

## SIGNATURE WEDDINGS



# Loews Royal Pacific Resort & Loews Sapphire Falls Resort



Escape to the natural elegance of the tropics.



## Isles of Pure Romance

BRIAN FOX PHOTOGRAPHY



*Picture yourself in the middle of an island paradise... your wedding a celebration of the joy and beauty surrounding you.*

The setting for your wedding shouldn't just be a place...it should be an escape, a temporary departure from the everyday world to a romantic destination where dreams come true. At Loews Royal Pacific Resort and Loews Sapphire Falls Resort at Universal Orlando™, you and everyone in your party will be transported to the enchanted isles of the South Seas or the Caribbean.





Elegant Surroundings At Every Turn



## YOUR WEDDING CEREMONY

### ALL CEREMONIES INCLUDE:

- Ceremony Location
- Ceremony Rehearsal Space
- Indoor Back-up Facilities
- Outdoor Guest Seating
- Sound System with Wireless Microphone for Officiant
- Wedding Services\*
- Citrus Infused Water Station
- Guest Book & Gift Table Set up

**\$2,500+**

Minimum of 50 Guests

Packages for groups under 50 guests available. Contact Catering Manager for details

\*An on-site catering manager will work with you or your wedding consultant to reserve your dates, plan the schedule of events, coordinate all food and beverage details from menu design to linens, and assist with other aspects of your wedding experience at the Resort.

## YOUR WEDDING RECEPTION

### ALL RECEPTIONS INCLUDE:

- Cocktail Hour with One Hour Hosted Select Collection Bar and Choice of Four Passed Hors d' Oeuvres
- Private Server for Wedding Party during Pictures/Cocktail Hour
- Choice of Plated, Buffet, Station, or Brunch Menus
- Three-Hour Hosted Select Collection Bar during Wedding Reception
- Floor Length Table Linens available in Chocolate Brown, Gold, Black, White, Charcoal Grey and Ivory
- Wedding Services\*
- Pre-Event Menu Tasting for up to Four Guests
- Complimentary Votive Candles, Dance Floor, Staging for your Band/DJ, Table Numbers, Tables for your Place Cards, Guestbook and Band/DJ
- Overnight Accommodations for the wedding couple on your Wedding Night (*suite upgrade based upon availability*)

**FROM \$155++ PER PERSON**

Minimum of 50 Guests

\*An on-site catering manager will work with you or your wedding consultant to reserve your dates, plan the schedule of events, coordinate all food and beverage details from menu design to linens, and assist with other aspects of your wedding experience at the Resort.

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



## An Unforgettable Celebration



SCOTT CRAIG PHOTOGRAPHY

## CEREMONY AND RECEPTION LOCATIONS

### WEDDING LAWN

The Wedding Lawn at Loews Royal Pacific Resort offers a welcoming island sanctuary ideal for hosting anything from small ceremonies to gala weddings of up to 240 guests. Tucked away on the resort grounds and surrounded by lush greens, bamboo, and flowers, this secluded setting is conveniently located near the Wantilan Pavilion.

### PACIFIC BEACH

Whether under the azure blue Florida sky or the warm glow of the evening twilight, a beach wedding at Loews Royal Pacific Resort is the ultimate romantic experience. Our pristine white sand Pacific Beach is rimmed with swaying palm trees and bordered by a tranquil body of water. It's the ideal location for elegant beach weddings of up to 200 guests.

### CAYMAN COURT LAWN & PAVILION

Tucked away on the Loews Sapphire Falls Resort grounds and surrounded by lush greens, the Cayman Court Lawn and Pavilion offers a welcoming Caribbean escape ideal for hosting anything from small ceremonies to gala weddings of up to 400 guests.

### WANTILAN PAVILION

The Wantilan Pavilion is Loews Royal Pacific Resort's signature event space. Surrounded by exotic foliage and bamboo, this covered, outdoor venue embodies the natural elegance of the islands. A lava rock fire pit, tiki torches, and track lighting throughout make the pavilion perfect for dramatic evening outdoor affairs. Private and secluded, the pavilion also features a built-in stage and ample seating room for up to 240 guests.

#### Indoor Ceremony Locations also available.

Ceremony Rehearsal Space based upon availability. Ceremony fee is subject to 6.5% sales tax.

### INTIMATE BALLROOMS

These intimate ballrooms are ideal for wedding celebrations of up to 150 guests. A palette of colors lend the space an air of elegance to create a warm and inviting atmosphere for your guests. An outdoor patio where your guests can enjoy a cocktail underneath the stars is also available. Additional smaller ballrooms are also available.

### GRAND BALLROOMS

These impressive ballrooms are the largest at Universal Orlando Resort™. The 21-foot high ceilings provide a grand space for your event. An updated palette of serene colors invite you to celebrate the Caribbean and South Seas. The spaces can accommodate in excess of 1,000 guests for grand wedding events, but can also be divided into twelve smaller salons for intimate receptions of 75 to 250 guests.

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Discounted package pricing available for brunch and daytime weddings. Cocktail Hour not included in Brunch weddings. Food & Beverage Minimums apply based upon space and day of week. Prices and available options subject to change.

## REHEARSAL DINNER

You have many choices in Orlando for your rehearsal dinner, but Loews Royal Pacific Resort and Loews Sapphire Falls Resort offer you an array of unique settings to create a memorable experience for your family and friends. Choose from one of the five incredible on-site restaurants, Universal Orlando's other on-site hotels or one of the unique venues of Universal CityWalk™. From an informal get-together to an elegant dining experience, choose from a wide range of settings to create an unforgettable rehearsal dinner for your guests.

**Islands Dining Room at Loews Royal Pacific Resort** – This is an attractive, spacious restaurant with Indonesian style decor and a menu featuring modern, Pan Asian cuisine with a twist. A private dining room for up to 50 guests is also available.

**Click for more information**

**Emeril's Tchoup Chop at Loews Royal Pacific Resort** – Celebrity chef Emeril Lagasse puts his own unique spin on Asian cuisine in this signature restaurant. Diners take an exotic journey through the Pacific seas amid striking decor that features bamboo, waterfalls, and sculpted gardens. Four private dining areas are available for groups of up to 65 guests.

**Click for more information**

**Jake's American Bar at Loews Royal Pacific Resort** – Jake's is a 1930's style tropical nightclub celebrating the life of Royal Pacific Airways' most beloved pilot, Captain Jake McNally. Jake's is the perfect place to enjoy drinks, food and lively entertainment. A private room is available for up to 60 guests (ideal for 30-50). **Click for more information**

**Amatista Cookhouse™ at Loews Sapphire Falls Resort** – Caribbean cuisine prepared in an open exhibition kitchen makes Amatista Cookhouse an instantly inviting option for breakfast, lunch or dinner. Whether dining indoors or out—or in one of the private dining areas—guests of Amatista Cookhouse will feel welcomed and relaxed in this vibrant and inspiring restaurant. **Click for more information**

**Strong Water Tavern at Loews Sapphire Falls Resort** – A wall of vintage rums, your own rum specialist, a ceviche bar and a patio overlooking the lagoon combine to make Strong Water Tavern an exceptionally cool and stylish watering hole. Featuring tapas style dining options with rum tastings, this is a true destination lounge in the heart of an island jewel.

**Click for more information**

### HARD ROCK HOTEL®

The Kitchen

Palm Restaurant

**Click for more information**

### LOEWS PORTOFINO BAY HOTEL

Mama Della's Ristorante<sup>SM</sup>

Trattoria del Porto™

Bice Ristorante

**Click for more information**

### UNIVERSAL CITYWALK™

The Toothsome Chocolate Emporium & Savory Feast Kitchen™

Emeril's® Restaurant Orlando

Jimmy Buffett's® Margaritaville®

Hard Rock Cafe®

Bob Marley – A Tribute to Freedom<sup>SM</sup>

Bubba Gump Shrimp Co.™ Restaurant & Market

Red Oven Pizza Bakery™

Hot Dog Hall of Fame®

NBC Sports Grill & Brew™

Antojitos Authentic Mexican Food™

Pat O'Brien's®

Vivo Italian Kitchen™

The Cowfish® Sushi Burger Bar

**Click for more information**

## THE AFTER PARTY

Nobody wants the good times to come to an end, so be sure to plan an “after party” in your weekend plans. Loews Royal Pacific Resort and Loews Sapphire Falls Resort offer ideal locations for your group to continue the party after your rehearsal dinner and wedding celebration. At Royal Pacific Resort, choose the **Orchid Court Lounge**, our elegant lobby lounge adorned with beautiful orchids, or meet for drinks and fun times at **Jake's American Bar**. **Click for more information**. At Sapphire Falls Resort choose the **Amatista Cookhouse™** a vibrant and inspiring restaurant with an open exhibition kitchen or enjoy drinks at **Strong Water Tavern**, our signature rum bar with rums exclusive to this hotel. **Click for more information**

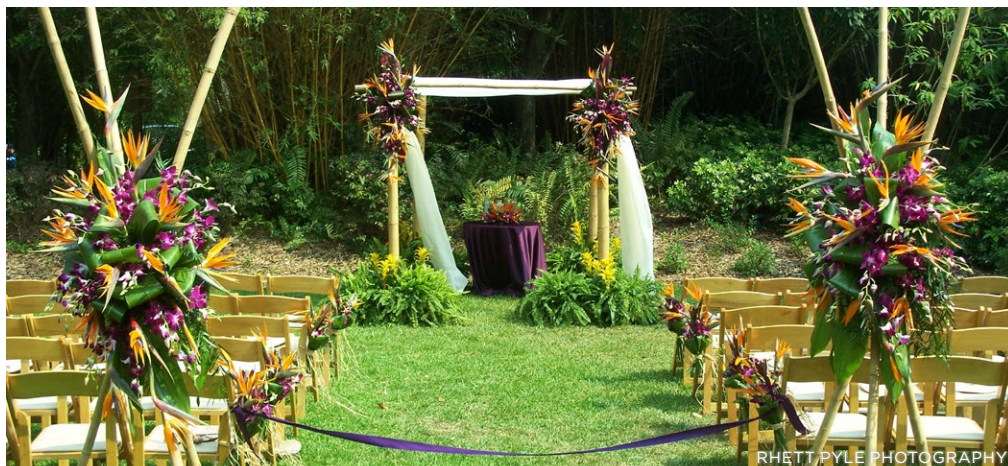
Plus you'll find many other options for nightlife at **Universal CityWalk™** entertainment complex. **Click for more information**

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverage, and service charge. Prices and available options subject to change.





BRIAN FOX PHOTOGRAPHY



RHETT PYLE PHOTOGRAPHY



FAMILY ART PHOTOGRAPHY



BRIAN FOX PHOTOGRAPHY



## Cocktail Hour





## COCKTAIL HOUR

All wedding receptions include a One Hour Hosted Select Collection Bar and your choice of four butler passed hors d' oeuvres. **Please select four from the following:**

### COLD HORS D' OEUVRES

Sesame Big Eye Tuna with Paw Paw Sauce  
 Ceviche Style Lobster and Avocado Martini  
 Crab and Corn Salad on Sesame Cone  
 Thai Curry Chicken with Spicy Peanut Sauce  
 Island Mango and Shrimp Salad  
 with Crispy Tortilla  
 Smoked Salmon Mousse, Creme  
 Fraiche, and Caviar Tart

Roasted Turkey, Pecans, Figs, and  
 Creme Cheese Mini Wrap  
 Artichoke and Roma Tomato Bruschetta  
 Asparagus and Serrano Ham and Grain Mustard  
 Pepper Seared Filet of Beef with Caramelized  
 Onions and Maytag Blue Cheese Crostini

### HOT HORS D'OEUVRES

Guava and Cheese Empanada  
 Coconut Chicken Tenders with Mango-  
 Horseradish Dipping Sauce  
 Tandoori Chicken Skewers with  
 Raita Cucumber Dip  
 Spanakopita  
 Mini Blue Crab Cakes with  
 Kaffier Lime Remoulade

Ginger Glazed Pork Pot Stickers  
 Chicken Marsala Puff  
 Mini Beef Wellington  
 Mediterranean Lamb Kabob with Mint Chutney  
 Tempura Shrimp with Thai Chili Sauce

Additional Cold and Hot Hors D' Oeuvers at \$6.00++ each

### SELECT COLLECTION BAR (4 HOURS INCLUDED IN PACKAGE)

New Amsterdam Vodka, Seagrams Gin, Cutty Sark  
 Scotch, Jim Beam Bourbon, Seagrams 7 Whisky,  
 Cruzan Rum, Sauza Gold Tequila, Beringer White  
 Zinfandel, Context Sauvignon Blanc, Context  
 Chardonnay, Context Merlot, Context Cabernet

Sauvignon, Bud Light, Budweiser, Miller Lite, Corona  
 Extra, Heineken, Sam Adams Boston Lager

Each additional hour at \$12.00++ per person, per hour

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Cocktail Hour not included with Wedding Brunch Menu. Prices and available options subject to change.

## COCKTAIL HOUR ENHANCEMENTS – COLD SELECTIONS

### ICE CARVINGS

We offer ice carvings specifically designed for your group

**\$500++ FOR ONE BLOCK OR 900++ FOR TWO BLOCKS**

### DOMESTIC CHEESE DISPLAY

Cheddar, Monterey, Winter Park Blue, Havarti, and Marinated Provolone

Seasonal Berries, Dried Fruits and Toasted Nuts  
Fresh Baked Baguettes, Lavosh and Assorted Crackers  
*(serves approximately 50 persons)*

**\$800++**

### INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

Manchego, Fontina, Goat Cheese, Gorgonzola Blue, and Boursin Seasonal Berries, Dried Fruit and Toasted Nuts Fresh Baked Baguettes, Lavosh and Assorted Crackers  
*(serves approximately 50 persons)*

**\$900++**

### ROYAL PACIFIC SUSHI DISPLAY

*(Based on three pieces per person)*

An Assortment of Sashimi and Sushi Rolls California, Barbequed Eel, Spicy Tuna, Salmon, and Vegetable with Wasabi, Pickled Ginger and Light Soy

**\$25++ PER PERSON**

### FRESH AND GRILLED VEGETABLE MONTAGE

Broccoli, Cauliflower, Celery, Carrots, Peppers and Cherry Tomatoes, Grilled Asparagus, Portobello Mushroom, Eggplant, Zucchini, and Yellow Squash Caramelized Onion Dip and a Creamy Avocado Dressing  
*(serves approximately 50 persons)*

**\$575++**

### ANTIPASTO DISPLAY

Mortadella, Salami, Capicola, Fontina, Asiago, and Marinated Provolone Grilled and Roasted Seasonal Vegetables, Pepperoncini, Olives, and Artichokes Fresh Baked Artisan Breads and Lavosh

*(serves approximately 50 persons)*

**\$750++**

### TASTE OF PERU

Shrimp and Scallop Ceviche Peruvian Pickled Fish “Quinotto” Peruvian Quinoa Salad in Martini

**\$25++ PER PERSON**

### ISLAND RAW BAR

Iced Gulf Shrimp with Cocktail and Sauce Louis

**\$750++ PER 100 PIECES**

Alaskan Snow Crab Claws with Lemon, Lime and Cocktail Sauce

**\$800++ PER 100 PIECES**

Cultured Oysters on Half Shell with Crackers and Cocktail Sauce

**\$650++ PER 100 PIECES**

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## COCKTAIL HOUR ENHANCEMENTS – HOT SELECTIONS

### WOK DISPLAY

*(Based on one piece per person, per item)*

*Presentation of Large Wok Display*

*Chicken Dim Sum, Pork Pot Stickers, Spicy Shrimp Satay, and Vegetable Wonton, Sweet Chili Thai, Ponzu and Sweet & Sour Sauce*

**\$22++ PER PERSON**

### CRAB CAKE STATION

*(Based on two pieces per person)*

Island Crab Cakes with Roasted Corn and Peppers  
Cucumber-Mango Relish and Cajun Remoulade

**\$25++ PER PERSON**

### SLIDER STATION

*Pre-Select Two of the Following:*

All Natural Grass Fed Beef with Caramelized Onions and Provolone Cheese

Slow Smoked Palmetto Creek Farms Mojo Pork with Pineapple Slaw

Spicy Buffalo Chicken with Lettuce, Tomato and Blue Cheese Dressing

Mediterranean Spiced Lamb with Pickled Cucumbers and Feta Cheese

**\$22++ PER PERSON**

### FLAT BREAD PIZZA STATION

Gourmet Mini Flatbread Pizzas Cooked to Order

*Pre-Select Two of the Following:*

Grilled Chicken, Onions, Feta Cheese, Tomato, Kalamata Olives, Basil & Crushed Red Pepper

Vine Ripened Tomatoes with Fresh Buffalo Mozzarella, Basil and Cracked Black Pepper

Italian Sausage and Pepperoni with Aged Provolone Cheese

**\$20++ PER PERSON**

### ARGENTINEAN CHURRASCO BEEF AND SAUSAGE STATION

Herb Marinated Skirt Steak and Brazilian Sausage  
Sweet Plantain

**\$20++ PER PERSON**

### RISOTTO STATION

Arborio Rice with choice of Royal Red Shrimp, Artichokes, Sun-Dried Tomato, Cremini Mushroom, Caramelized Onions, and Pesto Parmesan Cheese and Ground Black Pepper

**\$25++ PER PERSON**

### ASIAN NOODLE-BAR STATION

Lo Mein Noodles with Shredded Chicken, Baby Bok Choy, Baby Corn, Carrots, Sesame Ginger Glaze

Udon Noodles with Shrimp, Bean Sprouts, Broccoli, Napa Cabbage, Peppers, Thai Red Curry Sauce

Vegetable Fried Rice with Carrots, Celery, Scallion, Fried Egg, Green Peas

**\$22++ PER PERSON**

### ITALIAN PASTA STATION

Five Cheese Tortellini with Artichoke, Bay Shrimp, Parmesan Cream and Cracked Black Pepper

Penne Pasta with Marinara Sauce, Kalamata Olives, Basil and Crushed Red Pepper

Braised Beef Tortellacci with Sage Brown Butter Sauce

Fresh Garlic Bread Sticks, Focaccia Bread and Grated Parmesan

**\$22++ PER PERSON**



Station requiring an Attendant at \$175++ plus sales tax. ++ All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



## An Award-winning Culinary Team



The freshest natural ingredients. Skilled, award-winning chefs. Imaginative recipes and menus tailored to your exact specifications. Every meal at Loews Royal Pacific Resort and Loews Sapphire Falls Resort promises to be an unrivaled culinary experience that will elevate your wedding from enjoyable to unforgettable.

Complex Executive Chef Nando Belmonte, Complex Executive Sous Chef Ron Cope, Banquet Chef Vasken Jibilian, Banquet Chef Eric Nolen, Executive Pastry Chef Rodrigo Nunez and Executive Pastry Chef Steven Rujak all have won multiple awards from the American Culinary Federation. Together with their talented team they can create a customized menu from a variety of cuisines — including Polynesian, French, Italian, Asian, and American classics — for any sized event, from casual to formal.

All of our freshly baked breads, desserts, ice creams, and pastries are created right in our kitchens. Our delicious stocks, soups, and sauces are all house-made, along with our salad dressings. Our fruits and vegetables are all freshly cut, and much of our produce and other food products are locally sourced from nearby farms and vendors for the utmost in freshness and sustainability. The hotel even has its own herb garden.

At Loews Royal Pacific Resort and Loews Sapphire Falls Resort, you have your choice of plated dinner stations, or buffet style service. You can take your buffet to the next level with a customized menu featuring optional action stations for the ultimate in personal service and elegance.

*The following menus are just a guide. If you're craving something extraordinary, let us know! We can create an exquisite customized menu just for you*



## Chef Inspired Creations

GINGER MIDGETT PHOTOGRAPHY



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GINGER MIDGETT PHOTOGRAPHY





## PLATED DINNERS — SOUP AND SALAD SELECTION CHOICE OF EITHER ONE SOUP OR SALAD

### SOUP SELECTIONS

Crawfish Chowder  
Lobster Bisque  
French Onion  
Minestrone

Roasted Butternut Squash  
Callaloo  
Chicken Corn Chowder  
Coconut Chicken Curry

### SALAD SELECTIONS

**Organic Mixed Greens**  
*Balsamic Figs, Toasted Walnuts & Goat Cheese,  
Poached Pears Port Wine Vinaigrette*

**Iceberg Lettuce**  
*Buttermilk Blue Cheese, Crispy Bacon,  
Grape Tomatoes, Hydroponic Cucumbers,  
Balsamic Gelee, Blue Cheese Dressing*

**Caesar**  
*Hearts of Romaine, Shaved Parmesan  
Cheese, Crispy Pancetta, Roasted  
Garlic Crouton, Caesar Dressing*

**Country Style Pork Terrine**  
*Organic Baby Greens, Pistachio, Heirloom  
Tomato, Blueberry Raisin Chutney*

**Artisan Greens & Shrimp**  
*Cape Canaveral Royal Red Shrimp,  
Sliced Radish, Pickled Onions, Heirloom  
Cherry Tomatoes, Citrus Vinaigrette*

**Chopped Asian Salad**  
*Romaine Lettuce, Edamame, Citrus,  
Nappa Cabbage, Carrots, Red Onions,  
Wonton Crisp, Ponzu Vinaigrette*

**Avocado & Crab**  
*Baby Spinach & Frisee, Carrots, Mandarin  
Orange, Cucumbers, Chive Butter  
Crisp, Citrus Ginger Vinaigrette*

**South-West Salad**  
*Romaine Lettuce, Black Beans, Roasted  
Corn, Tomatoes, Red Onions and Crispy  
Corn Chips, Chipotle Vinaigrette*

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge.  
Prices and available options subject to change.



## PLATED DINNERS - ENTREE SELECTIONS

All plated dinners include Freshly Baked Rolls and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, Iced Tea and Choice of Plated Dessert.

### CHICKEN

#### Rosemary Grilled Airline Chicken Breast

*Yukon Potato Puree, Seasonal Vegetables, All Natural Roasted Chicken Jus*

**\$155++ PER PERSON**

#### Parmesan Crusted Chicken Breast

*Creamy Herbed Polenta Cake, Grilled Asparagus, Oven Roasted Cippolini Onions Sundried Tomato Cream*

**\$155++ PER PERSON**

### SEAFOOD

#### Pan Seared Line Caught Local Catch

*Okinawan Potato Hash, Seasonal Vegetables, Coconut Saffron Sauce*

**\$163++ PER PERSON**

#### Herbed Basted Florida Grouper

*Zellwood Corn & Cheese Grits, Edamame Vegetable Succotash, Citrus Emulsion*

**\$172++ PER PERSON**

### BEEF, VEAL AND PORK

#### Apple-wood Smoked Pork Chop

*Butternut Squash & Parmesan Risotto, Roasted Vegetables, Caramelized Apple Chutney*

**\$165++ PER PERSON**

#### Char Grilled Beef Rib Eye Steak

*Truffle Pecorino Potato Gratin, Pan Roasted Mushrooms, Shallot Confit, Roasted Asparagus Port Demi Glaze*

**\$165++ PER PERSON**

#### Horseradish Crusted Filet Mignon

*Confit of Fennel Savory Bread Pudding, Seasonal Vegetables, Grain Mustard Sauce*

**\$172++ PER PERSON**

#### Braised Short Ribs

*Roasted Garlic Yukon Gold Crushed Potatoes, Candied Carrots & Haricot Vert, Natural Beef Jus*

**\$167++ PER PERSON**

### DUAL ENTREES

#### Lightly Smoked Filet Mignon, Pan Seared Line Caught Snapper

*Truffle Scented Creamy Polenta, Roasted Broccolini & Baby Carrots, Port Wine Demi*

**\$177++ PER PERSON**

#### Roasted Garlic Filet Mignon & Jumbo Lump Crab Cake

*Yukon Gold Potato Hash, Baby Vegetables, Grain Mustard & Peppercorn Sauce*

**\$183++ PER PERSON**

#### Pan Roasted Petit Tenderloin of Beef & Butter Poached Lobster Tail

*Chive & Pork Belly Potato Croquette, Parmesan Crusted Asparagus, Morel Cognac Cream*

**\$187++ PER PERSON**

### VEGETARIAN ENTRÉES

#### Chick Pea & Quinoa Cake

*Beluga Lentil & Israeli Cous Cous Stew, Roasted Yellow Pepper Nage*

**\$153++ PER PERSON**

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## PLATED DINNERS - DESSERTS SELECTION

Chocolate Entremets with Macerated Berries and Raspberry Coulis

White Chocolate Mousse Pyramid in Sable Cookie Crunch

Asian Pear Torte with Port Wine Reduction

White Chocolate and Macadamia Nut Napoleon with Tangerine Orange Sauce

Chocolate Banana Crème Brûlée Tart with Citrus Fruit Glaze

Milk Chocolate Mousse with Port Wine Poached Asian Pear

Coconut and Mango Bavarian with Passion Fruit Jelly

Mascarpone Chantilly and Dark Chocolate Napoleon, Tropical Berries and Exotic Fruit Sauce

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## PLATED DINNER ENHANCEMENTS – APPETIZER SELECTIONS

### COLD APPETIZERS

#### Smoked Chicken Terrine

*Goat Cheese, Pistachios & Dried Cherries*

**\$10++ PER PERSON**

#### Florida Fish Ceviche Martini

*Line Caught Cape Canaveral White Fish, Onions, Cilantro, Red Peppers, Mango, Leche de Tigre*

**\$12++ PER PERSON**

#### Vine Ripened Beefsteak Tomatoes & Mozzarella Cheese

*Baby Arugula, Basil Chiffonade, Champagne Vinaigrette and Aged Balsamic*

**\$10++ PER PERSON**

#### Beef Carpaccio

*Arugula Salad, Grain Mustard Aioli and Extra Virgin Olive Oil*

**\$12++ PER PERSON**

### HOT APPETIZERS

#### Pan Seared Sea Scallops

*Charred Shiitake Mushrooms, Roasted Golden Beets, Parsnip Puree*

**\$12++ PER PERSON**

#### Maryland Crab Cakes

*Roasted Red Pepper Creamed Corn, Crispy Arugula, Citrus Relish*

**\$12++ PER PERSON**

#### Braised Beef Tortellacci

*Brown Butter Sage, Porcini Mushroom and Cipollini Onions*

**\$12++ PER PERSON**

#### Marinated Grilled Tofu

*Beluga Lentil & Quinoa, Edamame Emulsion, Roasted Tomato Relish*

**\$10++ PER PERSON**

### SORBET INTERMEZZO (SERVED AFTER SALAD)

**\$10++ PER PERSON**

Champagne Sorbet

Dragon Fruit Sorbet

Lemon Sorbet with Vodka Citron

### CHEF AMUSE

Turn your dinner into a four-course dining experience with this small tasting course, which offers a glimpse at the chef's approach to cooking and prepares your guests for the upcoming meal.

**\$10++ PER PERSON**

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Savory Dinner Buffets



## THE STEAK HOUSE DINNER BUFFET

Freshly Baked Bread and Rolls Display with Sweet Butter

French Onion Soup, Gruyere Gratinée

Iceberg Salad with Cherry Tomatoes, Cucumbers, Red Onions, Apple Wood Smoked Bacon and Crumbled Blue Cheese Ranch, Blue Cheese and Russian Dressings

Petit Sirloin Steak  
Grilled Natural Atlantic Local Catch  
Roasted Natural Chicken Breast  
Horseradish and Tomato Barbeque Sauces

Mashed Potatoes  
Truffle Macaroni & Cheese  
Seasonal Vegetable Succotash and Grilled Asparagus

Old Fashioned Apple Pie  
New York Cheesecake  
Double Fudge Chocolate Cake  
Sourdough Bread

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$190++ PER PERSON**

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



## MEDITERRANEAN DINNER BUFFET

Freshly Baked Bread and Rolls Display with Sweet Butter

Roasted Gazpacho with Traditional Condiments

Greek Salad Display with Romain Lettuce, Tomato Wedges, Sliced Bermuda Onions, Cucumbers, Herbed Crouton, Lavosh, and Assortated Dressings

Grilled Asparagus and Roasted Peppers with Lemon and Roasted Shallot Vinaigrette

Curried Tomato Salad with Apricot, Coriander, and Almonds

Couscous Salad with Spiced Shrimp and Oregano

Platter of Assorted Grilled Flat Breads:

Roma Tomato and Feta Artichoke; Chick Peas and Fontina Cheese; Serrano Ham, Grapes and Manchego Cheese

Rosemary-Thyme Seared Beef Filet with Artichoke and Garlic Fondue

Oven Roasted Sea Bass with Mussels, Tomato Ouzo Sauce, Crumbled Feta, Haricot Verts, Baby Carrots, and Turmeric Cauliflower

Baklava Creme Caramel Pistachio-Orange Mousse with Dried Dates

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$180++ PER PERSON**

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FAMILY ART PHOTOGRAPHY



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## WANTILAN LUAU DINNER BUFFET

Hawaiian Carving Rolls  
Freshly Baked Breads and Rolls Display with  
Sweet Butter

### MINI SALAD DISPLAY

Organic Greens with Heirloom Tomato, Avocado,  
Maui Onion, and Toasted Macadamia Nuts with  
Passionfruit Vinaigrette

Mini Mango and Papaya Salad with Tropical Melons

Chopped Napa Cabbage Salad with Lomi Lomi  
Salmon and Orange Ginger Dressing

Oven Roasted Vegetables with  
Chili-Lime Vinaigrette

Hawaiian Ahi Tuna Poke Martini

### CARVING STATION

Roasted Kalua Suckling Pig  
Guava Puree

**\$180++ PER PERSON**

### HIBACHI DISPLAY

Korean Barbequed Black Angus Beef  
Teriyaki Glaze

### SOUTH PACIFIC DISPLAY

Hawaiian Pink Sea Salt Dusted Mahi Mahi  
Wood Grilled Szechuan Spiced Chicken Breast

### WOK DISPLAY

Steamed Jasmine Rice

Oven Roasted Sweet Potatoes and  
Seasonal Vegetables


Johnny Cakes

Coconut Bread Pudding

Dark Chocolate Banana Torte

Vanilla Waffle Cone with Golden Pineapple Mousee

Freshly Brewed Coffee, Decaffeinated Coffee,  
Organic Herbal Teas, and Iced Tea

 Chef Attendant Fee is \$175++ service charge and sales tax. All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



## BUFFET DINNER ENHANCEMENTS

Curried Chicken, Mango & Papaya Salad

**\$4++ PER PERSON**

Palmetto Creek Farms Pulled Pork Sliders

**\$6++ PER PERSON**

Sesame Crusted Tuna & Cellophane Noodle Salad Martini

**\$7++ PER PERSON**

Bamboo Steamer Station

*(Based on 7 of each per person)*

*Chicken Dim Sum, Pork Potsticker and Shrimp Spring Roll  
Citrus Ponzu, Sweet Plum and Thai Chili Sauce*

**\$12++ PER PERSON**

Thai Beef Salad

*with Romaine Lettuce, Cucumbers, Thai Basil and Spicy  
Chili Vinaigrette*

**\$4++ PER PERSON**

Shrimp Summer Rolls

*with Roasted Peanut Sauce*

**\$4++ PER PERSON**

Assorted Spoons of Creme Brulee

**\$5++ PER PERSON**

Mini Macaroons

**\$5++ PER PERSON**

Crepe Station

*Strawberry Crepes with Vanilla Bean Pastry Cream and  
Grande Marnier Sauce*

**\$5++ PER PERSON**

## WEDDING BRUNCH ENHANCEMENTS

Four Passed Hors d'oeuvres

*Choose 4 hot or cold hors d'oeuvres*

**\$25++ PER PERSON**

The Juice Bar 

*Fresh Custom Combination Shaken to Order:*

*Orange, Grapefruit, Tangerine, Pomegranate, Cranberry, Pineapple,  
Apple, Tomato*

**\$6.50++ PER PERSON**

Bloody Mary Bar 

*The Traditional Morning Eye Opener*

*New Amsterdam Vodka mixed with Mary Mix, Garnished with  
Lemon & Lime Wedges and a Celery Stick. Or try a Bloody Maria  
made with Sauza Gold Tequila*

**\$20++ PER PERSON**

Champagne Bar 

*Michelle Brut will be used to create Mimosas, Bellinis, Kir Royales,  
and Royal Spritzers*

**\$15++ PER PERSON**

Omelet Bar 

*Diced Ham, Chorizo, Bacon, Peppers, Onions, Tomatoes,  
Mushrooms, Spinach, Cheddar and Mozzarella*

**\$12.50++ PER PERSON**

Smoothie Station 

*Featuring the Power Breakfast Smoothie*

*Nonfat Yogurt, Acai, Soy Milk, Pomegranate Juice Protein Boost,  
Agave Syrup*

**\$10++ PER PERSON**

 Station requiring an Attendant at \$175++ plus sales tax.

++ All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



## CUSTOMIZABLE DINNER STATION MENUS

**Selection 1** - 1 Salad Display, 1 Cold Display, 1 Carving Station, 2 Entrée Displays with Accompaniments & Assorted Miniature Desserts

**\$180++ PER PERSON**

**Selection 2** - 1 Soup Display, 1 Salad Display, 1 Cold Display, 1 Carving Station, 3 Entrée Displays with Accompaniments & Assorted Miniature Desserts

**\$203++ PER PERSON**

**Selection 3** - 1 Soup Display, 1 Salad Display, 1 Cold Display, 1 Carving Station, 3 Entrée Displays with Accompaniments, 1 Dessert Station & Assorted Miniature Desserts

**\$222++ PER PERSON**

### SOUPS

French Onion Soup

Lobster Bisque

Roasted Butternut Squash

Chicken Corn Chowder

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



## CUSTOMIZABLE DINNER STATIONS - SELECT FROM THE FOLLOWING

### SALAD DISPLAYS

#### Chopped Romaine and Radicchio

*Assorted Petit Greens and Mixed Spinach Grape Tomatoes, Shredded Carrots, Sliced Cucumbers, Red Onions, Marinated Bean Sprouts, Sunflower Seeds, Toasted Almonds, Citrus Segments, Applewood Smoked Bacon, Cheddar Cheese, Parmesan Cheese, Blue Cheese, Kalamata Olives, Hearts of Palm, Artichoke Hearts, and Croutons Ranch, Caesar, Balsamic Vinaigrette and Ginger Soy*

#### Iceberg Salad with Cherry Tomatoes

*Cucumbers, Red Onions, Apple Wood Smoked Bacon and Crumbled Blue Cheese Ranch, Blue Cheese and Russian Dressings*

#### Bowtie Pasta Primavera Salad

*Kalamata, Red Onions, Spinach, Sundried Tomato, Parmesan Cheese, Basil, Italian Vinaigrette*

#### Couscous Salad with Spiced Shrimp and Oregano

#### Traditional Caesar Salad

*Romaine Hearts, Shaved Parmesan Cheese, Croutons, Caesar Dressing*

### COLD DISPLAYS

#### Array of Spanish Tapas

*Sliced Serrano Ham, Aged and Marinated Cheeses Cumin Spiced Meat Balls, Roasted Pepper Hummus with Pita Chips Smoked Chorizo and White Bean Salad, Fresh Baked Sour Dough and Flat Bread Herbed Extra Virgin Olive Oil and Spiced Olives*

#### Fresh and Grilled Vegetable Montage

*Broccoli, Cauliflower, Celery, Carrots, Peppers and Cherry Tomatoes Grilled Asparagus, Portobello Mushroom, Eggplant, Zucchini, and Yellow Squash Caramelized Onion Dip and a Creamy Avocado Dressing*

#### Domestic Cheese Display

*Cheddar, Monterey, Winter Park Blue, Havarti, and Marinated Provolone, Seasonal Berries, Dried Fruits Toasted Nuts, Fresh Baked Baguettes, Lavosh and Assorted Crackers*

### DESSERT STATIONS

#### Chocolate Fountain Dessert Station:

*Served with Assorted Fruits and Pound Cake*

#### Ice Cream Sundae Station:

*Vanilla, Strawberry and Chocolate Ice Cream Hot Fudge Sauce, M&M's, Strawberry Sauce, Shredded Coconut, Pecans, Sprinkles, and Whipped Cream*



**Chef Attendant Fee is \$175++ plus service charge and sales tax. All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.**

### CARVING STATIONS

#### Roasted Side of Grouper:

*Teriyaki Lacquered*

#### Tamarind-Honey Glazed Roasted Suckling Pig:

*Asian Pear and Raisin Chutney*

#### Herb Marinated Beef Tenderloin:

*Maui Onion Confit and Truffle Scented Jus Rolls, Condiments of Grain Mustard and Horseradish*

### ENTREES

#### All Natural Smoked Chicken Breast, with Sage Au Jus

#### Plantain Crusted Free Range Chicken, Sofrito Sauce

#### Pepper Crusted Baja Sirloin Steak

#### Grilled Chrrasco Steak, with Chimichurri Sauce

#### Pan Seared Natural Atlantic Salmon, with Orange Reduction

#### Pan Seared Grouper with Lemon Caper Sauce

#### Smoked Pork Loin with Whole Grain Mustard Cream Sauce

#### Kalua Roasted Pork with Grilled Pineapple Relish

#### Each Entrée Selected Above Includes (1) of the Following:

*Long Grain Rice and Red Charra Beans  
Truffle Mac and Cheese Casserole  
Garlic Yukon Mash Potatoes*

#### Each Entrée Selected Above Includes (1) of the Following:

*Roasted Calabaza, Roasted Red Peppers, Caramelized Onions  
Sautéed Zucchini and Yellow Squash, Red Peppers and Red Onions  
Aspiration, Roasted Portobello Mushroom, Caramelized Onions*

#### Frozen Yogurt & Gelato Station:

*Choose (2) Yogurt/Gelato Options:  
French Vanilla, Strawberry, Salted Caramel or Dark Chocolate  
Hot Fudge Sauce, M&M's, Strawberry Sauce, Shredded Coconut,  
Candied Pecans, Sprinkles, and Whipped Cream*

#### Cotton Candy Station:

*Blue Raspberry and Pina Colada*

## CHILDREN'S PRICING

### CHILDREN AGES 3 AND UNDER:

*Complimentary*

### CHILDREN AGES 4-9:

Dinner Stations or Buffet Menus:

**\$50++ PER CHILD**

*to include 4 Hour Non-Alcoholic Beverage Package*

Plated Dinner Menus:

*See Children's Menus Below (to include 4 hour non-alcoholic beverage package)*

**\$50++ PER CHILD**

### CHILDREN'S MENUS (AGES 4-9)

#### First Course

*Locally Grown Organic Green Salad with Ranch or Italian Dressing*

*Classic Caesar Salad with Garlic Croutons*

*Tropical Fruits and Berries*

#### Second Course

*Crispy Chicken Tenders & French Fries with Honey Mustard and BBQ Dipping Sauce*

*Spaghetti Marinara with Meatballs, Garlic Breadstick*

*Grilled Hamburger or Cheeseburger with Shoestring Fries*

*Fire Seared or BBQ Glazed Chicken Breast with Macaroni & Cheese*

*5 oz. Grilled Top Sirloin Steak with Mashed Potatoes & Seasonal Vegetables*

*5 oz. Seared Mahi Mahi with Jasmine Rice and Broccolini*

### YOUNG ADULTS 10-20

Dinner Stations or Buffet Menus: Reduce Package Price by \$20++ per person

*(to include 4 Hour Non-Alcoholic Beverage Package)*

## VENDOR MEALS

### HOT ENTRÉE OPTIONS

Vegetable & Ricotta Cheese Manicotti

**\$40++ PER PERSON**

Free Range Grilled Chicken Breast

**\$45++ PER PERSON**

Oven Roasted Black Grouper

**\$49++ PER PERSON**

Filet Mignon with Cabernet Demi Glace

**\$63++ PER PERSON**

Tossed Garden or Caesar Salad

**ADD \$9.50++ PER PERSON**

All above entrees are accompanied by fresh vegetable and starch of the day

### BOXED DINNER

Turkey, Havarti and Avocado

*on Seven-Grain Bread*

*Pasta Salad and Coleslaw Potato Chips*

*Whole Fruit*

*Chocolate Chip Cookie*

**\$35++ PER PERSON**

++All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



Celebrate Your Day




## THE WEDDING BRUNCH

Host your guests for a wedding brunch in one of our beautiful locations, including the Wantilan Pavilion or Cayman Court Pavilion, with a scrumptious menu and three hour hosted bar.

*(Brunch wedding package does not include Cocktail Hour with passed hors d'oeuvres or wedding cake.)*

Freshly Squeezed Florida Orange and Grapefruit Juice, Apple and Cranberry Juice  
Sliced Seasonal Fruit and Berries  
Very Berry Granola Parfait with Yogurt and Wild Berries  
Steel Cut Oatmeal with Raisins, Brown Sugar and Walnuts  
Smoked Salmon with Red Onion, Beef Steak Tomatoes, Capers  
New York City's Finest Bagels with Butter, Cream Cheese and Preserves

Rosemary Rubbed Roast Prime Rib   
Eggs Benedict with Jumbo Lump Crab and Baby Spinach  
Tahitian French Toast a L' Orange, Caramelized Bananas & Sweet Cinnamon Butter  
Assorted Miniature Desserts  
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Gourmet Herbal Teas

### THREE-HOUR SELECT COLLECTION BAR

#### LIQUORS

New Amsterdam Vodka, Seagrams Gin, Cutty Sark Scotch, Jim Beam Bourbon, Seagrams 7 Whisky, Cruzan Rum, Sauza Gold Tequila,

#### WINES


Michelle Brut House Sparkling, Context Sauvignon Blanc, Context Chardonnay, Context Merlot, Context Cabernet Sauvignon,

#### BEERS

Bud Light, Budweiser, Miller Lite, Corona Extra, Heineken, Sam Adams Boston Lager

#### SOFT DRINKS and MINERAL WATERS

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change. Cocktail Hour with passed hors d'oeuvres not included with brunch menu. Brunch celebrations must conclude by 2pm.

 Chef Attendant Fee is \$175++ plus service charge and sales tax.

## BAR ENHANCEMENTS

### SELECT COLLECTION:

*(4 hours included in package)*

**\$12++ PER PERSON FOR EACH ADDITIONAL HOUR**

### PREMIUM COLLECTION:

Absolut Vodka, Bombay Original Gin, Dewar's White Label Scotch, Jack Daniel's Whiskey, Canadian Club Blend, Bacardi Superior Rum, Sauza Blue Tequila

Wines by the Glass: Beringer White Zinfandel, 14 Hands Chardonnay, Natura Chardonnay Organic, Banfi Le Rime Pinot Grigio, Broken Earth "Pull" Merlot, Mark West Pinot Nair, 14 Hands Cabernet Sauvignon

**\$10++ ADDITIONAL PER PERSON**

**\$13++ ADDITIONAL PER PERSON FOR EACH ADDITIONAL HOUR**

### LUXURY COLLECTION:

Ketel One Vodka, Hendrick's Gin, Glenfiddich 12 year Scotch, Maker's Mark Bourbon, Crown Royal Whiskey, Bacardi 8 Rum, Patron Silver Tequila

Wines by the Glass: Beringer White Zinfandel, Craggy Range Sauvignon Blanc, La Crema Chardonnay, Stellina Di Notte Pinot Grigio, Decoy Merlot, Lyric by Etude Pinot Noir, Justin Cabernet Sauvignon

**\$20++ ADDITIONAL PER PERSON**

**\$15++ ADDITIONAL PER PERSON FOR EACH ADDITIONAL HOUR**

### SELECT COLLECTION BEER AND WINE BAR:

**REDUCE PACKAGE PRICE BY \$5++ PER PERSON. ADDITIONAL \$10++ PER PERSON FOR EACH ADDITIONAL HOUR**

### NON-ALCOHOLIC BEVERAGE BAR:

Unlimited Consumption of Juices, Soft Drinks, and Bottled Waters

**REDUCE PACKAGE PRICE BY \$20++ PER PERSON. \$5++ PER PERSON FOR EACH ADDITIONAL HOUR**

### TABLESIDE WINE SERVICE WITH DINNER:

**STARTING AT \$36++ PER BOTTLE**  
*(see wine list on page 33)*

### CHAMPAGNE TOAST:

**STARTING AT \$48++ PER BOTTLE**  
*(see wine list on page 33)*

### AFTER DINNER CORDIALS

Amaretto, Kahlua, Grand Marnier, Bailey's Irish Cream

**\$12++ PER DRINK**

*(served during the last 2 hours of hosted bar)*

### FROZEN DRINKS

Blended to order (Choice of Two)

Strawberry, Mango, Banana Daiquiris

Mango, Strawberry, or Traditional Lime Margaritas

Pineapple-Coconut Piña Coladas

**\$12.50++ PER DRINK**

### SHAKEN NOT STIRRED

Ketel One and Hendrick's Gin Prepared for the Perfect Martini. Served in Chilled Martini Glass and Garnished with Plump Olives

Selections may also include Cosmopolitan and Sour Apple

**\$13.25++ PER DRINK**

### FANCY COFFEE STATION

Freshly Brewed Coffee served with a Choice of Liquors to include Amaretto, Kahlua or Sambuca, Fresh Whipping Cream Cinnamon Sticks, Rock Candy and Chocolate Shavings

**\$11.25++ PER DRINK**

 Station requiring an Attendant at \$175++ plus sales tax.

++ All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



## WINE SERVICE

Add wine service to your event with a selection of sparkling, white or red wines.

### BUBBLES

Stellina Di Notte Prosecco . . . . .	\$48.00++
Piper Sonoma California . . . . .	\$54.00++
Piper Heidsieck, France . . . . .	\$115.00++

### CHARDONNAY

Chardonnay, Context, California . . . . .	\$36.00++
Chardonnay, 14 Hands, Washington . . . . .	\$42.00++
Chardonnay, La Crema, California . . . . .	\$58.00++

### OTHER WHITES

Sauvignon Blanc, Context, California . . . . .	\$36.00++
Sauvignon Blanc, Craggy Range, New Zeland . . . . .	\$72.00++
Pinot Grigio, Banfi Le Rime . . . . .	\$42.00++
Pinot Grigio, Stellina Di Notte, Italy . . . . .	\$48.00++
White Zinfandel, Beringer, California . . . . .	\$36.00++

### CABERNET SAUVIGNON

Cabernet Sauvignon, Context, California . . . . .	\$36.00++
Cabernet Sauvignon, 14 Hands, Washington . . . . .	\$42.00++
Cabernet Sauvignon, Justin, California . . . . .	\$70.00++

### OTHER REDS

Pinot Noir, Mark West, California . . . . .	\$50.00++
Pinot Noir, Lyric by Etude, California . . . . .	\$70.00++
Pinot Noir, Context, California . . . . .	\$36.00++
Merlot, Decoy, California . . . . .	\$84.00++
Merlot, Context, California . . . . .	\$36.00++

Note: Selections are subject to change and based upon availability.

++ All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge.  
Prices and available options subject to change.



# The Perfect Wedding Cake





## CUSTOM WEDDING CAKES

The recipients of multiple industry awards, our Executive Pastry Chefs Rodrigo Nunez and Steven Rujak have over 15 years of experience in making edible works of art. Together, they can create a spectacular wedding cake to bring your individual vision to life. Choose from a variety of flavors, fillings and icings to reflect your own personal taste and style.

### CLASSIC CAKE FLAVORS

Yellow Cake  
Vanilla Cake  
Marble Cake  
Chocolate Cake  
Carrot Cake

### FILLINGS

Lemon, Strawberry, Raspberry  
or Passion Fruit Jelly  
Chocolate Mousse  
Bavarian Cream  
Cream Chantilly

### ICINGS

Italian Butter Cream Icing  
Whipped Cream Icing  
Rolled Fondant  
(*\$2 additional charge per person*)

### HOUSE SPECIALTIES

Almond Frangipane Cake with Dark Chocolate Ganache and Praline Butter Cream Icing  
Red Velvet Cake with Oreo Cookie Cream Cheese Filling with Italian Butter Cream Icing  
Key Lime Chiffon Cake with Coconut Custard Cream with Chantilly Cream Icing  
Vanilla Cake with White Chocolate Mousse and Tropical Fruit Jelly Filling and Italian Butter Cream Icing

### ADD \$12++ PER PERSON

*Wedding cakes with fondant cake embellishments or extensive designs such as fresh flowers, ribbon or other non-edible décor may be subject to additional charges. Please ask your Catering Manager for details.*

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.

## DESSERT ENHANCEMENTS

Mini Macaroons .....	\$5++ each
Panini Gelato .....	\$6++ each
Petit Fours .....	\$5++ each
Assorted Spoons of Crème Brûlée .....	\$5++ each
Triple Chocolate Fudge Lollipop .....	\$5++ each
Plant City Strawberry Shortcake Shot Glass .....	\$5++ each
Chocolate Dipped Strawberries Injected with Grande Marnier .....	\$5++ each
Warm Apple Strudel with Cream Cheese and Caramel Sauce .....	\$5++ each
Mango Cheesecake Skewers with Raspberry Dipping Sauce .....	\$5++ each
Mini Dark Chocolate Cake, Salted Caramel, Pecans .....	\$5++ each
Vanilla Waffle Cone with Lemon Curd, Toasted Coconut .....	\$5++ each
Tempura Cheesecake with Tropical Fruit and Chocolate Sauce .....	\$6++ each

### DESSERT STATION

#### Chocolate Fountain

*Served with assorted fruits and pound cake*

**\$21++PER PERSON**

#### Ice Cream Sundae Station

*Vanilla, Strawberry and Chocolate Ice Cream*

*Toppings: Hot Fudge Sauce, M&M's, Strawberry Sauce, Shredded Coconut, Pecans, Sprinkles, and Whipped Cream*

**\$14++PER PERSON**

#### Frozen Yogurt & Gelato Station Attendant

*Choose (2) Yogurt/Gelato Options:*

*French Vanilla, Strawberry, Salted Caramel or Dark Chocolate*

*Toppings: Hot Fudge Sauce, M&M's, Strawberry Sauce, Shredded Coconut, Candied Pecans, Sprinkles, and Whipped Cream*

**\$14++PER PERSON**

#### Cotton Candy Station Attendant

*Blue Raspberry and Pina Colada*

**\$7++PER PERSON**

## LATE NIGHT MENU ENHANCEMENTS

### SLIDER STATION

Pre-Select Two of the Following:

All Natural Grass Fed Beef with Caramelized Onions and Provolone Cheese

Slow Smoked Palmetto Creek Farms Pork with Carolina Slaw

Spicy Buffalo Chicken with Lettuce, Tomato and Blue Cheese Dressing

Mediterranean Spiced Lamb with Pickled Cucumbers and Feta Cheese

**\$20++PER PERSON**

### HAUTE DOG DISPLAY

All Beef Hot Dogs and Lobster Rolls including *New York, New York* with Sauerkraut and Spicy Brown Mustard; *The Coney Island* with Chili, Mustard and Yellow Onions; and *The Lobster Roll* with Maine Lobster Celery, Chesapeake Bay Mayonnaise

**\$20++PER PERSON**

### FLAT BREAD DISPLAY

Sarasota Vine-Ripened Tomatoes with Fresh Mozzarella Cheese, Basil and Olive Oil Prosciutto Ham, Sliced Heirloom Tomatoes, Grana Padano Parmesan Cheese and Arugula Wild Mushroom with Goat Cheese and White Truffle Oil

**\$20++PER PERSON**

 Station requiring an Attendant at \$175++ plus sales tax.

++ All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.

## FAREWELL BREAKFAST

A farewell breakfast is the perfect way to say “aloha” to your guests after the weekend festivities. It’s a wonderful opportunity to share final farewells before embarking on your honeymoon and to thank all your guests for being a part of your wedding celebration.

BOOK A SIGNATURE WEDDING WITH US AND RECEIVE A 15% DISCOUNT ON YOUR HOSTED FAREWELL BREAKFAST

Note: Below Pricing Does Not Show Discounts

### CLASSIC CONTINENTAL

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Seasonal Sliced Fresh Fruit and Melons

Pastry Chef’s Selection of Bakeshop Specialties

Preserves, Jams, Sweet Butter, and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas

**\$31++PER PERSON**

### ISLAND SUNRISE BREAKFAST BUFFET

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Seasonal Sliced Fresh Fruits and Berries

Hot Oatmeal with Cream, Brown Sugar, Raisins and Honey

Macadamia Nut Pancakes with a Fresh Mixed Berry Compote and Warm Maple Syrup

Scrambled Cage Free Eggs with Scallions and Shiitake Mushrooms

Griddled Country Ham and Chicken Chorizo Sausage

Potato Pancakes

Pastry Chef’s Selection of Bakeshop Specialties and Butter

Assorted Bagels with Flavored Cream Cheese

**\$43++PER PERSON**

 Station requiring an Attendant at \$175++ plus sales tax.

++ All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.

### BRUNCH BUFFET

Freshly Squeezed Florida Orange and Grapefruit Juice

Apple and Cranberry Juice

Sliced Seasonal Fruit and Berries

Very Berry Granola Parfait with Yogurt and Wild Berries

Steel Cut Oatmeal with Raisins, Brown Sugar and Walnuts

Smoked Salmon with Red Onion

Beef Steak Tomatoes, Capers

New York City’s Finest Bagels with Butter. Cream Cheese and Preserves

Rosemary Rubbed Roast Prime Rib 

Eggs Benedict with Jumbo Lump Crab and Baby Spinach

Tahitian French Toast a L’Orange, Caramelized Bananas & Sweet Cinnamon Butter Chicken Sausage and Applewood Smoked Bacon

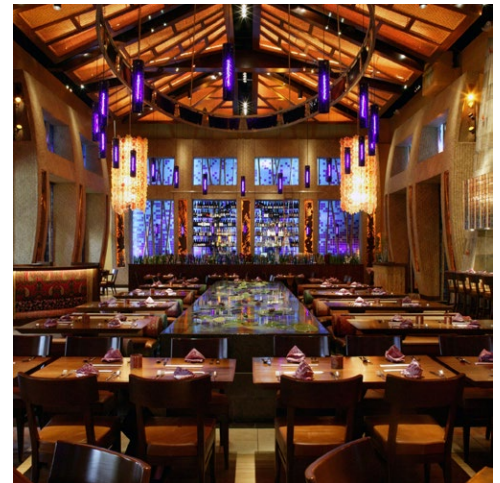
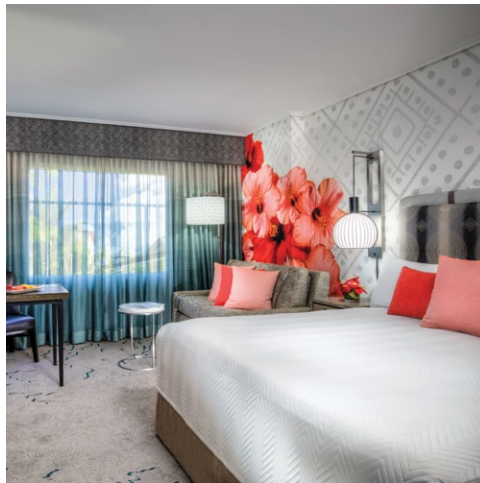
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Gourmet Herbal Teas

**\$59++PER PERSON**



# A Destination for Celebration

RHETT PYLE PHOTOGRAPHY



At Loews Royal Pacific Resort and Loews Sapphire Falls Resort, your guests can experience the wonder of such island paradises as Fiji, Bali, and the Caribbean without sailing halfway around the globe. These hotels offer relaxing getaways with the perfect blend of resort conveniences and amenities.

## UNIVERSAL ORLANDO RESORT™

Loews Royal Pacific Resort and Loews Sapphire Falls Resort are located within easy walking distance of all the excitement of Universal Studios Florida™, Universal's Islands of Adventure™ and Universal's Volcano Bay™ (Opening Early Summer 2017) theme parks, plus the Universal CityWalk™ entertainment complex. Universal Orlando™ is located just 15 miles from the Orlando International Airport and 10 miles from downtown Orlando.

## ON-SITE HOTEL BENEFITS

Guests of all Universal Orlando's on-site hotels enjoy special access to both theme parks with **Early Park Admission\*** one hour before the theme park opens. (Valid theme park admission required.)

Plus, on-site guests enjoy even more special benefits throughout their stay:

- Complimentary transportation from your hotel to Universal Orlando's theme parks and Universal CityWalk™.
- Resort-wide charging privileges with your room key card.
- Complimentary delivery of merchandise purchased across the resort to your hotel.
- Complimentary access^ to select live entertainment venues at Universal's CityWalk™.
- Priority seating at select Universal Orlando™ restaurants is included for guests of Loews Portofino Bay Resort, Hard Rock Hotel®, Loews Royal Pacific Resort and Loews Sapphire Falls Resort.
- Visits with select characters at your hotel and special wake-up calls to your room.
- Golf Universal program makes it easy to play a nearby course.

\*Early Park Admission begins one (1) hour prior to regular scheduled park opening to one (1) Universal Orlando theme park as determined by Universal Orlando. Valid at select attractions at each park. Universal Orlando Resort reserves the right to open alternative attractions in the event that a technical problem arises or an attraction opening is delayed. Additional restrictions may apply. ^Not valid for separately ticketed concerts and special events. Some venues require ages 21 or older for admission. Valid Photo ID required. Does not include admission to AMC® Universal Cineplex 20 with IMAX®, the Blue Man Group show or Hollywood Drive-in Golf™. Subject to availability. Restrictions apply and benefits are subject to change without notice.



Everything You Need for Your Special Day



Loews Royal Pacific Resort and Loews Sapphire Falls Resort offer everything you need to make your special day memorable, stress-free, and complete. From fun activities for your out-of-town guests to “must haves” to make your reception perfect, we can provide the essential services and personal touches to make your wedding go smoothly. Ask your catering manager for pricing details and additional information.

### ENHANCEMENTS TO CUSTOMIZE YOUR EXPERIENCE

Enhance your cocktail reception with a sushi station. Complement your wedding cake with an ice cream station. Upgrade your bar package or serve wine with dinner. Offer your guests a late night menu of sliders or pizza at the end of your celebration. Your options are as limitless as your imagination. Talk to your catering manager to review your options, and feel free to suggest your own ideas. We're happy to work with you to create your own personalized experience.

### PRE & POST WEDDING EVENTS

You not only have a variety of options for hosting your rehearsal dinner, the after-party, wedding events, and farewell brunch at Loews Royal Pacific Resort and Loews Sapphire Falls Resort, but you can also take advantage of the exceptional venues at Universal Orlando's other resort hotels: Loews Portofino Bay Hotel and Hard Rock Hotel®. In addition, Universal CityWalk™ offers a variety of one-of-a-kind venues for dining and entertainment, and our two spectacular theme parks offer a “universe” of fun and excitement. Take advantage of this wide range of settings — all in one convenient location — to create a variety of unforgettable experiences for your guests.

### DISCOUNTED OVERNIGHT ROOM RATES

Your guests will receive a discounted room rate, plus we will create a Personalized Reservation Webpage for them to make convenient online reservations. *Minimum of 10 guest rooms, on any one night, are required to secure a block of rooms held at discounted rates. Rates are determined by the dates selected. The rates will not be confirmed until a contract is signed.*

### AV ENHANCEMENTS

PowerPoint Display to Include Screen, Projector and House Sound System for Music

**\$1,042.10 + TAX**

Uplight Package to include 10 LED Lights

**\$996.20 + TAX**

### PREFERRED VENDOR LIST

In addition to our expert staff, Loews Royal Pacific Resort and Loews Sapphire Falls Resort offers a wide variety of preferred professionals in the areas of Wedding Coordinators, Décor & Linen companies, Floral Design, Photographers, Entertainment, Officiants and more. These industry professionals are superior in their fields and have been hand-selected to complement and enhance your occasion with us.

### MANDARA SPA® BRIDAL PARTY PACKAGES

Indulge yourself and your bridal party with a little relaxation, pampering and exceptional beauty services at the world-class Mandara Spa at the nearby Loews Portofino Bay Hotel. The spa can develop individual services tailored to the needs of you and your wedding party. Complimentary transportation for the bridal party will be provided.

### WELCOME AMENITIES

Welcome out-of-town guests with a special amenity from Loews Royal Pacific Resort or Loews Sapphire Falls Resort. Logo merchandise, in-room food and beverage amenities, and other options are available, ask for details and pricing. If you are bringing your own amenities, the hotel charge starts at \$3.00 per gift bag delivery. We can hand out welcome letters to your guests upon arrival on a complimentary basis.

### AND MORE

Our on-site audio visual company, PSAV Presentation Services, offers a variety of reception lighting packages to create the perfect ambiance at your reception. Additional hotel services include on-site babysitting services, golf outings, and transportation services.

Atmosphere Lighting with Custom Logo

*(to include 10 LED Lights)*

**\$1,416.27 + TAX**

*Client to provide graphic for logo 2 weeks in advance*

Airstar Light Balloon Package

**\$639.65 + TAX**





From the exotic beauty of our island themed locations to our exceptional service and attention to detail, Loews Royal Pacific Resort and Loews Sapphire Falls Resort promise you an unforgettable experience to share with your friends and loved ones. We look forward to planning your special day with you.

LORI MASLOWSKI  
 COMPLEX CATERING MANAGER  
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