

Banquet Menus 2024

LOEWS
SAPPHIRE FALLS
RESORT™
UNIVERSAL ORLANDO

Welcome to Loews Sapphire Falls Resort at Universal Orlando

Our goal is to always give our guests a variety of flavorful, healthy options to choose from and to create a high-quality, relevant culinary experience that makes it worth coming back.

We are passionate about the freshness, quality and purity found in all of our menu options. Our use of seasonal, sustainably produced and locally sourced ingredients—including farm-raised and line caught fish, free-range chicken eggs, certified organic produce, grass-fed beef, fair trade chocolate and non-GMO products—creates a dining experience like no other.

Our commitment to cultivating relationships with responsible, ethical, local partners and farmers such as The Villages Grown, Pure Produce, Palmetto Creek Farms, Wild Ocean Seafood Market, Kalera Farms, Hawthorne Creek Creamery and Webb's Honey, allows us to be confident in the provenance of the food we provide to our guests, while taking pride in supporting the communities that we serve.

We are always mindful and sensitive to the dietary needs and practices of our guests, so we offer many creative alternatives to our standard menus including vegan, kosher, halal, gluten-free, lactose-free and sugar-free options. In addition, our guests are always welcome to approach us with any dietary concerns as we will be more than happy to customize our menus to accommodate their special needs.



Nando Belmonte

Chef Nando Belmonte
Complex Executive Chef

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All food and beverage pricing is per person and subject to service charge and state sales tax. Menus are subject to change based on seasonality and product availability.

Must be 21+ with valid photo ID to purchase and consume alcoholic beverages

We are proud to use only cage-free eggs.



Breakfast

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All food and beverage pricing is per person and subject to 26% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

All continental breakfasts are served for one hour in the meeting room or adjacent foyer area. They do not include seating or table service. Continental breakfasts requiring seating and/or table service are subject to a \$4 per guest surcharge.

All breakfast buffets are served for 1.5 hours. Buffets servicing groups under 25 guests are subject to a \$5 per guest surcharge.

All plated breakfasts are served for 1 hour.

Breakfast Buffets

All breakfast buffets include freshly squeezed orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas. 1.5-hour service. Minimum of 25 guests.

Build Your Own Breakfast Buffet

57

Choice of Two

Vegan coconut yogurt parfait

Tropical fruit compote, toasted coconut

Seasonal fruits and berries

Hot oatmeal with cream, cinnamon, brown sugar, golden raisins and honey

Vanilla yogurt parfait, roasted granola, mixed berries, toasted coconut

Assorted dry cereals with whole and skim milk

Assorted seasonal Danishes, muffins and croissants

Choice of One

Scrambled eggs with cream and butter

Scrambled eggs, side of chopped bacon and cheddar cheese

Scrambled egg whites

Vegetable frittata with caramelized onions, baby spinach, local tomatoes

Choice of Two

Country pork sausage

Chicken sausage

Turkey sausage

Applewood smoked bacon

Grilled ham steak

Choice of One

Sweet potato and yukon gold hash with baby spinach, caramelized peppers and onions, blistered cherry tomatoes

Yukon gold breakfast potatoes with onions and peppers

Hash browns cheddar cakes, red pepper, scallions

Potato pancakes

Biscuits and pork sausage gravy

Three cheese grits

Island Sunrise Breakfast Buffet

60

Seasonal fresh fruits and berries

Hot oatmeal with side of cream, brown sugar, cinnamon, golden raisins, honey

Buttermilk pancakes with toppings: toasted macadamia nuts, fresh blueberry compote, warm maple syrup

Scrambled eggs with accompaniment of cheddar cheese and diced tomatoes

Applewood smoked bacon, country pork sausage patties

Breakfast potatoes with caramelized onions and peppers

Pastry chef's selection of bakeshop specialties

Butter, jam, preserves

Assorted bagels, flavored cream cheese

Bula! Bula! Breakfast Buffet

59

Tropical fresh melons and pineapple

Build your own parfait: vanilla yogurt, vegan coconut yogurt, acai flavored greek yogurt, almond vanilla granola, mixed berry compote, strawberries, caramelized pineapple, toasted shredded coconut

Assorted cold cereals with whole and skim milk

Mini egg white frittata, caramelized onions, baby spinach, organic local tomatoes

Chicken sausage, pork sausage patties

Oven roasted sweet and Yukon potato hash

Pastry chef's selection of muffins and breads

Assorted bagels, individual plain, lowfat and strawberry cream cheese

Plated Breakfasts

All plated breakfasts include freshly squeezed orange juice, freshly brewed coffee, decaffeinated coffee and organic herbal teas.
1 hour service.

Island Favorite **48**

Scrambled eggs
Crisp bacon and country link sausage
Breakfast potatoes

Pastry Chef's selection of bakeshop specialties
Butter, jam, preserves

Tiki Rise and Shine **49**

Egg white frittata with caramelized onions, baby spinach, tomato, mozzarella cheese
Steel-cut oatmeal with blueberry-walnut compote
Griddled ham, chicken sausage
Hashbrown cheddar cake, red peppers, scallions

Pastry Chef's selection of bakeshop specialties
Butter, jam, preserves

Rainforest **51**

Sliced tropical fruit, berry parfait, smoked salmon bagel chip
Hashbrown cheddar cake, red peppers, scallions
Lightly poached eggs on brioche with Canadian bacon, basil pesto Hollandaise, asparagus, roasted Roma tomato

Pastry Chef's selection of bakeshop specialties
Butter, jam, preserves

Enhancements*

Steel-Cut Oatmeal **+7**

Blueberry-walnut compote

Trio of Melon Crudo with Honey Yogurt **+7**

Tropical fruits, berries, toasted coconut

Vanilla Yogurt Parfait **+11**

Roasted granola, toasted almonds, dried tropical fruits, berries

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

Continental Breakfasts

All continental breakfasts include freshly squeezed orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas. 1 hour service.

Classic Continental 47

- Oatmeal side of cream, raisins, brown sugar, honey
- Assorted individual dry cereals
- Whole and skim milk
- Seasonal fresh fruits and melons
- Pastry Chef's selection of bakeshop specialties
- Preserves, jams, sweet butter, cream cheese

Healthy Continental 50

- Seasonal fresh fruits and melons
- Very berry yogurt and granola parfait
- Smoked turkey, egg white, baby spinach, cremini mushrooms on wheat flour tortilla
- Hard boiled eggs, chilled and peeled
- Fat-free and gluten-free muffins
- Whole wheat bagels, low-fat cream cheese

Enhancements**

Pure Green Cold Pressed Bottled Juice +12

- Pure Greens: apple, cucumber, celery, romaine, zucchini, kale, spinach, lemon, ginger
- Rockin beet: apple, carrot, beet, lemon, ginger
- Golden Girl: pineapple, carrot, turmeric, lemon, ginger

Smoked Salmon with Traditional Accompaniments +20

- Pickled shaved onions, capers, egg white and yolks, tomatoes, chives
- Assorted bagels, cream cheese

À la Carte

Cereals

Oatmeal** (Per Person) 8

- Cream, raisins, brown sugar, honey

Assorted Individual Dry Cereals (Each) 7

- Whole and skim milk

Assorted Organic Kashi Cold Cereals (Each) 9

- Whole and skim milk

Build Your Own Parfait Display* (Per Person) 13

- Vanilla and flavored yogurt, roasted granola, toasted almonds, roasted coconut, dried tropical fruits, berries

Cold Bowl Yogurt Antioxidant Station* (Per Person) * 13

- Greek non-fat yogurt, low-fat vanilla yogurt, açai non-fat Greek yogurt, seasonal exotic super fruits, banana chips, assorted berries, cinnamon, agave nectar, granola

Espresso/Cappuccino Coffee Station 16

- Cubed sugar, rock sugar, vanilla, cinnamon, nutmeg
- (Minimum order of 100 guests)

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

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Morning Proteins

Croissant, Black Forest Ham, Brie, Scrambled Eggs (Each)	11
Folded Egg, Pork Sausage Patty, Smoked Gouda, Plain Bagel (Each)	11
Power Breakfast Wrap (Each)	11
Smoked turkey, egg whites, baby spinach, cremini mushrooms on wheat flour tortilla	
Buttermilk Biscuits (Each)	11
Country pork sausage gravy	
Banh Mi (Each)	11
Char sui shredded pork, cracked fried egg, soy and rice wine pickled vegetables	
White Corn Arepa (Each)	11
Applewood smoked bacon, egg, cheddar cheese	
Breakfast Burrito (Each)	11
Chorizo, eggs, cheddar cheese on flour tortilla, fresh salsa	
English Muffin Sandwich (Each)	11
Applewood smoked bacon, folded eggs, American cheese	
Whole Grain Biscuit Sandwich (Each)	11
Turkey sausage, egg white, pepperjack cheese	
Vegetable Curry and Tofu Scramble (Each)	11
Cauliflower, baby spinach, potato, tomato, cilantro on spinach wrap	

Griddled and Hot Breakfast

Whole Wheat Pancakes(Per Person)**	12
Assorted berries, sweet cinnamon butter, maple syrup	
Buttermilk Pancakes (Per Person)**	10
Mixed blueberry compote, warm maple syrup	
French Toast (Per Person)**	9
Warm Vermont maple syrup	
Tahitian French Toast a L'Orange (Per Person)* **	10
Caramelized bananas	
Caribbean All-Spice French Toast (Per Person)* **	10
Caramelized pineapple, toasted coconut	
Gluten-Free Apple Oatmeal Flan (Per Person)**	9.5
Grits (Per Person)**	8
Cheddar cheese and chives	

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

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Stations

Made to Order Omelets (Per Person)* ** 18

Farm fresh, cage-free whole eggs, or egg whites, diced ham, chorizo, peppers, onions, tomatoes, cheddar, mozzarella, applewood smoked bacon, crimini mushroom, scallions

(Minimum of 25 guests)

Blended to Order Smoothies (Per Person)* ** 11

Blueberry, açai, strawberry/banana

Slow Roasted Ham (Per Person)* ** 14

Maple-mustard glaze

(Minimum of 60 guests)

Applewood Smoked Rack of Pork (Per Person)* ** 19

Spiced apple chutney

(Minimum of 40 guests)

Brunch

All brunch include freshly squeezed orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas.
1.5 hour service.

Brunch Buffet 87

Fresh Fruit Display

Cantaloupe, honeydew, watermelon, pineapple, mixed berries

Build Your Own Parfait

Vanilla yogurt, vegan coconut yogurt, acai flavored greek yogurt, almond vanilla granola, mixed berry compote, strawberries, caramelized pineapple, toasted shredded coconut

Hot Steel-Cut Oatmeal

Raisins, brown sugar, walnuts

Smoked Salmon

Beefsteak tomatoes, pickled shaved onions, capers, eggs

New York City's finest bagels with butter, cream cheese, preserves

Carving Station*

Herb-roasted prime rib of beef

Eggs benedict with crab, baby spinach

Tahitian French toast a l'orange with caramelized bananas, sweet cinnamon butter

Chicken sausage, applewood smoked bacon

Pastry Chef's selection of bakeshop specialties

Butter, jam, preserves

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.

Breaks

Themed Breaks	20
Build Your Own Break	22
Flavor by Loews	24
À la Carte	25

All food and beverage pricing is per person and subject to 26% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

Unless noted otherwise, all breaks are served for 30 minutes.

Breaks servicing groups under 25 guests are subject to a \$5 per guest surcharge.

Themed Breaks

30 minute service.

Snack Attack: Choose to Be Healthy...or Not! **28**

Almonds, cashews, maple glazed peanuts, banana chips, jelly beans
Non-gmo, organic and fair trade dark chocolate covered blueberries, cherries, coconut

Carb Counter Snack Break **28**

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

Fair Trade Chocolate **28**

Assortment of house-made chocolates
Chocolate Truffles
Dark chocolate bark
Candy coated nuts
Chocolate cake pops

Universal CityWalk **21**

Funfetti cake pops
Boozy blondies
Cookies and cream brownies

Cookies from the Oven **17**

Brown butter chocolate chip, oatmeal raisin, chefs seasonal specialty cookie

Florida Citrus Break **33**

Coconut-citrus smoothie
Lemon cupcakes
Key lime tarts
Chocolate dipped orange slices
Orange creamsicles

Play Ball **22**

Sea salt dusted soft pretzels, spicy mustard, cheese fondue
Popcorn, peanuts, assorted ice cream novelties

Four Hour Beverage Break **46**

Freshly brewed regular coffee, decaffeinated coffee
Selection of organic herbal teas
Assorted soft drinks
Red Bull
Bottled still water

Build Your Own Break

30 minute service.

Build Your Own Break

Select any combination of the sweet, savory and healthy items listed below.

Choice of Three	25
Choice of Four	30
Choice of Five	35

Sweet

Warm apple and berry mini fruit turnovers
Double chocolate brownies
Chocolate dipped biscotti
Warm cinnamon rolls
Blueberry muffins
Macadamia nut sticky buns
Ice cream novelties
Assorted glazed doughnuts
Assorted mini cupcakes including dark chocolate, vanilla, strawberry
Deluxe cookies including chocolate chip, peanut butter, oatmeal
Scones, Devonshire cream

Savory

Dry roasted peanuts
Ham and cheddar cheese croissants
Orchid Court Lounge's firecracker mix
Tortilla chips, salsa, guacamole
Flatbread, balsamic figs, bacon, goat cheese
Warm, soft pretzels, spicy mustard, cheese fondue
Warm artichoke and spinach dip, toasted sourdough bread
Assorted domestic cheeses with sliced French baguettes, crackers
Dry snacks including potato chips, vegetable chips, popcorn, pretzels

Healthy

Protein bars
Celery, peanut butter
Carrot sticks, hummus
Chocolate dipped strawberries
Fresh fruit kabobs, fruit yogurt
Island mix including dried fruits, nuts
Assorted individual fat-free fruit yogurts
Gluten-free blueberry, banana and coconut muffins
Individual crudités, celery, carrots, red pepper, ranch dressing
Chocolate chip granola bars, blueberry granola bars

Flavor by Loews

30 minute service.

We brought in some of the most distinct and delicious food and beverage makers in town to make our menu a uniquely local experience. It's like taking your taste buds on a tour through Orlando's most iconic flavors, all from your hotel. Neat, right?

It's Pie Time **22**

Mini selection of 3 pies to include
Smoked candied bacon jam and goat cheese
Fort McCoy Ranch grass-fed beef, wild mushrooms, spring peas and potato
Pecan and apple

Local Florida Cheese Display **48**

Local Hawthorn Creek Creamery featuring Havarti, Tomme, Gouda, Swiss
Webbs Orange Blossom Honey, artisanal breads, baguettes, Lavosh
crisps, crackers, house-made blueberry jam

Liquid Nitrogen Ice Cream Bar* **33**

Ice cream made to order with liquid nitrogen. Vanilla, chocolate, cookies and cream, seasonal sorbet.

Enhancements

Replace one flavor with dark chocolate Godiva and cranberry,
Kettle One vodka +12

À la Carte

Beverages

Freshly Brewed Regular Coffee (Per Gallon)	125
Freshly Brewed Decaffeinated Coffee (Per Gallon)	125
Selection of Organic Herbal Teas (Per Gallon)	125
Freshly Brewed Island Iced Tea (Per Gallon)	105
Fresh Lemonade (Per Gallon)	105
Island Nectar Punch (Per Gallon)	105
Infused Filtered Water with Citrus or Cucumber Mint (Per Gallon)	90
Freshly Squeezed Orange or Grapefruit Juice (Per Quart)	32
Apple, Cranberry or Pineapple Juice (Per Quart)	25
Assorted Regular and Diet Soft Drinks (Each)	8
Bottled Still Water (Each)	7
Sparkling Water (Each)	7
Bottled Tropical Juice (Each)	8
Assorted Cold Pressed Juices (Each)	12
Assorted Individual Bottled Flavored Teas (Each)	7
Powerade® (Each)	7
Regular, Diet and Flavored Red Bull® (Each)	8
Cold Brewed Coffee (Each)	10
Individual Servings of Milk (Each)	6

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

Bakery (Per Dozen)

72

Assorted Danish pastries	
Chocolate croissants	
Selection of muffins	
Assorted bagels, flavored cream cheeses	
English muffins, sweet butter, assorted jams	
Sliced assorted island breakfast breads	
Croissants	
Ham and cheddar cheese croissants	
Macadamia nut sticky buns	
Assorted glazed trans-fat-free doughnuts	
Scones, Devonshire cream	
Vegan blueberry, banana, and coconut muffins	
Brown butter chocolate chip, oatmeal raisin, chefs seasonal specialty cookie	
Warm, soft pretzels, spicy mustard, cheese fondue	
Chocolate and blonde brownies	
Regular and chocolate dipped Rice Krispy Treats®	
Vanilla, chocolate, and carrot cupcakes	
Macaroons	
White and milk chocolate covered pretzel rods	
Chocolate cake pops	

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

**Minimum of 25 guests

Natural Delights

Whole Fruit (Each)	6
Fresh Seasonal and Tropical Fruit (Per Person)**	15
Fresh Fruit Kabobs, Strawberry Banana Yogurt Dipping Sauce (Each)	16
Assorted Individual Yogurts (Each)	7
Nutrition/Low-Carb Bar (Each)	7
Trail Mix, Individual Servings (Each)	7
Chilled and Peeled Hard Boiled Eggs (Per Dozen)	36
Non-Fat Greek Yogurt (Each)	8
Low-Fat Flavored Greek Yogurt (Each)	8
Island Mix Including Dried Fruits, Nuts (Per Pound)	35
Dry Roasted Peanuts (Per Pound)	32
Dry Snacks Including Potato Chips, Vegetable Chips, Pretzels, Popcorn (Per Pound)	24
Orchid Court Lounge's Firecracker Mix (Per Pound)	27
Chocolate Dipped Strawberries (Per Dozen)	72
Caramelized Maui Onion Dip, Celery Sticks (Per Quart)	21
Tortilla Chips, Salsa, Guacamole (Per Person)**	10
Toasted Pita Chips, Roasted Red Pepper Hummus (Per Person)**	9
Warm Artichoke and Spinach Dip, Toasted Sour Dough Bread (Per Person)**	10
Assorted Ice Cream Novelties (Each)	8
Assorted Frozen Fruit Bars (Each)	8
Assorted Candy Bars (Each)	7
Assorted Individual Bags of Dry Snacks Including Pretzels, Potato Chips, Peanuts, Popcorn (Each)	5
Individual Crudit� cups with Celery, Carrots, Red Peppers, Broccoli Floret, Ranch Dressing (Each)	8

Lunch

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All food and beverage pricing is per person and subject to 26% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

All plated lunches are served for 1 hour.

All lunch buffets are served for 1.5 hours. Buffets servicing groups under 40 guests are subject to a \$5 per guest surcharge.

Lunch Buffets

All lunch buffets include freshly brewed coffee, decaffeinated coffee and organic herbal teas. 1.5 hour service. Minimum of 40 guests.

Taste of the Caribbean 74

The Villages grown mixed greens, cucumbers, hearts of palm, carrots, Mandarin oranges, tomatoes, cilantro lime vinaigrette, avocado ranch

Florida shrimp salad: orzo pasta, onions, cucumbers, olives, peppers, roasted corn, sundried tomatoes, citrus vinaigrette

Chilled churrasco beef, black beans, roasted corn, red onions, peppers, jicama, cilantro, cumin, chili powder, roasted red pepper vinaigrette

Pan-seared golden sea bass, roasted corn relish, orange reduction

All natural roasted mojo pork, sweet plantains

Jerk chicken, cilantro pineapple relish, jerk sauce

Jamaican style calabaza rice

Caribbean sweet potato curry with cauliflower, zucchini, yellow squash, red peppers, quinoa

Guava cheesecake

Mini rum cake

Classic tres leches

Freshly baked rolls

Enhancements*

Lentil and Sweet Plantain Soup	+6
Grilled Black Angus Churrasco Steak with Chimichurri Sauce**	+12
Stuffed Yucca with Shrimp al Sofrito	+12

**Culinary attendant required. \$225 per attendant.

Asian Bistro 74

Coconut-Curry vegetable soup

Chinese chopped salad: Napa cabbage, sprouts, sugar snap peas, carrots, scallions, shitake mushroom, ginger-soy vinaigrette, Thai chili ranch dressing

Udon noodle salad, sweet peppers, bean sprouts, carrots, baby kale, Thai chili cilantro dressing

Tuna tataki, wakame, pickled daikon, frisée, carrots, cucumbers, ponzu drizzle, crispy wontons

Char siu pork with steamed broccoli

Miso seared mahi mahi

Orange chicken with scallions, peppers

Vegetable fried rice with red cabbage, peas, carrots, bean sprouts, scrambled eggs

Vegetable chow chow, baby bok choy, mixed peppers, carrots, shiitake mushrooms, onions, snow peas, zucchini, yellow squash

Coconut flan

Mango cheesecake

Ube swiss roll

Fresh baked Hawaiian rolls

Enhancements*

Green Curry Snapper with Vegetable Lo Mein	+10
Korean BBQ Beef Hot Wok	+12
Royal Pacific Sushi Display (Three Pieces Per Person)	+33

Tuna and salmon sashimi, assorted rolls including California, barbequed eel, spicy tuna, vegetable

Wasabi, pickled ginger, gluten free soy sauce

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

American Gastro

73

White cabbage soup, crispy truffle shitake mushrooms

Kalera Farms baby greens salad: roasted beets, oranges, walnuts, cucumbers, pickled fennel, red onions, white balsamic vinaigrette, blue cheese dressing

Quinoa salad: pickled red onions, kalamata olives, tomatoes, Feta cheese, arugula, herb vinaigrette

Haricot verts salad, lardons of bacon, caramelized onions, fingerling potatoes, apple cider vinaigrette

Bacon wrapped chicken thighs, sun-dried tomato and artichoke tapenade, natural chicken jus

Lightly smoked black angus beef flap steak, red wine reduction

Roasted asparagus, garlic herb roasted carrots and red peppers

White cheddar cavatappi mac and cheese, baby shrimp, smoked tomato jam

Peach cobbler

Dark chocolate Oreo crunch cake

Red velvet cheesecake

Fresh baked rolls

Enhancements**

Jakes Beef Chili and Baked Potato Bar* +14

Jumbo baked potatoes, green onions, sour cream, cheddar cheese sauce, bacon bits

Coffee Rubbed Pork Belly, Orange-Citrus Glaze +10

Hot Smoked True North Salmon Sides, Grain Mustard Maple Glaze* +12

California Farmers Market

75

Vegan smoked tomato-vegetable soup

Wheelbarrow salad, The Villages Grown greens, roasted fennel, celery, golden raisins, Granny Smith apples, local grape tomatoes, Champagne-citrus vinaigrette, ranch dressing

Quinoa, baby arugula, shredded apples, dried apricots, julienne red peppers, pickled red onions, red wine vinaigrette

True North salmon, cucumbers, tomatoes, onions, cilantro, basil vinaigrette

Prosciutto and arugula flat bread, shaved Parmesan, balsamic fig drizzle

Chilled grilled asparagus, fresh lemon zest, crumbled Feta, red peppers, roasted garlic vinaigrette

Dijon and garlic brined smoked chicken breast, sage jus

Herb marinated petite New York strip steak, red wine jus

Balsamic roasted baby bella mushrooms, roasted peppers, green beans, caramelized Vidalia onions

Penne pasta, zucchini, yellow squash, white wine, sun-dried tomato pesto

Lemon meringue tart

Flourless chocolate square, raspberry whip

Triple berry cobbler in sake cup

Fresh baked rolls

Enhancements**

Mini Lamb Chops with Pomegranate Glaze* +15

Wheelbarrow Salad Attendant* +8

Attendant to assist guests in tossing their salad and giving an option to add in grilled lemon and rosemary calamari steak

*Culinary attendant required. \$225 per attendant.

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Cucina Italiana Lunch Buffet

74

Tuscan white bean soup

Antipasto: portobello mushrooms, artichoke, eggplant, zucchini, yellow squash, cured Italian meats, fontina, marinated provolone cheese

Ciliegine mozzarella cheese and grape tomato salad with basil vinaigrette

Mama's chopped salad, romaine and radicchio lettuces, European cucumbers, Roma tomatoes, shaved carrots, cannellini beans, pickled red onions, shaved Parmesan cheese, roasted garlic-basil vinaigrette, creamy balsamic vinaigrette

Chicken Marsala

Oven-roasted Florida swordfish, lemon-caper sauce

Roasted meatballs, marinara sauce, Parmesan

Tortellini al forno, salsa rosa

Caponata, eggplant, zucchini yellow squash, mixed mushrooms, onions, peppers

Tiramisu

Classic cannoli

Raspberry panna cotta

Roasted garlic pepper focaccia and garlic breadsticks

Enhancements**

Cold Flatbread, Tomato, Basil, Shaved Parmesan Cheese +6

Braised Beef Short Rib Marsala, Gorgonzola Cheese +15

Gelato Bar* +15

Mascarpone with dark chocolate espresso, salted caramel with candied pecans and mini waffle cones

Mexican Fiesta

72

Chicken tortilla soup, crispy tortilla strips, queso fresco

Romaine, red oak frisée, local grape tomatoes, cucumbers, jicama and pickled red onion slaw, cilantro roasted corn, chipotle ranch, roasted red pepper vinaigrette

Roasted sweet potato and heirloom cherry tomato salad, cumin, chili powder, jalapeño, queso fresco, cilantro lime vinaigrette

Mixed bean salad, chorizo, roasted corn, chipotle pepper vinaigrette

Seared Florida Mahi-Mahi fish tacos

Ancho chile chicken fajitas

Beef fajitas with braised peppers and onions

Salsa, sour cream, guacamole

Southwest vegetables, squash, zucchini, calabaza, peppers and onions

Mexican rice, frijoles charro

Warm flour and crunchy corn tortillas

Churros

Tres leches cheesecake

Mexican spiced chocolate cake

Enhancements**

Shredded Pork Carnitas* +11

Black beans, jalapeño cheddar

Royal Red Rock Shrimp Ceviche +16

Roasted corn, tomato concassé, pickled red onions, avocado, jalapeño, dried choco

*Culinary attendant required. \$225 per attendant.

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

Orchid

68

Tomato bisque

Hearts of romaine lettuce, Roma tomatoes, cucumbers, carrots, red onions, croutons, avocado ranch dressing and sun-dried tomato vinaigrette

Penne pasta, shrimp, sun-dried tomatoes, kalamata olives, basil pesto dressing

Vine-ripened tomato and cucumber salad, lemon-oregano vinaigrette

House-made crisp potato chips

Spinach wrap, roasted garlic hummus, roasted red peppers, pickled red onions, falafel, charred asparagus, Kalera Farms spring mix, Champagne vinaigrette

Italian hoagie, mortadella, salami, capicola, provolone, shredded lettuce, pickled red onions, olive oil, red wine vinegar, dried oregano

Tuscan seared chicken sandwich, sun-dried tomato and artichoke aioli, fontina cheese, ciabatta

Roast beef sandwich, caramelized onions, garlic spinach, brie, horseradish sour cream, baguette

Key lime pie

Mini carrot cupcake

Dark chocolate fudge cake

Enhancements**

Vegan Gluten Free Wrap

+7

Portobello mushroom, roasted red pepper, caramelized onions, romaine hearts, roasted butternut squash, vegenaïse pesto mayo, gluten free wrap

Hot Calzones*

+8

Sausage, pepperoni, mozzarella cheese, tomato basil sauce

Upgrade Your Dessert

+5

Mini Peach Cobbler

Build Your Own Bowl

All lunch buffets include freshly brewed coffee, decaffeinated coffee and organic herbal teas.

1.5 hour service. Minimum of 25 guests.

Build Your Own Bowl

75

Cold Bases

Local Kalera Farms greens

Chopped hearts of romaine lettuce

Hot Bases

Caribbean rice

Lo mein noodles

Cold Vegetables

Carrots and edamame

Grape tomatoes, red onions and cucumbers

Hot Vegetables

Broccoli, ginger-orange glaze

Roasted mixed mushroom with caramelized onions

Red peppers and snow peas

Spiced smoked cauliflower and cilantro

Proteins

Grilled grass-fed beef teriyaki

Jamaican jerk chicken

Pan-roasted Florida sea bass, honey Thai curry ginger sauce

Drop and Go Lunch

All drop and go lunches include freshly brewed coffee, decaffeinated coffee and organic herbal teas. 1 hour service. Maximum guarantee is 500 guests.

Sapphire Falls Plated “Power Lunch”

69

Shrimp and corn ceviche: red onions, lime juice, cilantro, jalapeños, plantain chips

Baby greens and citrus salad: hearts of palm, cucumbers, red onions, carrots, citrus vinaigrette

Oven-roasted jerk chicken breast, coconut rice, chayote, calabaza, mango-papaya relish

Freshly baked cornbread

Dulce de leche flan

Substitutions**

Lobster and Avocado Salad (For Shrimp Ceviche)	+22
Pan-Roasted Snapper (For Jerk Chicken)	+12
Churrasco Beef Tender Steak (For Jerk Chicken)	+17

*Culinary attendant required. \$225 per attendant.

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

Cold Sauces

Orange-ginger vinaigrette

Cilantro-lime dressing

Hot Sauces

Spicy jerk sauce

Teriyaki sauce

Desserts

Tres leches flan

Dark chocolate fudge cake

Mango-coconut cheesecake

Enhancements**

Char Siu BBQ Pork	+8
Vegan Chicken with Cilantro and Teriyaki	+12
Spiced Tofu	+10

Plated Lunches

All plated lunches include freshly brewed coffee, decaffeinated coffee, organic herbal teas, freshly baked rolls and sweet butter. 1-hour service.

Plated Lunch

Choice of one soup or salad, one entrée and one dessert.

Soups

- Tomato bisque, Parmesan cheese crouton
- Roasted butternut squash, spiced candied pumpkin seeds
- Chicken tortilla, fried tortilla strips, queso fresco
- Lobster bisque, crème fraîche
- Tuscan white bean, crispy pancetta
- Sausage and lentil, green plantain crunch
- Coconut curry shrimp, wonton chip
- Black bean, red onions, sour cream, cilantro

Salads

- Caesar: hearts of romaine, shaved Parmesan cheese, roasted garlic crouton, Caesar dressing
- Kalera farms mixed greens, balsamic poached figs, walnut crusted goat cheese, port wine poached pears, crispy carrots, port wine vinaigrette
- Greek: romaine lettuce, grape tomatoes, red onions, Kalamata olives, Feta cheese, pepperoncini, herbed vinaigrette
- Baby spinach, lolla rosa lettuce, Kalera Farms crunch, strawberry fluid gel, spiced pistachios, crumbled feta cheese, pickled fennel, blistered local tomatoes, mixed berry Champagne vinaigrette
- Oven roasted golden beets, whipped goat cheese, candied pecans, baby arugula, frisée, pumpernickel crouton, mustard vinaigrette
- Baby iceberg steak, roasted corn, local tomatoes, lardons of bacon, crumbled blue cheese, spiced walnuts, crispy onion straws, bleu cheese dressing
- Mini burrata: arugula, mixed baby greens, steak tomatoes, prosciutto, pesto, balsamic vinaigrette
- The Villages Grown baby greens, roasted corn and calabaza salsa, oven roasted local plum tomato, jicama, pickled onion, cilantro lime vinaigrette

Royal Pacific Plated “Power Lunch”

75

Crab and avocado salad: citrus, cilantro, tomato, sesame vinaigrette, wonton chip

Chopped Asian organic greens salad: hearts of romaine lettuce, Roma tomatoes, hydroponic cucumbers, red onions, carrots, Napa cabbage, sugar snap peas, ginger-soy vinaigrette

Braised Korean beef short ribs, coconut Okinawan sweet potato purée, asparagus, shiitake mushroom, bulgogi sauce

Freshly baked Hawaiian rolls

Dark chocolate banana crunch cake

Substitutions**

Tuna Tataki with Cucumber, Ponzu Sauce (For Crab Salad)	+15
Ginger-Soy Glazed Salmon (For Short Rib)	+8

*Culinary attendant required. \$225 per attendant.

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

Entrées

Caribbean Roasted Airline Chicken Breast 60

Boursin yucca mash, wilted kale, local blistered tomato, chimichurri

Stuffed Airline Chicken Breast 60

Sun-dried tomatoes, spinach and Feta cheese, wild mushroom and basil risotto, broccolini, baby carrots, roasted garlic cabernet

Pan-Seared Grouper 68

Hot Yukon Gold crushed potato with scallions, tomatoes, vegetable succotash, cilantro chimichurri

Plantain Crusted Snapper 65

Toasted coconut rice, calabaza purée, garlic wilted kale, escabeche sauce

Asian Barbecue Marinated Pork Chop 60

Vegetable fried rice, baby bok choy, peppers, plum wine reduction

Slow Roasted Black Angus Sirloin Steak 70

Potato gratin, asparagus, baby carrots, wild mushroom ragout, natural beef jus

Grilled Petit Filet of Beef 75

Roasted asparagus, blistered grape tomatoes, Parmesan potato soufflé port wine reduction

Wild Mushroom Ravioli 58

Porcini Asiago cream, butternut squash, wilted baby spinach

Seared Vegan Scallops 56

Parsnip purée, wild mushroom risotto, roasted yellow cauliflower florets, wilted kale, caramelized onions, oven dried heirloom cherry tomatoes

Desserts

Peach cobbler, house-made vanilla bean ice cream

Carrot cake, cream cheese frosting

Oreo® chocolate vanilla cream pie

Caribbean guava and cheese sponge roll

New York cheesecake

Old fashioned chocolate cake

Key lime tart, fresh strawberry compote

Piña colada flan

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

Receptions

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All food and beverage pricing is per person and subject to 26% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

Unless noted otherwise, all reception buffets are served for 2 hours.

All receptions servicing groups under 50 guests are subject to a \$10 per guest surcharge.

Passed Hors d'Oeuvres

25 piece minimum per item

Cold Hors d'Oeuvres*

Artichoke and Roma Tomato Bruschetta	8
Celery, Carrot, Jicama Shooter, Avocado Ranch Dressing	8
Buffalo Mozzarella and Grape Tomatoes with Basil Leaf Lollipop	8
Feta Cheese, Artichoke, Tomato and Baby Spinach Mini Wrap	8
Asparagus and Serrano Ham with Grain Mustard	8
Prosciutto Wrapped Cantaloupe Skewer	8
Watermelon and Feta Cheese Skewer, White Balsamic Glaze	9
Thai Curry Chicken, Spicy Peanut Sauce	9
Locally Sourced Roasted Turkey, Pecans, Figs and Cream Cheese Mini Wrap	9
Chicken Salad in Crispy Phyllo Cup	9
Lomi-Lomi Salmon, Wonton Crisp	10
Spicy Jumbo Lump Crab Sushi, Cucumber, Avocado	10
Korean Beef Bulgogi on Cucumber, Kimchi Slaw	10
Smoked Salmon Mousse, Crème Fraîche, Caviar, Savory Tartlet Shell	10
Pepper Seared Filet of Beef, Caramelized Onion Buttermilk Blue Cheese Crema Crostini	10
Shrimp and Scallop Ceviche	10
Caribbean Shrimp Shooter, Horseradish Spiced Mango, Micro Cilantro	10
Shrimp Cocktail Shooter	10
Ahi Tuna Tartare, Wasabi Aioli	10
Sesame Seared Big Eye Tuna, Paw Paw Slaw	10
Ceviche-Style Lobster and Avocado	10
Crab and Corn Salad in Sesame Cone	10
Beef Carpaccio, Chimichurri, Shaved Parmesan, Arugula	10

Hot Hors d'Oeuvres*

Vegan Edamame Dumpling	8
Cheese and Guava Empanada	8
Pear and Almond Brie with Phyllo	8
Spanakopita	8
Brie en Croute with Raspberry	8
Wild Mushroom and Asiago Cheese Risotto Croquette	8
Reuben in Phyllo	8
Mini Chicken Wellington	9
Chicken Dim Sum, Sweet Thai Chili Dipping Sauce	9
Chicken Lemongrass Pot Sticker	9
Coconut Chicken Tender, Mango Horseradish Sauce	9
Sesame Soy Chicken Skewer, Sweet Chili Lime	9
Mini Tuscan Ratatouille Tart, Parmesan Cheese, Balsamic Reduction	9
Barbecue Pork Bun, Char Siu Drizzle	9
Ginger Glazed Pork Pot Sticker	9
Crab Rangoon with Sweet and Sour Sauce	9
Vegetable Samosa	9
Vegetarian Spinach Artichoke Empanada	9
Braised Short Rib and Fontina Panini	10
Mini Beef Wellington	10
Shrimp and Chipotle Empanada	10
Sea Scallop Wrapped in Prosciutto, Lemongrass Butter	10
Tempura Shrimp, Sweet Thai Chili Sauce	10
Caribbean Crab Cake, Cilantro-Lime Remoulade	11

*Culinary attendant required. \$225 per attendant.

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

Reception Packages

2 hour service. Minimum of 100 guests.

Island Tropical Nights 120

Passed Hors d'Oeuvres

Vegetable Thai summer roll, pickled vegetables, sweet chili sauce
 5 spiced beef bao buns, kimchi slaw
 Crispy coconut shrimp with mango-horseradish sauce
 Teriyaki chicken skewers
 (Based on one piece per person, per item)

Royal Pacific Sushi Station

Tuna and salmon sashimi, assorted rolls including California, barbequed eel, spicy tuna, vegetable
 Wasabi, pickled ginger, gluten free soy sauce
 (Based on three pieces per person)

Flatbread Station*

Island spiced chicken, caramelized onions, peppers (NF) cilantro, queso blanco, jerk sauce
 Tuscan roasted vegetable flatbread, zucchini, squash, red onions, artichoke, Kalamata olives, goat cheese, balsamic drizzle
 (Based on three pieces per person)

Sapphire Falls Caribbean Carving Station*

Webb's Honey glazed Palmetto Creek Farms ham
 Mango red pepper chutney
 Freshly baked Caribbean carving rolls

Enhancements**

Mini Dessert Display +15

Florida key lime pie, rice pudding spoon, petit piña colada cone, dark chocolate mud pie shooter
 (Based on one piece per person, per item)

Wok Display +28

Chicken dim sum, pork pot stickers, spicy shrimp satay, vegetable wontons
 Sweet chili Thai, ponzu and sweet and sour sauces
 Presented in a large wok
 (Based on one piece per person, per item)

*Culinary attendant required. \$225 per attendant.

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

Farm to Table Reception

145

Choose five dishes (tapas-style small plates)

Based on tasting portions of 2–4 oz each.

Dessert included in pre-designated reception price.

Ruby Red Shrimp Salad*

Wild Ocean Market - Cape Canaveral, Florida

Kalera Farms greens, cucumbers, citrus, carrots, daikon, cherry tomatoes, ginger-soy vinaigrette

Teriyaki Chicken Skewers*

Prestige Farms—Charlotte, North Carolina

Grilled chicken skewers, teriyaki glaze, jasmine rice

Corvina Caribbean Ceviche*

Wild Ocean Market—Cape Canaveral, Florida

Lemon-lime, jalapeño, cilantro, tomatoes, plantain chip

Duck Flatbread*

Lake Meadow Naturals - Ocoee, Florida

Duck confit, caramelized onions, scallions, orange ginger glaze

Shrimp and Grits*

Wild Ocean Market—Cape Canaveral, Florida

Florida rock shrimp, corn, linguica sausage, shaved manchego cheese

Ahi Tuna and Avocado Tartare*

Wild Ocean Market—Cape Canaveral, Florida

Ahi tuna, avocado, tomatoes, massago, sesame wonton chip, miso glaze

Churrasco Beef*

Fort McCoy Ranch—Fort McCoy, Florida

Grilled beef churrasco, tostones, chimichurri

Char Siu Pork*

Palmetto Creek Farms—Groveland, Florida

Slow cooked pork, kimchee, char siu glaze

Gochujang Beef*

Fort McCoy Ranch—Fort McCoy, Florida

Beef sirloin, wasabi potato purée, shiitake mushroom jus

Smoked Pork Arepa*

Palmetto Creek Farms—Groveland, Florida

Smoked pork, queso blanco, mojo cabbage slaw, ancho aioli

Dessert Station

Oreo banana cream pie mason jar

Crepes, cinnamon ricotta cheese, caramelized apples

Anti griddle lollipop

Chocolate strawberry pop with chocolate swirls and strawberries

Key lime pie pop with graham cracker crumb, and white chocolate curls

Enhancements**

Macaroni and Cheese Station*

+20

Truffle pecorino cheese, lobster, chives

Spicy Snow Crab Roll

+18

Wasabi, pickled ginger, soy sauce

(Based on three pieces per person)

*Culinary attendant required. \$225 per attendant.

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

Cold Reception Stations

Minimum of 50 guests.

Island Raw Bar (Per 100 Pieces) 1050

Iced gulf shrimp, cocktail sauce, Louis sauce

Alaskan Snow Crab Claws (Per 100 Pieces) 1,350

Lemon, lime, cocktail sauce

Oysters on Half Shell (Per 100 Pieces) 950

Saltine crackers, cocktail sauce

Taste of Peru (Per Person)* 31

Shrimp and scallop ceviche

Peruvian fish ceviche, plantain chips, mountain corn

Quinotto Peruvian quinoa salad in a martini glass

(Based on three pieces per person)

Local Cheese Display 1,200

Local Hawthorne Creek Creamery featuring Havarti, Tomme, Gouda, Swiss, marinated Provolone, cheddar

Seasonal berries, dried fruits, toasted nuts

Freshly baked baguettes, lavosh, assorted crackers

(Serves approximately 50 guests)

Local, Domestic and International Cheese Display 1,300

Manchego, Cypress Point loblolly, goat cheese, gorgonzola blue, brie

Seasonal berries, dried fruits, toasted nuts

Freshly baked baguettes, lavosh, assorted crackers

(Serves approximately 50 guests)

Charcuterie Station 1,200**

Mortadella, salami, capicola, fontina, Asiago, marinated provolone

Grilled and roasted seasonal vegetables, pepperoncini, olives, artichokes

Freshly baked flatbreads, lavosh

(Serves approximately 50 guests)

Royal Pacific Sushi Station (Per Person)* ** 33

Tuna and salmon sashimi, assorted sushi rolls prepared by our chef including: California, barbequed eel, spicy tuna, vegetable

Wasabi, pickled ginger, gluten free soy sauce

(Based on three pieces per person)

Make Your Own Salad Station (Per Person)* ** 24

Chopped romaine and radicchio, assorted petit greens, mixed spinach

Grape tomatoes, shredded carrots, sliced cucumbers, red onions, bean sprouts, toasted almonds, citrus segments, applewood smoked bacon, cheddar cheese, blue cheese, Kalamata olives, artichoke hearts, croutons

Balsamic and ginger-soy vinaigrettes, ranch and Caesar dressings

Add: Char-Grilled Chicken +9

Add: Pan-Seared Salmon +12

Add: Oven-Roasted Beef +17

Mediterranean Mezza Station 850**

Babaganouosh, hummus, tabouli, marinated Feta, pickled radish, olives

Falafel, tzatziki, labneh, grilled flatbread, lavosh

(Serves approximately 50 guests)

Hot Reception Stations

Minimum of 50 guests.

Fresh and Grilled Vegetable Montage Station **900**

Broccoli, cauliflower, celery, carrots, peppers, cherry tomatoes
Grilled asparagus, portobello mushrooms, eggplant, zucchini, yellow squash
Caramelized onion dip, creamy avocado dressing
(Serves approximately 50 guests)

Array of Spanish Tapas Station **1,200**

Sliced Serrano ham, aged and marinated cheeses
Grilled calamari salad, roasted pepper hummus, pita chips
Smoked chorizo and mussels, orzo pasta salad, cilantro lime vinaigrette, freshly baked sourdough and flatbreads
Herbed extra virgin olive oil, spiced olives
(Serves approximately 50 guests)

House-Made Ice Cream Station (Per Person)* ** **18**

French vanilla and salted caramel ice creams
Hot fudge sauce, M&M's®, strawberry sauce, shredded coconut, candied pecans, sprinkles, whipped cream

Freshly Baked Éclaires (Per Person)* **17.5**

Chocolate cream with peanut butter
Mango crema with coconut frosting
Lemon filling with vanilla glaze
(Based on three pieces per person)

Wok Display (Per Person) **28**

Locally sourced chicken dim sum, pork pot stickers, spicy shrimp satay, vegetable wontons
Sweet Thai chili, plum, ponzu and sweet and sour dipping sauces
(Based on one piece per person, per item)

Kebab Station (Per Person)* **30**

Pre-Select Two Options
Chicken, beef, lamb, pickled onions and radishes, shredded lettuce, tabouli, tomato, red onions, garlic sauce, spicy sauce, pita bread

Vegetable Ramen Noodle Station (Per Person)* **30**

Ramen noodles, vegetable broth, snap peas, shiitake mushroom, scallions, tofu, bean sprouts, soft egg, broccoli, Thai chili peppers, cilantro, limes

Leilani's Favorite Stir Fry Station (Per Person)* ** **27**

All served with steamed jasmine rice

Pre-Select Two Options
Spicy beef stir fry, broccoli, carrots, snow peas
Mandarin orange chicken, shiitake mushrooms, bok choy
Sweet and sour pork, mixed peppers and onions, broccoli florets

*Culinary attendant required. \$225 per attendant.

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

Bao Bun Station (Per Person)* ** 27

Pre-Select Two Options

Soy and rice wine pickled vegetables

Char Siu pork belly

Beef bulgogi

Italian Pasta Station (Per Person)* ** 28

Fresh garlic breadsticks, focaccia bread, grated Parmesan

Pre-Select Two Options

Five cheese tortellini, artichokes, bay shrimp, parmesan cream, cracked black pepper

Penne pasta, marinara sauce, Kalamata olives, basil, arugula

Potato gnocchi, Florida lamb ragu, Pecorino cheese

Flatbread Pizza Station (Per Person)* ** 26

Gourmet flatbread pizzas cooked to order

Pre-Select Two Options

Grilled chicken, onions, ricotta cheese, tomato, Kalamata olives, red wine reduction

Vine-ripened tomatoes, fresh Buffalo mozzarella, basil purée, cracked black pepper

Locally sourced Italian sausage and pepperoni, aged provolone cheese

Southwest Taco Station (Per Person)* ** 28

Cilantro marinated mahi mahi, cabbage slaw, cilantro crema

Roasted pork al pastor, onions, grilled pineapple, cilantro, salsa verde

Flour tortillas

(Based on two tacos per person)

Slider Station (Per Person)* ** 28

Pre-Select Two Options

All natural grass-fed beef, caramelized onions, provolone cheese

Vegetarian meat patty, pickled red onions, avocado crema

Spicy Buffalo chicken, lettuce, tomato, blue cheese dressing

Roasted Cuban pork, ham, Swiss cheese, pickles, yellow mustard

(Based on two sliders per person)

Caribbean Crab Cake Station (Per Person)* ** 42

Island crab cakes, roasted corn and peppers

Cucumber-mango relish, Caribbean remoulade

(Based on two pieces per person)

South Pacific Skewer Station (Per Person)* ** 28

Basil marinated vegetables, chicken and beef skewers

Spicy peanut, teriyaki and sweet Thai chili dipping sauces

(Based on three pieces per person)

*Culinary attendant required. \$225 per attendant.

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

Carving Stations

All carving stations include condiments and rolls.

Argentinian Churrasco Beef and Sausage Station (Per Person)* ** **28**

Herb marinated churrasco beef, locally sourced linguica sausage
Sweet plantains

Risotto Station (Per Person)* ** **33**

Local royal red shrimp, artichokes, sun-dried tomatoes, Parmesan cheese
Vegetarian with butternut squash, charred asparagus, Florida tomatoes

Caribbean Truck Stop Station (Per Person)* ** **28**

Pre-Select Two Options

Jerk chicken taco, pineapple cabbage slaw

Roasted Cuban pork, ham, swiss cheese, pickles, yellow mustard

Spicy ahi tuna tostada, red onions, avocado, cucumbers, cilantro,
wasabi crema, wonton crisp

(Based on one of each item per person)

Tamarind Glazed Palmetto Creek Farms Roasted Pig* **1,050**

Spiced rum infused pineapple puree
(Serves approximately 100 guests)

Rosemary-Garlic Slow Roasted Pork Loin* **825**

Palmetto Creek Farms, Groveland, Florida
Smoked pancetta-apple relish
(Serves approximately 35 guests)

Bourbon-Grain Mustard All Natural Ham* **925**

Palmetto Creek Farms, Groveland, Florida
Grilled pineapple relish
(Serves approximately 50 guests)

Havana Roasted Pork Shoulder* **375**

Coconut-mango chutney, cilantro mojo
(Serves approximately 30 guests)

Herb Marinated Beef Tenderloin* **650**

Maui onion confit, truffle scented jus, grain mustard horseradish cream sauce
(Serves approximately 20 guests)

Thyme and Rosemary Rubbed Steamship of Beef* **1,650**

Wild mushroom au jus, grain mustard, horseradish cream sauce
(Serves approximately 150 guests)

*Culinary attendant required. \$225 per attendant.

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

Applewood Smoked Grass-Fed Beef Sirloin* **825**

Fort McCoy Ranch, Fort McCoy, Florida
Green peppercorn sauce, grain mustard, horseradish cream sauce
(Serves approximately 30 guests)

Texas Style Brisket of Beef* **425**

Smoked Vidalia onion jam, honey barbeque
(Serves approximately 35 guests)

Herb Marinated Slow Roasted Prime Rib* **1050**

Natural beef jus, grain mustard and horseradish cream
(Serves approximately 40 guests)

Hot Smoked Side of Salmon* **400**

Maple-grain mustard glaze
(Serves approximately 20 persons)

Roasted Side of Grouper* **650**

Roasted red pepper sofrito
(Serves approximately 20 persons)

Marinated Side of Mahi Mahi* **650**

Ginger soy glaze
(Serves approximately 30 guests)

Moroccan Spiced Rack of Lamb* **275**

Citrus salsa, harissa yogurt dipping sauce
(Serves approximately 5 guests)

Oven-Roasted Boneless Leg of Lamb* **450**

Anderson Ranch, Oregon
Mint onion marmalade
(Serves approximately 20 guests)

Roasted Whole Carolina Turkey* **600**

Traditional gravy, cranberry citrus compote, roasted garlic aioli, dijon mustard
(Serves approximately 30 guests)

*Culinary attendant required. \$225 per attendant.

Dessert Stations

1 hour service. Minimum of 50 guests.

Ice Cream Sundae Display **20**

Hand scooped vanilla, strawberry and chocolate ice creams
Hot fudge sauce, M&M's®, strawberry sauce, shredded coconut, candied pecans, sprinkles, whipped cream

Frozen Yogurt Station* (Per Person) **25**

Hand scooped french vanilla and salted caramel yogurt
Hot fudge sauce, M&M's®, strawberry sauce, shredded coconut, candied pecans, sprinkles and whipped cream

Liquid Nitrogen Ice Cream Bar* **38**

Ice cream made to order with liquid nitrogen. Vanilla, chocolate, cookies and cream, seasonal sorbet.
Dark chocolate Godiva™ and cranberry vodka martinis
(Minimum order of 100 guests)

Enhancement

Replace one flavor with dark chocolate Godiva and cranberry, Kettle One Vodka +12

*Culinary attendant required. \$225 per attendant.

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

Tapas Style Small Plates (based on 1 of each small plate per person) **+30**

Dark chocolate lollipops, passion fruit jelly, toasted coconut
Mango-banana tempura cheesecake, warm chocolate dipping sauce
Florida Key lime brûlée, Chantilly cream
Warm Georgia peach strudel, vanilla crème anglaise

Gelato Station (based on 1 scoop of gelato per person) **+25**

Salted caramel, candied pecans
Tropical mango, toasted coconut

Espresso/Cappuccino Coffee Station (based on one coffee serving per person)* **+16**

Cinnamon sticks, rock candy, chocolate shavings, fresh whipping cream
Add Choice of Liquors Including Amaretto, Kahlúa, or Sambuca +18

Cotton Candy Station (based on 1 cotton candy cone per person)* **+14**

Blue raspberry, pink vanilla

Gelato Panini Station (based on one panini of each flavor per person)* **+30**

Chocolate, vanilla gelato and mango sorbet
Peanut butter, passion fruit, hazelnut and lemon fillings
Hawaiian coconut bread

Anti Griddle Lollipop Station (based on 1 of each flavor per person) **+18**

Chocolate strawberry pop with chocolate swirls and strawberries
Key lime pie pop with graham cracker crumb, and white chocolate curls

*Culinary attendant required. \$225 per attendant.

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

À la Carte Desserts

25 piece minimum per item

Desserts

Plant City Strawberry Shortcake Shot Glass	6.5
Vanilla Waffle Cone, Lemon Curd, Toasted Coconut	6.5
Mini Macaroons	6.5
Assorted Éclairs Including Chocolate-Peanut Butter, Mango-Coconut, Lemon-Vanilla	6.5
Chocolate Truffles from Around the World	6.5
Assorted Ice Cream Pops Including Salted Caramel, Strawberry and Mango	7.5
Petit Fours	7.5
Assorted Spoons of Crème Brûlée	7.5
Tempura Cheesecake, Tropical Fruits, Chocolate Sauce	7.5
Triple Chocolate Fudge Lollipops	7.5
Chocolate Dipped Strawberries Injected with Grande Marnier	7.5
Marbled Cheesecake Brownie, Raspberry Dipping Sauce	7.5
Mini Dark Chocolate Cakes, Salted Caramel, Candied Pecans	7.5
Assorted Mini Desserts	7.5
Warm Apple Strudel, Cream Cheese, Pistachio, Caramel Sauce	8.5
Panini Gelato	9.5
Assorted Croissant Doughnuts Including Praline, Nutella® Cream, Passion Fruit	9.5
Gluten-Free Apple Oatmeal Flan, Apple Compote, Caramel	9.5

Dinner

Dinner Buffets 68

Plated Dinners 77

All food and beverage pricing is per person and subject to 26% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

All dinner buffets are served for 2 hours. Buffets servicing groups under 50 guests are subject to a \$6 per guest surcharge.

Dinner Buffets

All dinner buffets include freshly brewed coffee, decaffeinated coffee and organic herbal teas.
2 hour service

Wantilan Luau Dinner Buffet

130

Salad Display

Kalera Farms greens with beefsteak tomatoes, Maui onions, carrots, cucumbers, grilled pineapple, passion fruit vinaigrette

Chopped napa cabbage salad with lomi-lomi salmon and orange-ginger dressing

Oven-roasted vegetables with chili-lime vinaigrette

Mango and papaya salad with tropical melons

Hawaiian ahi tuna tataki martini, Napa cabbage slaw, pickled cucumbers

Carving Station*

Roasted kalua suckling pig, spiced rum infused pineapple purée

For guarantees under 75, hotel will substitute with kalua pork shoulder

Hibachi Display

Korean barbequed Black Angus beef, bulgogi glaze

South-Pacific Display

Pan-seared Florida catch of the day, papaya lemongrass nage

Fire grilled teriyaki glazed chicken breast

Wok Display

Steamed jasmine rice

Oven-roasted sweet potatoes and seasonal vegetables

Mini Desserts

Coconut bread pudding

Mango cheesecake

Banana pudding tart

Pineapple mousse shooter

Hawaiian rolls & house-made Johnny Cakes

Enhancements**

Shrimp Summer Rolls

+5

Roasted Peanut Sauce

Dessert Display

+4

Banana and cheesecake lumpia, coconut-rum butter sauce

*Culinary attendant required. \$225 per attendant.

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

Caribbean Carnival Buffet

130

Salad Display

Kalera Farms greens, tomato, roasted corn, red onion, cucumber, carrots, cilantro-lime vinaigrette, roasted red pepper ranch

Pinto bean and shrimp salad, locally sourced chorizo, peppers, cilantro, chili-lime vinaigrette

Mango and papaya salad, tropical melons

Florida fish ceviche and vegetable salad

Carving Station*

Palmetto Creek Farms roasted suckling pig, garlic-lemon mojo

Coconut-pineapple brioche carving rolls

For guarantees under 75, hotel will substitute with garlic-lemon mojo pork shoulder

Del Salten

Braised ropa vieja, tomatoes, natural jus

De la Parrilla Display

Roasted lemon Florida snapper, sofrito sauce

Jerk chicken, mango papaya relish, jerk barbecue sauce

Red beans and rice, vegetable succotash

Mini Desserts

Caribbean rum cake

Guava flan

Coconut and caramel rice pudding

House-made Johnny Cakes

Enhancements**

Diablos Chocolate Fudge Cake +3

Black Bean Soup, Scallions, Sour Cream +4

Vegetable Flatbread +5

Calabaza, baby spinach, queso fresco, cilantro pesto

*Culinary attendant required. \$225 per attendant.

Steakhouse Buffet

130

French onion soup, gruyère crostini

Iceberg salad: cherry tomatoes, cucumbers, red onions, applewood smoked bacon, crumbled blue cheese, ranch, blue cheese and Russian dressings

Shaved Brussels sprouts salad, local grape tomatoes, caramelized onions, lardons of bacon, shaved Parmesan, apple cider grain mustard vinaigrette

Buffalo mozzarella salad, heirloom tomatoes, pesto, white balsamic reduction

Petite New York strip steak, Kissimmee River oyster mushrooms, red wine demi-glace

True North Salmon, lemon butter

Grilled herb marinated chicken leg quarters, mushroom, chicken jus

Rosemary roasted potatoes

Truffle macaroni and cheese

Florida seasonal vegetables

Old fashioned apple pie

New York cheesecake

Double fudge chocolate cake

Sourdough and whole wheat bread rolls

Enhancements**

Chilled Jumbo Shrimp and Avocado Salad +14

Oysters and/or Clams on the Half Shell +8

Crème Brûlée Station with Berries and Whipped Cream +8

Seared Grouper (as a Substitute for the True North Salmon) +20

Grass Fed Filet Mignon (as a Substitute for Petit Sirloin) +22

Shaken Not Stirred* (Per Drink)* +19

Ketel One® vodka and Bombay Sapphire® gin martinis in chilled martini glasses garnished with plump olives. Selections may also include cosmopolitans and sour apples.

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

Jake's Fly-Boy Dinner Buffet

125

Mixed garden greens, shredded jalapeño jack cheese, cucumber, carrots, grape tomatoes, red wine vinaigrette, ranch dressing

Grilled asparagus, pickled shiitake mushrooms, sesame vinaigrette

Orecchiette pasta salad, P.E.I. mussels, Florida Bay shrimp, scallops, herb vinaigrette Braised short ribs, natural beef jus

Braised boneless beef short rib, red wine jus

Herb marinated local mahi mahi, romesco sauce

Citrus brined barbequed chicken

Vegetable succotash, garlic herb butter

Hot potato salad, onions, tomatoes, scallions, extra virgin olive oil

Freshly baked bread and rolls displayed with sweet butter

Dessert Display

Build your own shortcake with marinated seasonal berries

Mini apple pies, mini pecan pies

Oreo™ cheesecake

Enhancements**

Curried Chicken, Mango and Papaya Salad	+5
Palmetto Creek Farms Andouille Sausage Sliders	+6.5
Peach Cobbler Tartlet	+4.5

New South BBQ Feast Dinner Buffet

125

Crisp mix of romaine lettuce, chef's selection of assorted toppings, bacon vinaigrette, ranch dressing

Crisp red and green cabbage coleslaw

Southern-style macaroni salad, roasted corn

Green bean salad, maple pecans, roasted red peppers, grain mustard vinaigrette

Smoked chicken breast, tangy BBQ sauce

Coffee rubbed Palmetto Creek Farm pork ribs, smokey BBQ sauce

Texas-style smoked brisket

Ranch house-made chips

Grilled corn on the cobb, Webb's honey butter

Collard greens, country bacon, onions

Baked potato bar: jumbo baked potatoes, bacon bits, shredded cheddar, scallions, sour cream, sweet butter

Freshly baked bread and rolls displayed with sweet butter

Dessert Display

Apple pie

Peach cobbler

Mini chocolate mud pies

Enhancements**

Yukon Gold Potato Salad	+3.5
Hot Side of Salmon, Grain Mustard Maple Glaze	+12
Carolina-Style Pulled Pork, BBQ Sauce, Carving Rolls	+8
Marble Cheesecake, Walnut Brownie Crust	+5

*Culinary attendant required. \$225 per attendant.

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

Italian Dinner Buffet

127

Tuscan broad bean soup

Hearts of romaine and radicchio salad, artichokes, Kalamata olives, crumbled Feta, red onions, Chianti vinaigrette, balsamic vinaigrette

Antipasto platter: marinated seasonal vegetables, sliced mortadella, salami, capicola, marinated provolone cheese, fontina cheese, herbed olives

Penna pasta, albacore tuna, shaved red onions, cannellini beans, roasted garlic, red wine vinaigrette

Ciliegine mozzarella, marinated cherry tomatoes, basil vinaigrette

Carving Station*

Palmetto Creek rosemary-garlic pork loin

Carving rolls

Traditional chicken cacciatore

True North salmon, roasted fennel, white wine and black olive sauce

Wild mushroom ravioli, baby spinach, blistered grape tomatoes, Asiago cream

Charred asparagus, balsamic Cipollini onions, oven-dried local plum tomatoes, baby carrots

Garlic breadsticks, focaccia rolls

Dessert Display

Tiramisu

Cannoli

Zuppa Inglese

Florida strawberry panna cotta

Enhancements**

Seared Tuna and White Bean Salad, Red Onions,
Red Wine Vinaigrette +15

Tuscan Beef Steak, Roasted Tomato Demi +9

Cherry and Dark Chocolate Cassata, Pistachio Nuts +5

Risotto Station* +32

Royal red shrimp, artichokes, sun-dried tomatoes, Parmesan cheese

Vegetarian butternut squash, crimini mushrooms, caramelized onions, pesto

*Culinary attendant required. \$225 per attendant.

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

The Restaurant-Style Dinner Experience

190

Your guests will choose their dinner entrée tableside. Includes freshly baked sourdough and wheat bread rolls.

Appetizer

Crab, avocado and Florida citrus salad, spiced tobiko aioli

Salad

Kalera Farms baby lettuce salad: Florida organic greens, cucumbers, confit tomatoes, pickled red onions, carrots, spiced candied walnuts, champagne-citrus vinaigrette

Main Course (Choice of One)

Slow roasted beef tenderloin, truffle pecorino potato gratin, roasted baby vegetables, Kissimmee River oyster mushrooms natural jus

Pan-seared Florida snapper, braised quinoa and beluga lentils, asparagus, baby carrots, tomato emulsion

Chickpea and quinoa cake, jasmine rice, beluga lentil ragout with charred asparagus, blistered Florida tomatoes, roasted yellow pepper nage

Dessert Duo

Passion fruit cheesecake

Hazelnut mocha chocolate crunch cake

Suggested wine pairing available

(Maximum of 200 guests)

Plated Dinners

All selections include freshly baked rolls and sweet butter, freshly brewed coffee, decaffeinated coffee and organic herbal teas.
2 hour service.

Plated Dinner

Choice of one soup or appetizer, one salad, one entrée and one dessert.

Soups

Minestrone

Roasted butternut squash, crispy pancetta

French onion soup, Gruyère cheese crostini

Callaloo soup, crispy okra

Chicken corn chowder

Coconut chicken curry

Crawfish chowder

Lobster bisque, crème fraîche

Cold Appetizers

Smoked chicken terrine, goat cheese, pistachios, dried cherries, frisée, baby arugula, citrus champagne vinaigrette

Florida fish ceviche martini, Cape Canaveral snapper, onions, cilantro, roasted red peppers, mango, leche de tigre

Vine-ripened beefsteak tomatoes, mozzarella cheese, baby arugula, basil chiffonade, champagne vinaigrette, aged balsamic

Goat cheese and fig tart, balsamic fluid gel, frisée, oven dried local tomato

Sesame crusted compressed watermelon, pickled Napa cabbage slaw, mango soy vinaigrette

Hot Appetizers

Pan seared jumbo sea scallops, charred scallion grits, orange tarragon reduction

Beef short rib, celery root purée, red wine reduction, crispy shallots, locally grown micro greens

Potato gnocchi, lamb ragù, pecorino cheese, basil

Marinated grilled tofu, beluga lentils-quinoa, edamame emulsion, roasted tomato relish

Salads

Kalera Farms mixed greens, balsamic figs, toasted walnuts, goat cheese, poached pears, port wine vinaigrette

Baby iceberg lettuce, buttermilk blue cheese, crispy bacon lardons, grape tomatoes, hydroponic cucumbers, balsamic fluid gel, blue cheese dressing

Caesar, hearts of romaine, shaved Parmesan cheese, crispy pancetta, oven-dried Florida tomatoes, roasted garlic crouton, Caesar dressing

Baby kale and frisée, praline pecans, crumbled goat cheese, marinated cherry tomatoes, carrot gel, brioche crouton, lemon and thyme Champagne vinaigrette

Artisan greens, Cape Canaveral royal red shrimp, sliced radish, pickled onions, heirloom cherry tomatoes, citrus vinaigrette

Chopped Asian salad, romaine lettuce, edamame, citrus, Napa cabbage, carrots, red onions, wonton crisps, ponzu vinaigrette

Avocado and crab salad, frisee and radicchio, mandarin oranges, pickled cucumbers, chive crostini, ginger soy vinaigrette

Southwest salad, romaine lettuce, black beans, roasted corn, tomatoes, red onions, crispy corn chips, chipotle vinaigrette

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

Entrées

Rosemary Grilled Airline Chicken Breast **113**

Yukon potato purée, seasonal vegetables, all-natural roasted chicken jus

Char Siu Airline Chicken Breast **113**

Sesame jasmine rice, baby bok choy, lotus root chips

Pan-Seared Line Caught Local Catch **122**

Basil pesto quinoa, charred asparagus, fennel and tomato concassé relish, lemon butter emulsion

Herb Basted Florida Grouper **132**

Local corn and cheese grits, edamame vegetable succotash, citrus emulsion

Locally Sourced Applewood Smoked Pork Chop **122**

Calabaza and Parmesan risotto, roasted vegetables, caramelized apple chutney

Chargrilled Beef New York Strip Steak **140**

Truffle pecorino potato gratin, pan roasted mushrooms, shallot confit, roasted asparagus, port demi-glaze

Horseradish Crusted Filet Mignon **145**

Boursin Cheese potato puree, seasonal vegetables, porcini mushrooms, pinot reduction

Braised Short Rib **128**

Roasted garlic Yukon Gold crushed potatoes, candied carrots and haricots verts, natural beef jus

Vegan Warm Basil Quinoa Salad **110**

Butternut squash purée, oven roasted baby beets, herb roasted fingerling potatoes, maple glazed acorn squash, haricot verts

Vegan Mushroom Bourguignon **113**

Fettucine noodles, wild mushrooms, carrots, celery, leeks, pearl onions

Entrée Duets

Lightly Smoked Filet Mignon and Pan Seared Line Caught Snapper 150

Truffle scented creamy polenta, roasted broccolini and baby carrots, port wine demi

Roasted Garlic Filet Mignon and Crab Cake 175

Yukon gold potato hash, baby vegetables, grain mustard peppercorn sauce

Pan-Roasted Petit Tenderloin of Beef and Butter Poached Lobster Tail 190

Chive and pork belly potato croquette, fire-roasted asparagus, morel cognac cream

Desserts

Mango cheesecake, lollipop, dark chocolate, flourless cake peanut butter mousse

Dark chocolate crunch bar with raspberry coulis

Churro bread pudding, dulce de leche ice cream

Tres leches cake

White chocolate mousse cone in sable cookie crunch

Chocolate orange mousse bomb, dark chocolate crumble

Key lime cheesecake, merengue

Purple cow cheesecake

Beverages

Beverages	84
Bar Packages	86
Hosted Bar	88
Wines	89
Specialty Beverage Station	90

All food and beverage pricing is per person and subject to 26% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

All beverage services require a bartender.

Beverages

Beverages

Freshly Brewed Regular Coffee (Per Gallon)	125
Freshly Brewed Decaffeinated Coffee (Per Gallon)	125
Selection of Organic Herbal Teas (Per Gallon)	125
Freshly Brewed Island Iced Tea (Per Gallon)	105
Fresh Lemonade (Per Gallon)	105
Island Nectar Punch (Per Gallon)	105
Infused Filtered Water with Citrus or Cucumber Mint (Per Gallon)	90
Freshly Squeezed Orange or Grapefruit Juice (Per Quart)	32
Apple, Cranberry or Pineapple Juice (Per Quart)	25
Assorted Regular and Diet Soft Drinks (Each)	8
Bottled Still Water (Each)	7
Sparkling Water (Each)	7
Bottled Tropical Juice (Each)	8
Organic Cold Pressed Juice (Each)	12
Assorted Individual Bottled Flavored Teas (Each)	7
Powerade® (Each)	7
Regular, Diet and Flavored Red Bull® (Each)	8
Cold Brewed Coffee (Each)	10
Individual Servings of Milk (Each)	6

Bar Packages

Priced per person.

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

White Claw Mango
Truly Hard Seltzer-Wild Berry

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

White Claw Mango
Truly Hard Seltzer-Wild Berry

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

Hosted Bar

Priced per drink.

Hosted Bar by the Drink

This includes a full bar set-up featuring our premium or luxury brands.

Charges are based on a per-drink basis reflecting actual number of drinks consumed.

	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 will include:

Handcrafted cocktail, mixed drinks, white, red, rosé wines, selection of imported, domestic & 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.

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.

Specialty Beverage Station

All specialty beverage station prices are per drink.

Caribbean Rum Bar* **19**

Frozen and blended to order (choice of two flavors)
Strawberry, mango or banana daiquiris
Traditional pineapple-coconut piña coladas
Rum runner

Local Beers Bar **13**

Offerings from The Crooked Can Brewing Co, Winter Garden, Florida
High Stepper (American IPA), Cloud Chaser (Hefeweizen)

Tropical Island: Drinks to Welcome You to the Islands **18**

Mai tais, island punch, mojitos

Handcrafted Cocktail of the Day **300**

Handcrafted specialty cocktail of the day; prepared by the gallon

Add Some Fizzle to Your Event* **18**

Sparkling wine will be used to create a variety of flavored mimosas, bellinis, kir royales and royal spritzers

Shaken Not Stirred* **19**

Ketel One® vodka and Hendrick's® gin prepared for the perfect martini
Served in chilled martini glasses and garnished with plump olives
Selections may also include cosmopolitans and sour apples

Smokin' Drinks* **20**

Finished in our smoking box: rum old fashioned, reposado margarita,
Maker's Mark Manhattan

*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.

Venues

Floor plans

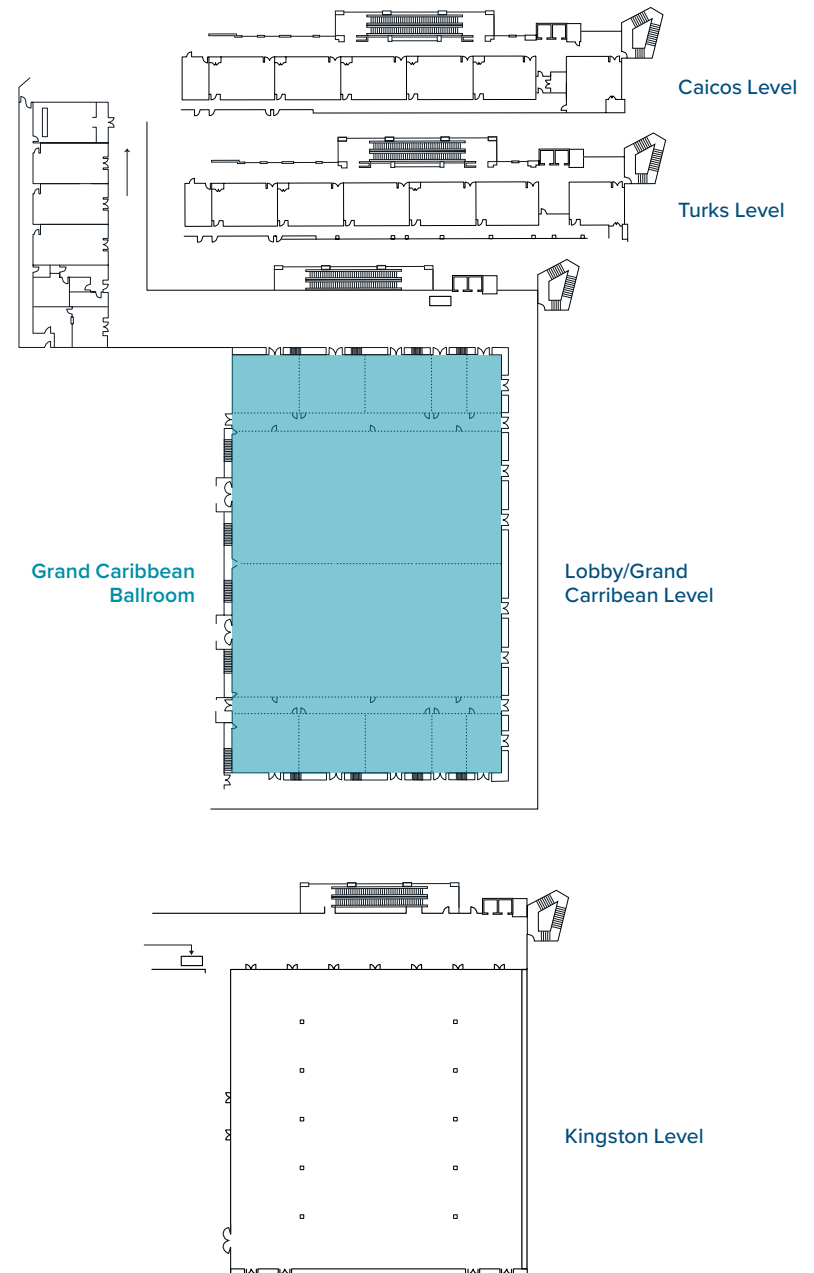
94

Capacities

106

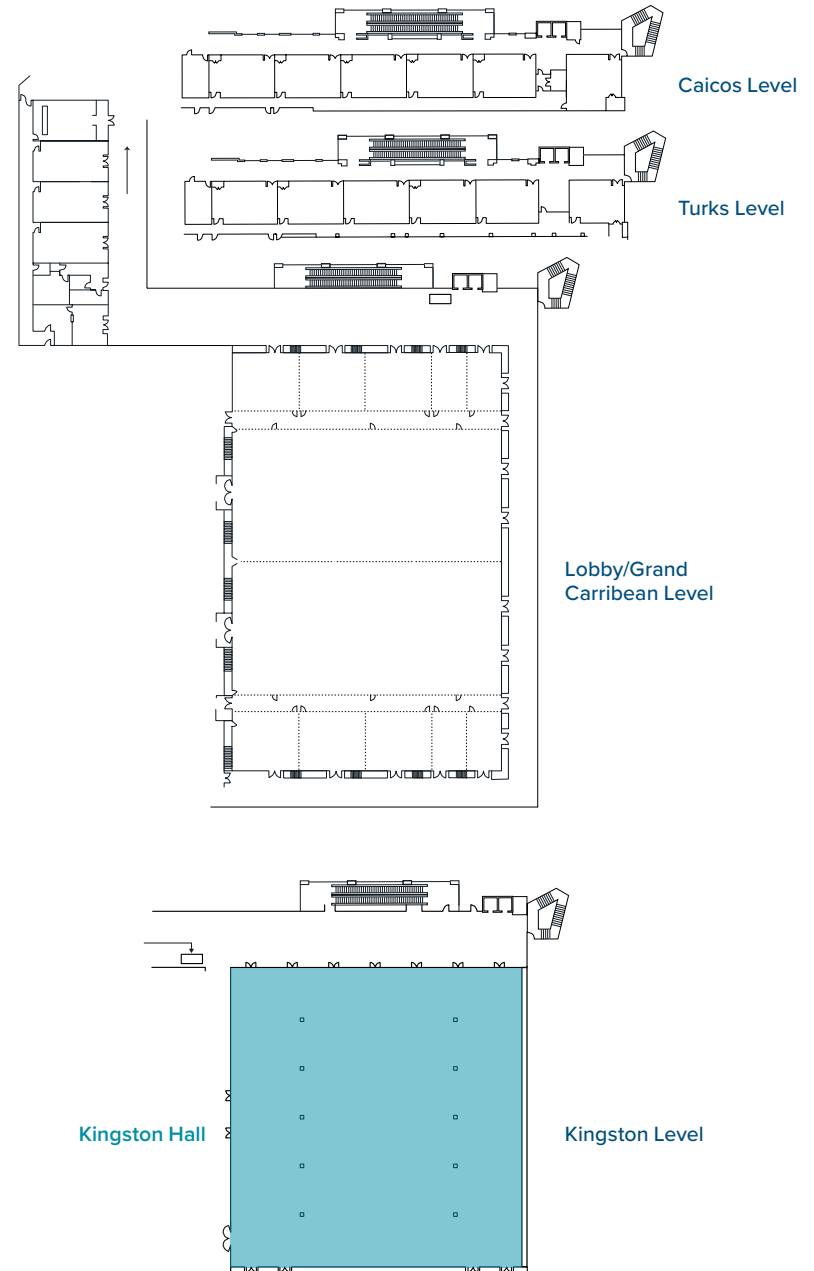


Grand Caribbean Ballroom



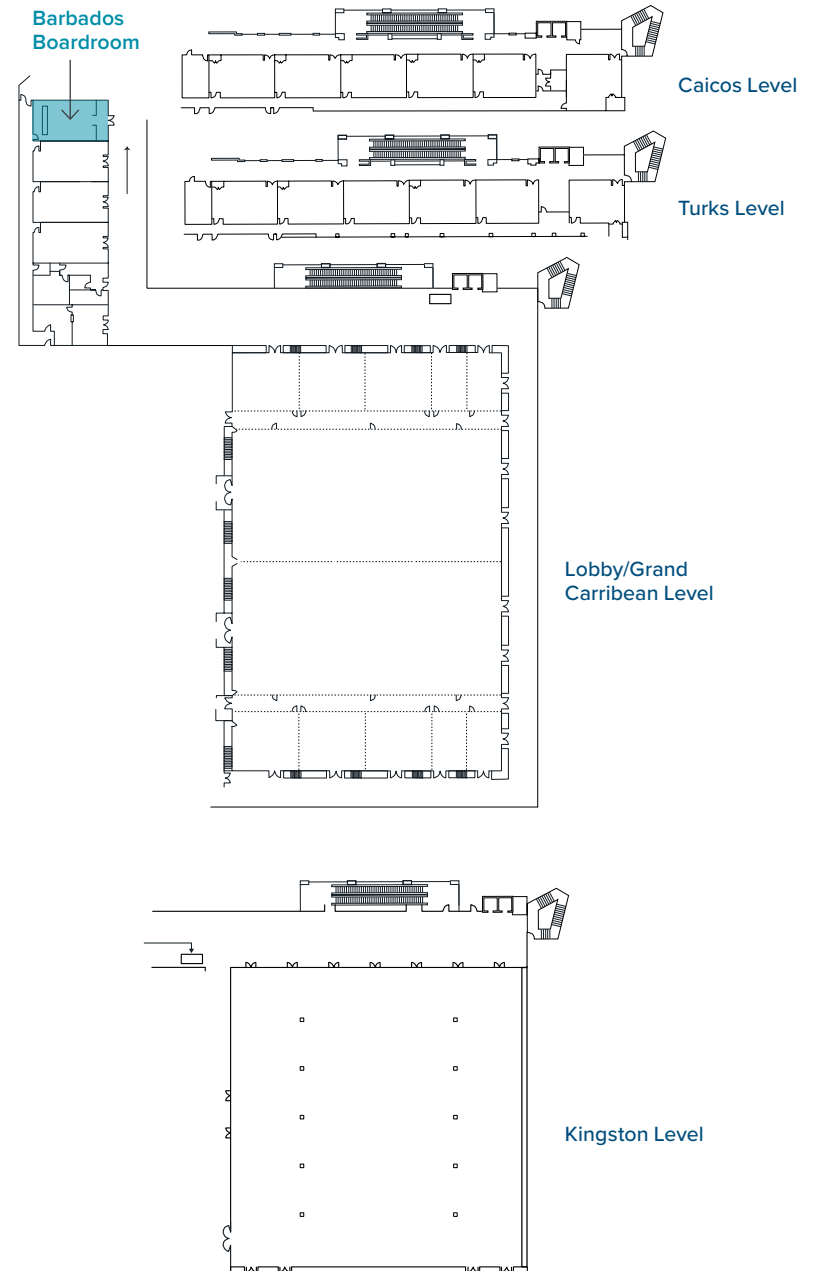


Kingston Hall



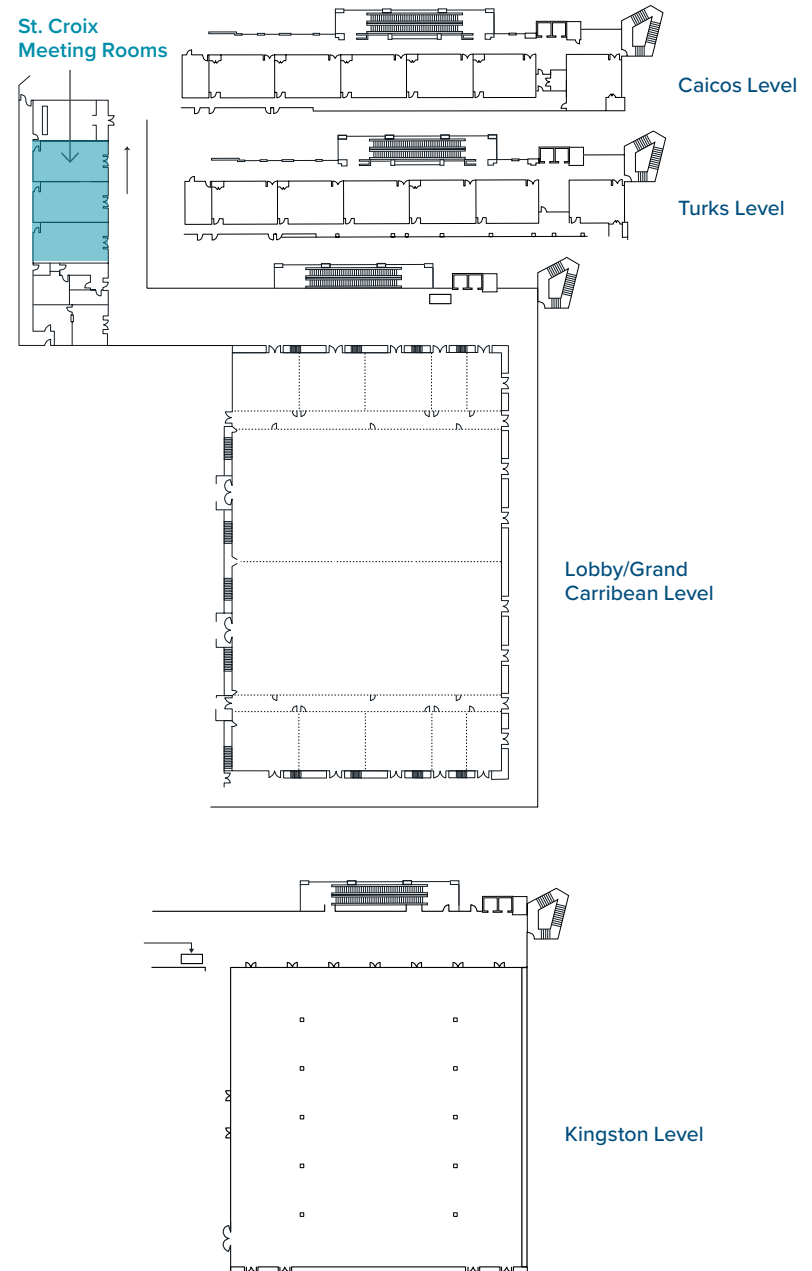


Barbados Boardroom



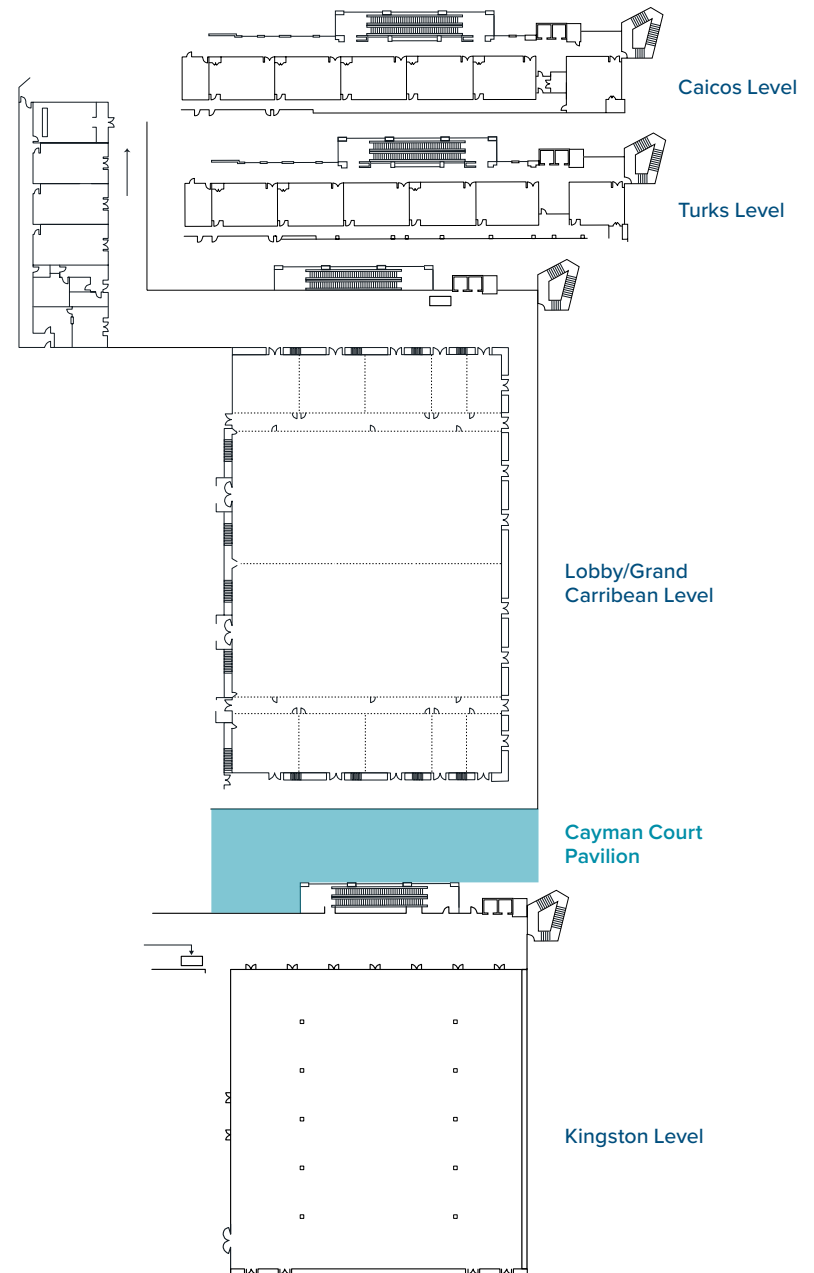


St. Croix Meeting Rooms





Cayman Court Pavilion





Capacities

Venue	Sq. Ft.	Dimensions (Ft.)	Ceiling Ht. (Ft.)	Classroom	Theater	Banquet (Round of 12)	Conference	Reception
Ballrooms								
Grand Caribbean 1–12	40,713	161 x 254	28	3,264	4,523	3,384		4,071
Grand Caribbean 1–5	5,257	33 x 161	28	315	584	384	100	525
Grand Caribbean 1–6	17,827	126 x 161	28	1,440	2,100	1,512		1,782
Grand Caribbean 7–12	18,061	127 x 161	28	1,440	2,100	1,512		1,806
Grand Caribbean 8–12	5,233	33 x 161	28	315	581	384	100	523
Grand Caribbean 1	1,320	33 x 40	28	75	146	96	30	132
Grand Caribbean 2 or 11	1,314	33 x 40	28	75	146	96	30	131
Grand Caribbean 3 or 10	1,319	33 x 40	28	75	146	96	30	131
Grand Caribbean 4 or 9	649	33 x 20	28	36	72	48	20	64
Grand Caribbean 5 or 8	655	33 x 20	28	36	72	48	20	65
Grand Caribbean 6	12,570	79 x 161	28	894	1,396	936		1,257
Grand Caribbean 7	12,828	80 x 161	28	900	1,425	924		1,282
Grand Caribbean 12	1,296	33 x 40	28	75	144	96	30	129
Pre-Function North	9,274	37 x 252	14					927
Pre-Function East	5,206	20 x 266	14					520
Pre-Function South	3,676	20 x 172	14					367
Meeting Rooms								
Planner Office 1	106	8 x 13	10					10
Planner Office 2	183	9 x 22	10					18
Planner Office 3	381	17 x 22	10					38
Planner Lobby	206	6 x 26	10					20
Barbados Boardroom	970	24 x 45	14				16	
Kingston Hall	29,736	168 x 177	20	2,340	3,150	2,400		3,120
Pre-Function Kingston Hall	9,092	38 x 251	22					909
Turks 1	883	25 x 39	14	54	64	60	20	64
Turks 2	849	25 x 40	14	54	60	60	20	60
Turks 3	760	22 x 40	14	36	56	48	20	56
Turks 4	731	22 x 40	14	36	54	48	20	54
Turks 5	704	22 x 39	14	33	52	48	20	52
Turks 6	729	25 x 33	14	36	52	48	20	52
Caicos 1	869	25 x 39	14	54	62	60	20	62
Caicos 2, 3 or 4	887	25 x 40	14	54	63	60	20	63
Caicos 5	856	25 x 38	14	54	61	60	20	61
Caicos 6	910	33 x 33	14	57	66	60	16	66
St. Croix 1, 2 or 3	992	24 x 45	14	60	69	60	24	69
Outdoor Space								
Cayman Court Pavilion	4,130					288		413
Cayman Court Lawn	5,500					360		550
Cayman Court Terrace	3,732							300
Total Square Footages								
Indoor Spaces: 114,885								
Outdoor Spaces: 9,630								
Indoor and Outdoor Spaces: 124,515								

Meeting Planner Guide

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 or Catering 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 Beverages Pricing

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

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 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.

Meeting Planner Guide

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.

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 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.

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. Please contact your Conference or Catering Manager for assistance. 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 or Catering Manager will advise of said charges when the situation arises.

Loews Sapphire Falls Resort

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