

R O S E N
W E D D I N G S
ROSEN SHINGLE CREEK



D I N I N G C O L L E C T I O N S

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.

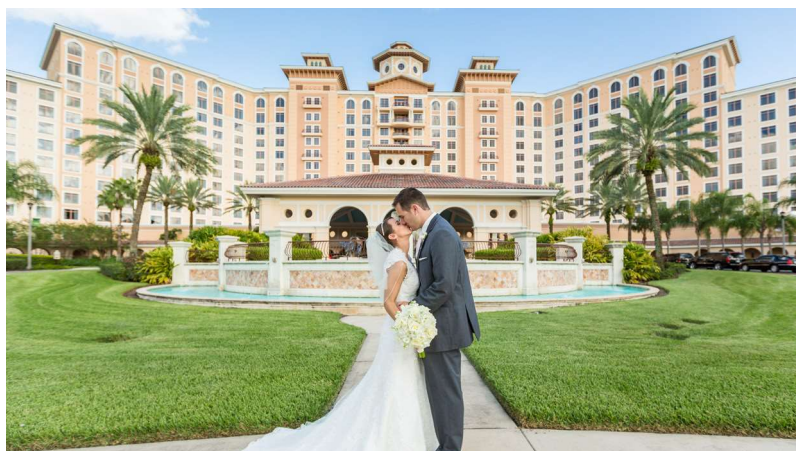




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INCLUDED IN YOUR SHINGLE CREEK WEDDING

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.

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 \$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

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

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

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

WEDDING PLANNERS - ALL ARE CERTIFIED BY THE BRIDAL SOCIETY

Bella Sposa Events | Clara Brown | clara@bellasposaevents.com | bellasposaevents.com | (814) 572-0896

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

Live Love Laugh Events | Rebecca Lang | https://www.livelovelaugh.events/ | (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@kristyartistry.com | kristyartistry.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 DECOR

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

Eventworks | Brittney Bouche | eventworksrentals.com | brittney@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

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

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

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

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



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