



UNIVERSAL ORLANDO®
Weddings &
Celebrations

Universal Orlando Wedding Reception Package Includes:

Two Hour Open Call Bar

Rum – Don Q, ***Vodka*** – Russian Standard, ***Tequila*** - Margaritaville,
Bourbon – Jim Beam, ***Gin*** – Bombay, ***Scotch*** – Dewars, ***Whiskey*** – Canadian Club,
Domestic Beer – Budweiser, Coors Light, ***Imported Beer*** - Heineken,
Wine – Nathanson’s Creek Chardonnay, Merlot and White Zinfandel
Soft Drinks - Coca-Cola, Diet Coke, Sprite, ***Bottled Water*** – Zephyrhills Spring Water
Additional Hours Available - \$8.00++ per person, per hour

Menu Options:

Plated Lunch
or
Lunch Buffet

Champagne Toast for All Guests

Table Linens

Votive Candle Centerpieces

****Wedding Planner***

**A Professional Wedding Planner will assist you with planning all of the details of your Reception.
Ceremony Coordination available for additional fee*

Appropriate Staging and Dance Floor

Select One of the Following CityWalk Venues:

Latin Quarter Capacity

*Buffet – up to 200 guests
Plated – up to 150 guests*

Pat O’Briens Capacity

*Buffet – up to 150 guests
Plated – up to 50 guests*

Red Coconut Capacity

Buffet – up to 150 guests

Rising Star Capacity

*Buffet – up to 150 guests
Plated – up to 100 guests*

\$115.00++ to \$135.00++ per person based on a minimum of 100 guests

***Receptions must conclude by 4pm
Receptions concluding after 4pm are available for additional charge
Venues based on Availability and subject to Food and Beverage Minimums***



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Seated Lunch Selections

All Seated Luncheon Entrées include: Choice of One Option per Course; Chef's Selection of Side Selection (Fresh Vegetable, Potato or Rice), Freshly Baked Rolls with Butter; and Three Hours of Non-Alcoholic Beverages

SALAD COURSE OPTIONS:

MIXED BABY GREENS

served with Radicchio,
Tomatoes, Cucumbers,
Carrot Curls and
Citrus Vinaigrette

HEARTS OF ROMAINE

CAESAR SALD
tossed with homemade
Croutons and Freshly Made
Caesar Dressing

ARUGULA SALAD

Cranberries, Yellow Raisins,
Walnuts and crumbled
Goat Cheese served with a
Citrus Vinaigrette

ENTRÉE OPTIONS:

Single Entrees

CHICKEN WELLINGTON

Boneless Breast of Chicken with Duxelle,
Wrapped in a flaky Pastry Crust,
Served with Madeira Sauce
\$115.00++ PER GUEST

REGGIANO CRUSTED

YELLOW TAIL SNAPPER

Sautéed with Tomato Provencal
\$125.00++ PER GUEST

8 oz. FILET MIGNON

Served with a Cabernet Thyme Demi-Glace
\$130.00++ PER GUEST

Mixed Grills

BREAST OF CHICKEN and

FILET MIGNON

Served with Delicate Sauces
\$130.00++ PER GUEST

FILET OF BEEF and

JUMBO SHRIMP

Filet of beef with Rum Teriyaki and
Shrimp served in a Black Bean Sauce
\$130.00++ PER GUEST

FILET MIGNON

with Wild Mushroom Ragout and
FRESH NORTH ATLANTIC SALMON

served with a Leek Cream Sauce
\$135.00++ PER GUEST

Lunch Menus served until 4:00 PM

++ Denotes that all food and beverages is subject to a taxable 21% Service Charge and Applicable State Tax (6.5%)

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Buffet Lunch Selections

Buffet Package includes Fresh Beverages: Freshly Brewed Coffees and Herbal Teas
Assorted Sodas, Chilled Juices, Milk, Bottled Water and Sparkling Water

LUNCH BUFFET OPTION #1

FRESH SLICED FRUIT DISPLAY
Served with Banana Poppyseed Dip

CAESAR SALAD
Romaine Lettuce Served With A Creamy
Dressing of Fresh Garlic, Olive Oil, Red Wine
Vinegar, and Seasoned Croutons Topped With
Parmesan Cheese

FRESHLY BAKED ITALIAN BREAD

**GREEN BEANS WITH
CARMELIZED ONIONS**

PASTA PRIMAVERA
Sliced Vegetables sautéed in Olive Oil, Garlic
and fresh Basil served over Penne Pasta

CHICKEN PICCATA
Boneless Chicken Breast Lightly Floured,
then sautéed in Butter and sprinkled
with Lemon Juice

\$115.00++ PER GUEST

LUNCH BUFFET OPTION # 2

SLICED FRESH SEASONAL FRUITS
Served with a Strawberry Yogurt Dip

MIXED GREENS SALAD
Fresh Salad Greens served with
Vine Ripe Tomatoes, Black Beans,
Roasted Corn, Red Onion and Hearts of Palm
served with Cilantro Dressing

FRESHLY BAKED DINNER ROLLS
Served with Whipped Butter

VEGETABLE PAELLA

BONIATO MASHED POTATOES

CUMIN RUBBED BREAST OF CHICKEN

ROASTED PORK TENDERLOIN
Pork Tenderloin marinated in
Sour Orange and Cilantro Mojo and
Slow Roasted

\$125.00++ PER GUEST

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LUNCH BUFFET OPTION #3

FRESH FRUIT BOWL

An Assortment of Diced Fresh Seasonal Fruit

BLACKENED CHICKEN SALAD

JALAPENO AND CHEDDAR BISCUITS

RAINBOW VEGETABLES

BOURBON STREET FAMOUS RED BEANS & RICE

MARDI GRAS MUFFULETTA SANDWICHES

Made with Olive Relish and Cajun mayonnaise

BLACKENED SNAPPER Topped with Pecan Butter

\$115.00++ PER GUEST

LUNCH BUFFET OPTION #4

FRESH FRUIT SKEWERS

Fresh Fruits of the Season served with
a Mango Yogurt Dipping Sauce

GARDEN FRESH MICRO GREENS

served with Crisp Croutons and
Balsamic Vinaigrette and
Creamy Ranch Dressing

TOMATO AND BUFFALO MOZZARELLA SALAD

FRESHLY BAKED CROISSANTS, PITA SHELLS AND KAISER ROLLS

COLD SALADS

to include: Tuna Salad,
Chicken Salad and Seafood Salad

TRI-COLOR PASTA

Tossed with Capers, Tomatoes
and a Specialty Sauce

CHICKEN MARSALA

Breast of Chicken medallions sautéed with
Fresh Mushrooms and served in
a Marsala Wine Sauce

\$115.00++ PER GUEST

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