

LOEWS PORTOFINO BAY HOTEL

*Banquet Menus*

2024



UNIVERSAL ORLANDO



# WELCOME TO *Loews Portofino Bay Hotel*

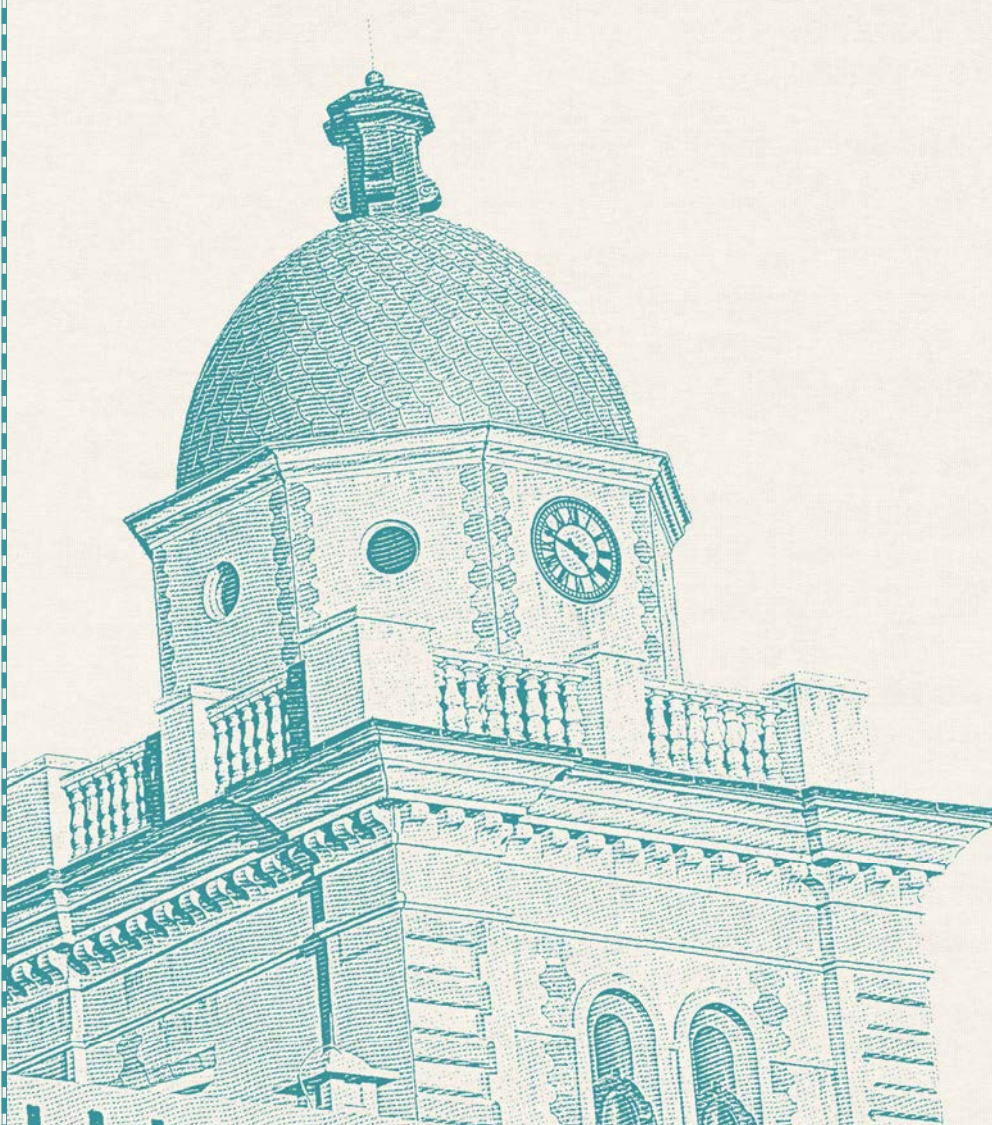
*Our mission is to deliver a superior product that focuses on your health, fueling your body while delighting your senses, and creates a culinary experience you are sure to remember for a time to come. We work closely with local farmers, building positive relationships that enable our chefs to have firsthand knowledge of the products currently available and of the highest quality, supporting the community while focusing on our guests.*

*My team and I always appreciate an opportunity to create. If there is anything that we can do to surpass your expectations, whether dietary, special needs or customized dining, we are here to deliver!*



*Anukul Hampton*

**ANUKUL HAMPTON**  
Executive Chef









# BREAKFAST *Buffets*

ALL BREAKFAST BUFFETS INCLUDE FRESHLY SQUEEZED ORANGE,  
GRAPEFRUIT AND CRANBERRY JUICES, FRESHLY BREWED COFFEE,  
DECAFFEINATED COFFEE AND GOURMET TEAS.  
1.5 HOUR SERVICE. MINIMUM OF 25 GUESTS.

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## COUNTRY MORNING

59

Seasonal fruits and berries ambrosia  
Display of individual flavored yogurts

Scrambled eggs with herbs  
Poached eggs on potato hash with Hollandaise sauce

Sausage links  
Hickory-smoked bacon  
Southern grits

Assorted bagels, Southern-style biscuits, muffins  
Fruit preserves, honey, butter and cream cheese

## MOUNTAIN TOP

60

Sliced seasonal fruits and berries  
Display of individual flavored yogurts

Scrambled eggs with aged cheddar  
Eggs benedict with hollandaise sauce  
Sour cream pancakes with maple syrup

Hickory-smoked bacon  
Chicken-apple sausage links  
Herb-roasted potato wedges

Assorted house-made croissants, muffins, Danishes  
Fruit preserves, butter

<sup>a</sup>A chef attendant required, \$225 per attendant.



## THE PORTOFINO BREAKFAST BUFFET

57

Fresh orchard fruits and berries  
Individual dry cereals and assorted fruit yogurts  
Whole, 2% and skim milk

### Choice of Two

Scrambled eggs with fresh herbs  
Scrambled egg beaters  
Buttermilk pancakes and warm maple syrup  
Brioche French toast with warm maple syrup  
Asparagus and wild mushroom quiche

### Choice of Two

Ham steaks  
Chicken sausage  
Turkey bacon  
Maple smoked bacon  
Country sausage

### Choice of One

Oatmeal with fresh berries, raisins, honey, brown sugar and cinnamon powder  
Breakfast potatoes  
Southern grits with cheese served on the side

Assorted muffins, fresh fruit Danishes, butter croissants  
Fruit preserves, butter  
Selection of New York style bagels

## BOUNTIFUL BRUNCH

87

Sliced orchard seasonal fruits and berries  
Smoked salmon with classic garnitures  
Display of cured smoked ham  
Florida field greens with balsamic vinaigrette and ranch dressing  
Tomatoes and buffalo mozzarella, basil and balsamic vinaigrette  
Asparagus and roasted peppers salad  
Artichoke and smoked tomato salad

### Attendant to Carve

Roasted prime rib of beef, horseradish cream, rosemary demi glaze  
Assorted miniature rolls and breads

Poached eggs Florentine  
Scrambled eggs  
Traditional cinnamon French toast, warm maple syrup

Seared chicken breast, tarragon-chardonnay sauce  
Grilled salmon medallion, fennel beurre blanc

Hickory bacon  
Pork sausage  
Sautéed herb new potatoes

Assortment of croissants, muffins, Danishes, bagels  
Cream cheese, fruit preserves, butter  
Assorted petite cakes, Italian pastries

## COCKTAILS (EACH)\*\*

18

Bloody Mary, assorted flavored mimosas  
(Minimum of 25 guests)

*\*A chef attendant required, \$225 per attendant.*

*\*\*Additions to any menu must be for the same amount guaranteed for the selected menu.*

*\*\*\*Must be 21+ with valid photo ID to consume alcoholic beverages.*



## BREAKFAST *Plated*

ALL PLATED BREAKFASTS INCLUDE TABLE SERVICE OFFERING  
FRESHLY SQUEEZED ORANGE JUICE, FRESHLY BREWED COFFEE,  
DECAFFEINATED COFFEE AND GOURMET TEAS.  
1 HOUR SERVICE

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### **TÊTE À TÊTE** **51**

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Watermelon, honeydew, cantaloupe and strawberry  
Eggs benedict, fresh spinach and manchego cheese  
Breakfast potatoes  
Asparagus  
House-made Danishes, croissants, muffins  
Butter and fruit preserves

### **ON THE VERANDA** **48**

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Greek yogurt parfait, fresh mixed berry salsa, honey-roasted granola  
Scrambled eggs, applewood smoked bacon, hash brown potatoes,  
charred Roma tomato  
Chef's selection of breakfast pastries served with individually packaged butter,  
jam, preserves

## BREAKFAST *Continental*

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA  
1 HOUR SERVICE

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### **TRADITIONAL** **47**

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Individual citrus and tropical juices  
Sliced seasonal fruits and berries, including watermelon, honeydew and cantaloupe  
Pastry chef's selection of bakeshop specialties  
Fruit preserves, butter

### **SPA CONTINENTAL** **50**

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Carrot and orange juice  
Low-fat plain Greek yogurt and vanilla yogurt  
Sliced seasonal fruits and berries, including watermelon, honeydew and cantaloupe  
Quinoa bowl with cherry tomatoes, chilled hard-boiled eggs, cranberries  
Build your own yogurt parfaits: Greek yogurt, granola, dried fruits, walnuts  
and almonds  
Assorted mini muffins  
Honey, fruit preserves and butter



# BREAKFAST *Enhancements*

## QUICHE

Classic Quiche Lorraine	12
Spinach, Goat Cheese and Portobello Quiche	12
Crab, Smoked Gouda and Roma Tomato Quiche	12
Individual Roasted Vegetable Frittata	12
Individual Crisp Quiche of Monterey Jack Cheese and Chives	12

## VOL-AU-VENTS

Scrambled Eggs with Wild Ripened Cheddar	13
Spinach, Poached Egg and Shaved Cured Ham with Hollandaise	16
Crab and Arugula, Poached Egg with Citrus Salsa	16
Chicken and Apple Sausage, Scrambled Eggs, Chive Sour Cream	16

## BREAKFAST SANDWICHES

English Muffin, Oven-Roasted Tomato, Spinach and Poached Egg	11
Breakfast Strudel of Eggs, Sausage, Peppers and Cheese	11
Breakfast Quesadilla of Eggs, Salsa, Cheese and Cilantro	11
Sugared Ham and Cheese Croissant	11

## TRADITIONS

Smoked Salmon Platter (Per Person)	16
Coffee Cake (Per Dozen)	68
Cinnamon Rolls (Serves 10 Guests)	74
Assorted Individual Cereals with Whole and Skim Milk	7
Assorted Individual Yogurts	7
Assorted Individual Greek Yogurts	8

## EGG AND OMELET STATION\* 18

Fillings include: goat cheese, cheddar and Swiss cheese, smoked salmon, bay shrimp, wild mushrooms, green onions, peppers, tomato, ham, bacon and salsa  
Fried eggs, scrambled eggs, egg beaters

## PANCAKE OR BELGIAN WAFFLE STATION\* 15

Down-home pancakes or Belgian waffles served with:  
Warm blueberry compote, apple compote, vanilla whipped cream, powdered sugar, fresh berries, warm maple syrup, sweet butter

\*A chef attendant required, \$225 per attendant.

Enhancements to any menu must be for the same amount guaranteed for the selected menu.







## BREAKS *Themed*

30 MINUTE SERVICE.

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### **FAIR TRADE CHOCOLATE SHOP** 28

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Chocolate chip cookies  
Chocolate shortbread  
Milk chocolate mousse  
Assorted truffles

### **APPLE ORCHARD** 26

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Chilled sparkling and still apple juice  
Apple cider  
Apple cake  
Apple tart with cinnamon crumble  
Market basket of red, green apples

### **CARB COUNTER SNACK BREAK** 28

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Four ounce servings with seven grams of carbohydrates  
Carrot sticks, hummus  
Celery, peanut butter, mixed nuts  
Fresh fruit kabobs, fruit yogurt

### **FOUR HOUR BEVERAGE BREAK** 46

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Freshly brewed coffee, decaffeinated coffee and gourmet hot tea  
Assorted soft drinks  
Red Bull  
Bottled waters

## BREAKS *Build Your Own*

30 MINUTE SERVICE.

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### **BUILD YOUR OWN BREAK**

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Select any combination of sweet, savory or healthy items.

**CHOICE OF THREE: SWEET, SAVORY OR HEALTHY ITEMS** 25

**CHOICE OF FOUR: SWEET, SAVORY OR HEALTHY ITEMS** 30

**CHOICE OF FIVE: SWEET, SAVORY OR HEALTHY ITEMS** 35

#### **From the Sweet Shop**

Assorted macaroons  
Sugar cookies  
White chocolate strawberry verrine  
Coffee tarts  
Fruit mousse shots  
Coconut chocolate bars

#### **Savory**

Miniature franks in puff pastry with dijon mustard  
Warm jumbo pretzel with golden mustard  
Roasted assorted sweet and savory walnut, pecan, almond  
Tuna salad on miniature challah bread  
Sliced prosciutto de parma panini with fresh mozzarella, tomato basil jam, foccacia  
Shrimp and crab meat cake, spicy remoulade

#### **Health Watcher**

Baby vegetable display with Gorgonzola tomato dip  
Citrus marinated vegetables summer rolls, hoisin dip  
Fresh fruit kabobs, flavored yogurt dips  
House-made fruit and nut granola bars



## BREAKS *Flavor by Loews*

30 MINUTES SERVICE.

### FLORIDA CITRUS 28

- Orange cranberry muffin
- Key lime tarts
- Passion fruit mousse with vanilla chantilly
- Citrus biscotti

### SELFIE TIME, SAY "CHEESE" 27

- Strawberry cheesecake
- Chocolate cheesecake
- Vanilla cheesecake
- Mixed berries served in shot glass
- Cantaloupe mozzarella caprese skewer

### AFTERNOON TEA 28

- Tea sandwiches
- Assorted mini desserts
- Freshly baked scone with fruit preserves and Devonshire cream

### BUILD YOUR OWN TRAIL MIX 32

- Almonds, cashews, candied pecans, toasted coconut flakes, mini chocolate chips, dried cranberries – apricots – peaches – apples and raisins, pumpkin seeds, macadamia nuts, house-made granola, toasted peanuts, sunflower seeds, white cheddar popcorn

## BREAKS *A La Carte*

### GOURMET FINGER SANDWICHES (PER DOZEN)

Sugar-Cured Ham with Brie on Raisin -Walnut Toast	72
Shaved Turkey and Swiss Cheese with Cranberry Confit on French Toast	74
Tomato and Buffalo Mozzarella Stacked on Pesto-Brushed Focaccia Bread	72
Goat Cheese and Roasted Pepper Profiteroles	72
Smoked Salmon with Dilled Honey Mustard on Black Pepper Brioche	78

### PASTRIES (PER DOZEN)

Classic Carrot Cake	72
Coffee Tart with Vanilla Chantilly	72
Key Lime Tart	72
Chocolate Brownies	72
Assorted Bagels with Cream Cheese	72
Assorted Muffins	72
Assorted Danish	72
Croissants	72

### COOKIES (PER DOZEN)

French Macaroons	72
Island Coconut Macaroons	72
Classic Shortbread Cookies	72
Jumbo Chocolate Chip, Peanut Butter, Oatmeal Raisin Cookies	72

<sup>a</sup>A chef attendant required, \$225 per attendant.



## CLASSIC SNACKS

Trail Mix	7
Assorted Gourmet Ice Cream Bars	8
Frozen Fruit Bars	8
Granola Bars, Power or Protein Bars	7
Candy Bars	7
Whole Fruit	6
Sliced Fruit	15
Assorted Bags of Dry Snacks	5
Assorted Individual Yogurts	7
Jumbo Pretzels with Traditional Mustard and Passion Fruit Mustard	8
Hard Boiled Cage-Free Eggs in Shells (Per Dozen)	36

## BEVERAGES

Freshly Brewed Coffee (Per Gallon)	125
Decaffeinated Coffee (Per Gallon)	125
Organic herbal tea (Per Gallon)	125
Iced Tea (Per Gallon)	105
Lemonade (Per Gallon)	105
Hot Chocolate (Per Gallon)	105
Fruit Juice (Per Quart)	32
Fruit Infused Water (Citrus or Watermelon) (Per Gallon)	90

## BOTTLED BEVERAGES

Assorted Soft Drinks	8
Still or Sparkling Water	7
Powerade®	7
Red Bull® (Regular or Sugarfree)	8
Vitamin Water®	8
Bottled Juice	8
Cold Pressed Juice	12
Cold Brewed Coffee	10
Starbucks® Frappuccino (Mocha, Vanilla, Coffee)	9
Fresh Fruit Smoothies	8

<sup>a</sup>A chef attendant required, \$225 per attendant.







# LUNCH

## *Cold Buffets*

ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE , DECAF  
FEINATED COFFEE, GOURMET TEAS AND ICED TEA.  
1.5 HOUR SERVICE. MINIMUM OF 25 GUESTS.

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### EXTRAORDINAIRE

74

Chilled gazpacho with avocado chantilly

Couscous salad with mint, Feta cheese and tomato

Mesclun of greens with roasted tomatoes and artichokes, basil balsamic vinaigrette

Roasted mediterranean vegetable salad

Penne with roasted garlic, tomato and basil

#### Assorted Gourmet Sandwiches to Include

Chicken salad with almonds in whole wheat wrap

Shrimp salad on miniature brioche

Roasted strip loin of beef with brie and horseradish on ciabatta bread

Grilled vegetables and portobello mushroom on olive-rosemary roll

#### Petite Pastries to Include

House made cookies

Vanilla cheesecake

Chocolate tart

### BOARDWALK

70

Marinated mushrooms and asparagus salad

Bay shrimp salad with hearts of palm and chervil

Roasted vegetable salad with lemon vinaigrette

American field salad with balsamic vinaigrette and ranch dressing

#### Selection of Sandwiches on Assorted House-Made Breads, Rolls and Croissants to Include

Herb-roasted strip loin of beef with basil mayonnaise baguette

Jamaican-style chicken breast with mango salsa, sun-dried tomato tortilla

Crabmeat salad with celery wheat wrap

Sliced smoked turkey with havarti cheese multi-grain

#### Petite Pastries to Include

Strawberry tarts, marble cheesecake and carrot cake

<sup>a</sup>A chef attendant required, \$225 per attendant.



## LUNCH *Hot Buffets*

ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE , DECAF  
FEINATED COFFEE, GOURMET TEAS AND ICED TEA.  
1.5 HOUR SERVICE. MINIMUM OF 25 GUESTS.

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### NEAPOLITAN

74

Classic black bean soup

Basket of mixed field greens and iceberg lettuce, mixed olives, tomato, cucumber,  
crumbled blue cheese champagne dressing, balsamic

Vinegar and extra virgin olive oil

Neapolitan potato salad

Classic Greek salad with cucumbers, tomato, Feta and red onion

Roasted garlic and lemon-glazed True North salmon

Citrus-cured sliced chicken with walnut pesto, marinated artichokes

Platter of smoked turkey, sugared ham and cheddar and Swiss cheese

House-made breads and rolls

Pickle spear, green leaf lettuce, sliced tomato, shaved onion, whole grain mustard,  
dijon mustard and mayonnaise

Chef's choice of assorted Italian and French pastries

### SOUTH FLORIDA BARBECUE

85

Basket of Ocala greens, balsamic vinaigrette, heirloom tomato, cucumber, feta cheese  
and ranch dressing

Potato salad

Penne pasta and goat cheese salad

Tropical fruit salad with coconut-vanilla syrup

Mango barbecue chicken

Blackened seafood skewer, cajun remoulade sauce

#### Attendant to Carve

Charred flank steak, blood orange mustard

Cajun andouille, house-made hot sauce

Sweet skillet baked cornbread

Black beans and rice

Jerk-spiced vegetable medley

Chocolate cake

Chocolate peanut butter pie

Key lime pie

<sup>a</sup>A chef attendant required, \$225 per attendant.



## TASTE OF THE SOUTH

77

Shrimp and chicken gumbo

Fried green tomatoes, ranch dressing

Traditional cobb salad, ranch dressing

Sliced cucumber, tomato, red onion and blue cheese

Wild mushroom salad with oven-roasted tomatoes

Florida Gulf grouper, turmeric creamed corn

Rotisserie chicken

Braised BBQ beef short-ribs, quick pickled cherry peppers

Medley of vegetables in herb olive broth

Smoked Yukon mashed potatoes, blue cheese

Southern-style biscuits with butter

Red velvet cake

Mississippi mud pie

Apple pie shots

## NAPOLI

74

Roasted tomato soup, shaved Parmesan

Caesar salad

Grilled eggplant, peppers and mozzarella

Focaccia bread salad, Kalamata olives

Orzo pasta, diced tomato and fennel salad, caramelized garlic dressing

Chicken piccata, caper-lemon sauce and oven-dried tomatoes

Mushroom ravioli, roasted tomato and smoked salmon cream

Pork and beef Italian meatballs, heirloom tomato honey, pecorino cheese

Assorted breads and rolls

Margherita flat bread, pesto

Antipasto pizza, spicy tomato sauce

Cannolis

Vanilla bean buttermilk panna cotta, fresh strawberries

Tiramisu

*\*A chef attendant required, \$225 per attendant.*



## BACKYARD COOKOUT

76

Bibb lettuce with tomatoes, carrots, cucumbers and ranch dressing

Penne pasta salad with roasted peppers and blue cheese

Grilled pineapple cole slaw

### Off the Grill:

One third pound hamburgers

Jalapeno and smoked cheddar sausage

Blackened shrimp, swordfish, scallop seafood kabobs and Calabrian aioli

Slow roasted barbeque chicken

Smoked bacon baked beans

Tumeric creamed corn with blistered shishito peppers

Ketchup, mustard and mayonnaise,

Lettuce, tomato, onions, pickles and sliced cheese

Artisan breads and rolls

Strawberry shortcake verrine

Apple cobbler

Chocolate brownies

## PLATINUM

74

Medley of baby greens and red grape tomatoes,  
walnut-roquefort vinaigrette

Roasted vegetable salad

Shaved asiago tortellini, white truffle olive oil

Poached asparagus garnished with tomato and lump crab, lemon thyme cream

Seared chicken breast, smoked bacon, pearl onions and artichoke hearts, chicken jus

Scaloppini of True North salmon, saffron cream, cavatelli pasta

Pork medallions with crown royal apple whiskey sauce

Roasted garlic Yukon mashed potato

Farm fresh vegetables, herb oil

Assorted breads and rolls

Coconut cake

Strawberry tarts

Chocolate mousse cake

*\*A chef attendant required, \$225 per attendant.*



## LUNCH *Drop and Go*

SERVED IN A COMPARTMENTAL PLATE AND INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, GOURMET TEAS AND ICED TEA. 1 HOUR SERVICE. MAXIMUM OF 200 GUESTS

### SUNNY DAY

72

Iceberg lettuce, tomato and cucumber, blue cheese dressing  
 Fregula pasta with basil, red and yellow tomatoes  
 Red bliss potato, shiitake, chorizo and sweet peppers,  
 Citrus dressing  
 Sliced red and yellow tomatoes, marinated artichokes

Grilled citrus chicken breast, olive relish  
 Grilled swordfish with roasted pepper romesco sauce  
 Sun-dried tomato polenta  
 Medley of seasonal vegetables with roasted sweet peppers

Assorted breads and rolls

Florida Key lime pie  
 Miniature chocolate flourless cake  
 White chocolate pecan

### PRANZO DI POTERE

72

Heirloom tomato caprese, fresh mozzarella, four year aged balsamic, micro basil  
 Toasted fregola and braised italian lentil salad, hot house cucumbers, shaved baby rainbow carrots, quick pickled red onion  
 Preserved lemon and roasted elephant garlic chicken, charred fall squash, baby arugula, grilled focaccia panzanella, blood orange gastrique

Garlic baked italian breadsticks

Choice of one of the following:  
 Chocolate mousse torta  
 Classic Tiramisu  
 Lemon cheese cake

Enhancements:

Jumbo Lump Blue Crab and Maine Lobster Salad	24
Cape Canaveral Shrimp Scampi, Baby Sweet Peppers, Ricotta Cavatelli	17
Grilled Atlantic Swordfish, Coconut Scented Arborio Risotto, Spicy Pineapple Vinaigrette	18
Herb Rubbed Flank Steak, Italian Salsa Verde	20
Calabrian Pepper Marinated Tofu	9

<sup>a</sup>A chef attendant required, \$225 per attendant.



# LUNCH *Plated*

ALL PLATED LUNCHES INCLUDE FRESHLY BREWED COFFEE , DECAF  
FEINATED COFFEE, GOURMET TEAS AND ICED TEA.  
1 HOUR SERVICE. MINIMUM OF 25 GUESTS.

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## MONTE CARLO 78

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Chilled Gulf shrimp cocktail, classic horseradish and cognac sauce

Grilled filet of beef and fig balsamic

Arugula pesto mashed potatoes

Haricot vert, portobello mushroom

Chocolate mousse torte, vanilla cream

## AMORE 67

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Caesar salad, Parmesan lace, oven-roasted tomato, croutons, Caesar dressing

Sautéed Florida Gulf shrimp, preserved lemon brown butter, toasted pine nuts

Wild mushroom risotto, shaved Asiago cheese

Asparagus and sweet pepper salad

Espresso tiramisu

## SALUT 58

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24-Hour oven-roasted tomato soup, basil mascarpone

Porcini mushroom ravioli

Braised spinach, caramelized portobello mushrooms and cannellini beans

Thyme and caramelized garlic butter sauce

Devil food strawberry cream cake, seasonal berries

## POLLO RIPIENO 60

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Mixed baby greens bundle

Sliced watermelon with Feta cheese

Shaved baby carrot, mixed olives

Balsamic vinaigrette

Sun-dried tomato artichokes stuffed chicken saltimbocca style

Potato mushroom ragout

Charred cherry tomato, green bean

Lemon mascarpone cheesecake

Graham cracker crumble

Marinated raspberries







# RECEPTION

## *Hors D'Oeuvres*

2 HOUR SERVICE. MINIMUM OF 25 PIECES EACH.

### COLD HORS D'OEUVRES

#### Vegetarian

Tomato and Olive Salad on Bruschetta	8
Oven-Roasted Crimini Mushroom with Truffled Goat Cheese Tartlet	8
Roasted Vegetable Ratatouille on Olive Toast, Manchego Cheese	8
Granny Smith Apple with Blue Cheese and Walnuts on Toast	8
Sweet and Sour Eggplant Caponata on Rustic Bread	8
Peppered Goat Cheese in Endive	8
Lightly Peppered Brie in Brioche	8
Buffalo Mozzarella, Portobello Mushroom, Tomato on Toast	8
Asparagus wrapped with Portobello Mushroom on Eggplant and Toast	8

#### Pollo

Jamaican Chicken Salad on Brie with Fruit Salsa	9
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#### Pesci

Almond-Crusted Shrimp Saté, Avocado and Cilantro	10
Spicy Shrimp and Hummus on Crispy Tortilla	10
Maple-Smoked Shrimp on Brioche, Sun-Dried Tomato Aioli	10
Tuna Tartare with Crispy Chips, Cilantro Garnish	10
Crab and Avocado Tartlet	10
Pesto Crostini with Smoked Salmon and Shaved Parmesan	10
Crisp Tomato Tortilla with Charred Tuna and Sun-Dried Tomato	10
Horseradish-Spiked Crab in Black Pepper Profiterole	10
Skewer of Lobster with Basil and Shiitake Mushroom	10
Lobster Medallion with Papaya-Cumin Coulis	10
Scallop with Eggplant on Crisp	10
Flying Fish Caviar and Crème Fraîche on Red Skin Potato	10
Seared Scallop and Marinated Seaweed on Potato Chip	10

#### Carne

Rolled Prosciutto, Herb Cream, Asparagus and Peppers on Focaccia	9
Smoked Duck Breast on Walnut Toast	10

<sup>a</sup>A chef attendant required, \$225 per attendant.



## HOT HORS D'OEUVRES

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### Vegetarian

Goat Cheese, Roasted Pepper and Portobello Mushroom Tart Diamond	8
Artichoke Bottom with Spinach-Goat Cheese Fondue	8
Smoked Pepper and Jack Cheese Hush Puppy	8
Cheese Empanada in Caribbean Spice	8

### Pollo

Chicken Saté, Thai Peanut Dipping Sauce	9
Panko-Crusted Teriyaki Chicken, Sweet and Sour Dipping Sauce	9
Chicken and Green Chili Quesadilla	9

### Pesci

Key West Conch Fritter, Papaya and Cumin Coulis	10
Scallop Wrapped in Bacon	10
Coconut Shrimp, Sweet and Sour Pineapple Sauce	10
Shrimp Saté, Oriental Barbecue Sauce	10
Virginia Ham-Wrapped Scallop	10
Oyster Rockefeller	11
Lobster Fritter, Tarragon Aioli	11
Miniature Crab Cake, Cajun Tartar	11
Plantain-Crusted Shrimp, Guava Reduction	11

### Carne

Italian Sausage in Puff Pastry, Dijon Mustard Sauce	9
Fried Pork Pot Sticker, Orange-Horseradish Dipping Sauce	9
Beef Saté, Thai Peanut Dipping Sauce	10
Brochette of Beef and Yukon Gold Potato, Roasted Garlic Aioli	10
Grilled Lamb Chop, Mint Yogurt Sauce	11



# RECEPTION

## *Stations*

1 HOUR SERVICE. PRICE PER PERSON.

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### **LUSCIOUS LOBSTER** 55

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Lobster tacos, yellow tomato salsa  
Lobster and asparagus risotto  
Cold lobster, white truffle and Florida grapefruit salad over arugula lettuce

### **UNDER THE SEA** 50

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Lobster quesadilla, tomatillo-cilantro salad  
Steamed mussels and clams  
Tomato, basil and garlic broth, sourdough bread  
Blackened snapper, tropical fruit salsa

### **EVERYBODY LOVES SHRIMP** 48

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Scampi-style shrimp in herb, lemon and garlic butter  
Shrimp etouffée, Carolina pecan rice  
Chipotle-dusted shrimp and Monterey Jack fritters, cognac sauce

### **TUTTO DI R ISOTTO** 46

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Smoked duck risotto, dry-aged goat cheese, Italian parsley garnish  
Sage, roasted walnut and smoked chicken risotto, Asiago cheese and  
Focaccia crouton  
Calamari, scallop and rock shrimp risotto, fontina cheese, basil chiffonade

### **VENERABLE VEGETABLES\*** 34

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Sautéed asparagus, classic Hollandaise  
  
Grilled Mediterranean marinated vegetables with pesto or curry crème fraîche  
Stew of wild mushrooms over Asiago polenta

*All items priced on a per person basis will be prepared for the entire guarantee and not for a reduced portion of the attendance.*

*\*A chef attendant required, \$225 per attendant.*



## **GOLD RUSH** **36**

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Chef-tossed salads presented in wooden bowls

### **Choices Include**

Haricot verts, grape tomatoes, fresh fennel and brioche crouton, citrus dressing  
Artichokes, caramelized mushrooms, smoked salmon, dill crème fraîche dressing  
Charred beef, cilantro, bean sprouts and grapefruit, miso teriyaki dressing

## **PIZZA DELIVERY** **42**

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### **Marguerita Flat Bread**

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Topping of fresh mozzarella, sliced tomato and caramelized onions

### **Hand-Tossed Pizza**

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Toppings of pesto, asparagus, mushrooms, caramelized artichokes and goat cheese

### **Traditional Calzone**

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Filling of marinara, Italian meats, fontina, Parmesan and mozzarella

## **PASTA À LA MAMA DELLAS** **36**

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Fresh rigatoni pasta and cheese tortellini

### **Selection of Sauces to Include**

Crushed tomato marinara  
Braised beef bolognese  
Caramelized garlic alfredo sauce  
Asiago, romano and Parmesan cheeses  
Warm house-made garlic bread

*All items priced on a per person basis will be prepared for the entire guarantee and not for a reduced portion of the attendance.*

*\*A chef attendant required, \$225 per attendant.*



## RECEPTION *Seafood and Sushi*

### FRESH SEAFOOD ON ICE (PER 100 PIECES)

Jumbo 16/20 Gulf Shrimp, Cocktail and Cognac Sauce	1050
Freshly Shucked Oysters on The Half Shell	950
Snow Crab Claws	1350
Jumbo Florida Stone Crab Claws (Available only from October 15- May 15)	1950
<b>Carved Ice Tray for Seafood Display</b>	<b>750</b>

### SUSHI, ETC. (PER 50 PIECES)

Assorted Maki Rolls	550
Sashimi of Ahi Tuna, Salmon, White Fish	550
Soft Shell Crab Maki Rolls	650
Vegetarian California Rolls	450
<b>Side of Fresh Smoked Salmon</b>	<b>510</b>

Portofino Chef's season and a side of fresh smoked salmon. Served with buttered brown bread, capers, chopped onion, chopped parsley and sliced egg.

(Serves approximately 30 guests)

## RECEPTION *Displays*

### ANTIPASTO TABLE 1400

#### Assorted Italian Meats and Cheeses

Prosciutto, capicola, salami, provolone and fontinella cheeses

Pepperoncini, Italian black and green olives, roasted peppers, marinated Mushrooms and artichoke hearts

Buffalo mozzarella cheese with sun-dried tomatoes and sliced ripe tomatoes

Italian herbs and olive oil, crackers and focaccia bread

(Serves approximately 50 guests)

### MARKET STATION 1600

Hearty presentation of imported and domestic cheeses

Fresh fruit, English crackers, French breads

Rounds of Brie baked in brioche, raspberry coulis

(Serves approximately 50 guests)

### CRUDITE 900

Seasonal selection of fresh baby vegetables to include baby zucchini, patty pan squash, cucumber, celery and cauliflower

Blue cheese and roasted onion dips

(Serves approximately 50 guests)

*\*A chef attendant required, \$225 per attendant.*



RECEPTION  
*Cavery*

**RACK OF LAMB\*** **300**

With aromatic Moroccan barbecue sauce  
(Serves approximately 10 guests)

**WHOLE OVEN-ROASTED 20-LB. TURKEY\*** **600**

Buttermilk biscuits, cranberry sauce, mustard  
(Serves approximately 35 guests)

**WHOLE ROASTED TENDERLOIN OF BEEF\*** **680**

Creamed horseradish, mustard and miniature rolls  
(Serves approximately 20 guests)

**GLAZED BAKED HAM\*** **850**

Southern cream biscuits, selection of mustards  
(Serves approximately 35 guests)

**ROASTED PORK LOIN\*** **900**

Pineapple sauce, miniature rolls  
(Serves approximately 50 guests)

**ROASTED NEW YORK STRIP OF BEEF IN PEPPER CRUST\*** **825**

Creamed horseradish, mustard, miniature rolls  
(Serves approximately 30 guests)

**WHOLE ROASTED STEAMSHIP ROUND OF BEEF\*** **1,650**

Creamed horseradish, mustard, miniature rolls  
(Serves approximately 150 guests)

\*A chef attendant required, \$225 per attendant.



# RECEPTION

## *Dessert Stations*

1 HOUR SERVICE. PRICE PER PERSON. MINIMUM OF 50 GUESTS.

### OOH LA LA 37

Chocolate fondue with fruit skewers  
White chocolate cheesecake  
Praline crème brûlée  
Raspberry and pistachio napoleon  
Coffee tiramisu

### MALIBU BEACH 40

Tropical fruit baba with coconut cream  
Fresh roasted pineapple with Malibu rum cream anglaise  
Coconut cake  
Chocolate decadence “three ways”  
White chocolate mousse  
Dark chocolate mousse  
Milk chocolate mousse

### FLORIDA SAMPLER 27

Key lime pie  
Lemon bar  
Citrus mascarpone cheesecake  
Orange almond cake

*All items priced on a per person basis will be prepared for the entire guarantee and not for a reduced portion of the attendance.*







# DINNER *Buffets*

ALL DINNER BUFFETS INCLUDE FRESHLY BREWED COFFEE,  
DECAFFEINATED COFFEE, GOURMET TEAS AND ICED TEA.  
2 HOUR SERVICE.

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## SALUTE TO AMERICA\*

185

### CHICAGO—WHAT A TOWN!

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Carved blackened beef prime rib, old-fashioned béarnaise sauce  
White truffle mashed potatoes  
Crab cakes with rémoulade sauce  
Sliced vine-ripe tomatoes, shredded white cheddar, caramelized shallot & black,  
Pepper vinaigrette

### NEW ENGLAND TRADITIONS

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Clam chowder  
Steamed clams and mussels  
Sweet and sour slaw

### MIAMI STYLE

---

Florida-style cobb salad with jerk chicken, shrimp, papaya and goat cheese,  
Red wine dressing  
Fried pork, cuban black beans and rice  
Assortment of house-made breads and rolls

## SAN FRAN

---

Assorted hand-rolled sushi (Three varieties/six pieces per person)  
Asian noodle salad  
Carved Moroccan-glazed rack of lamb  
Gourmet flat bread pizza selection to include: vegetable, meats and mozzarella  
Rosemary rotisserie whole chicken

## HOMETOWN, U.S.A.

---

Vanilla crème brûlée  
Old-fashioned chocolate cake  
Traditional cheesecake  
Individual chocolate tart with vanilla cream

### Gelato Station – Attendant

Vanilla, chocolate, strawberry gelato  
Assorted toppings to include: sprinkles, oreos, cherries, chocolate and caramel sauce

\*A chef attendant required, \$225 per attendant.



## TASTE OF THE VINEYARDS\*

175

### OAKVILLE FIELDS

---

#### California Salads, Tossed to Order. Includes:

Artichokes, grape tomatoes, arugula in roasted garlic dressing

Young baby corn, new potatoes, roasted peppers, citrus vinaigrette

Baby frisée, apples, goat cheese

### CELLAR DISPLAY

---

Display of imported and domestic cheese

House-made smoked salmon, mache and arugula salad, dill mustard

### VINEYARD FEASTING

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#### Chef to Serve

Carved pink peppercorn-crust rack of pork, mustard Hollandaise

Gulf mahi mahi in garlic and olives, tomato concassé

Black pepper and garlic tiger prawns, sugar snap peas

### WOOD-FIRE GRILLED

---

Roasted garlic beef medallion

Farm-fresh vegetables

Red bliss potatoes in olive oil and herbs

Assorted freshly baked rolls

### AFTER THE HARVEST

---

Chocolate coffee verrine

Raspberry chocolate cake

White chocolate cheesecake

Strawberry tart

### ENHANCEMENTS

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Beef Filet (Per Person)	+10
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New York Strip (Per Person)	+5
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\*A chef attendant required, \$225 per attendant.



## AMERICA'S CUP\*

155

### PORT TACK

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Baby spinach, watermelon and jicama with citrus dressing

Salad of new potatoes, blanched leeks and haricots vert, truffle oil, vinaigrette

Quinoa grains with lemon vinaigrette, island fruit garnish

Shaved cured Italian meat, seasonal melon, lime crème fraîche

Assorted breads and rolls

### SPINNAKER RUN

---

Roasted garlic spiked shrimp with cheese ravioli, smoked bacon broth

Pan-seared ocean bass with white asparagus and chervil cream

Polish style potato pancakes, sour cream and chives

### BEAM REACH

---

#### Chef to Grill

Grilled flank steak with Italian chimichurri

Assortment of seasonal vegetables

Whole roasted red bliss potatoes in rosemary

### CROSSING THE FINISH LINE

---

Chocolate strawberry torte

Chocolate fondue with strawberry kabobs

Vanilla cream puffs

New York cheesecake

*\*A chef attendant required, \$225 per attendant.*



## INTERNATIONAL EXTRAVAGANZA\*

170

### OLE! OLE!

Marinated olives, shaved Manchego cheese

Grilled vegetables, imported olive oil

Paella with chicken, shellfish, fennel, orange and serrano ham

### C'EST SI BON

Tuna niçoise

Presentation of imported & domestic cheeses, French bread and olive oil

### CROSTINI DISPLAY

#### Chef to Carve

Salmon coulbiac, lemon beurre blanc

### ALI BABA

Classic hummus and tabbouleh

Butter chicken with basmati rice with raisins

Cucumber and yogurt salad

Assortment of breads and rolls

### MANGIA! MANGIA!

#### Chef to Prepare

Caesar salad, classic condiments, tomato, Parmesan, croutons, mixed olives, Caesar dressing

Gnocchi with roquefort and walnut cream

Italian seafood salad with wild sprouts

#### Chef to Grill

Wood-grilled beef flat iron steak, portobello ragout

### PATISSERIE

Lemon tarts

Vanilla strawberry pana cotta

Chocolate crème brûlée

Hazelnut chocolate mousse cake

\*A chef attendant required, \$225 per attendant.



## KEY WEST\*

170

### WAY OUT THERE

---

Jumbo lump crabs fritter, Key lime dipping sauce (Three per person)  
Hearts of palm, pastina and papaya, cilantro dressing  
Mixed greens, tropical fruit vinaigrette  
Ginger-Key lime tabbouleh

### GULF MEETS ATLANTIC

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Warm jumbo shrimp in savory broth  
Blackened snapper, dill-mango beurre blanc

### LAZY DAYS

---

Grilled breast of chicken, datil pepper and mango glaze  
Andouille sausage with maple mustard and peppers

Individual beef and yam brochettes  
Assortment of breads

### FLORIDA'S FINEST

---

Black bean soup  
Medley of South Florida-style vegetables  
Sun-dried tomato rice

### SWEET PASSION

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Key lime tarts  
Milk chocolate-banana pot de crème  
Chocolate cake  
Vanilla strawberry custard

*\*A chef attendant required, \$225 per attendant.*



## ISLAND TIME\*

165

### CHILLING OUT

Spinach, grapefruit and jicama, applewood-smoked bacon and guava dressing

Ceviche of Keys seafood with chilis and mango

Roasted corn, black beans and smoked tomato, crumbled goat cheese

Saffron and vanilla-spiced fruit salad

Basket of jerk-spiced plantain chips

### FROM THE CHEF'S WOOD GRILL

Spiced chicken brochettes, mango-cumin dipping sauce

#### Attendant to Carve

Grilled flank steak, boniato-buttermilk mash

Skillet baked sweet cornbread

Assortment of breads

## ISLAND FARE FROM LAND AND SEA

Plantain-crust ed mahi-mahi, datil pepper cream

Whole baked sweet potatoes

Medley of baby vegetables

### SWEET ENDINGS

Pineapple rum cake, vanilla chantilly

Coconut crème brûlée

Passion fruit mousse

Triple chocolate shots

## ENHANCEMENTS

Medallions of Tenderloin, Red Wine Demi (Per Person)	+25
Whole Smoked Sirloin, Horseradish Cream Carved to Order (Per Person)	+20
Crabcakes, Cajun Remoulad (Per Person)	+30
Crispy Shrimp Fritter, Scallion Dipping (Per Person)	+10

\*A chef attendant required, \$225 per attendant.



## A DAY IN THE PARK

150

### SET THE RED CHECKED CLOTH

---

Iceberg lettuce, tomato and red onion salad, vinaigrette dressing  
Roasted sweet potato and Feta, pancetta dressing  
Vegetable crudité's, blue cheese and roasted onion dips  
Black beans, smoked bacon, roasted tomato, red wine vinaigrette  
Assorted breads and rolls

### DIG IN

---

Oven-roasted whole chicken with lemon pepper  
Grilled andouille sausage, caramelized onions and peppers  
Slow-roasted beef brisket, mustard-molasses barbecue  
Grilled hamburgers  
Whole baked potatoes, bacon, scallions, cheddar cheese & sour cream  
Corn on the cobb in sweet cream and butter  
Green beans slow-cooked with ham hocks

### SWEET DAY DREAMS

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Key lime tarts  
Fruit brochettes with chocolate sauce  
Old-fashioned chocolate cake  
S'mores tartlets

### ENHANCEMENTS

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Shell-On Shrimp Boil, Cocktail Sauce (Per Person)	+10
Smoked Salmon, Creamy Dill Sauce Carved To Order (Per Person)	+20
Blackened Whole Beef Tenderloin, Red Wine Demi Carved to Order (Per Person)	+30

<sup>a</sup>A chef attendant required, \$225 per attendant.



## DINNER *Plated*

ALL PLATED DINNERS INCLUDES FRESHLY BAKED ROLLS AND BUTTER,  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA.  
2 HOUR SERVICE.

### **EARTH AND WATER** 180

Chilled tian of Jonah crabmeat over spiced papaya and avocado, yellow tomato  
Gazpacho coulis  
Beet and goat cheese salad walnut, orange and thyme reduction  
Grilled tournedos of beef paired with herb-infused Maine lobster, white truffle  
Mashed potatoes, jumbo asparagus, whole grain mustard-veal jus  
Almond pistachio chocolate cake, vanilla bean cream

#### **Suggested Amusé (Per Person)** +8.5

Charred beef carpaccio, blue cheese flan, horseradish aioli

### **AMERICAN ALL TIME FAVORITE** 175

Warm crab and truffle crispy phyllo, fresh pea coulis, saffron orzo and artichoke salad  
Baby red and green romaine, slow-roasted tomato, wild mushroom strudel,  
white balsamic dressing  
Grilled beef medallion nestled with warm tiger shrimp, vanilla salted parsnips, toasted  
pistachios, butternut squash  
Triple chocolate mousse torte, mixed seasonal berries, vanilla gelato

#### **Suggested Amusé (Per Person)** +8.5

Wild mushroom, tomato and artichoke terrine, mushroom aioli

### **FIGARO** 165

Seared lobster cake on truffled spaghetti squash, white asparagus jus,  
dollop of caviar crème fraiche  
Pear and arugula salad, blue cheese flan, champagne dressing  
Roasted tenderloin of beef-wrapped with parma ham  
Potatoes dauphinoise, fresh fennel confit, wild mushroom turnover, barolo wine sauce  
Dark chocolate flourless torte  
Vanilla cream, marinated raspberries

#### **Suggested Amusé (Per Person)** +9

Baked Brie in brioche, port poached pear, apple sauce

### **ARTICIAN** 175

Phyllo-crab purse on basil polenta, roasted tomato coulis, wilted young spinach  
Tangle of sweet baby lettuce, salad of Florida citrus, portobello mushroom and  
goat cheese straw, warm sherry-goat cheese dressing  
Grilled filet mignon with Vidalia onion relish, Gulf grouper, marble potato and  
vegetable hash  
Chocolate tart, strawberry cream, mixed berries

#### **Suggested Amusé (Per Person)** +7.5

Chorizo empanada, caramelized apple, cumin-pepper aioli



## DINNER *Diner's Choice*

2 HOUR SERVICE.

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### PORTOFINO 175

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Open face roasted garlic potato and jumbo lump crab lasagna  
Silver king corn coulis, asparagus salad  
Romaine salad, oven-roasted Roma tomatoes, balsamic dressing  
Roast loin of veal brushed with tarragon glaze, roasted eggplant and red pepper tart,  
braised portobello mushroom, marsala sauce  
White chocolate raspberry bar, shortbread cookie

**Suggested Amusé (Per Person) +7.5**

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Almond-crusted fresh mozzarella, oven roasted Roma tomato, pesto-tapioca coulis

### MILANO 185

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Warm poached artichoke ravioli, lump crab, basil and tomato salad, sage beurre blanc  
Hearts of romaine, marinated fresh mozzarella, olive oil and lemon dressing  
Slow braised veal osso bucco with apple-glazed quail, saffron rosemary risotto,  
natural jus  
Coffee tiramisu, house-made biscotti, seasonal berries

**Suggested Amusé (Per Person) +7.5**

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Chilled Gulf shrimp cocktail with hearts of palm salad

### MAESTRO 190

---

Warm butter-poached lobster tail, arugula, spinach and shiitake mushroom  
Ragoût, asparagus cream  
Romaine lettuce, toasted black pepper brioche, oven-roasted tomato, shaved  
Manchego cheese

### GUESTS' DUAL ENTRÉE (CHOICE OF ONE)

---

Seared veal chop with basil, roasted tomato goat cheese, paired with lump crab risotto,  
whole grain mustard sauce

Roasted tenderloin of beef paired with fennel-glazed salmon scallopine,  
truffle polenta, red wine sauce

Warm chocolate cake, caramel ganache center, vanilla ice cream and berry compote

**Suggested Amusé (Per Person) +4.5**

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Foie gras panna cotta, caramelized pineapple

*Should you require, you may select up to 3 different entrées for service. All entrées will be served with same the accompaniments, salad, soup or appetizer and dessert. All entrees will be charged at the price of the highest entrée selected. The exact count of each entrée. Selection must be given at time of guarantee.*



## VIVALDI

180

Avocado-laced crab cake, potato and fennel compote, lemongrass cream

Baby lettuce, poached pear, blue cheese panna cotta, crispy Parmesan crostini,  
Champagne dressing

### GUESTS' DUAL ENTRÉE (CHOICE OF ONE)

Roasted breast of chicken, Vidalia onion marmalade paired with gulf grouper, creamed  
Zellwood corn coulis, garden vegetable hash

Filet of sea bass dusted with porcini mushroom, fines herbs risotto, paired with beef  
filet, heirloom potato and farmers vegetable hash, sweet tomato  
and onion jam

Dark chocolate-vanilla hazelnut crunch bar, raspberry compote

### Suggested Amusé (Per Person)

+8.5

Foie gras panna cotta, caramelized pineapple

*Should you require, you may select up to 3 different entrées for service. All entrées will be served with same the accompaniments, salad, soup or appetizer and dessert. All entrees will be charged at the price of the highest entrée selected. The exact count of each entrée. Selection must be given at time of guarantee.*







## NON-ALCOHOLIC *Beverages*

### BEVERAGES

Freshly Brewed Coffee (Per Gallon)	125
Decaffeinated Coffee (Per Gallon)	125
Organic Herbal Tea (Per Gallon)	125
Iced Tea (Per Gallon)	105
Lemonade (Per Gallon)	105
Hot Chocolate (Per Gallon)	105
Fruit Juice (Per Quart)	32
Fruit Infused Water (Citrus or Watermelon) (Per Gallon)	90

### BOTTLED BEVERAGES

Assorted Soft Drinks	8
Still or Sparkling Water	7
Powerade®	7
Red Bull® (Regular or Sugarfree)	8
Vitamin Water®	8
Bottled Juice	8
Cold Pressed Juice	12
Cold Brewed Coffee	10
Starbucks® Frappuccino (Mocha, Vanilla, Coffee)	9
Fresh Fruit Smoothies	8



# BAR Packages

## PREMIUM COLLECTION

One Hour	42
Two Hours	58
Three Hours	72
Four Hours	82

### Premium Liquors

Tito's vodka  
Bombay Original gin  
Jack Daniel's whiskey  
Dewar's White Label scotch  
Canadian Club blend  
Bacardi Superior rum  
Exotico Blanco tequila

### Premium Wines

Lunetta Prosecco  
Caposaldo pinot grigio  
Benziger sauvignon blanc  
Duckhorn Decoy chardonnay  
Pink Flamingo rosé  
Mark West pinot noir  
Tribute by Benziger  
cabernet sauvignon  
Bodega Caro Aruma malbec

### Premium Domestic Beers

Budweiser  
Bud Light  
Sam Adams Seasonal  
Voodoo Ranger IPA

### Premium Imported Beers

Stella Artois  
Corona Extra  
Heineken  
Heineken 0.0

### Hard Seltzer

Truly Hard Seltzer - Wild Berry  
White Claw Mango

### Local Craft Beers Crooked Can Brewing Company, Winter Garden, Florida

High Stepper (American IPA)  
Cloud Chaser (Hefeweizen)

### Non-Alcoholic Beverages

Assorted soft drinks  
Still and sparkling waters  
Juices

## LUXURY COLLECTION

One Hour	46
Two Hours	64
Three Hours	80
Four Hours	94

### Luxury Liquors

Ketel One vodka  
Hendrick's gin  
Bacardi 8 rum  
Patrón Silver tequila  
Crown Royal whiskey  
Glenfiddich 12-Year scotch  
Maker's Mark bourbon

### Luxury Wines

Nicolas Feuillatte  
Brut champagne  
Cavaliere d'Oro Campanile pinot grigio  
Kim Crawford sauvignon blanc  
The Calling chardonnay  
Miraval Cotes De Provence rosé  
Benziger merlot\*  
Meomi pinot noir  
Decoy by Duckhorn cabernet sauvignon

### Luxury Domestic Beers

Budweiser  
Bud Light  
Sam Adams Seasonal  
Voodoo Ranger IPA

### Luxury Imported Beers

Stella Artois  
Corona Extra  
Heineken  
Heineken 0.0

### Hard Seltzer

Truly Hard Seltzer - Wild Berry  
White Claw Mango

### Local Craft Beers Crooked Can Brewing Company, Winter Garden, Florida

High Stepper (American IPA)  
Cloud Chaser (Hefeweizen)

### Non-Alcoholic Beverages

Assorted soft drinks  
Still and sparkling waters  
Juices

\*Sustainable/Organic Selections



## BAR Hosted

### HOSTED BAR BY THE DRINK

BEVERAGE	PREMIUM	LUXURY
Handcrafted Cocktail	18	18
Sparkling Wine	14	17
Mixed Drinks	15	17
Cordials	17	17
Choice of Wines	14	16
Rosé Wine	14	16
Imported Beer	14	16
Local Craft Beer	13	13
Domestic Beer	11	11
Soft Drinks	8	8
Bottled Still Water	7	7
Bottled Sparkling Water	7	7
Fruit Juices	8	8
Truly Hard Seltzer	11	11

#### Each Bar Includes

Handcrafted cocktail, mixed drinks, white, red, rosé wines, selection of imported, domestic and local craft beer, hard seltzer, soft drinks, bottled water and fruit juices

*\*A bartender required, \$225 per attendant. Applies to all hosted bars. Fee will apply for a time period of up to three consecutive hours. An additional fee of \$75 per hour will apply for service after three hours.*

## BANQUET Wines

PRICED PER BOTTLE.

### CHAMPAGNE AND SPARKLING

Sparkling, Michelle Brut, Washington	60
Prosecco, Lunetta, Italy	60
Champagne, Nicolas Feuillatte Brut, France	120

### WHITE

Pinot Grigio, Cavaliere d'Oro Campanile, Italy	46
Pinot Grigio, Caposaldo, Italy	42
Sauvignon Blanc, Archetype, California	50
Sauvignon Blanc, Benziger, California*	53
Sauvignon Blanc, Kim Crawford, New Zealand	58
Chardonnay, Archetype, California	50
Chardonnay, Duckhorn Decoy, California	66
Chardonnay, Chalk Hill, California	84
Rosé, Chateau Ste. Michelle, Washington	50
Rosé, Pink Flamingo, France	50
Rosé, Miraval Cotes De Provence, France	70

### RED

Pinot Noir, Archetype, California	50
Pinot Noir, Mark West, California	54
Pinot Noir, Meomi, California	65
Malbec, Bodegas Caro Aruma by Lafite Rothschild, Argentina	48
Merlot, Benziger, California*	74
Cabernet Sauvignon, Archetype, California	50
Cabernet Sauvignon, Tribute by Benziger, California	56
Cabernet Sauvignon, Decoy by Duckhorn, California	76

*\*Sustainable/Organic Selections  
For a more extensive wine list, please refer to the outlet wine menu.*



# BAR *Stations*

PRICED PER DRINK.

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## MARTINI STATION 19

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Served in chilled martini glass and garnished with plump Ligurian olives.

### Choice of Three

Ketel One

Belvedere

Chopin

Grey Goose

Absolut Citron

Three Olives

Mezzaluna

## CRAFT BEER STATION 13

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Featuring Five Varietals of Craft Beers from Local Breweries Including

Orlando Brewing Company

Coppertail Brewery of Tampa

Florida Beer Brewery of Cape Canaveral







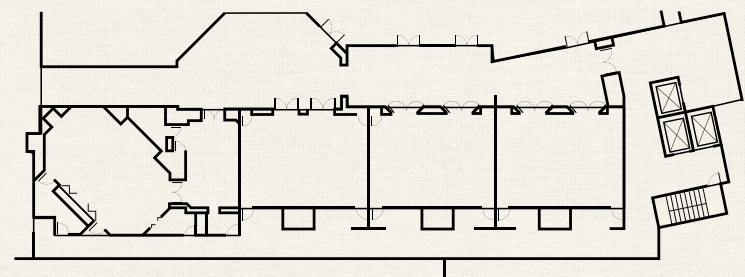
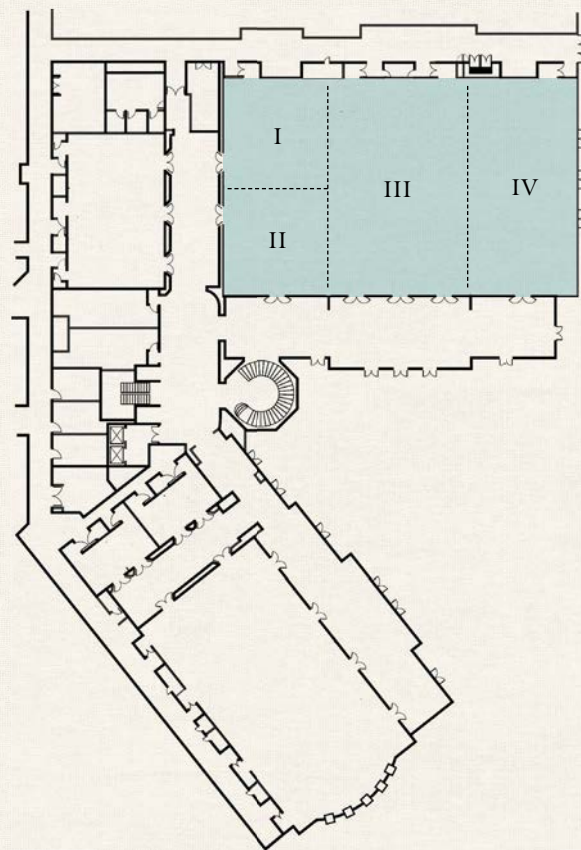


PRE-FUNCTION





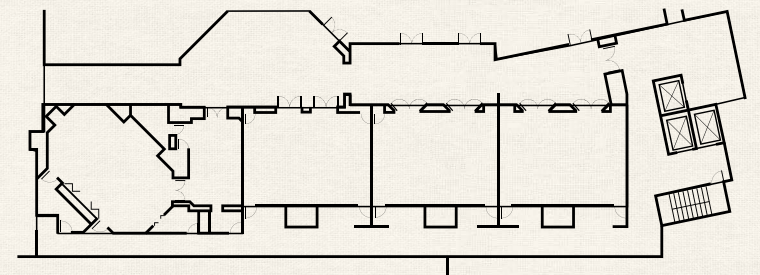
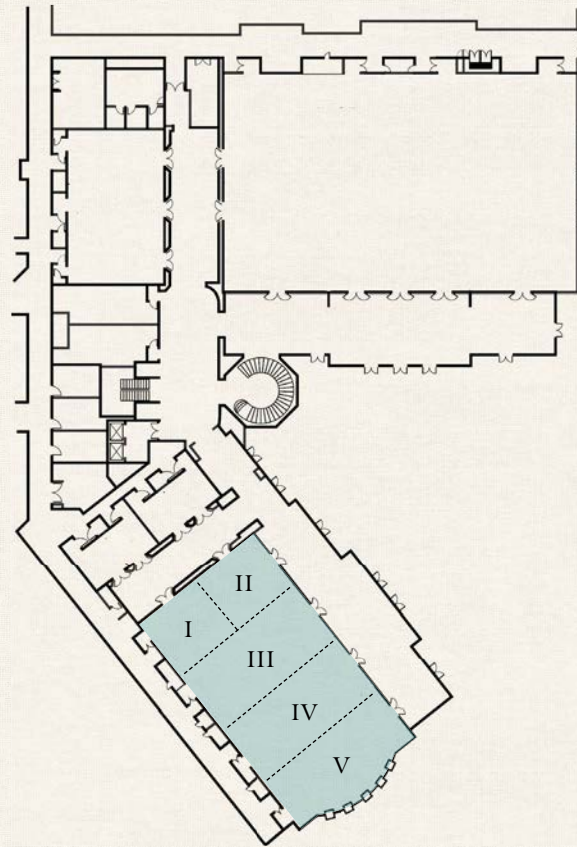
## TUSCAN BALLROOM







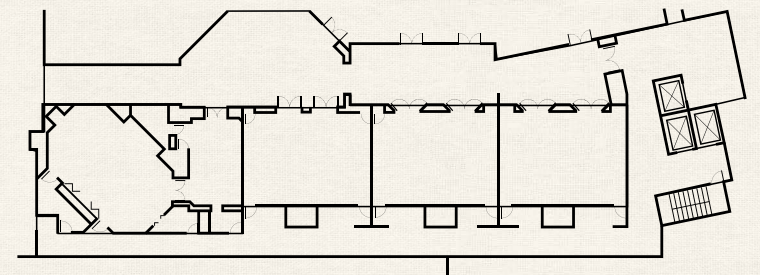
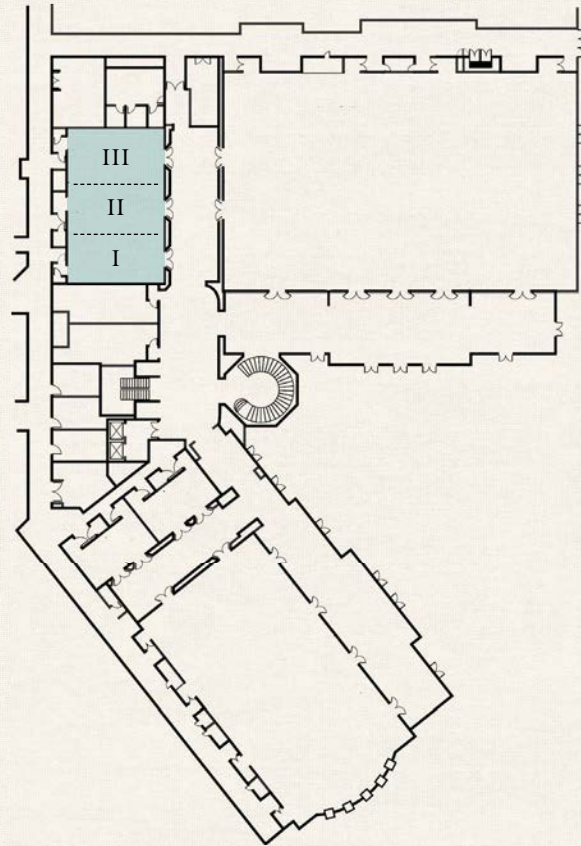
## VENETIAN BALLROOM







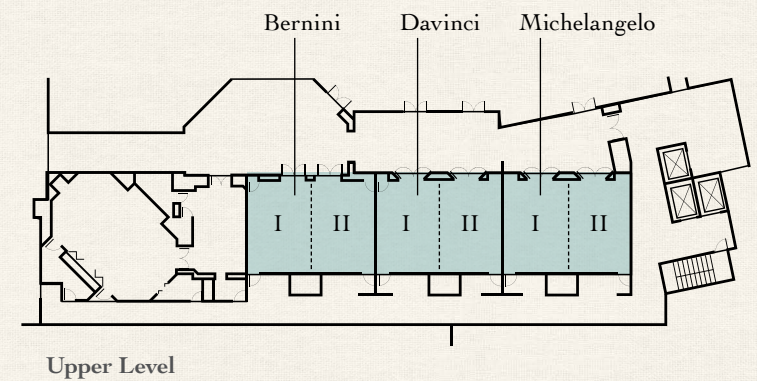
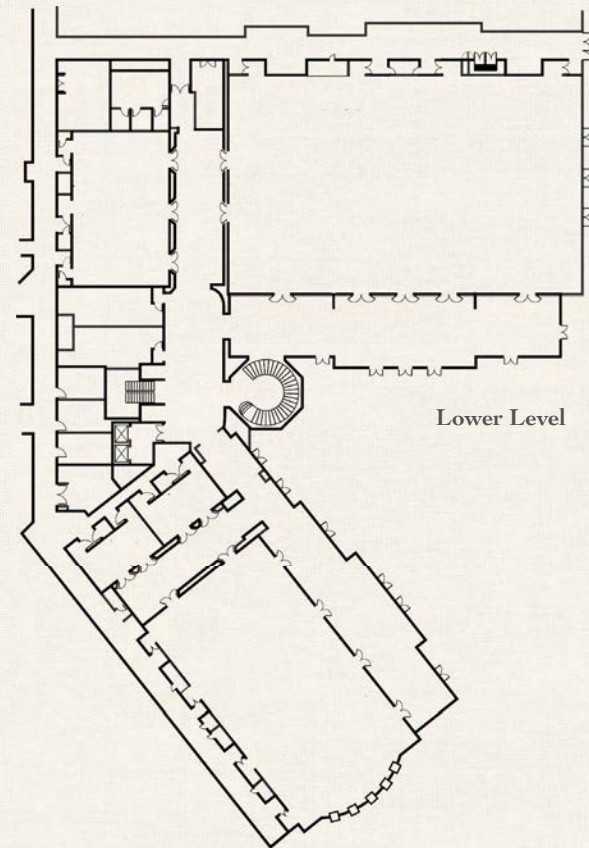
## LIGURIAN MEETING ROOM







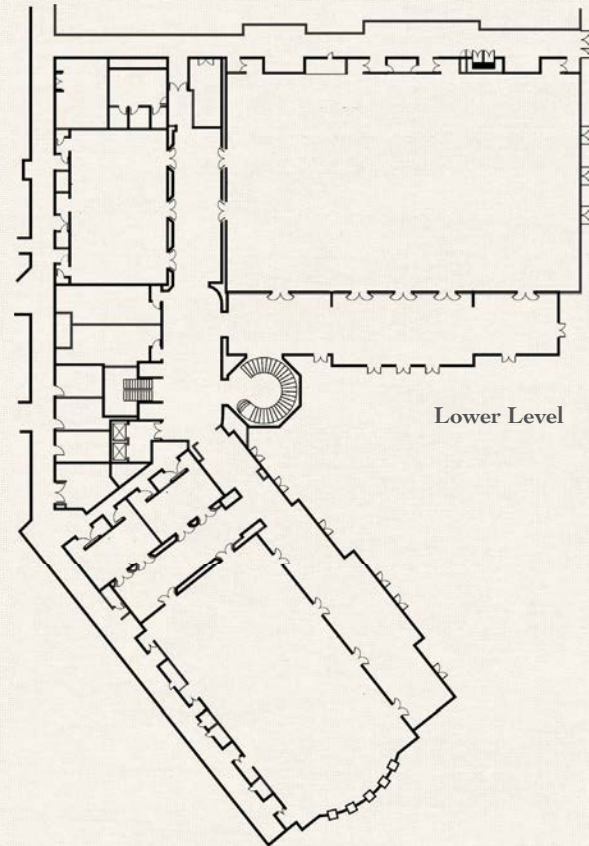
## MICHELANGELO, DAVINCI AND BERNINI MEETING ROOMS



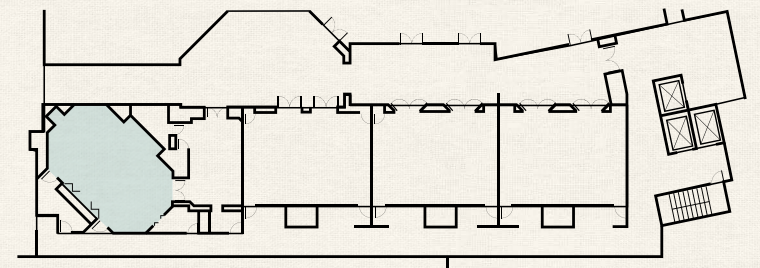




## DONATELLO BOARDROOM



Lower Level



Upper Level





HARBOR PIAZZA





CITRUS PIAZZA



# CAPACITIES

VENUE	SQ. FT.	DIMENSIONS (FT.)	CEILING HT. (FT.)	CLASSROOM	THEATER	BANQUET (12 ROUNDS)	CONFERENCE	RECEPTION
<b>LOWER LEVEL</b>								
Tuscan Ballroom	15,040	160 x 94	22	940	1,380	1,248		1,504
Tuscan I	2,256	48 x 47	22	126	240	192		225
Tuscan II	2,256	48 x 47	22	126	240	192		225
Tuscan III	6,016	64 x 94	22	432	660	480		601
Tuscan IV	4,512	48 x 94	22	252	520	384		451
Ligurian	2,967	43 x 69	14	185	374	288		296
Ligurian I	946	22 x 43	14	60	120	96	41	94
Ligurian II	946	22 x 43	14	60	120	96	41	94
Ligurian III	946	22 x 43	14	60	120	96	41	94
Vicenza	646	34 x 19	14' 8"	40	60	60	28	64
Vicenza I	300		14' 8"	18	30	24	14	30
Vicenza II	300		14' 8"	18	30	24	14	30
Verona	646	34 x 19	14' 8"	40	60	60	28	64
Verona I	300		14' 8"	18	30	24	14	30
Verona II	300		14' 8"	18	30	24	14	30
Venetian Ballroom	7,670	118 x 65	16	538	780	600		767
Venetian I	928	29 x 32	16	50	110	48	30	92
Venetian II	928	29 x 32	16	50	110	48	30	92
Venetian III	1,885	29 x 65	16	144	170	144	83	188
Venetian IV	1,885	29 x 65	16	144	170	144	83	188
Venetian V	1,950	30 x 65	16	144	170	168	86	195
<b>UPPER LEVEL</b>								
Donatello Boardroom	1,990		12		Permanent Boardroom Table			199
Bernini	850	25 x 34	14	52	96	60	34	85
Bernini I	425		14	24	40	24	20	42
Bernini II	425		14	24	40	24	20	42
Davinci	850	25 x 34	14	52	96	60	34	85
Davinci I	425		14	24	40	24	20	42
Davinci II	425		14	24	40	24	20	42
Michelangelo	850	25 x 34	14	52	96	60	34	85
Michelangelo I	425		14	24	40	24	20	42
Michelangelo II	425		14	24	40	24	20	42
Hospitality Suites	903	41 x 21 (Rectangular open space of hospitality parlor not including foyer and pantry area)						
Delmare	851	23 x 37	8	40	60	48	28	85
<b>OUTDOOR SPACE</b>								
Citrus Piazza	10,416							1,041
Piazza Central	7,098							709
Villa Piazza	6,600							660
Villa Pool	7,200							720
Harbor Piazza	16,150							1,615
<b>TOTAL SQUARE FOOTAGES</b>								
Indoor Spaces: 42,000								
Outdoor Spaces: 47,464								
Indoor and Outdoor Spaces: 89,464								

Capacities above reflect maximum sets only with no A/V or additional requirements.







# MEETING PLANNER GUIDE

Welcome to Loews Hotels at Universal Orlando Resort. With any special gathering, we understand that it's that unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a small corporate meeting, large convention, or association conference, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. In order to anticipate your meeting planning needs, we have created the following guide for your review.

## AUDIO VISUAL EQUIPMENT

The Hotel has a fully equipped audio-visual company on property, Encore, who can handle any range of audio-visual requirements. Additional electrical power is also available in most function rooms. Please contact your Conference Manager or Encore representative for rates and information.

## EXHIBITORS

To guarantee a flawless Hotel arrival experience for all guests, we kindly request that all exhibitors please load-in through the designated service entrances of the Hotel and check-in with Security. For load-in, exhibitors must be completely self-contained and be prepared to transport their own materials, packages and equipment. The Hotel requests that all shipping needs be provided by the exhibitor's show decorator or primary point of contact. However, should shipping be processed by the Hotel, the Hotel will charge shipping and handling fees in advance prior to the Hotel's shipping and receiving agent releasing items. Please note that the Hotel's operating departments are not staffed nor prepared to handle exhibitor demands.

## FOOD AND BEVERAGE SERVICE

The Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, the Hotel must supply all food and beverage. This includes hospitality suites and food amenity deliveries.

The Hotel's mixology and sommelier teams are available to suggest a wide range of beverage selections to compliment your event. The Hotel kindly requests that all beverages are served by the Hotel's personnel only. In addition, the Hotel's alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age. The Hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person, who, in the Hotel's judgment, appears intoxicated.

## FOOD AND BEVERAGES PRICING

Pricing available through June 2024. Menu pricing is subject to change based on seasonality, product availability and sourcing.

## FOOD PREPARATION

Our Culinary team is able to satisfy all your dietary restrictions, allergies and personal preferences. Please kindly communicate any details to your Conference or Catering Manager in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees.

## GUARANTEES

The Hotel requests that clients notify the Conference and Catering Department with the exact number of guests attending the function 72 business hours prior to the function. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the functions, the client is charged for the original guaranteed numbers. Hotel will provide service of 5% over your guarantee for events up to 500 people and 3% over your guarantee for events over 500 people.

## KOSHER/HALAL MEALS

The Hotel partners with local caterers to provide kosher and halal meals for guests who require them. Additional charges will apply. Seven days advance notice is required.

## MEETING ROOM KEYS

The Hotel can accommodate personal meeting room keys, should you require keys for offices and/or storage areas where you want to restrict access. Please note that function or storage rooms being held on a 24-hour basis are available at a fee per lock change and for each additional key requested. Requests for lock changes must be provided to the Hotel a minimum of two [2] weeks prior to set-up. On-site requests will be charged per lock change.

## MENU SELECTIONS

To ensure that every detail is handled in a timely manner, menu selections and specific details should be finalized 30 days prior to the function. In the event the menu selections are not received within 30 days prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEOs) to which additions or deletions can be made. When the BEOs are finalized, please sign and return them 10 working days prior to the first scheduled event. The BEO will serve as the food and beverage contract.



# MEETING PLANNER GUIDE

## SECURITY

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. In addition, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the Hotel. The Hotel's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance Hotel approval.

## SMOKING POLICY

We kindly ask that smoking not occur in any areas of the Hotel to include guest rooms, suites, public areas, restaurants and meeting/function rooms. Otherwise, a cleaning fee may be assessed.

## TAXES AND SERVICE CHARGES

The Hotel will add a 26% taxable service charge and a 6.5% state sales tax on food and beverage in addition to the prices stated on the menus. Such taxes and service charges are subject to change without notice. Buffet service for less than 25 guests is subject to a minimum taxable surcharge of \$5 per person and will be included in your final per person price.

## WEATHER CALL

The Hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than six hours prior to the event should the forecast call for a 40% chance or more of rain, wind in excess of 20 mph or lightning. Should the event include décor provided by an outside company, your Operations Manager will advise you of the cutoff time for a weather call. In the event the function is moved inside after the six-hour cutoff, a labor charge will apply.

## 24 HOUR EVENT SET CHANGES

Understanding that changes sometimes occur during events, it is important that communication be provided in a timely manner. To meet your service expectations, additional labor may be required for your event request. Event set-up changes made within 24 hours of the start of your event may result in labor fees applied to your group master account. Your Conference Manager will advise of said charges when the situation arises.

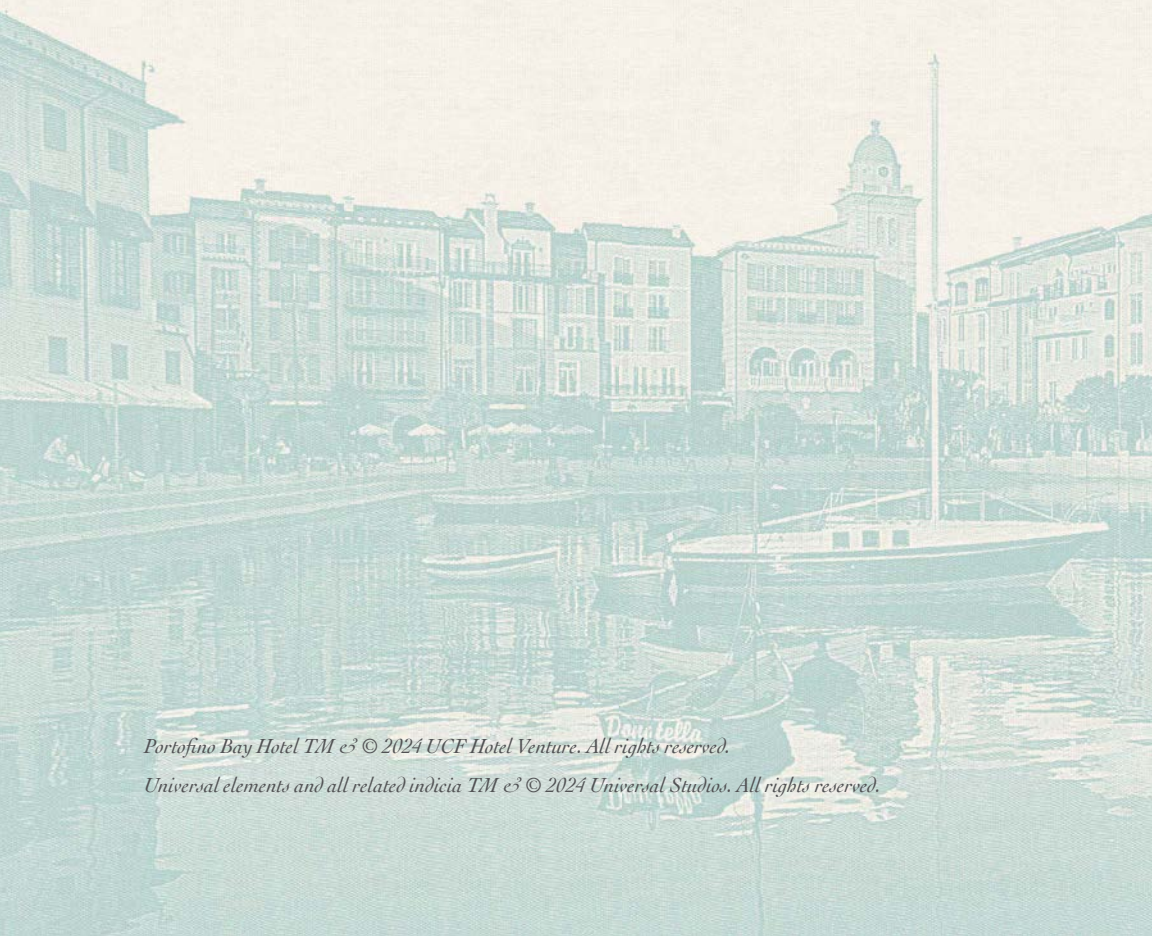


**LOEWS PORTOFINO BAY HOTEL**

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Orlando, FL 32819

[uomeetingsandevents.com](http://uomeetingsandevents.com)



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