



FOUR SEASONS RESORT ORLANDO
AT WALT DISNEY WORLD RESORT®

WEDDINGS & CELEBRATIONS

FOUR SEASONS RESORT ORLANDO
AT WALT DISNEY WORLD RESORT®

Weddings Packages

2026

GLIMPSE

glimpse

noun · 'glim(p)s

A brief, passing look, sight, or view — a sneak peek into the wonderful celebration ahead.

Rehearsal Dinner

\$210 per person

TUSCAN TABLE DISPLAY

Imported & Seasonal Farmstead Cheeses (VG, GF)

Cured Meats (GF)

Soppressata | Capicola | Salami | Pistachio Mortadella

Marinated & Pickled (V, GF)

Mixed Marinated Olives | Pickled Green Beans | Cornichons | Sweet Drop Peppers

Grilled Artichokes (V, GF)

Accompaniments

Nuts | Honey | Honeycomb | Fresh & Dried Fruits

Assorted Bread Display (VG)

Served with Herb Parmesan Oil (VG, GF)

PASTA STATION

One culinary attendant per 50 guests. Pre-select two pre-made options.

Garlic Knots (VG)

Served alongside the station

Farfalle Mare e Monti

Shrimp | Calamari | Wild Mushrooms | Aurora Sauce (Cream-Tomato)

Orecchiette Gorgonzola, Asparagi e Prosciutto Cotto

Gorgonzola Dolce | Asparagus | Italian Ham | Black Pepper

Penne Fiorentina (VG)

Tomato | Spinach | Goat Cheese | Sautéed Sweet Onion

Fusilli alla Partenopea (VG)

Prosciutto Crudo | Ricotta | Mozzarella | Oregano | Tomato Sauce

Rigatoni con Broccoli Rapa (VG)

Broccoli Rabe | Roasted Garlic | Red Pepper Flakes | Pecorino | Toasted Breadcrumbs | Tomato Sauce

Garganelli Limone e Vongole

Clam | Pinot Grigio | Garlic | Parsley | Lemon Zest

Rigatoni e Pollo alla Cacciatora

Braised Chicken | Bell Pepper | Tomato | Olives | Parmigiano Reggiano

Trofie al Pesto (VG)

Basil Pesto | Potatoes | String Beans | Pine Nuts

Cheese Ravioli e Crema di Zafferano e Guanciale

Cheese Ravioli | Saffron Cream | Guanciale | Arugula Chiffonade

Condiments & Toppings

Herb Oil | Pesto | Whipped Herb Ricotta | Roasted Garlic Butter | Olives | Basil | Parsley |
Peperoncino Calabrese | Pecorino | Parmesan | Toasted Breadcrumbs

CARVING STATION**Grilled Flank Steak** (GF)

Slow-Cooked Chimichurri Sauce | Garlic Naan Bread

DESSERTS**Display of Homemade Bite-Size Delicacies**

Umbria® Coffee · Rishi® Teas

THREE-HOUR BEER & WINE BAR

Bud Light | Yuengling | Modelo Especial | Heineken | Stella Artois | Cigar City 'Jai Alai' |
Run Wild IPA (non-alcoholic) | High Noon Assorted Flavors

Poggio Costa Prosecco Brut | Proverb Chardonnay | Storypoint Cabernet Sauvignon

Imported & Domestic Beers | Microbrews | Soft Drinks | Mineral Waters

Welcome Party**\$112 per person**

Choose six items.

Mac & Cheese Bites (VG)

White Queso Jalapeño Sauce

Grilled Cheese (VG)

Jack | Cheddar | Boursin

Panini (VG)

Tomato | Mozzarella | Pesto

Grilled Garden Veggie Slider (VG)

Sun-Dried Tomato Aioli

Chicken Tender Slider

Cole Slaw | Sriracha Mayonnaise

Crispy Asian Chicken Slider

Hoisin Aioli | Red Onion

Classic Reuben

Citrus Aioli

Slow-Cooked BBQ Beef Slider

Red Cabbage | Jalapeño Slaw

Traditional Beef Slider

Vermont Cheddar | Crispy Smoked Bacon | Balsamic Ketchup

Brisket Grilled Cheese Sliders

Beer-Braised Brisket | Crispy Onion | Boursin-Chihuahua Cheese | Slider Roll | Chili Threads

House Rub Chips (V)

Included

TWO-HOUR DELUXE BAR

Wheatley Vodka | Beam White Label | Bacardi Silver | Mi Campo | Beefeater | Crown Royal | Dewar's White Label

Zardetto Prosecco Brut | Proverb Sauvignon Blanc | Hahn Vineyards Pinot Noir

All pricing is exclusive of service charge, administrative fee and applicable sales taxes. The above menus are samples only.

A consultation and menu tasting will allow our culinary team to design the perfect menu for your wedding reception.

Price based on final menu selection. Pricing for 2027 dates to be confirmed by September 30, 2026

SERENDIPITY

Ser·en·dip·i·ty

noun [serən'dipədē]

The phenomenon of finding valuable connections by chance. Chance is an event... Serendipity is a capacity of the mind.

\$285 per person

COCKTAIL HOUR

Two Passed Hors d'Oeuvres

Variety of Chilled and Warm Selections One per Person of each Selection

PLATED DINNER WITH SINGLE ENTRÉE

GOURMET BREAD SELECTION

MINESTRONE SALAD (V, GF)

Cherry Tomato | Cucumber | Carrot | Celery Seasonal Vegetables | Pesto Sauce

AGED BALSAMIC GLAZED BEEF TENDERLOIN (GF)

Ratatouille Provençale | Chives Potato Pave Petit Arugula Salad | Brandy Peppercorn Sauce

CUSTOM FONDANT WEDDING CAKE (VG)

UMBRIA® COFFEE, RISHI® TEAS

FOUR HOUR DELUXE BAR

Wheatley Vodka | Beam White Label | Bacardi Silver

Mi Campo | Beefeater | Crown Royal Dewar's White Label

Zardetto Prosecco Brut | Proverb Sauvignon Blanc | Hahn Vineyards Pinot Noir

Imported, Domestic Beers

Microbrews | Soft Drinks | Mineral Waters

Champagne Toast and Wine Service with Dinner

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EUPHORIA

Eu·pho·ri·a noun [yoō'fôrēə]

A feeling or state of intense excitement and happiness. It is the intensity of the feelings that fuels our love

\$365 per person

COCKTAIL HOUR

Four Passed Hors d'Oeuvres

Variety of Chilled and Warm Selections One per Person of each Selection

PLATED DINNER WITH PRE-SELECTED CHOICE OF TWO ENTREES

GOURMET BREAD SELECTION

GOAT CHEESE TART & GREENS (VG)

Oven Dried Tomato | Frisée | Sorrel | Baby Spinach | Red Yellow Endive | Mustard Lemon Vinaigrette | Balsamic | Pansies

AGED BALSAMIC GLAZED BEEF TENDERLOIN (GF)

Ratatouille Provençale | Chives Potato Pave | Petit Arugula Salad | Brandy Peppercorn Sauce

or

GRILLED MEDITERRANEAN SEA BASS

Parmesan Duchess Potatoes | Balsamic Eggplant Confit

Port Demi | Limoncello Emulsion

CUSTOM FONDANT WEDDING CAKE (VG)

UMBRIA® COFFEE, RISHI® TEAS

FIVE HOUR PREMIUM BAR

Tito's Vodka | Bulleit Bourbon | Myer's Platinum Herradura Silver | Bombay Sapphire | Rittenhouse Rye
Glenfiddich 12

Poggio Costa Prosecco Brut | Domaine De Leos Rosé

Choose One White Varietal

Chateau Martinolles Chardonnay

Wente Vineyards Louis Mel Sauvignon Blanc

Choose One Red Varietal

Jeanne Marie Cabernet Sauvignon Angels Ink Pinot Noir

Imported, Domestic Beers & Microbrews Soft Drinks | Mineral Waters

Champagne Toast and Wine Service with Dinner

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RHAPSODY

Rhap·so·dy

noun [rap-suh-dee]

An ecstatic expression of feeling or enthusiasm. In the melody of love, a soulmate is the lyrics

\$365 per person

COCKTAIL HOUR

Four Passed Hors d'Oeuvres

Variety of Chilled and Warm Selections One per Person of each Selection

STATION-STYLE DINNER

Dinner Stations

Select Four Stations from a Variety of Scrumptious Offerings, Available on the Catering Menus.

From a Show-Stopping Seafood Paella to a Trendy Ramen Bowl or Lavish Ravello-inspired Pasta Bar, Options Abound to Delight all Palates.

How Sweet It Is

Custom Fondant Wedding Cake (VG)

Umbria® Coffee, Rishi® Teas

FIVE HOUR PREMIUM BAR

Tito's Vodka | Bulleit Bourbon | Myer's Platinum Herradura Silver | Bombay Sapphire | Rittenhouse Rye
Glenfiddich 12 Pasta Station

Poggio Costa Prosecco Brut

Domaine De Leos Rosé

Choose One White Varietal

Chateau Martinolles Chardonnay

Wente Vineyards Louis Mel Sauvignon Blanc

Choose One Red Varietal

Jeanne Marie Cabernet Sauvignon Angels Ink Pinot Noir

Imported, Domestic Beers & Microbrews Soft Drinks | Mineral Waters

Champagne Toast and Wine Service with Dinner

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BESPOKE

bespoke

adjective [be - spoke] Custom-made to fit your style. Every dream you have ever had is within your reach...

\$525 per person

COCKTAIL HOUR

Six Passed Hors D'oeuvres

One per Person of each Selection

Variety of Chilled and Warm Selections

Gulf Coast Raw Bar (GF)

1 Piece of Each per Person

Jumbo Shrimp | Cocktail Crab Claws Fresh-Shucked Oysters | Green Lipped Mussels

Mignonette | Traditional Cocktail Sauce Florida Lemons

PLATED DINNER WITH PRE-SELECTED ENTREE CHOICES

GOURMET BREAD SELECTION

GOAT CHEESE TART & GREENS (VG)

Oven Dried Tomato | Frisée | Sorrel | Baby Spinach | Red Yellow Endive | Mustard Lemon Vinaigrette | Balsamic | Pansies

AGED BALSAMIC GLAZED BEEF TENDERLOIN (GF)

Ratatouille Provençale | Chives Potato Pave | Petit Arugula Salad | Brandy Peppercorn Sauce

or

PAN-SEARED LEMON GROUPER

Cannelloni Funghi e Spinaci | Tonnarelli Carrots |

Asparagus | Truffle Sauce

CUSTOM FONDANT WEDDING CAKE (VG)

Number of tiers based on final guestcount, and desired design

UMBRIA® COFFEE, RISHI® TEAS

VIENNESE DESSERT BAR or GELATO STATION

4 Miniature Desserts per person

or

4 Gelato Flavors, Assorted Condiments

LATE NIGHT BITES

Served with Housemade Chips

TRADITIONAL BEEF SLIDER

Vermont Cheddar | Crispy Smoked Bacon | Balsamic Ketchup

CRISPY ASIAN CHICKEN SLIDER

Hoisin Aioli | Red Onion

MAC AND CHEESE BITES (VG)

White Queso Jalapeño Sauce

BEVERAGES

Selection of 2 Craft Cocktails, During Cocktail Hour

Butler Passed upon Guests' Arrival, Available at Bars for 1-Hour

6-HOUR PRESTIGE BAR

Grey Goose Vodka | Woodford Reserve Bourbon

Papa's Pilar Blonde | Patron Silver Tequila Hendrick's Gin | Whistle Pig "Piggyback Rye" Johnny Walker Black

Poemetto Prosecco Brut

Planeta Rosé Sicilia DOC

Choose 1 White Varietal

Wente Vineyards Riva Ranch Chardonnay

Misty Cove Sauvignon Blanc

Choose 1 Red Varietal

Ravel & Stitch Cabernet Sauvignon

Domaine Antoine d'Imblecourt Bourgogne Côte d'Or Pinot Noir

Bud Light | Yuengling | Modelo Especial Heineken | Stella Artois

Cigar City 'Jai Alai' Run Wild IPA (non-alcoholic)

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SOUTH ASIAN CELEBRATIONS

py.a.ra noun यारा

Sangeet

Love is all about what you are expecting to give – which is everything...

FORKAGE & RENTAL FEES

Beverage Minimum will be based on anticipated guestcount

SANGEET, GARBA OR WELCOME PARTY

Forkage starting at \$55 per person

Rental Fee starting at \$9,000 per event

Incremental Rental Fee for events over 200 guests \$58 per person

SANGEET, GARBA OR WELCOME PARTY

Forkage starting at \$36 per person

Rental Fee starting at \$5,000 per event

Incremental Rental Fee for events over 300 guests \$38 per person

WEDDING RECEPTION

Forkage starting at \$66 per person

Rental Fee starting at \$21,000 per event

Incremental Rental Fee for events over 300 guests \$84 per person

PREMIUM BAR

Tito's Vodka | Bulleit Bourbon | Myer's Platinum Herradura Silver | Bombay Sapphire | Rittenhouse Rye
Glenfiddich 12

Poggio Costa Prosecco Brut

Domaine De Leos Rosé

Choose One White Varietal

Chateau Martinolles Chardonnay

Wente Vineyards Louis Mel Sauvignon Blanc

Choose One Red Varietal

Jeanne Marie Cabernet Sauvignon Angels Ink Pinot Noir

Imported, Domestic Beers & Microbrews Soft Drinks | Mineral Waters

Champagne Toast and Wine Service with Dinner

First Hour Premium Bar \$46.00 per Person

Additional Hour \$21.00 per Person

PRESTIGE BAR

Grey Goose Vodka | Woodford Reserve Bourbon

Papa's Pilar Blonde | Patron Silver Tequila Hendrick's Gin | Whistle Pig "Piggyback Rye" Johnny Walker Black

Poemetto Prosecco Brut

Planeta Rosé Sicilia DOC

Choose 1 White Varietal

Wente Vineyards Riva Ranch

Chardonnay Misty Cove Sauvignon Blanc

Choose 1 Red Varietal

Ravel & Stitch Cabernet Sauvignon

Domaine Antoine d'Imblecourt Bourgogne Côte d'Or Pinot Noir

Champagne Toast and Wine Service with Dinner

First Hour Prestige Bar 50.00 per Person Additional Hour 24.00 per Person

2-HOUR CEREMONY AND LUNCH BEVERAGES

Coke | Diet Coke | Coke Zero | Sprite | Orange Juice | Apple Juice | Cranberry Juice | Pineapple Juice | Grapefruit Juice | Sparkling Water | Mineral Water

Umbria® Coffee | Rishi® Teas | Chai Tea Packets

2-Hours Beverage Service \$25 per Person

Additional Hour \$12.00 per Person

EVENING EVENTS DRY BAR

Price for all guests, regardless of age (Up to 5 Hours of Service)

Coke | Diet Coke | Coke Zero | Sprite | Orange Juice | Apple Juice | Cranberry Juice | Pineapple Juice | Grapefruit Juice | Sparkling Water | Mineral Water | Choice of (2) Mocktails

Non-Alcoholic Beverage Bar \$80.00 per Person

Additional Hour \$14.00 per Person per Additional Hour

A LA CARTE BEVERAGES

Freshly Brewed Regular & Decaffeinated Caffè Umbria® \$145 per Gallon

Caffè Umbria® Artisan Coffee
Caffè Umbria® Iced Coffee | Rishi® Teas

Coffee Bar Enhancement \$8 per Person

Selection of Flavored Syrups | Sugar Swizzle Sticks
| Cinnamon Cocoa Powder Whipped Cream

Gourmet Espresso Bar \$21.00 per Person

1 Station Attendant per 50 Guests (Maximum 100 Guests)

Based on 30 minutes of service, \$7.00 each additional 30 minutes

Espresso | Cappuccino | Latte
Selection of Flavored Syrups | Sugar Swizzle Sticks
Cinnamon | Cocoa Powder | Whipped Cream

Self-Serve Nespresso® Station \$12.00 per Pod

Freshly Brewed Iced Tea Lemon-Meyer Lemonade \$145 per Gallon

Flavors of Four Seasons Infused Water Caffè Umbria® Iced Coffee \$145 per Gallon

Freshly Squeezed Florida Orange Juice \$145 per Gallon

WEDDING CAKE FLAVORS

Vanilla Cake | Vanilla Mousseline | Fresh Strawberry Filling
Vanilla Cake | Lemon Mousseline | Fresh Raspberry Filling
Vanilla Cake | Coconut Filling | Pineapple Compote
Chocolate Cake | Cookies & Cream Filling
Chocolate Cake | Chocolate Mousse Filling
Chocolate Cake | Peanut Butter Filling
Citrus Zested Cake | Orange Lemon Mousseline Filling
Honey-Lavender Cake | Blueberry Filling

Soft Drinks & Mineral Waters \$10.00 Each

Coke® | Diet Coke® | Coke® Zero | Sprite® San Benedetto® Still & San Pellegrino® Sparkling

Flavored Mineral Waters \$10.50 Each

Each San Pellegrino®

Essenza Sparkling \$10.50 Each

Bottled Natalie® Florida

Orange Juice \$11.50 Each

Caffè Umbria® Nitro

Cold Brew Coffee \$11.50 Each

Pure Leaf® Teas \$11.50

Each Assorted Powerade® \$11.00 Each

Celsius® \$11.50 Each

Assorted Vitamin Water® \$11.50

Each Red Bull® \$11.50 Each

Regular | Sugar-Free

Naked Juice® Smoothies \$11.50 Each

Strawberry Banana | Blue Machine Berry Blast | Mighty Mango

WEDDING CAKE PRICING

Wedding Cake Design and Cake Service \$30 per person

Wedding Cake Duo Enhancement \$8.00 per person

Choice of (2) Alternate Plate Flavors \$6.00 per person

Gelato Addition to Compliment Cake Flavor(s) \$6 per person

Specialty Cake Enhancement \$5.00 per person

ASSORTED MINI DESSERTS

\$38 Per Person

4 Selections Per Person Additional Selections \$8 Each

Chocolate Cake Pop (VG)

Oreo Cake Pop (VG)

Irresistible Chocolate Cake (VG)

Mango Cheesecake (VG)

Raspberry Cheesecake (VG)

Strawberry Cheesecake (VG)

Southern Coconut Cake (VG) Tres Leches (VG)

Buttermilk Chocolate Cupcake (VG)

Breton-Style Strawberry Tart (VG)

Key Lime Tart (VG)

Carrot Cake Mini Cupcake (VG)

Seasonal & Exotic Fruit Tartlet (VG)

Blueberry Mini Tart (VG)

Mini Pecan Tart (VG)

Hazelnut Cream Puff (VG)

Hazelnut Gianduja Cake (VG)

Olive Oil Lemon Cake

Peanut Butter Pie (VG)

Apple Crumble Tart (VG)

Vegan Options:

Vegan Fudge Brownie (V)

Vegan Coconut Rice Pudding (V)

Gluten-Free Options:

Traditional Flan (GF)

Vanilla Panna-Cotta (GF)

Chocolate Coffee Pudding (GF)

Vanilla Macaron (GF)

Chocolate Macaron (GF)

Salted Caramel Macaron (GF)

Birthday Cake Macaron (GF)

Lemon Macaron (GF)

Strawberry Verbena Macaron (GF)

Mango Passion Macaron (GF)

Cappuccino Macaron (GF)

Raspberry Macaron (GF)

Cookies & Cream Macaron (GF)

Pistachio Macaron (GF)

Earl Grey Macaron (GF) Nutella Macaron (GF)

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INTIMATE WEDDINGS

Quaint has never felt so big.

INTIMATE WEDDING

\$10,500

CEREMONY PACKAGE FOR UP TO 35 GUESTS

- Selection of Stunning Indoor & Outdoor Ceremony Locations
- Dedicated Wedding Coordinator
- Personalized Wedding Ceremony by Officiant
- Ceremony Sound-Package with Recorded Music Selections
- Custom-Designed Personal Floral for the Couple
- 90-Minute Photography Package with High Resolution JPEG Files with Digital Download Link
- Celebration Toast upon Conclusion of Ceremony
- Fresh Fruit Infused Water Station
- Complimentary 1-night stay for the Couple on the Night of the Wedding
- Guestroom Wedding Amenity for the Couple
- Wedding Garment Pressing for the Couple

Pricing is exclusive of applicable administrative fee and sales taxes

INTIMATE CEREMONY PACKAGE INCLUSIONS

- White Garden Chairs
- Discounted Guestroom Rates for the Couple & Guests
- No minimum Resort Stay Required
- Cocktail & Reception Options Available On-Site
-

LIVE STREAM YOUR CEREMONY

\$1,200 Per Session

- One Camera Angle
- Up to One Hour of Coverage
- Private Customized Link to Share with Guests Dedicated wifi Network
- Ceremony Footage Link Available as a Keepsake

Additional Camera Angles \$300.00 each

Up to Three Additional Angles Available

Additional Hours of Coverage \$600.00 each

FLORAL ARCH

\$900 Each

Custom Designed to your Specifications

Final Pricing Based on Design

WEDDING CAKE

\$420 Each

2-Tier Wedding Cake

Buttercream or Fondant Finish

Basic Design with One Statement Tier Included

Selection of Flavors Available

GLOW

noun [gloh]

An intense color and shine. A warmth of emotion or passion

\$285 Per Person

COCKTAIL HOUR

Select (2) Passed Hors d'Oeuvres

One per Person of each Selection

- **Chicken and Waffles with Orange-Infused Maple Syrup**
- **Tomato Soup Shooter with Grilled Cheese (VG)**
- **Mini Bagel Crisp and Lox Bacon-Wrapped Date (GF)**
- **Mini Avocado Toast (VG)**
- **Brie and Seasonal Jam Canape (VG)**
- **Mini Quiche Tart**

CUSTOM BRUNCH RECEPTION

- **Locally Grown Sliced Fruit (V, GF) | Berries (V, GF) Whole Fruit (V, GF)**
- **House Baked Butter Croissant (VG) | Danishes (VG) Muffin of the Day (VG)**
- **Toasts**
Sourdough (VG) | Multigrain (VG) Gluten Free (VG, GF)
- **Bagels**
Plain (VG) | Everything (VG) Gluten-Free (VG, GF)
- **Sweet Butter (VG, GF) | Honey (VG, GF) Local Preserves (VG, GF) | Cream Cheese (VG, GF)**
- **Parfait Bar (VG)**
Plain Yogurt | Fruit Yogurt Dry Granola | Chia Seeds Honey | Fruit Pearls
- **Steel-Cut Irish Oatmeal (V)**
Brown Sugar | Golden Raisin | Cinnamon
- **Cage-Free Egg Scramble (VG, GF) Tabasco (V, GF) | Ketchup (V, GF)**
Daily Topping (served on the side) Choose Two:
 - Onion (V, GF) | Red Pepper (V, GF) | Mushroom (V, GF) | Cheddar Cheese (VG, GF) | Tomato (V, GF) | Bacon Bits (GF)
- **Hard Boiled Eggs (VG, GF)**
- **Breakfast Burrito**
Eggs | Chorizo | Potato | Cheese
- **Breakfast Meats:**
Choose Three
 - Pork Link Sausage (GF) | Grilled Ham (GF) | All-Natural Bacon (GF) | Turkey Bacon (GF) | Turkey-Maple Sausage Link (GF) | Chicken-Apple Sausage Link (GF) | Tofurkey Breakfast Sausage (V, GF)
- **Roasted Gruyere Potatoes (VG)**
- **Sweet Potato Skillet (V):**

- **Carving Station:**
- *Choose 1 (1 Culinary Attendant Per 50 guests)*
 - **Baked Red Snapper | Lemon Capers Sauce**
 - **Herb-Crusted Prime Rib | Rosemary Au Jus | Horseradish Crème Fraiche | Pull-Aparts**
 - **Flank Steak (GF) | Slow-Cooked Chimichurri Sauce | Garlic Naan Bread**
 - **Rotisserie Chicken (GF) | Buttermilk Biscuit**
 - **Dry-Rubbed Baby Back Pork Ribs (GF) | PB&G BBQ Sauce | Cornbread (VG)**
 - **Juniper & Apple Marinated Roasted Turkey Breast (GF) | Thyme Jus | Cranberry-Citrus Relish (VG, GF)**

Pasta Station

1 Culinary Attendant Per 50 guests

- **Garlic Knots (VG)**
Pre-select Two Pre-Made Options:
 - **Farfalle Mare e Monti**
Shrimp | Calamari | Wild Mushrooms Aurora sauce (Cream-Tomato)
 - **Orecchiette Gorgonzola, Asparagi e Prosciutto Cotto**
Gorgonzola Dolce | Asparagus | Italian Ham Black Pepper
 - **Penne Fiorentina (VG)**
Tomato | Spinach | Goat Cheese | Sauteed Sweet Onion
 - **Fusilli Alla Partenopea (VG)**
Prosciutto Crudo | Ricotta | Mozzarella | Oregano | Tomato Sauce
 - **Rigatoni Con Broccoli Rapa (VG)**
Broccoli Rabe | Roasted Garlic | Red Pepper Flakes | Pecorino Cheese | Toasted Breadcrumbs
Tomato Sauce
 - **Garganelli Limone E Vongole**
Clam | Pinot Grigio | Garlic | Parsley | Lemon Zest
 - **Rigatoni E Pollo Alla Cacciatora**
Braised Chicken | Bell Pepper | Tomato | Olives Parmigiano Reggiano Cheese
 - **Trofie Al Pesto (G)**
Basil Pesto | Potatoes | String Beans | Pine Nuts
 - **Cheese Ravioli E Crema Di Zafferano E Guanciale**
Cheese Ravioli | Saffron Cream | Guanciale Arugula Chiffonade
 - **Condiments & Toppings:**
Herb Oil | Pesto | Whipped Herb Ricotta Roasted Garlic Butter | Olives | Basil | Parsley
Peperoncino Calabrese | Pecorino Cheese Parmesan cheese | Toasted Breadcrumbs
 - **Custom Fondant Celebration Cake (VG)**

BRUNCH BEVERAGES

Four-Hour Sparkling Bar

Included in Menu Price

Minimum of 20 guests

- **Mimosas, Bellinis & Kir Royals**
- **Florida Squeezed Orange Juice & Daily Inspiration**
- **Champagne Toast Included**

Non-Alcoholic Beverages

Included in Menu Price

- **Freshly Squeezed Orange**
- **Mixed Juice of the Day or Grapefruit Juice**
- **Fruit Smoothie of the Day**
- **Freshly Brewed Caffè Umbria® Artisan Coffee Rishi® Teas**

ENHANCEMENTS

- **Additional Action Station**
\$40 - \$50 per person, per additional station, pending final choice
- **Four-Hour Bloody Mary Bar**
\$20 per person
- **Four-Hour Beer & Wine Bar**
\$35 per person
- Bud Light | Yuengling | Modelo Especial | Heineken | Stella Artois | Cigar City 'Jai Alai' | Run Wild IPA (non-alcoholic) | Hard Seltzer (Assorted Flavors) | Poggio Costa Prosecco Brut | Proverb Sauvignon Blanc | Hahn Vineyards Pinot Noir, Monterey
- **Four Hour Premium Bar**
\$55 per person

Tito's Vodka | Bulleit Bourbon | Myer's Platinum Herradura Silver | Bombay Sapphire | Rittenhouse Rye Glenfiddich 12 | Poggio Costa Prosecco Brut | Domaine De Leos Rosé

Choose One White Varietal

Chateau Martinolles Chardonnay

Wente Vineyards Louis Mel Sauvignon Blanc

Choose One Red Varietal

Jeanne Marie Cabernet Sauvignon

Angels Ink Pinot Noir

Imported, Domestic Beers & Microbrews | Soft Drinks | Mineral Waters

Bud Light | Yuengling | Modelo Especial Heineken | Stella Artois | Cigar City 'Jai Alai' Run Wild IPA (non-alcoholic)

All pricing is exclusive of service charge, administrative fee and applicable sales taxes

VOW RENEWAL

noun [vou]

A solemn promise

VOW RENEWAL

\$10,500 Each

Vow Renewal Ceremony Package for up to 35 guests

- Selection of Stunning Indoor & Outdoor Ceremony Locations
- Dedicated Wedding Coordinator
- Personalized Wedding Ceremony by Officiant
- Ceremony Sound-Package with Recorded Music Selections
- Custom-Designed Personal Floral for the Couple
- 90-Minute Photography Package with High Resolution JPEG Files with Digital Download Link
- Celebration Toast upon Conclusion of Ceremony
- Fresh Fruit Infused Water Station
- Complimentary 1-night stay for the Couple on the Night of the Wedding
- Guestroom Wedding Amenity for the Couple
- Wedding Garment Pressing for the Couple

Pricing is exclusive of administrative fee and applicable sales taxes

VOW RENEWAL PACKAGE INCLUSIONS

- White Garden Chairs
- Discounted Guestroom Rates for the Couple & Guests
- No Minimum Resort Stay Required
- Cocktail and Reception Options available On-Site

CELEBRATION CAKE

\$420 Each

- Tier Cake - Buttercream or Fondant Finish Custom Design Based on your Vision One Statement Tier
Included Selection of Flavors Available

LIVE STREAM YOUR RENEWAL CEREMONY

\$1,200 Per Session

- One Camera Angle
- Up to One Hour of Coverage
- Private Customized Link to Share with Guests Dedicated wifi Network
- Ceremony Footage Link Available as a Keepsake

FLORAL ARCH

\$900 Each

Custom Designed to your Specifications Final Pricing Based on Design

W.O.W.

noun [wou] A sensational success... Move over weekends, the weekdays are taking over!

The Wedding on Weekday (W.O.W.) package is available Monday through Thursday. Contact one of our wedding specialists for availability

COCKTAIL HOUR

Two Passed Hors d'Oeuvres

Variety of Chilled and Warm Selections One per Person of each Selection

PLATED DINNER WITH SINGLE ENTREE

- **Gourmet Bread Selection**
- **Burrata Salad (VG, GF)**
Arugula | Heirloom Cherry Tomato | Strawberry Gel Pistachio Moscato Vinaigrette
- **Aged Balsamic Glazed Beef Tenderloin (GF)**
Parmesan Vegetable Tian | Olive Oil Crushed Yukon Potatoes | Petit Arugula Salad | Brandy Peppercorn Sauce
- **Custom Fondant Wedding Cake (VG)**
- **Umbria® Coffee, Rishi® Teas**

FOUR HOUR DELUXE BAR

Wheatley Vodka | Beam White Label | Bacardi Silver
Mi Campo | Beefeater | Crown Royal Dewar's White Label
Zardetto Prosecco Brut
Proverb Sauvignon Blanc
Hahn Vineyards Pinot Noir

Imported, Domestic Beers

Microbrews | Soft Drinks | Mineral Waters

Champagne Toast and Wine Service with Dinner

All pricing is exclusive of service charge, administrative fee and applicable sales taxes. The above menus are samples only.

A consultation and menu tasting will allow our culinary team to design the perfect menu for your wedding reception.

Price based on final menu selection. Pricing for 2027 dates to be confirmed by September 30, 2026

FOUR SEASONS RESORT ORLANDO
AT WALT DISNEY WORLD RESORT®

Celebrations & Menus

2026

BRUNCH

\$285 per person

COCKTAIL HOUR

Select (2) Passed Hors d'Oeuvres One per Person of each Selection

- **Chicken and Waffles with Orange-Infused Maple Syrup**
- **Tomato Soup Shooter with Grilled Cheese (VG)**
- **Mini Bagel Crisp and Lox**
- **Bacon-Wrapped Date (GF)**
- **Mini Avocado Toast (VG)**
- **Brie and Seasonal Jam Canape (VG)**
- **Mini Quiche Tart**

CUSTOM BRUNCH CELEBRATION

- **Locally Grown Sliced Fruit (V, GF) | Berries (V, GF) | Whole Fruit (V, GF)**
- **House Baked Butter Croissant (VG) | Danishes (VG) | Muffin of the Day (VG)**
- **Toasts**
Sourdough (VG) | Multigrain (VG) | Gluten Free (VG, GF)
- **Bagels**
Plain (VG) | Everything (VG) | Gluten Free (VG, GF)
- **Sweet Butter (VG, GF) | Honey (VG, GF) Local Preserves (VG, GF) | Cream Cheese (VG, GF)**
- **Parfait Bar (VG)**
Plain Yogurt | Fruit Yogurt Dry Granola | Chia Seeds Honey | Fruit Pearls
- **Steel-Cut Irish Oatmeal (V)**
Brown Sugar | Golden Raisin | Cinnamon
- **Cage-Free Egg Scramble (VG, GF)**
Tabasco (V, GF) | Ketchup (V, GF)

Daily Topping (served on the side): Choose Two

Onion | Red Pepper | Mushroom | Cheddar Cheese | Tomato | Bacon Bits

- **Hard Boiled Eggs (VG, GF)**
- **Breakfast Burrito**
Eggs | Chorizo | Potato | Cheese
- **Breakfast Meats**
(Choose Three)
Pork Link Sausage (GF) | Grilled Ham (GF) | All-Natural Bacon (GF) | Turkey Bacon (GF) | Turkey-Maple Sausage Link (GF) | Chicken-Apple Sausage Link (GF) | Tofurkey Breakfast Sausage (V, GF)
- **Roasted Gruyere Potatoes (VG)**
- **Sweet Potato Skillet (V)**

Choose (1) Carving Station

1 Culinary Attendant Per 50 guests

- **Baked Red Snapper | Lemon Capers Sauce**
- **Herb-Crusted Prime Rib | Rosemary Au Jus | Horseradish Crème Fraiche | Pull-Aparts**
- **Flank Steak (GF) | Slow-Cooked Chimichurri Sauce | Garlic Naan Bread**
- **Rotisserie Chicken (GF) | Buttermilk Biscuit (VG)**
- **Dry-Rubbed Baby Back Pork Ribs (GF) | PB&G BBQ Sauce | Cornbread (VG)**
- **Juniper & Apple Marinated Roasted Turkey Breast (GF) | Thyme Jus | Cranberry-Citrus Relish (VG, GF)**

– **Pasta Station**

1 Culinary Attendant Per 50 guests

Garlic Knots (VG)

Pre-select Two Pre-Made Options:

- **Farfalle Mare e Monti**
Shrimp | Calamari | Wild Mushrooms Aurora sauce (Cream-Tomato)
- **Orecchiette Gorgonzola, Asparagi e Prosciutto Cotto**
Gorgonzola Dolce | Asparagus | Italian Ham Black Pepper
- **Penne Fiorentina (VG)**
Tomato | Spinach | Goat Cheese | Sauteed Sweet Onion
- **Fusilli Alla Partenopea (VG)**
Prosciutto Crudo | Ricotta | Mozzarella | Oregano | Tomato Sauce
- **Rigatoni Con Broccoli Rapa (VG)**
Broccoli Rabe | Roasted Garlic | Red Pepper Flakes | Pecorino Cheese | Toasted Breadcrumbs
Tomato Sauce
- **Garganelli Limone E Vongole**
Clam | Pinot Grigio | Garlic | Parsley | Lemon Zest
- **Rigatoni E Pollo Alla Cacciatora**
Braised Chicken | Bell Pepper | Tomato | Olives Parmigiano Reggiano Cheese
- **Trofie Al Pesto (G)**
Basil Pesto | Potatoes | String Beans | Pine Nuts
- **Cheese Ravioli E Crema Di Zafferano E Guanciale**
Cheese Ravioli | Saffron Cream | Guanciale Arugula Chiffonade
- **Condiments & Toppings:**
Herb Oil | Pesto | Whipped Herb Ricotta Roasted Garlic Butter | Olives | Basil | Parsley
Peperoncino Calabrese | Pecorino Cheese Parmesan cheese | Toasted Breadcrumbs
- **Custom Fondant Celebration Cake (VG)**

BRUNCH BEVERAGES

FOUR-HOUR SPARKLING BAR

Included in Menu Price

Minimum of 20 guests

Mimosas, Bellinis & Kir Royals

Florida Squeezed Orange Juice & Daily Inspiration

Champagne Toast Included

NON-ALCOHOLIC BEVERAGES

Included in Menu Price

Freshly Squeezed Orange

Mixed Juice of the Day or Grapefruit Juice Fruit Smoothie of the Day

Freshly Brewed Caffè Umbria® Artisan Coffee Rishi® Teas

ENHANCEMENTS

Additional Action Station

\$40 - \$50 per person, per additional station, pending final choice

Four-Hour Bloody Mary Bar

\$20 per person

Four-Hour Beer & Wine Bar

\$35 per person

Bud Light | Yuengling | Modelo Especial | Heineken

Stella Artois | Cigar City 'Jai Alai' Run Wild IPA (non-alcoholic)

Hard Seltzer (Assorted Flavors)

Poggio Costa Prosecco Brut

Proverb Sauvignon Blanc

Hahn Vineyards Pinot Noir

Four-Hour Premium Bar

\$55 per person

Tito's Vodka | Bulleit Bourbon

Myer's Platinum | Herradura Silver Bombay Sapphire | Rittenhouse Rye Glenfiddich 12

Poggio Costa Prosecco Brut

Domaine De Leos Rosé

Choose One White Varietal

Chateau Martinolles Chardonnay

Wente Vineyards Louis Mel Sauvignon Blanc

Choose One Red Varietal

Jeanne Marie Cabernet Sauvignon

Angels Ink Pinot Noir

Bud Light | Yuengling | Modelo Especial Heineken | Stella Artois | Cigar City 'Jai Alai' Run Wild IPA (non-alcoholic)

LUNCH

3-Course Menu

Chicken \$83.00 per Person

Fish \$87.00 per Person

Beef \$91.00 per Person

Additional Course \$10.00 per Person, per Course

Fresh Breads, Caffè Umbria® Artisan Coffee, Rishi® Teas, Iced Tea

SOUP OR SALAD

Chef's Choice Of Seasonal Soup

Artisan Greens | Herb Focaccia Crisp | Shaved Parmesan | Chipotle Caesar Dressing (Vg)

Roasted Beet Salad (VG, GF)

Baby Kale | Frisee | Citrus Roasted Beets Herb Goat Cheese | Toasted Pistachios Tropical Vinaigrette

Greek Salad (VG, GF)

Iceberg Wedge | Kalamata Olives | Heirloom Cherry Tomatoes | Feta | Cucumber Shaved Red Onion | Mediterranean Vinaigrette | Heirloom Tomatoes | Buffalo Mozzarella | Shaved Basil | Toasted Pine Nuts | Extra Virgin Olive Oil | Aged Balsamic Reduction (VG, GF)

SALAD ENTREE

Chopped Cobb Salad (GF)

Grilled Chicken | Blue Cheese | Tomato | Avocado

Bacon | Diced Egg | Buttermilk Chive Dressing

Grilled Salmon Salad (GF)

Mixed Greens | Heirloom Cherry Tomato Shaved Radish | Shaved Fennel Champagne Truffle Vinaigrette

HOT ENTREE

Roasted Herb Chicken (GF)

Charred Kale | Lemon Parsley Mashed Potato | Citrus Chimichurri

Paprika Garlic Grilled Chicken (GF)

Herb Jus | Rosemary Roasted Potato Baby Glazed Carrots

Spice-Rubbed Flat Iron Steak

Soft Goat Cheese Polenta Pickled Jalapeno Crispy Potato Straws | Chimichurri Sauce

Miso Glazed Salmon

Herb Marble Potato | Sautéed Spinach Honey Soy Sauce

Seared Cobia

Fregola Pasta | Sautéed Wild Mushrooms Baby Arugula | Orange Citronette

Eggplant Parmigiana (VG)

Basil Pomodoro | Baby Arugula

DESSERTS

Lemon Meringue Tart | Raspberry Compote (VG)

Umbria® Coffee Tiramisu (VG)

Classic Flan | Orange Segments | Vanilla Whipped Cream (VG)

Pricing for 2026 dates to be confirmed by September 30, 2025

PLATED DINNER

\$285 per person

COCKTAIL HOUR

Two Passed Hors d'Oeuvres

Variety of Chilled and Warm Selections One per Person of each Selection

PLATED DINNER WITH SINGLE ENTREE

Gourmet Bread Selection

Minestrone Salad (V, GF)

Cherry Tomato | Cucumber | Carrot | Celery Seasonal Vegetables | Pesto Sauce

Aged Balsamic Glazed Beef Tenderloin (GF)

Ratatouille Provençale | Chives Potato Pave Petit Arugula Salad | Brandy Peppercorn Sauce

Custom Celebration Cake (VG)

Umbria® Coffee, Rishi® Teas

FOUR HOUR DELUXE BAR

Wheatley Vodka | Beam White Label | Bacardi Silver

Mi Campo | Beefeater | Crown Royal Dewar's White Label

Zardetto Prosecco Brut

Proverb Sauvignon Blanc

Hahn Vineyards Pinot Noir

Imported, Domestic Beers

Microbrews | Soft Drinks | Mineral Waters

Champagne Toast and Wine Service with Dinner

STATION DINNER

\$365 per person

COCKTAIL HOUR

Four Passed Hors d'Oeuvres

Variety of Chilled and Warm Selections One per Person of each Selection

STATION-STYLE DINNER

Dinner Stations

Select Four Stations from a Variety of Scrumptious Offerings, Available on the Catering Menus.

From a Show-Stopping Seafood Paella to a Trendy Ramen Bowl or Lavish Ravello-inspired Pasta Bar, Options Abound to Delight all Palates.

HOW SWEET IT IS

Custom Celebration Cake (VG)

Umbria® Coffee, Rishi® Teas

FIVE HOUR PREMIUM BAR

Tito's Vodka | Bulleit Bourbon | Myer's Platinum Herradura Silver | Bombay Sapphire | Rittenhouse Rye
Glenfiddich 12 Poggio Costa Prosecco Brut Domaine De Leos Rosé

Choose One White Varietal

Chateau Martinolles Chardonnay

Wente Vineyards Louis Mel Sauvignon Blanc

Choose One Red Varietal

Jeanne Marie Cabernet Sauvignon

Angels Ink Pinot Noir

Imported, Domestic Beers & Microbrews Soft Drinks | Mineral Waters

Champagne Toast and Wine Service with Dinner

HORS D'OEUVRES

Served for a minimum of 20 guests

\$50 per Person (4 pieces per person)

\$70 per Person (6 pieces per person)

\$10.00 per Additional Piece

Available on stations or passed

CHILLED

- Smoked Salmon Roulade | Crab Salad | Dill Cucumber Relish (GF)
- Stracciatella Cheese Toast | Tomato | Basil Prosciutto Crackling
- Egg and More Egg
Deviled Egg | Caviar | Bottarga (VG,GF)
- Heirloom Tomato Gazpacho | Mint Cucumber Salad (V)
- Eggplant Caponata | Buffalo Mozzarella (VG,GF)
- Red Lentil Bite | Parsley | Mint | Cumin Sumac and Pickled Onion (V,GF)
- Compressed Melon | Thyme | Serrano Chili (V,GF)
- Heirloom Tomato Tart | Whipped Goat Cheese | Chive
- Confit Beet (VG)
- Antipasto Skewer
Olives | Artichoke | Tomato | Bocconcini (VG, GF)
- Tostones | Avocado Chimichurri | Pico de Gallo Cotija (VG)
- Seared Tuna Tataki | Chimichurri | Potato Crisp
- California Roll | Wasabi | Teriyaki Glaze
- Spicy Salmon Roll | Crispy Garlic Grapefruit-Basil Glaze
- Spicy Tuna & Mango Cone | Togarashi Aioli

HOT

- Potato Bravas Bite (VG)
Potato | Chipotle Aioli | Paprika Tomato Sauce Cornichons
- Maine Lobster Cake | Chives Lemon Aioli
- Shrimp and Sea Scallops Brochette Chardonnay Sabayon | Lemon Oil (GF)
- Grilled Lamb Lollipop | Eggplant Mint Mash (GF)
- Farfalle and Meatball | Pomodoro e Basilico
- Chicken Wellington | Garlic Thyme Aioli
- Edamame Potsticker | Honey Soy Glaze (VG)
- Spicy Vegetable Pakora | Cilantro Sauce (VG)
- Chicken Lemongrass Potsticker

- Crispy Vegetable Egg Roll | Teriyaki Glaze (VG)
- Vegetable Samosa | Local Stone Fruit Chutney (V)
- Mushroom Arancini | Black Truffle Aioli (VG) Pimiento Mac 'N' Cheese Fritter (VG)
- Brie Tart | Strawberry Marmalade (VG)
- Mini Crab Cakes | Almond Harissa Romesco
- Duck Pastrami Chou | Pickled Mustard Seeds | Orange Marmalade
- Tomato Mascarpone Arancini (VG)
- Duck Prosciutto | Brie Cheese | Black Berry Marmalade
- Beef Tartar | Slow Cooked Egg Yolk Crispy Potato (GF)
- Beef Tenderloin | Bleu Cheese Bruschetta Caramelized Onion
- Chilled Pea & Mint Soup Shooters | Cashew Cream (V)
- Roasted Pepper Olive Tapenade Tartlets (VG) King Crab Bite | Tomato Jelly Black Caviar (GF)
- Serrano Compressed Cucumber | Wasabi Avocado Creama (VG)
- Asparagus Asiago Roll (VG)
- Crispy Parmesan Polenta with Black Truffle Aioli (VG)
- Aloo Tikki Spicy Tomato Marmalade (V)
- Coconut Breaded Chicken | Mustard Mango Dip
- Silky Parmesan Mashed Potato Cone | Crispy Chicken
- Orange Duck & Sesame Vegetable Bao Bun
- Bacon-Wrapped Short Rib | Truffle Chipotle Aioli (GF)
- Beef Wellington | Red Onion Marmalade
- Beef Kebab | Mint Chimichurri (GF)

COCKTAIL HOUR/RECEPTION STATIONS

Cocktail Hour Stations are designed for up to 1-Hour of service

Reception Stations are designed for up to 2-Hours of service

A minimum of (4) savory Reception Stations are required to constitute a dinner

GULF COAST RAW BAR

\$53 Per Person

1 Piece of Each per Person

- Jumbo Shrimp | Cocktail Crab Claws | Fresh-Shucked Oysters | Green Lipped Mussels (GF)
- Mignonette (GF) | Traditional Cocktail Sauce (GF) | Florida Lemons (GF)

Black Caviar Enhancement

Market Price

- French osetra
- Osetra Amber
- Smoked Trout Roe
- Beluga Hybrid

Accompaniments:

- Chives | Capers | lemon | Belini | Potato Chips? | Quail egg halves | Shallots
-

TUSCAN TABLE DISPLAY

\$42 Per Person

- Imported & Seasonal Farmstead Cheeses (VG, GF)
- Soppressata (GF) | Capicola (GF) | Salami (GF) | Pistachio Mortadella
- Mixed Marinated Olives (V, GF) | Pickled Green Beans (V, GF)
- Cornichons (V, GF) | Sweet Drop Peppers (V, GF)
- Grilled Artichokes (V, GF)
- Nuts | Honey | Honeycomb | Fresh or Dried Fruits
- Assorted Bread Display (VG)
- Herb Parmesan Oil (VG, GF)

SLIDER STATION

\$53 Per Person

2 Station Attendants per 75 Guests

Choose Three

- Wagyu Beef Patty
- Lamb Patty
- Falafel Slider (VG)
- Ahi tuna
- Buttermilk fried Chicken

Accompaniments:

Caramelized onion | Arugula | chipotle Coleslaw | Pickled strawberry | Avocado | Crispy Potato straw | creamy Brie | Goat cheese | Aged Gruyere Wasabi Mayo Garlic lemon Aioli | Buffalo Tahini Sauce

SOUTHERN COMFORT CRUNCH

\$34 Per Person

Applewood Bacon

Choose Two Flavors

- Candied
- Sweet and Spicy
- Applewood Smoked
- Brown Sugar Tajin
- Pepper Crusted

Onion Rings (VG)

Choose One Flavor Combination

- Traditional & Honey Ketchup
- Nashville Hot & Homemade
- Ranch BBQ Rubbed & Apple Cider Aioli
- Sweet Cajun-Rubbed & Spicy Aioli
- Citrus Togarashi & Sweet Chili Aioli

Chicken & Waffles

Choose One Flavor Combination

- Traditional & Vermont Maple Syrup
- Spice Rubbed & Hot Honey
- Buffalo & Bleu Cheese Fondue

LATE BITES & NIGHT SLIDERS

\$38 Per Person

Housemade Chips

Choose three

- **Mac and Cheese Bites (VG)**
White Queso | Jalapeño Sauce
- **Grilled Cheese (VG)**
Jack | Cheddar | Boursin
- **Panini (VG)**
Tomato | Mozzarella | Pesto
- **Grilled Garden Veggie Slider (VG)**
Sun-Dried Tomato Aioli
- **Chicken Tender Slider**
Cole Slaw | Sriracha Mayonnaise
- **Crispy Asian Chicken Slider**
Hoisin Aioli | Red Onion
- **Classic Reuben**
Citrus Aioli
- **Slow Cooked BBQ Beef Slider Red Cabbage**
Jalapeño Slaw
- **Traditional Beef Slider**
Vermont Cheddar | Crispy Smoked Bacon Balsamic Ketchup
- **Brisket Grilled Cheese Sliders**
Beer Braised Brisket | Crispy Onion Boursin-Chihuahua Cheese | Slider Roll Chili Threads

MOZZARELLA AND BURRATA STATION

\$44 Per Person

1 Culinary Attendant Per 50 Guests

Maximum 200 guests

- Prosciutto (GF) | Bresaola (GF) | Salami (GF)
- Mozzarella (VG, GF) | Burrata (VG, GF)
- Muffaletta Spread (VG, GF) | Olives (VG, GF) | Sliced Tomatoes (VG, GF) | Crushed Red Pepper (VG, GF) | Roasted Bell Peppers (VG, GF) | Basil (VG, GF) | Herb Parmesan Oil (VG, GF) | Lemon Oil (VG, GF) | Extra Virgin Olive Oil (VG, GF) | Saba (VG, GF) | Moscato Vinaigrette (VG, GF)
- Baguette (VG) | Focaccia (VG) | Grissini (VG)

FARMER'S MARKET SALAD DISPLAY

\$38 Per Person

BUILD YOUR OWN

Recommended for Events Less than 100 Guests

- Bread Sticks (VG)
- **Farm Fresh Greens:**
Lolla Rossa (V, GF) | Romaine Hearts (V,GF) | Green Leaf (V, GF) | Artisan Greens (V, GF)
- **Harvest Sides:**
Carrot Curls (V, GF) | Strawberries (V, GF) | Heirloom Cherry Tomatoes (V, GF) | Cucumber (V, GF)
Blue Cheese Crumble (GF) | Feta Cheese (GF) | Shaved Parmesan (GF) | Candied Walnuts (V, GF)
Sunflower Seeds (V, GF) | Golden Raisins (V, GF) | Honey-Chipotle Pecans (VG, GF) | Smoked Bacon Bits (GF) | Herb Croutons (VG)
- **Dressings:**
 - Honey-Balsamic Vinaigrette (VG, GF)
 - Key Lime Caesar Dressing (VG, GF) P
 - Pineapple Mango Dressing (VG, GF)

– COMPOSED SALADS

Recommended for Events More than 100 Guests

Choose Three

- Lolla Rosa | Strawberries | Candied Walnut Blue Cheese Crumble | Honey Balsamic Vinaigrette
- Romaine | Cherry Tomato | Bacon Bits Shaved Parmesan | Key Lime Caesar Dressing
- Artisan Greens | Golden Raisin | Honey-Chipotle Pecans | Feta Cheese Pineapple Mango Dressing

SMOKEHOUSE BBQ & WINGS STATION

\$55 Per Person

- Strawberry Kale Salad (VG, GF)
- Smoked Baby Back Ribs (GF) | Housemade BBQ Sauce
- Grilled Chicken Wings (GF) | Sweet Chili Sauce | Honey BBQ Sauce | Buffalo Sauce
- Carrots | Celery Sticks
- Ranch Dressing, Blue Cheese Dressing
- Crispy Zucchini Fries (VG) | Alabama White BBQ Sauce

FLATBREADS

\$36 Per Person

Choose Three

- **BBQ Chicken**
Provolone Cheese | Red Onion | Cilantro
- **Pesto Shrimp**
Pepper Jack | Sweet Peppers
- **Roasted Vegetable (VG)**
Yellow Pepper | Cherry Tomato | Red Onion Mozzarella | Tomato Pesto
- **Grilled Flank Steak**
Mushroom | Caramelized Onion Gorgonzola | Mozzarella
- **Four Cheese (VG)**
Mozzarella | Blue Cheese | Parmesan | Provolone
- **Hot Honey Flatbread**
Pepperoni | Goat Cheese | Apricot Jam | Mozzarella | Hot Honey Drizzle

BUILD YOUR OWN MEDITERRANEAN BOWL

\$50 Per Person

Rice Selections

- Basmati Rice (V, GF) | Quinoa (V, GF)
- **Protein Selections:**
Chicken Shawarma (GF) | Crispy Tofu (VG, GF)
- **Toppings to Include:**
Arugula (V) | Romaine (V) | Shaved Cucumber (V) | Sliced Pepperoncino (V) | Cherry Tomato (V)
Hummus (VG) | Red Onion (V) | Parsley (V) | Marinated Gourmet Olives (VG) | Housemade Zaatar
Marinated Feta Cheese (VG)
- Tzatziki Sauce (VG, GF) | Greek Vinaigrette (VG, GF) | Lemon Tahini Dressing (VG, GF)
- Naan Bread (VG)

AVOCADO BAR

\$44 Per Person

MADE TO ORDER AVOCADO BAR

Recommended for Events Less than 100 Guests

2 Culinary Attendants Per 100 Guests

- **Haas Avocados** (V, GF)
- Toppings to include:
Rock Shrimp (GF) | Crab Salad (GF) | Bacon (GF) | Crispy Chickpeas (V) | Corn Salsa (V) | Red Onion (V) | Black Beans (V, GF) | Diced Jalapeno (V, GF) | Green Onion (V, GF) | Lemon & Lime (V, GF) | Diced Peppers (V, GF) | Tortilla Strips (V)
- Citrus-Herb Dressing (VG, GF)

AVOCADO BOWLS, PRE-BUILT*Recommended for Events More than 100 Guests*

- Black Bean | Corn Salsa | Red Onion | Scallion | Tortilla Strips | Lime Vinaigrette | Haas Avocado
- Rock Shrimp | Chorizo | Diced Peppers Citrus-Herb Dressing | Haas Avocado

RAMEN REALM**\$53 Per Person***2 Culinary Attendant Per 50 Guests**Choose Two*

- **Pork Belly Ramen**
Bone Broth | Angel Hair Noodles | Shitake Mushrooms | Bok Choy | Egg | Green Onion
- **Beef Ramen**
Bone Broth | Soba Noodles (GF) | Shitake Mushrooms | Bok Choy | Egg | Green Onion
- **Shrimp Ramen**
Miso Broth | Rice Noodles (GF) | Carrots | Sprouts | Bok Choy | Green Onion
- **Vegan Tofu Ramen** (V, GF)
Miso Broth | Rice Noodles | Carrots | Shitake Mushrooms | Bok Choy | Sprouts | Green Onion

QUESADILLA FIESTA DISPLAY**\$38 Per Person (Choose Three)**

- Chicken & Jack Cheese Triple Layer | White Queso Sauce
- Chimichurri Steak | Grilled Peppers & Onions | White Cheddar
- Margarita Grilled Shrimp | Grilled Peppers | Onions | Mozzarella
- Chorizo and Cheese Quesadilla Caramelized Onion | Spicy Chorizo Shredded Aged Cheddar
- Southwest Quesadilla (VG) Red Bell Pepper | Red Onion | Roasted Corn Pinto Beans | Pepper Jack Cheese | Cilantro
- Toppings Include: Cilantro | Lime | Sour Cream (GF) | Salsa (V, GF) Guacamole (V)

POKE BOWLS**\$54 Per Person***MADE TO ORDER POKE BOWLS**Recommended for Events Less than 100 Guests**2 Culinary Attendants Per 100 Guests*

- **Protein Choices:**
Salmon (GF) | Tuna (GF) | Shrimp (GF) | Tofu
- **Rice Choices:**
White Rice (V, GF) | Brown Rice (V, GF)
- **Toppings to Include:**
Avocado (VG) | Shredded Carrots (V) | Cucumber (V) | Charred Pineapple (V) | Seaweed Salad (VG)
Edamame (V) | Green Onion (V) | Kimchi (VG) Tobiko (VG) | Roasted Corn (V) | Crispy Wonton (VG) |

Crushed Macadamia Nuts (VG) | Sesame Seeds (VG) | Micro Cilantro (V) | Fresno Chilies (VG) | Furikake (VG) | Togarashi (VG) | Sea Salt (V) | Cracked Black Pepper (V)

- Spicy Aioli | Soy Sauce | Poke Sauce | Ponzu Lemon Garlic Sauce (VG)

POKE BOWLS, PRE-BUILT

Recommended for Events More than 100 Guests

- White Rice | Tuna | Macadamia Nut | Edamame Furikake | Togarashi | Poke Sauce
- Brown Rice | Salmon | Crispy Garlic | Sesame Seed Shredded Carrot | Seaweed Salad | Spicy Aioli | Lemon Garlic Sauce

JUMBO CRAB CAKE STATION

\$56 Per Person

Maryland Style Crab cakes | Maine Lobster Cakes

Accompaniments:

- Lemon wedges
- Chives
- Yuzu Mayo
- Cajun Remoulade
- Hot honey Mustard
- Mango Jalapeno Roasted Salsa
- Apple celery slaw

TACO REPUBLIC

\$34 per person (Three Protein Options)

\$25 per person (Two Protein Options)

Proteins:

- Flat Iron Braised Beef (GF) | Picked Red Onion and Cilantro Charred Chile Marinated Chicken (GF)
- Roasted Cumin Cauliflower Taco (V, GF) | Romesco Salsa
- Mojo Marinated Pork Carnitas (GF)
- Tempura Fish | Roasted Onion Pineapple Salsa

Sides:

- Black Beans (V, GF)
- Corn Rice (V, GF)

Toppings: (VG, GF)

- Guacamole | Cotija Cheese | Chopped Cilantro Lime Wedges | Chopped White Onions | Salsa Verde
Salsa Roja | Pico de Gallo

Flour Tortillas (V) | Corn Tostadas (V, GF)

TRADITIONAL SEAFOOD PAELLA (GF)**\$53 Per Person***1 Station Attendant Per 75 guests*

- Chorizo | Shrimp | Clams | Mussels Green Peas | Saffron
- **Vegan Paella** (V, GF)
Vegan Chorizo | Roasted Artichokes | Saffron Green Beans | Baby Vegetables | Piquillo Peppers

VEGAN GRILL (V, GF)**\$44 Per Person***1 Culinary Attendant Per 75 Guests*

- Grill Marinated Tofu | Cauliflower Steak | Seasonal Roasted Vegetables | Grill BBQ Pineapple | Baby Roasted Potato | Curried Vegan Coleslaw | Tomato Onion Marmalade

Accompaniments

- Roasted root vegetables
- Herbed couscous pilaf
- Classic Ratatouille
- Sweet corn purée
- Miso-glazed oriental eggplant
- Truffled cauliflower purée
- Baby Zucchini with preserved lemon and dill

MAC-N-CHEESE-STATION**\$44 Per Person***1 Culinary Attendant Per 75 Guests*

- Gourmet Brie | Truffle Sauce | Chives
- Smoked Cheddar | Bacon | Tomato | Breadcrumbs
- Condiments: Roasted Vidalia Onions | Jalapeno | Local Hot Sauce Bar

Enhancement

- Lobster Or Crab Meat \$18

PASTA STATION**\$44 Per Person***1 Culinary Attendant Per 50 guests*

- **Garlic Knots (VG)**

Pre-select Two Pre-Made Options:

- **Farfalle Mare e Monti**
Shrimp | Calamari | Wild Mushrooms Aurora sauce (Cream-Tomato)

- **Orecchiette Gorgonzola, Asparagi e Prosciutto Cotto**
Gorgonzola Dolce | Asparagus | Italian Ham Black Pepper
- **Penne Fiorentina (VG)**
Tomato | Spinach | Goat Cheese | Sauteed Sweet Onion
- **Fusilli Alla Partenopea (VG)**
Prosciutto Crudo | Ricotta | Mozzarella | Oregano | Tomato Sauce
- **Rigatoni Con Broccoli Rapa (VG)**
Broccoli Rabe | Roasted Garlic | Red Pepper Flakes | Pecorino Cheese | Toasted Breadcrumbs Tomato Sauce
- **Garganelli Limone E Vongole**
Clam | Pinot Grigio | Garlic | Parsley | Lemon Zest
- **Rigatoni E Pollo Alla Cacciatora**
Braised Chicken | Bell Pepper | Tomato | Olives Parmigiano Reggiano Cheese
- **Trofie Al Pesto (G)**
Basil Pesto | Potatoes | String Beans | Pine Nuts
- **Cheese Ravioli E Crema Di Zafferano E Guanciale**
Cheese Ravioli | Saffron Cream | Guanciale Arugula Chiffonade

Condiments & Toppings:

Herb Oil | Pesto | Whipped Herb Ricotta Roasted Garlic Butter | Olives | Basil | Parsley Peperoncino Calabrese | Pecorino Cheese | Parmesan cheese | Toasted Breadcrumbs

ON THE EDGE

Carving Stations are designed for 2-Hours of Service

1 Culinary Attendant required per 50 Guests

Minimum of 25 Guests per Selection, Priced per Person

-
- **BAKED RED SNAPPER** (GF)
Salmoriglio Sauce
\$52 per person
 - **Grilled Flank Steak** (GF)
Slow-Cooked Chimichurri Sauce | Garlic Naan Bread
\$44 per person
 - **T-BONE STEAK**
Mushroom Thyme Sauce
\$52 per person
 - **BONE IN RIBEYE**
Mustard Sauce Horseradish
\$56 per person
 - **BLACK PEPPER CRUSTED ROASTED TENDERLOIN OF BEEF** (GF)
Horseradish Cream | Au Jus
\$56 per person
 - **ROTISSERIE CHICKEN** (GF)
Buttermilk Biscuit (VG)
\$36 per person
 - **DRY-RUBBED BABY BACK PORK RIBS** (GF)
PB&G BBQ Sauce | Cornbread (VG)
\$36 per person
 - **JUNIPER & APPLE MARINATED ROASTED TURKEY BREAST** (GF)
Thyme Jus | Cranberry-Citrus Relish (VG,GF)
\$36 per person
 - **ROASTED BONE-IN PORK CHOP**
Apple cider Glaze (VG)
\$36 per person
 - **ROASTED GARLIC CILANTRO CAULIFLOWER**
Chimichurri Sauce
\$30 per person
-

RECOMMENDED ACCOMPANIMENTS*\$10.00 for One Accompaniment**\$18.00 for Two Accompaniments***Vegetables**

- Glazed Fine Green Beans (VG, GF)
- Grilled Asparagus (V, GF)
- Sautéed Seasonal Vegetables (V,GF)
- Three Cheese Cauliflower Gratin (VG,GF)
- Broccolini with Parmesan & Chili (VG,GF)
- Forest Mushroom Ragout (V,GF)
- Brussel Sprouts with Cipollini Onion Confit (V, GF)

Starch

- Mascarpone Soft Polenta (VG)
- Yukon Potato Gratin (VG,GF)
- Roasted Fingerling Potato (V,GF)
- Steamed Quinoa (V,GF)
- Orange Oil Israeli Couscous (VG)
- Mashed Sweet Potatoes
- with Cinnamon and Cane Sugar (VG,GF)
- Forbidden Black Rice with Basil & Tomato (V,GF)

PLATED DINNER

Selections as included in your Wedding Package.

Served with Fresh Breads and Butter, Caffè Umbria® Artisan Coffee, Rishi® Teas

Enhancements

Soup & Salad Duo \$19.00 per person

Pre-Selected Choice of Entree \$17.00 per person

Duo Entree \$22.00 per person

Sides to Share \$12.00 per person

Additional Course \$25.00 per person

Table Side Choice of Entrée (Four Courses Required) \$32.00 per person

SALAD

Spring/Summer Inspired:

- **Baby Kale Salad** (V)
Radicchio | Arugula | Grapefruit | Avocado Puree
Cherry Heirloom Tomato | Sesame Breadstick Lemon Basil Vinaigrette
- **Heirloom Tomato Salad** (V, GF)
Burrata | Marinated Artichokes | Balsamic | Micro Basil
Jicama & Gem Lettuce Salad (V, GF) Compressed Carrot | Citrus | Blood Orange Vinaigrette
- **Minestrone Salad** (V, GF)
Cherry Tomato | Cucumber | Carrot | Celery Seasonal Vegetables | Pesto Sauce
- **Arugula and Mesclun Mix Salad** (V, GF)
Enoki Mushrooms | Pickled Red Onion | Olives Marinated Green Beans | Balsamic Vinaigrette
- **Butter Leaf Lettuce** (VG, GF)
Roasted Tomato | Crumbled Feta | Oregano-Basil Dressing

Fall/Winter Inspired:

- **Granny Smith Apple Salad** (VG, GF)
Roasted Golden Red Beet | Lemon Ricotta Cheese | Radish | Beet Chips | Chives | Mustard Vinaigrette
- **Goat Cheese Tart & Greens** (VG)
Oven Dried Tomato | Frisée | Sorrel | Baby Spinach | Red Yellow Endive | Mustard Lemon Vinaigrette | Balsamic | Pansies
- **Butternut Squash Panzanella** (VG)
Celery | Radishes | Parsley | Crispy Sage Parmesan Cheese | Apple Cider Vinaigrette Focaccia Croutons

SOUP

- **Vidalia Onion | Herbed Boursin® | Gruyere Crust** (VG)
- **Wild Mushroom Cappuccino** (VG, GF)
Truffle & Porcini Emulsion
- **Spiny Lobster Bisque | Marjoram Foam** (GF)
- **Butternut Squash Soup** (VG, GF)
Chives | Granny Smith Apple Relish

APPETIZERS

CHILLED

- **Hamachi Crudo**
Avocado | Caper Chimichurri | Tempura Nuri | Chili Oil
- **Heirloom Tomato Terrine** (VG, GF)
Pickled Red Onion | Pistachio | Impastato Cheese | Green Onion | Watercress Basil Dressing

HOT

- **Lobster Mac 'N' Cheese**
Maine Lobster | Garlic Herb Breadcrumbs
- **Truffle Butter Mezze Rigatoni Pasta** (VG)
Pecorino Cheese | Crispy Spinach
- **Saffron Risotto** (GF)
Braised Beef Shank | Green Pea
- **Crispy Florida Crab Cake**
Charred Corn Relish | Garlic Red Pepper Aioli
- **Wild Mushroom Spinach Cannelloni** (VG)
Ricotta Truffle Bechamel | Micro Green | Basil Oil
- **Lemon Shrimp & Sweet Pea Risotto** (GF)
Parmesan Fondue | Blistered Tomato
- **Eggplant Parmigiana** (VG)
Pomodoro | Parmesan Cream | Crispy Basil
- **Vegan Beet Risotto** (V, GF)
Vegan Ricotta | Green Peas | Vegetable Chips
- **Vegan Penne Bolognese** (V)
Vegan Mozzarella | Crispy Basil

ENTREE

- **SEARED THYME SALMON** (GF)
Green Pea Puree | Baby Zucchini | Peach Mushroom | Chili Chimichurri
- **GARLIC SESAME GRILLED SALMON**
Miso Butter Mashed Potatoes | Chili Crunch Baby Bok Choy | House Teriyaki Glaze

- **PAN-SEARED GULF SNAPPER** (GF)
Paella Seafood Rice | Asparagus
Chorizo Chili Threads | Tarragon Beurre Blanc
- **GRILLED MEDITERRANEAN SEA BASS**
Celery Root Puree | Crispy Leeks & Serrano Ham Hay
Spinach | Warm Romesco Sauce
- **GULF COAST SEARED SEA BASS**
Butternut Squash Ravioli | Broccolini | Roasted Beets | Lobster Sauce
- **PAN-SEARED LEMON GROUPER**
Cannelloni Funghi e Spinaci | Tammolino Carrots |
Asparagus | Truffle Sauce
- **SLOW COOKED SHORT RIBS** (GF)
Creamy Mashed Potato | Braised Greens | Charred Tomatillo Relish
- **AGED BALSAMIC GLAZED BEEF TENDERLOIN** (GF)
Ratatouille Provençale | Chives Potato Pave | Petit Arugula Salad | Brandy Peppercorn Sauce

VEGETARIAN & GLUTEN FREE ENTREES

- **ROASTED EGGPLANT** (V, GF)
Pomegranate | Mint | Tahini Sauce
- **YUKON POTATO RISOTTO** (VG, GF)
Grilled Vegetable Napoleon | Basil Oil
- **GRILLED PORTOBELLO MUSHROOM** (V, GF)
Cauliflower Puree | Roasted Asparagus Tofu Crumble
- **CHIMICHURRI ROASTED CAULIFLOWER STEAK** (V, GF)
Butternut Squash Puree | Black Beluga Lentils Micro Arugula Salad
- **GRILLED TOFU** (V, GF)
Sweet Mashed Potato | Rainbow Kale Mint Chimichurri
- **QUINOA CHICKPEA STEAK** (V, GF)
Vegetable Tian | Olive Oil Crushed Yukon Potatoes | Petit Arugula Salad | Chimichurri

SIDES TO SHARE

- **Lobster Mac & Cheese**
- **Wild Mushroom Risotto** (VG, GF)
- **Steamed Red Quinoa** (V, GF)
Basil | Tomato Confit
- **Parmesan & Parsley Fried Potato Wedges** (VG)
- **Hawaiian Black Lava Salt Baked Marble Potatoes** (V, GF)
- **Balsamic & Orange Glazed Rainbow Baby Carrots** (V, GF)
- **Sautéed Fine Green Beans Shallot | Lemon Oil** (VG, GF)
- **Roasted Garlic Mashed Potatoes** (VG, GF)

DUO ENTREE

- **ROTISSERIE CHICKEN** (GF)
Charred Rainbow Kale | King Oyster Mushroom |
Saffron Mashed Potato | Mushroom Chateaubriand Sauce
- **ROSEMARY-THYME CHICKEN BREAST** (GF)
Truffled Potato Puree | Roasted Garlic Broccolini | Rosemary Jus
- **ROASTED RACK OF LAMB** (GF)
Onion Potato Puree | Baby Carrot | Sautéed Haricot Vert | Thyme Reduction
- **GRILLED BLACK ANGUS TENDERLOIN (GF) & GRILLED SHRIMP** (GF)
Jumbo Asparagus | Saffron Risotto Micro Herb Salad | Truffle Jus
- **PAN-SEARED ANGUS FILET & MISO MARINATED BLACK COD**
Root Vegetable Confit | Butternut Squash Puree
Micro Arugula Salad | Thyme Mushroom Sauce
- **PAN-SEARED BEEF TENDERLOIN (GF) & ROASTED CITRUS GROUPER** (GF)
Garlic Whipped Potatoes | Balsamic Glazed Baby Carrots | Pinot Noir Jus | Salsa Verde
- **GRILLED PRIME BEEF STRIPLOIN & HERBED PRAWNS**
Potato Gnocchi | Leek Confit | Port Wine Thyme Reduction
- **GRILLED BEEF TENDERLOIN & GRILLED MEDITERRANEAN SEA BASS**
Parmesan Duchess Potatoes | Balsamic Eggplant Confit | Port Demi | Limoncello Emulsion
- **BRAISED BONELESS SHORT RIB (GF) & PROSCIUTTO & SAGE WRAPPED SHRIMP** (GF)
- Organic Yellow Soft Polenta | Sautéed Baby Vegetable | Barolo Reduction

Enhancements Available At Market Price:

6 OZ LOBSTER TAIL (GF)

2 ROASTED SEA SCALLOPS (GF)

3 HERB MARINTATED JUMBO PRAWNS (GF)

SWEET ENDINGS

WEDDING CAKE FLAVORS

Cake Duo \$8.00 per person

Choice of (2) Alternate Flavors \$6.00 per person

Gelato to Compliment Cake Flavor \$6.00 per person

The Staples:

- Vanilla Cake | Vanilla Mousseline | Fresh Strawberry Filling
- Citrus Zested Cake | Orange Lemon Mousseline Filling
- Chocolate Cake | Chocolate Mousse Filling
- Chocolate Cake | Peanut Butter Filling | Sea Salt Caramel Sauce
-

Four Seasons Flavors:

- **Spring:**
Vanilla Cake | Lemon Mousseline | Fresh Raspberry Filling | Raspberry Coulis
- **Summer:**
Vanilla Cake | Coconut Filling | Pineapple Compote
- **Fall:**
Pumpkin Cake | Spiced Cream Cheese Filling | Cranberry Sauce
- **Winter:**
White Mocha Cake | Peppermint Diplomat | White Chocolate Sauce

Specialty Cakes:

\$5 Per Person Upgrade

- **Pride of Orlando:**
Tie Dye Cake | Cream Cheese Filling | Funfetti Frosting
- **Tea Time:**
Honey-Lavender Cake | Blueberry Filling | Creme Anglaise
- **Cookies and Cream:**
Chocolate Cake | Cookies & Cream Filling | Cookies & Cream Gelato
- **Rose Champagne:**
Pink Champagne Scented Cake | Rose Filling

ASSORTED MINI DESSERTS

\$40 Per Person

4 Selections Per Person

Additional Selections \$9 Each

Chocolate Cake Pop (VG)
Oreo Cake Pop (VG)
Irresistible Chocolate Cake (VG)
Mango Cheesecake (VG)
Raspberry Cheesecake (VG)
Strawberry Cheesecake (VG)
Southern Coconut Cake (VG)
Tres Leches (VG)
Buttermilk Chocolate Cupcake (VG)
Breton-Style Strawberry Tart (VG)
Key Lime Tart (VG)
Carrot Cake Mini Cupcake (VG)
Seasonal & Exotic Fruit Tartlet (VG)
Blueberry Mini Tart (VG)
Mini Pecan Tart (VG)
Hazelnut Cream Puff (VG)
Hazelnut Gianduja Cake (VG)
Olive Oil Lemon Cake
Peanut Butter Pie (VG)
Apple Crumble Tart (VG)

Vegan Options:

Vegan Fudge Brownie (V)
Vegan Coconut Rice Pudding (V)
Vegan Almond Panna Cotta(V) Need to be ordered separately in dozens Minimum 2 dozen. \$115.00/dz

Gluten-Free Options:

Traditional Flan (GF)
Vanilla Panna-Cotta (GF)
Chocolate Coffee Pudding (GF)
Chocolate Hazelnut Budino (GF) (VG)
Magnoliaceous Rice Pudding (GF)
Vanilla Macaron (GF)
Chocolate Macaron (GF)
Salted Caramel Macaron (GF)
Birthday Cake Macaron (GF)
Lemon Macaron (GF)
Strawberry Verbena Macaron (GF)
Mango Passion Macaron (GF)
Cappuccino Macaron (GF)
Raspberry Macaron (GF)
Pistachio Macaron (GF)
Earl Grey Macaron (GF)
Nutella Macaron (GF)

LICKETY SPLIT GELATO CART

\$36 Per Person

1 Station Attendant Per 60 Guests

Choose Four Gelato or Sorbet Flavors

Classic Flavors

Vanilla Bean Gelato
Chocolate Gelato
Pistachio Gelato
Cookies & Cream Gelato
Strawberry Gelato
Lemon Sorbet

Signature Flavors

Stracciatella Gelato
Birthday Cake Gelato
Mango Passionfruit Sorbet
Mixed Berry Sorbet

People's Choice

Red Velvet Gelato
Popcorn Gelato
Dulce de Leche Gelato
Strawberry Pink Lemonade Sorbet
Coconut Sorbet

Assorted Toppings Include:

Chocolate Sauce | Caramel Sauce | Raspberry Coulis
Rainbow Sprinkles | Chocolate Sprinkles
Chocolate Chips | Mini Marshmallows
Candied Peanuts | Toasted Almonds | Crushed Oreos
Whipped Cream | Gummy Bears | M&Ms
Amarena Cherries

DONUT WALL STATION

\$47 Per Person

- **Donuts:**
Pink Rainbow | Chocolate Frosted Zebra | Red Velvet | Almond Crunch | Vanilla Oreo | Maple Frosted
- **Mini Donuts:**
Chocolate | Cinnamon | Powdered Sugar | Vanilla Bomboloni
- **Glazes:**
Dark Chocolate | White Chocolate | Sugar | Strawberry
- **Sauces:**
Caramel | Raspberries | Chocolate
- **Included Toppings:**
Sprinkles | Oreo Crumbs | Toasted Coconut | Candied Peanuts | Mini Marshmallows | Gummy Bears
Fresh Berries | Mini M&Ms | Graham Cracker Crumbs | Crumbled Bacon
- **Pipette “Kicker”:**
Chambord | Tia Maria | Chocolate Liqueur | Bailey’s

DULCITOS

\$27 Per Person Churros (V)

Dipping Sauces:

Chocolate | Dulce de Leche | Raspberry Sauce

ICE CREAM SANDWICH BAR

\$36 Per Person

1 Culinary Attendant Per 75 Guests

- Chocolate Chip Cookie | Sugar Cookie | Peanut Butter Cookie
- Chocolate Ice Cream | Vanilla Ice Cream | Birthday Cake Ice Cream | Strawberry Ice Cream

Included Toppings:

- Rainbow Sprinkles | Chocolate Sprinkles | Mini Marshmallows | Crushed Oreos | Chocolate Chips | Gummy Bears

ARABIAN NIGHTS DESSERT STATION

\$38 Per Person

- **Stuffed Dates (V, GF)**
- **Walnut Baklava (VG)**
- **Moroccan Almond Cookies (VG, GF)**
- **Pistachio Baklava Cup (VG)**
- **Oum Ali (Egyptian Bread Pudding) (VG)**
- **Mahalabya (Milk Pudding) (VG, GF)**

S'MORES STATION

\$36 Per Person

Minimum 50 Guests

- **Graham Crackers:**
Original | Cinnamon
- **Chocolates:**
Hershey's® Milk, Dark, & Cookies & Cream | Reese's® Cups | Caramel Squares
- **Assorted Gourmet Marshmallows**

BYO A LA MODE

\$40 Per Person

Minimum 50 Guests, Station Attendant Required

- **Choose (2):**
Warm Brownies | Chocolate Chunk Cookies | Apple Crisp Cobbler | Blueberry Clafoutis
- **Choose (2):**
Vanilla Gelato | Chocolate Gelato | Lemon Sorbet | Mixed Berry Sorbet
- **Included Toppings:**
- Chocolate Sauce (VG, GF) | Caramel Sauce (VG, GF)
- Raspberry Sauce (V, GF) | Rainbow Sprinkles (V, GF)
- Chocolate Chips (V, GF) | Mini Marshmallows (GF)
- Candied Peanuts (V, GF) | Toasted Almonds (V, GF)
- M&M (V, GF) | Whipped Cream (VG, GF)
- Chef Rabii's Favorite Combinations: Blueberry Clafoutis | Lemon Sorbet Apple Crisp Cobbler | Mixed Berry Sorbet Warm Brownies | Chocolate Gelato
- Chocolate Chunk Cookies | Vanilla Gelato

CHEF RABII'S SIGNATURE CHOCOLATE & MIGNARDISES EXTRAVAGANZA

\$65 Per Person

Minimum 100 Guests, Culinary Attendant Required

- **Chocolate Slabs (VG, GF)**
Milk Chocolate Hazelnut | Dark Chocolate Cherry | White Chocolate Pistachio Cranberry
- **Chocolate Desserts (VG):**
- Chocolate Palet d'Or Mini Tart Hazelnut Chocolate Guindilla 62% Orange Chocolate Pot de Creme

Add On Chocolate Experiences

- **Assorted Bon Bons (VG, GF)**
\$15 per person
Lime Coconut | Passionfruit | Vanilla | Salted Caramel
- **Assorted Macarons (VG, GF):**
\$15 per person
Vanilla | Pistachio | Chocolate | Cookies & Cream
- **Confections (VG, GF):**
\$15 per person
Honey Nougat | Pistachio Nougat | Pecan Caramel Sea Salt Caramel

Four Seasons Orlando Executive Pastry Chef Rabii Saber is a Master

Chocolatier. Chef Saber was selected to be on the US team for the 2017 Coupe de Monde de la Patisserie in Lyon, France—known in the pastry world as the "Pastry Olympics." Only happening every two years, this is considered the pre-eminent pastry competition in the world. Saber was in charge of chocolate artistry for the American Team, and his chocolate cake creation won an award as the best in the competition.

FAREWELL BRUNCH

FAREWELL BRUNCH

\$159 Per Person

- **Locally Grown Sliced Fruit (V, GF) | Berries (V, GF) | Whole Fruit (V, GF)**
- **House Baked Butter Croissant (VG) | Danishes (VG) | Muffin of the Day (VG)**
- **Toasts**
Sourdough (VG) | Multigrain (VG) Gluten Free (VG, GF)
- **Bagels**
Plain (VG) | Everything (VG) Gluten-Free (VG, GF)
- **Sweet Butter (VG, GF) | Honey (VG, GF) Local Preserves (VG, GF) | Cream Cheese (VG, GF)**
- **Parfait Bar (VG)**
Plain Yogurt | Fruit Yogurt Dry Granola | Chia Seeds Honey | Fruit Pearls
- **Steel-Cut Irish Oatmeal (V)**
Brown Sugar | Golden Raisin | Cinnamon
- **Cage-Free Egg Scramble (VG, GF) Tabasco (V, GF) | Ketchup (V, GF)**
Daily Topping (served on the side):
Choose Two
 - Onion (V, GF)
 - Red Pepper (V, GF)
 - Mushroom (V, GF)
 - Cheddar Cheese (VG, GF)
 - Tomato (V, GF)
 - Bacon Bits (GF)
- **Hard Boiled Eggs (VG, GF)**
- **Breakfast Burrito**
Eggs | Chorizo | Potato | Cheese
- **Breakfast Meats**
Choose Three
 - Pork Link Sausage (GF)
 - Grilled Ham (GF)
 - All-Natural Bacon (GF)
 - Turkey Bacon (GF)
 - Turkey-Maple Sausage Link (GF)
 - Chicken-Apple Sausage Link (GF)
 - Tofurkey Breakfast Sausage (V, GF)

Accompaniments:*Choose One*

- **Home-Fried Potato (V)**
- **Hash Brown (V)**
- **Cheddar Grits (VG)**
- **Roasted Gruyere Potatoes (VG)**
- **Sweet Potato Skillet (V):**
- **Maple-Infused Sweet Potatoes | Peppers | Onions**
- **Roasted Vegan Breakfast Hash (V, GF)**

Yukon Gold Potatoes | Red Bliss Potatoes Yellow Onions | Red Bell Pepper Mushroom | Spinach

- **Freshly Squeezed Orange**
- **Mixed Juice of the Day or Grapefruit Juice**
- **Fruit Smoothie of the Day**
- **Freshly Brewed Caffè Umbria® Artisan Coffee Rishi® Teas**

CHOOSE (1) ACTION STATION*Additional Stations \$20.00 Per Person***EGGS YOUR WAY STATION**

- **Scrambled Eggs | Cage Free Cracked Eggs Egg Whites | Just Egg**
- **Grilled Ham | Double Smoked Bacon | Gulf Shrimp Sausage | Tofu**
- **Sweet Onion | Peppers | Mushrooms | Baby Spinach**
- **Tomato | Greek Feta | Vermont Cheddar Seasonal Herbs | Jalapenos**
- **Salsa | Tabasco | Ketchup**

AVOCADO TOAST STATION*1 Culinary Attendant per 50 Guests**MADE TO ORDER:**Recommended for Events Less than 100 Guests***Included Selections:**

- **Avocado Mousse (VG, GF) | Hard Boiled Eggs (VG, GF)**
- **Cherry Tomato (V, GF) | Sun-Dried Tomato (V, GF)**
- **Charred Onion (V, GF) | Feta Cheese (VG, GF)**
- **Micro Cilantro (V, GF) | Crispy Quinoa (V, GF) Red Chili Flake (V, GF) | Balsamic Glaze (V, GF)**
- **Extra Virgin Olive Oil (V, GF)**

PRE-BUILT:*Recommended for Events More than 100 Guests***Option (1):**

- Avocado Mousse (V, GF) | Cherry Tomato (V, GF) | Feta Cheese (VG, GF) | Micro Mint (V, GF) | Multigrain Toast (G) | Gluten Free Toast (V, GF)

Option (2):

- Avocado Mousse (V, GF) | Caramelized Onion (V, GF) | Mozzarella Cheese (VG, GF) | Sun Dried Tomato (V, GF) | Extra Virgin Olive Oil (V, GF) | Multigrain Toast (V) | Gluten Free Toast (V/GF)

BELGIAN WAFFLES STATION*Maximum 200 Guests**1 Culinary Attendant per 50 Guests*

- Orange-Infused Maple Syrup (V, GF)
- Seasonal Fruit Compote (V, GF)
- Whipped Cream (VG, GF) | Butter (VG, GF) | Hazelnut Spread (VG, GF) | Mixed Berries (V, GF)
- Mini Chocolate Chips | Chopped Nuts

Enhancement:

- Chicken & Waffles, \$10 per person
- Southern Fried Chicken
- Maple & Sage Infused Syrup (V, GF)
- Maximum 150 Guests

BUTTERMILK HOTCAKES STATION (GF) (VG)*Maximum 200 Guests**1 Culinary Attendant per 50 Guests*

(Choose Two)

- Plain (VG)
- Chocolate Chip (VG)
- Banana (VG)
- Blueberry (VG)
- Gluten Free (VG, GF)
- Vermont Maple Syrup (V, GF)
- Whipped Cream (VG, GF)
- Butter (VG, GF)
- Powdered Sugar (V, GF)
- Mixed Berries (V, GF)
- Chopped Nuts (V, GF)

2-HOUR BUBBLES, BELLINI'S & BEYOND

Additional Hour \$10.00 per Person

- Poggio Costa Prosecco Brut
- Seasonal Fruit Purees

Enhancements:

\$10 per Person

- Bloody Mary Bar | Assorted Fresh Garnishes

BAR PACKAGES

bar

Bar Package pricing already included in corresponding Wedding Package

DELUXE BAR

Wheatley Vodka | Beam White Label | Bacardi Silver
 Mi Campo | Beefeater | Crown Royal Dewar's White Label
 Zardetto Prosecco Brut
 Proverb Sauvignon Blanc
 Hahn Vineyards Pinot Noir

First Hour Deluxe Bar \$44.00 per Person

Additional Hour \$19.00 per Person

PREMIUM BAR

Tito's Vodka | Bulleit Bourbon | Myer's Platinum
 Herradura Silver | Bombay Sapphire | Rittenhouse Rye | Glenfiddich 12 | Poggio Costa Prosecco Brut
 Domaine De Leos Rosé

Choose One White Varietal

Chateau Martinolles Chardonnay
 Wente Vineyards Louis Mel Sauvignon Blanc

Choose One Red Varietal

Jeanne Marie Cabernet Sauvignon
 Angels Ink Pinot Noir

First Hour Premium Bar \$48.00 per Person

Additional Hour \$22.00 per Person

PRESTIGE BAR

Grey Goose Vodka | Woodford Reserve Bourbon
 Papa's Pilar Blonde | Patron Silver Tequila Hendrick's Gin | Whistle Pig "Piggyback Rye" Johnny Walker Black
 Poemetto Prosecco Brut
 Planeta Rosé Sicilia DOC

Choose 1 White Varietal

Wente Vineyards Riva Ranch
 Chardonnay Misty Cove Sauvignon Blanc

Choose 1 Red Varietal

Ravel & Stitch Cabernet Sauvignon

Domaine Antoine d'Imblecourt Bourgogne Côte d'Or Pinot Noir

First Hour Prestige Bar \$52.00 per Person

Additional Hour \$25.00 per Person

CRAFT COCKTAILS

Served on Consumption \$23.00 per drink

OR

Added to an existing Open Bar Deluxe or Premium Liquor Package

\$10.00 per person per hour

— **BACON & BOURBON OLD FASHIONED**

Bourbon Angostura Bitters | Candied Bacon | Luxardo Cherries | Bacon-Salt Rim

— **NEW WORLD NEGRONI**

Campari | Sweet Vermouth | Gin | Prosecco

— **PINK MOJITO**

Rum | Guava | Lemon Lime Soda | Lime | Mint | Rose Gold Shimmer

— **VIOLET MULE**

Vodka | Ginger Beer | Blueberry | Lime | Mint

— **CUCUMBER COOLER**

Hendrick's Gin | St Germaine Elderflower | Lime Juice | Cucumber | Agave Syrup | Basil | Club Soda

— **FLORIDA BREEZE**

Vodka | Elderflower | Orange | Thyme

— **SPICY MARGARITA**

Tequila | Lime | Tajin | Jalapeño | Triple Sec

— **BERRY APEROL SPRITZ**

Aperol | Prosecco | Club Soda | Raspberry | Blackberries | Mint Leaves | Orange Slice

— **ESPRESSO MARTINI**

Vodka | Mr. Black's | Caffè Umbria Cold Brew Coffee

— **GRAPEFRUIT HIBISCUS PALOMA**

21 Seeds Grapefruit Hibiscus Tequila | Grapefruit Juice

Simple Syrup | Tajin

— **EMPRESS FLORA DORA**

Empress 1908 Indigo Gin | Lime Juice Raspberry Syrup | Ginger Beer

ZERO PROOF MOCKTAILS

\$14 Each

- **ISLAND DREAMS**
Orange Juice | Coconut Water | Pineapple Juice
Cream of Coconut | Nutmeg
- **RUM PUNCH**
Ritual Zero Proof Rum | Orange | Pineapple Lime | Grenadine
- **NOT SO DARK AND STORMY**
Ritual Zero Proof Rum | Ginger Beer Lime Juice
- **TRIPLE BERRY BLUSH**
Berry Medley | Lemon | Club Soda
- **PASSION FRUIT NOJITO**
Passion Fruit Juice | Lime Juice | Simple Syrup | Mint | Club Soda
- **A WALK DOWN IPANEMA**
Lime Juice | Strawberries | Raspberry Syrup Sweetened Condensed Milk | Sparkling Water
- **COBALT COOLER**
Non-Alcoholic Blue Curacao | Lemonade Club Soda | Clear Luster

BEER & WINE BAR

- Bud Light | Yuengling | Modelo Especial | Heineken | Stella Artois | Cigar City 'Jai Alai' | Run Wild IPA (non-alcoholic)
- Hard Seltzer (Assorted Flavors)
- Poggio Costa Prosecco Brut
- Proverb Sauvignon Blanc
- Hahn Vineyards Pinot Noir

First Hour Beer & Wine Bar \$34.00 per Person

Additional Hour \$17.00 per Person

GUESTS UNDER 21 SODA AND JUICE BAR

Add-On to Deluxe, Premium, or Beer & Wine Bar

(Up to 5 Hours of Service)

Coke | Diet Coke | Coke Zero | Sprite | Orange Juice | Apple Juice | Cranberry Juice | Pineapple Juice | Grapefruit Juice | Sparkling Water | Mineral Water

Under 21 Soda and Juices Bar \$54.00 per Person

Additional Hour \$12.00 per Person

DRY EVENT BAR

Price for all guests, regardless of age (Up to 5 Hours of Service)

Coke | Diet Coke | Coke Zero | Sprite | Orange Juice | Apple Juice | Cranberry Juice | Pineapple Juice | Grapefruit Juice | Sparkling Water | Mineral Water | Choice of (2) Mocktails

Non-Alcoholic Beverage Bar \$84.00 per Person

Additional Hour \$15.00 per Person

CORDIALS

Courvoisier VSOP | Hennessy VS | Taylor's VS | Bailey's | Amaretto Di Saronno | Frangelico | Trader Vic's

Served on Consumption \$24.00 each

SOMMELIERS' WINE SELECTION SPARKLING

- Poggio Costa Prosecco Brut, Friuli, Italy 65.00
- Roederer Estate Brut Rose, Anderson Valley, California 95.00
- Laurent Perrier 'La Cuvee', Champagne, France 120.00
- Veuve Clicquot Yellow Label, Champagne, France 150.00

CHARDONNAY

- Wente Vineyards Riva Ranch, California \$65
- Louis Latour Macon "Les Genievres", Burgundy, France \$75.00
- Paul Hobbs 'Crossbarn' Sonoma Coast, California \$90.00
- Flowers, Sonoma Coast, California \$95.00
- Rombauer, Carneros, California \$125.00
- Far Niente, Napa Valley, California \$170.00

SAUVIGNON BLANC

- Wente Vineyards Louis Mel, Central Coast, California \$65.00
- Craggy Range 'Te Muna', Marlborough, New Zealand 75.00
- Cakebread, Napa Valley, California \$95.00

OTHER WHITES

- Gradis' Ciutta, Pinot Grigio, Friuli, Italy 60.00
- Domaine De Leos Rosé, Provence, France 65.00
- Rosé of Nero d' Avola, Planeta, Sicilia DOC, Italy \$85.00

PINOT NOIR

- Angels Ink, Central Coast, California \$65.00
- Lemelson 'Thea's Selection', Willamette Valley, Oregon \$85.00
- Belle Glos "Balade" Santa Rita Hills, California \$100
- Cherry Pie Stanley Ranch Pinot Noir, Carneros, California \$130.00
- Shea Wine Cellars 'Shea Vineyard', Willamette Valley, Oregon \$150.00

MERLOT

- Rutherford Hill, Napa Valley, CA \$90.00
- Duckhorn, Napa Valley, California \$95.00
- Shafer TD-9, Napa Valley, CA \$165.00

CABERNET SAUVIGNON

- Jeanne Marie, California \$75.00
- Rutherford, Napa Valley, California \$90.00
- Fisher Vineyards 'Unity', Napa Valley, California \$135.00
- Groth Oakville, Napa Valley \$185.00
- Stag's Leap Wine Cellars "Artemis", Napa Valley, California \$220.00
- Silver Oak, Alexander Valley, California 225.00

OTHER REDS

- Mendel "Finca Mendel" Malbec, Mendoza, Argentina \$80.00
- Muga "Reserva" Tempranillo, Rioja, Spain \$95.00
- Arcanum il Fauno Merlot Blend, IGT di Toscana, Italy \$105.00
- The Prisoner Zinfandel, Napa Valley, California \$120.00

Requires a lead time of 5 business days to order and stock

SPRITZ BAR

Elevate your celebration with a Spritz Bar, offering a luxurious take on this iconic Italian aperitivo. Perfect for mingling and refreshing the palate, our Spritz Bar invites guests to savor effervescent cocktails crafted with premium prosecco, artisanal liqueurs, and fresh, seasonal ingredients. Each spritz is expertly balanced to offer a harmonious blend of lightness, brightness, and sophistication, capturing the essence of coastal Italian sipping.

\$25 per cocktail

- **Hugo Spritz**
St-Germain | Mint | Prosecco | Soda Water
- **Bicicleta Spritz**
White Wine | Campari | Club Soda
- **Americano**
Campari | Sweet Vermouth | Soda Water
- **Limoncello Spritz**
Prosecco | Limoncello | Club Soda
- **Disaronno Spritz**
Disaronno Original | Lemon Juice | Club Soda
- **Aperol Spritz**
Prosecco | Aperol | Club soda

CLASSIC COCKTAIL EXPERIENCE

Rediscover the charm of timeless cocktails expertly crafted with a modern flair. Our Classic Cocktail selection brings together iconic recipes, refined ingredients, and flawless technique, celebrating the golden era of mixology. Each cocktail is prepared to perfection by our skilled bartenders, who blend tradition with an eye for detail to create an experience of pure indulgence.

\$23 Per Cocktail, *Bartender Fee \$265.00*

- **Sidecar**
Brandy | Cointreau | Lemon Juice
- **Daiquiri**
Rum | Sugar Syrup | Lime Juice
- **French 75**
Gin | Lemon Juice | Sugar Syrup | Champagne
- **Vesper**
Gin | Vodka | Lillet Blanc
- **Sazerac**
Rye Whiskey | Absinthe | Sugar Syrup | Peychaud's Bitter
- **Negroni**
Gin | Campari | Red Vermouth