

Your Special Day

Two Hour Hosted Bar

Serving Call Brands, Domestic Beer, House Wines, Soft Drinks and Mineral Waters

Reception

To Include Four Pieces per person to be selected from our Hors D'oeuvres Menu

Complimentary Champagne Toast

Wishing the Bride & Groom a Life Long Time of Memories
(House Selection)

Three Or Four Course Meal

To Include Salad, Entrée, Dessert or *Hard Rock Wedding Cake

Complimentary

Bridal Accommodations and Amenity Package

Floor Length Linen

Mirror and Votive Candles as Table Centerpieces

Gift Table

Place Card Table

Cake Table

Dance Floor

Stage for Band / DJ

***Traditional Wedding Cake**

Your Wedding Cake will be designed by our Pastry Chef.

~Flavors~ As Follow: Chocolate or Vanilla

~ Fillings ~Bavarian Cream, Chocolate Fudge, Raspberry, Trifle of Mixed Berries

~ Liqueur Flavors ~

(at no additional cost)

Chambord

Grand Marnier

Should you wish to provide your own Wedding Cake,
A Wedding Cake Fee of \$2.50 per slice will be charged.

This fee will be waived should you wish to replace
your dessert option with a Wedding Cake.

Unique Ceremony Locations - \$1,400.00

Includes Wedding Coordinator For The Ceremony, Outdoor Chairs,
Backup Facilities for Inclement Weather, Discounted Parking Fees, Water Station & Set Up

Outdoor Function Policies

Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will be placed in a back-up location inside the Hotel. Temperatures below 60 degrees and/or wind gusts in excess of 20 mph shall cause the function to be held indoors. This decision will be made no less than four hours prior to the scheduled starting time of the function.

Optional Services at Additional Cost

Parking

Self Parking will be a charge of \$5.00 per vehicle

Valet Parking will be a charge of \$10.00 per vehicle

/ Parking charges for overnight guests will vary/

Specialty Spa Packages for Bridal Party ~ Contact the Mandara Spa at 407-503-1244

~ *Plated Options* ~

White Wedding

Assorted Breads with Olive Oil and Pesto
Seasonal Field Greens with Balsamic Vinaigrette
Prosciutto, Basil, Sun Dried Tomato Stuffed Chicken Breast
~Tomato Broth
Roasted Garlic Mash and Scented Broccolini
Tiramisù with Pistachio and Mocha Anglaise
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$100.00++ per person

You're The Inspiration

Assorted Breads with Olive Oil and Pesto
Seasonal Field Greens with Balsamic Vinaigrette
Herb Marinated New York Strip Steak
with Potato Bacon Cake, Wild Mushroom
Ragout, Port Wine Demi
Flourless Chocolate Tart with Berry Compote
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$118.00++ per person

I Don't Want To Miss A Thing

Assorted Breads with Olive Oil and Pesto
Hearts of Romaine, Garlic Asiago Lavosh Crisp
and Sun Dried Tomato Caesar Dressing
Shrimp Cocktail
Choice of One Entrée:
Truffle Roasted Chicken Breast
Polenta & Mushroom Ragout
Crab Stuffed Filet
Tomato, Horseradish Compote, Filled Sweet Onion & Haricot Verts
Cornbread Crusted Grouper
Roasted Celeraic, Sauteed Rainbow Chard, Vanilla Rum Butter
Flourless Chocolate Cake with Cinnamon,
Sugar, Crisp and Pistachio Anglaise
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$130.00++ per person

Take My Breath Away

Assorted Breads with Olive Oil and Pesto
Seasonal Field Greens with Balsamic Vinaigrette
Pan Seared Grouper with Lemon Basil Braised
New Potatoes and Fennel Garlic Confit
with Lemon Butter
Banana Cream Pie with Bourbon Caramel and Shaved Chocolate
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$110.00++ per person

The One

Assorted Breads with Olive Oil and Pesto
Romaine Lettuce with Shaved Romano
and Garlic Croutons, Caesar Dressing
Grilled Petit Filets of Beef and Crispy Salmon
Lime Scented Sticky Rice & Plum Demi
Mini-Flourless Chocolate Tart with Berry Compote & Mini-
Strawberry Shortcake with Chocolate Drizzle
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$125.00++ per person

~ *Buffet Options Available Upon Request* ~

~ **Cold Hors D'oeuvres** ~

Beef and Roasted Pepper Roulade
Boursin Cheese Rosettes with Sliced Almonds
Grill and Chill Shrimp
Prosciutto and Melon
Bruschetta with Tomatoes, Basil and Roasted Garlic
Smoked Salmon Potato Cake with Boursin Cheese and Chives
Asparagus Wrapped Marinated Tenderloin
Vietnamese Summer Rolls with Cilantro Peanut Sauce
Flavored Sonoma Goat Cheese Balls on Pear Chips
Salmon Stuffed Cheddar and Dill Profiteroles

~ **Hot Hors D'oeuvres** ~

Petite Quiche Lorraine
Brie and Raspberry in Phyllo
Boursin Stuffed Mushrooms
Spring Rolls with Plum Sauce
Blackened Chicken Tender with Orange Marmalade
Beef or Chicken Satays with Thai Citrus Glaze
Shrimp Satay with Pineapple Chutney
Vegetable Dumplings with Sesame Soy
Chicken Quesadillas with Salsa
Mini Beef Wellington with Cumberland Sauce
Sapporo Beer Tempura Vegetable Chinzillia Sweet and Sour
Beef Hibachi Skewer
Pot Stickers with Ponzu Sauce
Empanada with Sofrito Mojo
Ham & Cheese Croquets

Upgrade Your Reception For An Additional .75 cents per piece

Mini Crab Cakes with Remoulade
Coconut Shrimp with Spicy Mango Sauce
Rosemary Roasted Lamb Lollipops with Blue Cheese Aioli
Tuna Lollipops with Soy Ginger Mayo

~ **Raw Bar Available Upon Request** ~

(Minimum Order of 50 Per Selection)

Iced Gulf Shrimp	\$5.75++ per piece
Oysters on the Half Shell with Pomegranate Balinese Mignonette	\$5.50++ per piece
Snow Crab Claws with Cocktail and Lemon Sauce	\$5.50++ per piece
Cold Smoked Diver Scallops, Horseradish Crème Fraiche	\$5.50++ per piece
Assorted Sushi with Wasabi, Soy and Pickled Ginger Sauces	\$8.00++ per piece
Chilled Stone Crab Claws, Stone Ground Mustard Remoulade	Market price
Fried Crab Claws with Roasted Poblano Mayo	Market price
Maine Lobster on the "Half Shell" Enriched Coral Butter	Market price
Spicy Crawfish, Chipotle Mayo	Market price
Assorted Caviar	Market price
Marinated Crab Fingers	Market price
Alaskan King Crab	Market price

Attendant Required (One Attendant per 50 Guests)
\$85.00+ for the first two hours

~ Reception Enhancements ~

~ Displays ~

Cheese
Imported & Domestic Cheeses Garnished with Fresh Fruit and Served with Assorted Breads and Crackers
\$10.00++ Per Person

Crudite
Assorted Fresh Vegetables with Chef's Selection of Dips or
Cold Grilled Seasonal Vegetable Display
\$7.00++ Per Person

Antipasto
Imported Cured Meats, Provolone, Mozzarella, Pepperoncini, Imported Olives,
Roasted Peppers, Mushrooms, Artichoke Hearts Served with Italian Breads
\$11.25++ Per Person

Giant Cobb
Build Your Own Cobb Salad Bar
Lettuce, Tomatoes, Applewood Smoked Bacon, Avocado, Green Onion and Great Hill Bleu Cheese
Vinaigrette and Ranch Dressings
\$11.50++ Per Person

Caesar
Garlic Croutons, Asiago Cheese, and Roasted Portobello Mushrooms
\$10.50++ Per Person

Add Grilled Chicken: \$3.00++ Additional Per Person Add Grilled Shrimp: \$5.50++ Additional Per Person

~ Action Stations ~

Pasta

Lobster Stuffed Ravioli, Brandy Cream **\$13.50++ Per Person**
Pan Fried Tortellini, Smokey Mushroom Cream and Truffle Oil
\$11.50++ Per Person
Linguine, Penne, Bowtie with Alfredo and Pesto, Pomodoro,
White Clam **\$12.50++ Per Person**
Gnocchetti with Shrimp in a Tomato Mascarpone Sauce
\$15.95++ Per Person
All Served with Warm Fresh Garlic Bread and Parmesan Cheese

Asian

Choose Two of the following:

Wok Fired Orange Chicken with Asian Vegetables
Char Shu Beef and Chow Fun
Vegetable Lo Mein with Chicken or Beef
Carved Hoi Sin Pork and Mo Shu Pancakes
Stir Fried Chicken or Beef ~ Broccoli, Green Onion, Snow Peas,
Shitake Mushroom with Garlic and Ginger Sauces & Sticky Rice
\$13.75++ Per Person

Fajita

Choose Two of the following:

Marinated Chicken, Beef or Shrimp Fajitas with Sautéed Onions
and Pepper, Lettuce, Tomatoes, Cheddar Cheese, Sour Cream,
Guacamole and Salsa served with Flour Tortillas and Chips
Mole and Salsa Verde
\$15.75 ++ Per Person

Beef

Steak served with Au Jus and Creamy Horseradish,
Mustard, Mayonnaise and Rolls
\$825.00++ each (150 servings)
*\$85.00 Attendant Fee

Tenderloin

Roast Tenderloin served with Madeira Sauce and Rolls
\$500.00++ each (35 servings)
*\$85.00 Attendant Fee

Ham

Baked Country Ham with Mustard, Mayonnaise and Rolls
\$325.00++ each (50 servings)
*\$85.00 Attendant Fee

Turkey

Smoked Turkey with Mustard and Mayonnaise and Rolls
\$325.00++ each (50 servings)
*\$85.00 Attendant Fee

~ Hosted Bar – By the Drink ~

Completely stocked bars featuring Call, Premium, or Deluxe brand liquors charged on a consumption (per drink) basis. Charges are based upon measured quantities of liquor with a standard pour of 1 ¼ ounces of liquor per drink.

<u>Beverage</u>	<u>Call Brands</u>	<u>Premium Brands</u>	<u>Deluxe Brands</u>
Mixed Drink	\$8.00++	\$8.75++	\$9.75++
Cordials	\$8.50++	\$8.50++	\$8.50++
Select Wines	\$7.50++	\$8.50++	\$9.50++
Import Beer	\$6.25++	\$6.25++	\$6.25++
Domestic Beer	\$5.75++	\$5.75++	\$5.75++
Mineral Water	\$5.00++	\$5.00++	\$5.00++
Soft Drinks	\$4.50++	\$4.50++	\$4.50++
Specialty Drinks	\$9.00++	\$9.00++	\$9.00++

~ Hosted Bar – By the Hour ~

Completely stocked bar with unlimited consumption of beverages, based on a per person, per hour rate. Cost will be determined on a guaranteed or actual attendance, or whichever is higher, and will require a minimum of 50 guests. Please note that select wines are served with all Bar Packages.

<u>Per Person Package</u>	<u>Call Brands</u>	<u>Premium Brands</u>	<u>Deluxe Brands</u>
One Hour	\$22.00++	\$24.00++	\$26.00++
Two Hours	\$25.25++	\$32.00++	\$35.25++
Each Additional Hour	\$11.00++	\$12.65++	\$14.25++

~ Cash Bars ~

Cash bar arrangements can be made available whenever host sponsored beverages are not provided. All cash bars must have a cashier at a charge of \$100.00+ for a minimum of four (4) hours, and \$25.00+ each additional hour.

<u>Beverage</u>	<u>Call Brands</u>	<u>Premium Brands</u>	<u>Deluxe Brands</u>
Mixed Drink	\$7.00++	\$9.00++	\$11.00++
Cordials	\$9.50++	\$9.50++	\$ 9.50++
Select Wines	\$7.75++	\$9.75++	\$11.00++
Import Beer	\$6.50++	\$6.50++	\$ 6.50++
Domestic Beer	\$6.00++	\$6.00++	\$ 6.00++
Mineral Water	\$4.50++	\$4.50++	\$ 4.50++
Soft Drinks	\$4.00++	\$4.00++	\$ 4.00++
Specialty Drinks	\$9.75++	\$9.75++	\$ 9.75++

~ Service Charge ~

A service charge of \$100.00+ per bartender is applicable whenever minimum beverage sales are less than \$200.00 per bar for the first hour and \$150.00 per bar for each hour thereafter. The number of bartenders will be determined, based upon proper service standards for the guaranteed attendance.

PLEASE NOTE: HARD ROCK HOTEL is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises. Therefore, beverages are not permitted to be brought into the Hotel.

~ Banquet Bar Beverage Brands List ~

Completely stocked bars featuring Call, Premium, or Deluxe brand liquors charged on a consumption (per drink) basis. Charges are based upon measured quantities of liquor with a standard pour of 1 ¼ ounces of liquor per drink.

	<u>Call Brands</u>	<u>Premium Brands</u>	<u>Deluxe Brands</u>
Vodka	Skyy	Absolut	Ketel One
Gin	Tanqueray	Tanqueray	Bombay Sapphire
Scotch	Dewars	Johnnie Walker Red	Chivas Regal
Bourbon	Jim Beam	Wild Turkey	Makers Mark
Blend	Canadian Club	Seagrams VO	Crown Royal
Rum	Bacardi Light	Bacardi Gold	Bacardi 8 Year
Tequila	Sauza Gold	Jose Cuervo Gold	Sauza Conmemorativo
Red Wine	Trinity Oaks Merlot	BV Coastal Merlot	Benziger Cabernet
White Wine	Trinity Oaks Chardonnay	BV Coastal Chardonnay	Benziger Chardonnay
White Zinfandel	Beringer	Beringer	Beringer
Sparkling	Bouvet Brut	Bouvet Brut	Bouvet Brut

Cordials

Standard	Amaretto, Baileys, Hennessy VS, Kahlua, Grand Marnier
Optional	Sambuca, Drambuie, Frangelico, B&B, Tia Maria, Chambord

Beer

Import	Amstel Light, Corona, Heineken
Domestic	Budweiser, Bud Light, Samuel Adams Bosto
Non-Alcoholic	O'Doul's

All banquet bars have the following juices available: Orange Juice, Grapefruit Juice, Cranberry Juice, and Pineapple Juice.

All banquet bars have the following mixers available: Ocean Spray Mary Mix, Roses Sweet and Sour Mix, Roses Lime Juice, and Roses Grenadine.

All banquet bars have the following bar condiments available: Olives, Maraschino Cherries, Lime Wedges, Lemon Wedges, and Lemon Twists.

~ Martini Station ~

Ketel One and Bombay Sapphire Prepared for the Perfect Martini
Served in Chilled Martini Glass and Garnished with Plum Olives
\$10.00++ each
Attendant Fee at \$100.00++ Per Station

~ Frozen Drink Station ~

A Variety of Pina Coladas, Daiquiris, Margaritas and More, Blended to order
\$8.50++ each
Attendant Fee at \$100.00++ Per Station

Espresso and Cappuccino Station

Made to Order
Rental \$600.00
Espresso and Cappuccino \$3.75 Per Cup
Includes Whipped Cream, Swizzle Sticks, and Assorted Flavored Coffees
(1) Attendant ~ \$75.00

~ Service Charge ~

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