



WEDDINGS HARD ROCK HOTEL AT UNIVERSAL ORLANDO



Hard Rock
HOTEL
UNIVERSAL *Orlando*

HARD ROCK HOTEL ORLANDO - 5800 UNIVERSAL BLVD., FL, 32819 .407-503-2110. WWW.HARDROCKHOTELORLANDO.COM
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IT ALL STARTS WITH A LITTLE...ROCK!

EVERY WEDDING AT THE HARD ROCK HOTEL EMBODIES THE CELEBRITY AND GLAMOUR OF A RED CARPET AFFAIR.

OUR URBANE CHIC MODERN INTERIORS WILL INVIGORATE THE SENSES FOR AN EVENING AMONG THE STARS.

EACH PERFECTLY DESIGNED INDOOR AND OUTDOOR EVENT LOCATION WILL ALLOW YOU TO TAKE CENTER STAGE ON YOUR SPECIAL DAY.

JOIN US FOR A WALK IN THE CLOUDS AND ENVISAGE A LAVISH OCCASION THAT IS CERTAIN TO DELIGHT YOU AND YOUR GUESTS.

WITH A FRESH CATERING AND EVENT TEAM, COMBINED WITH AN INCOMPARABLE CULINARY LINE-UP, WE ARE BURSTING TO REVEAL AND REFINE THE ULTIMATE PARAMOUNT WEDDING EXPERIENCE WITH AN ADDED PANACHE.

WE LOOK FORWARD TO ROCKING YOUR WORLD!



HARD ROCK HOTEL WEDDING PACKAGES

CEREMONY SITE PACKAGES INCLUDE:

UNIQUE OUTDOOR SETTINGS

BACK-UP LOCATION FOR INCLEMENT WEATHER

REHEARSAL SPACE (BASED ON AVAILABILITY)

DRESSING ROOM FOR BRIDE (BASED ON AVAILABILITY FOR UP TO FOUR HOURS)

GIFT, GUESTBOOK AND CEREMONY TABLE

WATER STATION WITH CITRUS OR FRUIT INFUSED H2O

WEDDING PLANNER SERVICES PROVIDED BY JUST MARRY!

*PLEASE CONTACT MOLLY HUTCHINSON, CATERING MANAGER FOR CEREMONY SITE FEES.

URBANE CHIC COCKTAIL PARTY & WEDDING PACKAGES:

*ONE HOUR HOSTED SILVER BAR

OPTION OF PLATED OR BUFFET DINNER

ASSORTMENT OF BUTLER PASSED HORS D'OEUVRES

CHAMPAGNE TOAST

COMPLIMENTARY BRIDAL ACCOMMODATIONS ON WEDDING NIGHT

CHIC VOTIVE CANDLES

CAKE, ESCORT CARD, GUESTBOOK AND DJ TABLE

DANCE FLOOR

STAGING & RISERS (AS NEEDED)

SELECTION OF VIBRANT HOUSE LINENS

*EXCLUSIVE WEDDING CAKE CONCEPTS & DESIGNS

ENHANCE YOUR ENTRANCE AS MR. & MRS:

“DAY OF” WEDDING PLANNER TO ASSIST WITH REHEARSAL, CEREMONY, VENDOR CONFIRMATIONS

PLACE CARDS AND COORDINATION THROUGH DINNER SERVICE

* BARTENDER FEE NOT INCLUDED

*PLEASE INQUIRE WITH MOLLY HUTCHINSON ABOUT WEDDING SITE FEES, COORDINATION AND ADDITIONAL ENHANCEMENT OPTIONS AT 407-503-2110

URBANE CHIC

THE COCKTAIL PARTY

HORS D'OEUVRES – (THREE FOR THE TAKING)

CARAMELIZED PEAR, BRIE, BALSAMIC FIG CROSTINI

QUESADILLA, CHICKEN OR DUCK CONFIT, MANCHEGO CHEESE, ONION JAM

BRAISED SHORT RIB, PORCINI WHITE BEAN PUREE, OVEN DRIED GRAPE TOMATO

ARANCINE, RISOTTO, SHRIMP AND TARRAGON

TOMATO BISQUE SHOT, GOAT CHEESE, TOMATO MARMALADE PANINI

SHRIMP TEMPURA, GINGER PLUM SAUCE, HOT SOY MUSTARD

RICE PAPER CHICKEN OR CRAB SUMMER ROLL, CILANTRO MINT THAI SALAD, SPICY PEANUT SAUCE

FRESH CRAB CAKES, CITRUS FENNEL SALAD, GRAIN MUSTARD TARTAR

ROSEMARY LAMB LOLLIPOPS, GORGONZOLA AIOLI

BLT: BACON JAM, TOMATO CONFIT, ICEBERG LETTUCE

HOSTED ONE HOUR SILVER BAR

SHAKE IT UP! MARTINI STATION

KETEL ONE, BELVEDERE, CHOPIN, GREY GOOSE, ABSOLUT CITRON,

THREE OLIVES AND MEZZALUNA VODKAS PREPARED FOR THE PERFECT MARTINI.

SERVED IN CHILLED MARTINI GLASS AND GARNISHED WITH PLUMP LIGURIAN OLIVES.

\$ 13.50 PER DRINK

SPECIALTY MARTINI'S AVAILABLE



PLATED DINNER

(CHOICE OF EITHER SOUP OR SALAD)

SOUP

ROASTED TOMATO, TORN CROUTONS, REGGIANO PARMESAN

BUTTERNUT SQUASH CINNAMON INFUSED WHIPPED CREAM AND FRIED SHALLOTS

LEMON CHICKEN NOODLE AND ASPARAGUS

SAFFRON CORN CHOWDER

ROASTED ROOT VEGETABLE, GINGER SCENTED

SALAD

BABY ROMAINE CAESAR, SHAVED PARMIGIANO AND ASIAGO CHEESE,

GARLIC FOCACCIA CROUTONS

FRESH FIELD GREENS, BURGUNDY APPLES, ROASTED PEAR,

GORGONZOLA FONDUE PUMPKIN SEEDS, CHAMPAGNE VINAIGRETTE

CAPRESE- BABY MOZZARELLA, LOCAL CHERRY TOMATOES, CHARRED

ONION VINAIGRETTE CROUTON RING

ENHANCED INTERMEZZO:

CHAMPAGNE CHAMBORD SORBET

PINEAPPLE BASIL SORBET

LEMONCELLO SORBET

MOJITO SORBET

\$9++ EACH

ENTRÉE

CHICKEN:

BACON WRAPPED CHICKEN BREAST, TRUFFLE CHICKEN REDUCTION, GRUYERE MACARONI & CHEESE, GRATIN, HARICOT VERT 140++

OVEN ROASTED CHICKEN BREAST, CONFIT TOMATO, BASIL AND FONTINA FILLING, PINOT GRIGIO REDUCTION, POLENTA CAKE, ASPARAGUS \$150++

FISH:

PAN ROASTED THAI PESTO SNAPPER, CARROT GINGER SAUCE, CITRUS SCENTED JASMINE RICE, BABY BOK CHOY 150++

SEA SALT ROASTED SALMON, BRAISED SWISS CHARD, PORK BELLY LARDOONS, YUKON GOLD POTATO AND ZUCCHINI CAKE 140++

PAN SEARED LOCAL CATCH, LEMON BUTTER, FENNEL GARLIC CONFIT, BROCCOLINI, SWEET AND RUSSET POTATO GRATIN 160++

BEEF & PORK:

PORK PORTERHOUSE, APPLE CIDER MUSTARD GLAZE, COLLARD GREENS, SWEET POTATO AND CORN MASH \$150+

NEW YORK STRIP STEAK, FRESH HORSERADISH GREMOLADA, BURGUNDY JUS, SPINACH FLAN, MAYTAG BLEU MASH POTATOES \$160++

FILET MIGNON, BORDELAISE, TRUFFLE OVEN ROASTED FRITES, WILD MUSHROOM RAGOUT, CONFIT TOMATO, GRILLED ASPARAGUS \$160++

VEGETARIAN:

FRIED ARTICHOKE POLENTA, BLACK GARLIC VINAIGRETTE, ROASTED EGGPLANT, GARLIC CONFIT, OVEN ROASTED TOMATOES, FRESH MOZZARELLA CHEESE STACK \$140++

BLACK BELUGA LENTIL CAKE, FOREST MUSHROOM RICE, CARAMELIZED ONIONS, SWEET CORN NAGE AND FIRE -ROASTED VEGETABLE COMPOTE \$140++

FINISHING TOUCH

FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE AND GOURMET TEAS

CHOCOLATE AFTERTHOUGHT:

CHAMPAGNE INJECTED CHOCOLATE COVERED STRAWBERRIES \$6++ EACH

CHOCOLATE DIPPED CHEESECAKE LOLLIES \$6++ EACH

THE STATIONED DINNER

SALADS:

(CHOICE OF THREE SALADS)

ORGANIC BABY SPINACH SALAD, BRIE, BAKED ALMONDS, FRESH STRAWBERRIES,
DRIED BLUEBERRIES AND CHAMPAGNE VINAIGRETTE

CAPRESE SALAD, BASIL PESTO DRIZZLE

MARINATED ARTICHOKE HEARTS, ASPARAGUS AND TOMATO

ICEBERG WEDGE SALAD, CRUMBLER BLUE CHEESE AND DRESSINGS OF BLUE CHEESE, RANCH OR
RUSSIAN

TRADITIONAL CAESAR SALAD

CHICKEN:

LEMONGRASS SAKE & GINGER INFUSED CHICKEN

ROASTED CHICKEN BREAST, MAPLE GLAZE, APPLE DEMI GLACE

PESTO MARINATED CHICKEN BREAST, CANNELLINI BEAN SUN-DRIED TOMATO RAGOUT

SOUR ORANGE MARINATED GRILLED CHICKEN

FISH:

SEARED SCALLOPS, CRISPY LEAKS, MANDARIN ORANGE BUEIRE BLANC

CUMIN DUSTED MAHI MAHI , TOMATO, LIME AND AVOCADO SALSA

PAELLA WITH CHICKEN, SHELLFISH, PEAS AND SAFFRON RICE

FLORIDIAN SEAFOOD CIOPPINO, PLUM TOMATOES, GRILLED ASPARAGUS WITH LEMON BUTTER

TRADITIONAL SHRIMP SCAMPI

PAN SEARED ALMOND ENCRUSTED GROUPER, TANGERINE – MANGO CHUTNEY

BEEF:

GRILLED BEEF STRIP LOIN, ROASTED GARLIC CREAM GNOCCHETTI

BEEF MEDALLIONS, TRUFFLED GOAT CHEESE, PANCETTA DEMI

CHIPOTLE-LIME RUBBED NEW YORK STRIP

VEAL SCALOPPINI MARSALA WITH MUSHROOMS

CRUSTED GORGONZOLA BEEF TENDORLOIN, ONION-MUSHROOM BRAISE

SOUR ORANGE GLAZED PORK LOIN

THE FINISHING TOUCH:

FRESH SEASONAL VEGETABLES & CHEF'S SELECTION OF STARCH

FRESHLY BAKED ROLLS & ARTISAN BREADS WITH BUTTER

STARBUCKS COFFEE, DECAFFEINATED COFFEE, & TAZO TEAS

(3) ENTRÉE'S \$150++ (4) ENTRÉES \$160++

++ INDICATES 24% TAXABLE SERVICE CHARGE & 6.5% SALES TAX. PACKAGE PRICING AVAILABLE THROUGH 12/31/11

CHIC WEDDING CAKES

CONCEPTS BY CHEF PATRICK SEYMOUR

PATRICK SEYMOUR, PASTRY CHEF AT HARD ROCK HOTEL, IS CREATING TRENDS AND IS CERTAIN TO CLAIM A SPOT IN YOUR HEART BY HIS INNOVATIVE CONCEPTS AND DELICIOUS COMPLEX DESIGNS. WE HAVE DUBBED PATRICK AS OUR SECRET WEAPON TO BECOMING THE HOTTEST PASTRY DESTINATION.

WEDDING PACKAGE INCLUDES CHOICE OF ONE OF THE FOLLOWING:

OLD FASHION CARROT CAKE ~ THIS INCREDIBLE CARROT CAKE IS CHOPPED FULL OF FLAVOR FILLED WITH WHITE CHOCOLATE CREAM CHEESE WHICH MAKES IT AMAZING.

MARBLE ~ THE PERFECT BLEND OF BUTTER AND CHOCOLATE CAKE SWIRLED TOGETHER FILLED WITH CREAMY CHOCOLATE MOUSSE.

SOUTHERN RED VELVET ~ TANGY AND TENDER RED VELVET WITH WHITE CHOCOLATE CREAM CHEESE ICING.

LEMON LAVENDER ~ LIGHT AS AIR LEMON, LAVENDER CHIFFON FILLED WITH LUSCIOUS LEMON CURD.

ITALIAN CREAM CAKE ~THE SUBTLE FLAVOR OF ORANGE TAKES THIS CAKE TO ANOTHER LEVEL WITH LAYERS OF CUSTARD AND FRESH STRAWBERRIES, KIWI AND ORANGE SEGMENTS.

STRAWBERRY AND CREAM ~ MOIST BUTTER CAKE FILLED WITH WHIPPED CREAM AND FRESH STRAWBERRIES

TAHITIAN VANILLA BEAN ~THE FINEST VANILLA CAKE WITH SILKY BAVARIAN CREAM FILLING

ENHANCE YOUR WEDDING CAKE WITH A SPLASH OF LIQUOR FOR AN ADDITIONAL \$11 PER PERSON

SOUTHERN DECADENCE ~ RICH CHOCOLATE CAKE WITH A BOURBON CARAMEL PECAN FILLING

COCONUT CAKE ~TENDER FLAKES OF FRESH COCONUT MAKE THIS JAMAICAN RUM SOAKED CAKE DELICIOUS. GREAT WITH CHOCOLATE MOUSSE OR COCONUT CREAM FILLING!

CHAMPAGNE CAKE ~ GOLDEN CREAM CAKE WITH CHAMBORD WHITE CHOCOLATE MOUSSE FILLING

ROASTED ALMOND TORTE ~ DELICIOUS ROASTED ALMOND CAKE WITH ORGANIC CHOCOLATE MOUSSE AND AMARETTO SYRUP

CHOCOLATE CHAMBORD ~ CHOCOLATE CAKE WITH CHAMBORD SYRUP FILLED WITH RASPBERRY MOUSSE

SWEET AFTERTHOUGHTS

ARTISAN MACAROONS 8++ EACH

ORGANIC CHOCOLATE MOUSSE SHOOTERS 9++ EACH

PROFITEROLES \$6++ EACH

AMARETTO APPLE TARTLETS 6.50++ EACH

PAIN DE GENE 8.50++ EACH

POACHED PEAR TORTA \$\$7.00++ EACH

AFTER I DO'S HAPPILY EVER AFTER COCKTAILS

**OFFER YOUR GUESTS A PERSONALIZED COCKTAIL THEMED AFTER YOU AND THE GROOM.
AFTER ALL, THIS IS YOUR SPECIAL DAY SO CREATE YOUR OWN
FAIRY TALE REALITY FOR ALL TO SEE!**

POP ROCK MARTINI

STOLI RAZBERI VODKA, RASPBERRY SCHNAPPS, SPLASH OF SOUR AND SPRITE WITH POP ROCK RIM



PUCKER UP!

ABSOLUT CITROEN VODKA, ST, GERMAIN ELDERFLOWER LIQUEUR, MUDDLE LEMON AND LEMON JUICE



HOSTED BAR – BY THE DRINK

COMPLETELY STOCKED BARS FEATURING SILVER, GOLD OR PLATINUM 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>SILVER</u>	<u>GOLD</u>	<u>PLATINUM</u>
MIXED DRINK	\$8.00++	\$8.75++	\$9.75++
CORDIALS	\$8.50++	\$8.50++	\$8.50++
SELECT WINES	\$8.00++	\$10.00++	\$12.00++
IMPORT BEER	\$6.50++	\$6.50++	\$6.50++
DOMESTIC BEER	\$6.00++	\$6.00++	\$6.00++
MINERAL WATER	\$5.00++	\$5.00++	\$5.00++
SOFT DRINKS	\$4.50++	\$4.50++	\$4.50++
SPECIALTY DRINKS	\$9.00++	\$10.25++	\$11.75++

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.

THE NEXT CHAPTER

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>SILVER</u>	<u>GOLD</u>	<u>PLATINUM</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.

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.

SWEET AFTERTHOUGHTS

CHAMPAGNE KISS

DOM PERIGNON SPHERE, CHAMPAGNE MOUSSE, RASPBERRY ROSE PETAL PAPER RUFFLE

ROSE WATER SPONGE 12++ EACH

