is greater.



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Preferred Vendors

DJ's

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
Orlando DJ & Lighting | Adam Rubman | orlandodjandlighting.com | orlandodjandlighting@gmail.com | 321.695.4072
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@blastdjcompany.com | 407.900.0849

Photography

Steven Miller Photography | Steven Miller | stevenmillerpix.com | smiller@stevenmillerpix.com | 407.504.7314
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

Lighting

ENCORE Carla Torres Orellana | Carla.torresorellana@encoreglobal.com | 407.996.2239
Get Lit Productions | Byron Gauthier | get-lit-orlando.com | info@get-lit-orlando.com | 407.924.4246

Florist/Linen / Event Decor

The Event Source (Our Company Partner) | Brenda Nichols | theeventsource.net | weddings@theeventsource.net | 407.855.0229
Orlando Wedding and Party Rentals | Brittney Bouche | orlandoweddingandpartyrentals.com | brittney@orlandoweddingandpartyrentals.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 | hailey@greeneryproductions.com | 407.363.9151

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

Ceremony Music

Christine MacPhail | Christine MacPhail | orlandoharpist.com | christine@orlandoharpist.com | 407.239.1330

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

Wedding Planners - All are Certified by The Bridal Society

Live Love Laugh Events | Rebecca Lang | https://www.livelovelaugh.events/ | 407.497.6400
For the Love of Events | Amanda Borrero, CWP | hello@forthe loveofeventsft.com | forthe loveofeventsft.com | 407.334.0078
Nicole Squared Events | Nicole Pepper | Nicole.a@nicolesquaredevents.com | 407-617-6874