ROSEN
# SHINGLE CREEK®
ORLANDO

# *Weddings*

# Four Diamond Weddings

## Everyone deserves at least four diamonds.

At Rosen Shingle Creek, you'll find beauty almost as stunning as the wedding couple. Our 255 acres of lush landscape and variety of venues offer an overall idyllic setting for your special day. From a championship golf course to an award-winning spa, there are plenty of activities for you and your guests to enjoy. Whether your dream wedding is an intimate ceremony or an extravagant reception, our specialists ensure you receive impeccable planning services, innovative cuisine, and elegant venue options for a wedding as special as your love for each other.

## Wedding Specialist

Our specialist offers unparalleled support so that you are able to enjoy every moment.
For more information on Rosen Shingle Creek and to discuss your special day, please contact our Wedding Specialist.

ROSEN SHINGLE CREEK
9939 Universal Blvd.
Orlando, FL 32819
(407) 996-9939
www.RosenShingleCreek.com

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

# Hotel Site Fee

Rosen Shingle Creek requires a non-negotiable $2,700 site fee, subject to tax. 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. Upgrade to Chiavari chairs for an additional $2.00 per person.

# Intimate Wedding Ceremony Collection

Monday – Thursday morning and afternoon availability with a maximum of 50 guests.

Subject to tax and a non-negotiable taxable service charge required by the hotel.
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

$1,500.00

## Ceremony Enhancements

### TWO TIER WEDDING CAKE

Please see the Cakes section of menu for details.

### CHAMPAGNE AND SPARKLING CIDER TOAST

### 25% DISCOUNT AT ONSITE RESTAURANTS

Excludes tax, service charge, and alcoholic beverages.

$1,000.00

# Brunch Collection

## IMPORTED AND DOMESTIC CHEESE DISPLAY

Garnished with fresh fruit, accompanied by breads and crackers

## COLD DISPLAYS

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

## ASSORTMENT OF BREAKFAST BREADS

Coffee cake, fruit bread, muffins, croissants
New York bagels, freshly baked rolls,
cream cheese, butter, preserves

## SERVED FROM SILVER CHAFING DISHES

### Eggs Butler

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

Crisp Applewood Smoked Bacon
Spinach Quiche
Herbed-Roasted Chicken
with Cilantro and Lemon

Baked Mahi Mahi with Fresh Herbs
Seasonal Vegetables
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

* Attendant required at station; $175 per attendant

## ONE TIER WEDDING CAKE AND CAKE SHOTS

## BEVERAGES

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

$95 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

Hotel site fee discounted to $2,300 with off-site ceremony

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# Creek Collection

3 piece passed hors d'oeuvres 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

## GRILLED FREE-RANGE CHICKEN

Wild mushroom ragout, herbed basil risotto, jumbo asparagus and baby carrots, marsala wine reduction

## SHORT RIB OF BEEF

Garlic mashed potatoes, poached pearl onions, vegetable jardinière, guinness gravy

## GRILLED SALMON

Barbecue butter, mango salsa, wild rice, tourne vegetables

## STANDARD THREE TIER WEDDING CAKE

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

3 hours premium hosted bar with champagne toast

$135 PER PERSON

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# Elegance Collection

4 piece passed hors d'oeuvres 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

## ROSEMARY CHICKEN

10 oz. airline breast of chicken oven roasted garnished with fresh rosemary and olive oil, fingerling potatoes, tomato ratatouille, buerre blanc with sun-dried tomatoes and capers

## LAKE MEADOW CHICKEN CUTLET

Baby spinach, fig jam, 29 South goat cheese, and sun-dried tomatoes resting on English pea risotto, tomato confit, roasted baby carrots, basil buerre blanc

## GRILLED SAN MARCO SHRIMP

Angel hair pasta, vegetable confetti, grilled tomato

## ROASTED SLICED SIRLOIN AU POIVRE

White cheddar potatoes, matchstick roasted vegetables, 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

$150 PER PERSON

# Chandelier Collection

6 piece passed hors d'oeuvres 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

## $165 PER PERSON

# Luxury Collection

6 piece passed hors d'oeuvres during cocktail hour. 1 hour premium hosted bar.

## COMBINATION ENTREÉS AND BUFFET MENU

### 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

### PAN SEARED SEA BASS AND ROSEMARY CHICKEN

Warm mango salsa, fresh rosemary and olive oil, herbed risotto, grilled vegetables, baby carrots, asparagus

### 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

### 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

$185 PER PERSON

# Buffet Menu

## FRESH FRUIT SPECTACULAR
Seasonal melons and berries: cantaloupe, honeydew melon, fresh pineapple, watermelon, strawberries, red grapes; pineapple coconut dip

## SHINGLE CREEK DINNER SALAD
Mixed La Rosa greens, marinated hearts of palm, vine ripened tomatoes, matchstick carrots, squash, zucchini, pea tendrils, ranch and Champagne vinaigrette dressings

## CAPRESE SALAD
Vine-ripe tomatoes, fresh mozzarella, basil kalamata olive oil, cracked pepper, aged balsamic

## SOUP SELECTION
Choice of One

Creamy Potato with Spinach and Roasted Garlic

Wild Mushroom Bisque

Italian Wedding

Cedar Key Lobster Bisque

# Served in Chaffing Dishes

## CHICKEN FONTINA
Sautéed breast of chicken, wilted spinach with fontina cheese, Barolo wine reduction

## BEEF TENDERLOIN
Garlic crusted in cabernet reduction

## GRILLED SALMON
Barbeque butter, mango salsa

## SPAGHETTI SQUASH PASTA
Fire roasted vegetables, kale, chickpea and brown rice cake, cauliflower and fennel marinara sauce

## TRUFFLE BUTTER WHIPPED POTATOES

## HERBED RISOTTO

## FRESHLY BAKED ASSORTED GOURMET ROLLS WITH BUTTER

## GRILLED ZUCCHINI, YELLOW SQUASH, BABY CARROTS, ASPARAGUS MEDLEY

## SOFT DRINKS, ICED TEA, COFFEE, DECAFFEINATED COFFEE, AND HOT TEA SERVICE
3 hour premium hosted bar with champagne toast

$185 PER PERSON

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# Hors d'oeuvres Selection

Served on silver trays.

## 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
Fois 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

Table Number

# 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, butter cream, cream cheese, raspberry, chocolate, pineapple, amaretto, praline, strawberry, chocolate ganache, orange, lemon

## ICINGS

Italian butter cream, almond butter cream, American butter cream

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

# Wedding Day Menu Enhancements

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

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, Johnnie Walker Black Scotch, Knob Creek Bourbon,
Crown Royal Reserve Whiskey, Patron Silver Tequila

$18.00 PER PERSON (BASED ON 4 HOURS)

## WINE SERVICE WITH DINNER

### House Red and White Wine

$10.00 PER PERSON

## DESSERT STATION

### Assortment of Miniature Desserts

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

$5.00 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.

### 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 25% 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 25% 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.

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