

Loews Portofino Bay Hotel
presents:
A Celebration of
Romantic Opulence



Bonnie Garfield
Director of Catering
407-503-1120
bgarfield@loewshotels.com

Buon Giorno,

Thank you for considering the Loews Portofino Bay Hotel at Universal Orlando for your upcoming wedding.

Loews Portofino Bay Hotel will invoke thoughts of a moonlit bay nestled on the Riviera. Every wedding at the Loews Portofino Bay Hotel captures the ambiance and romance of this Mediterranean Oasis. We create timeless memories in an imaginative setting that is certain to delight you and your guests. From intimate wedding packages to more elaborate celebrations, a wedding at the Loews Portofino Bay Hotel will exceed your expectation.

For a personal tour of our fine facilities, please contact my office at 407-503-1120, and I will be happy to assist you. At the Loews Portofino Bay Hotel, we speak the language of love.

Bonnie Garfield

Director of Catering



Ceremony Site Fee

\$3,000.00

Inclusions

Unique Outdoor Piazzas

Backup Facilities for Inclement Weather

Outdoor Patio Chairs

*Off-White Carpeted Aisle Runner**

Day-of Wedding Planner to assist with rehearsal, ceremony, vendor confirmations, place cards, and coordination through dinner service.

Professional Sound System

Fruit Infused Water Station

**Please note that only white flowers or silk flowers are permitted on the carpet.*

Ceremony Locations



Villa Piazza

A lush lawn with breaths of open air and tranquil breezes, the ideal location for a natural sun kissed ceremony.



Citrus Piazza

This secluded court yard capped with a rustic a gazebo and graceful fountain brings the old world to new beginnings.

Complimentary Offerings

~Floor Length Linen to include choice of:~

White or Ivory

(Linen Upgrades Available starting at \$2pp)

~Mirror and Votive Candles as Table Centerpieces~

~Gift Table~

~ Place Card Table~

~ Cake Table~

~Dance Floor ~

~Staging for Band or DJ ~

Room Block

Experience the sights and sounds of the Italian Riviera at Loews Portofino Bay Hotel at Universal Orlando. Inspired by the picturesque Mediterranean seaside resort, our 750 room hotel is a romantic getaway reminiscent of sunny days on the Italian Riviera. To assist with planning your wedding block here at the Loews Portofino Bay Resort, listed below are some guidelines for your review.

- A minimum of 10 guest rooms, on any one night, is required in order to secure a block of rooms held at a discounted rate.*
- Rates are determined by the dates selected. The rates will not be confirmed until a contract is signed.*
- The Bride and Groom will receive complimentary suite accommodations when ceremony and reception are booked with the hotel. (suite type is based on availability and determined by the hotel)*



And More

The Resort offers additional opportunities to make your day extra special, listed below are just a few to help get you started. Ask your catering manager for pricing and additional information.

Bridal Party luncheons

Customized rehearsal dinner options

Golf outings

Limousine services

Horse & Buggy Arrival or Departure (Citrus Piazza Only)

Welcome amenities for your out of town guests

Grooms cake

On-site babysitting services

Mandara Spa bridal party packages

We are also pleased to partner with SWANK Audio Visuals who can work with you to customize a lighting package that can transform any of our ballrooms into an illuminated evening of elegance.



Cocktail Reception

Inclusions

*Three Hours of Buono Open Bar
Selection of Four Hot and Cold Hors D'oeuvres*

Cocktail Reception Locations



Venetian and Tuscan Foyer

The classic style of our ballroom foyers which are framed with floor to ceiling windows set the stages for sensational celebrations.

Piazza Centrale

Our replication of a quaint courtyard that exudes the romance of Italian architecture, serves as the heart of our community.



Buono Bar Brands

Svedka Vodka, Seagram's Gin, Ballentine's Scotch, Jim Beam, Bourbon, Canadian Club, Cruzan Rum and Sauza Gold Tequila

Peroni, Heineken, Corona Extra, Stella Artois, Budweiser, Bud Light, Coors Light and Miller Lite

Kenwood Yulupa Brut; Pinot Grigio, Canyon Road; Chardonnay, Canyon Road; Merlot, Sycamore Lane; Cabernet Sauvignon, Sycamore Lane

Soft Drinks and Mineral Waters

Add a Marry Me Cocktail to your reception!

Consult your Catering Manager for a full listing of available drinks.

4 Pieces of Hors D'oeuvres Per Person

(additional pieces may be added, please consult with your Catering Manager)

Spoons

Salmon Tartare with Crispy Capers and Caviar Crème Fraiche

Fennel seared Tuna with Tomato Relish Micro Basil

Tuna Tartar with Pickled Daikon Sprouts and Fried Ginger Crisp

Vanilla-bound Crabmeat with Crisp Potato Gaufrette



Skewers

Cold Selections

Marinated Feta with Green Olive

Trio of Melons wrapped in Prosciutto

Melted Cherry Tomatoes with

Bocconcini, Basil and Pesto

Hot Selections

Chicken Saté, Thai Peanut and Scallion Glaze

Tandoori Chicken, Mint Yogurt Sauce

Italian Style Meat Balls in Spicy Tomato Sauce

Tasty Delights

Cold Selections

Gorgonzola Blue Cheese on Endive, Spiced Pecans

Horseradish Spiced Crab in Profiterole

Vegetable Ratatouille on Olive Toast, Panchego Cheese

Hot Selections

Scallop Wrapped in Bacon

Miniature Crab Cake, Cajun Tartar

White Truffle Risotto Fritters



Warm and Crispy

Vegetable Spring Rolls, Plum Sauce

Coconut Shrimp, Orange Horseradish Dipping Sauce

Spanakopita (Spinach & Feta Cheese Turnover)

Fried Pork Pot Sticker, Sweet and Sour Pineapple Sauce

Key West Conch Fritter, Spicy Cocktail Sauce

Cocktail Reception Enhancement Options

Sushi, Rolls and Sashimi

(Minimum 25 pieces of each selection)

\$650.00 per 100 pieces++

Eel Sushi

Red Snapper Sushi

Salmon Sushi

Shrimp Sushi

Tuna Sushi

Dragon Roll

Lump Crab Roll with Celery and Green Apples

Sashimi of Ahi Tuna, Salmon, White Fish

Prosciutto, Buffalo Mozzarella, Tomato and Fresh

Soft Shell Crab Roll

Tempura Shrimp Roll

Spicy Lobster Roll

Smoked Salmon and Cream Cheese Roll

Beef Roll with Scallion and Wasabi Cream

Basil Roll

Spicy Tuna Roll

Cucumber Roll

Vegetable Roll

Smoked Salmon

Side of Fresh Smoked Salmon

\$450.00 per ++

Served with buttered brown bread and classic garnitures. Serves approximately 30 people.

Displays

Florida Stone Crab Claws

\$9.00 each++

(Available only from October 15- May 15)

Gulf Shrimp, Cocktail and Cognac Sauce

\$6.50 each++

Freshly Shucked Oysters on the Half Shell

\$5.25 each++

Clams on the Half Shell

\$5.25 each++

Snow Crab Claws

\$5.00 each++

Specialty Ice Carvings available

\$1500.00 per Block of Ice ++

Carved Ice Bowl for Seafood Display

800.00 per bowl++

All prices are subject to 24% taxable service charge and 6.5% tax on food, beverages and service charge

Cocktail Reception Enhancement Options

Continued

Displays Caviar

*Displayed on crushed ice
in carved ice bowl and served with Blinis,
Black Bread, Crème Fraîche, Onions,
Chopped Egg White and Yolk, Parsley and Lemon.*

Imported Caviar

Beluga, Osetra, Sevruga

Market Price

American Caviar

Golden, Malossol, Salmon Roe

Market Price

Antipasto Table

*Assorted Italian Meats and Cheeses
Including: Prosciutto, Pepperoni, Salami,
Provolone and Fontinella Cheeses
Pepperoncini, Italian Black and Green Olives,
Roasted Peppers, Marinated Mushrooms and
Artichoke Hearts, Buffalo Mozzarella Cheese
with Sun-dried Tomatoes,
Sliced Ripe Tomatoes, Italian Herbs
and Olive Oil, Crackers and Focaccia Bread
\$19.00 pp++*

*All prices are subject to 24% taxable service charge
and 6.5% tax on food, beverages and service charge*

Cocktail Reception Enhancement Options

Continued

Displays

Cheese Sampler

*Deluxe Display of Imported and Domestic Cheeses including:
Brie, Blue Cheese, Goat Cheese, Manchego, Aged Cheddar,
Dried Fruits, Grape Bunches, Celery and Apples
English Crackers and French Bread*

\$18.00 pp++

Deluxe Crudités

*Seasonal Selection of Fresh Sliced and Baby Vegetables
Cherry tomatoes, Baby Carrots, Sweet Radishes,
Celery Hearts, Marinated Olives
Assorted Dipping Sauces*

\$9.00 pp++



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and 6.5% tax on food, beverages and service charge*

Cocktail Reception Enhancement Options

Continued

Carvery

Uniformed Chefs will carve the following selections.

Roasted Pork Loin, \$425.00++

Pineapple Peppercorn Sauce, Miniature Rolls

Serves approximately 30 people

Roasted New York Strip of Beef in Pepper Crust, \$600.00++

Creamed Horseradish, Mustard, Miniature Rolls

Serves approximately 30 people

Whole Roasted Tenderloin of Beef, \$575.00++

Creamed Horseradish, Mustard and Miniature Rolls

Serves approximately 10-15 people

Whole Oven-roasted 20-lb. Turkey, \$400.00++

Buttermilk Biscuits, Cranberry Sauce, Mustard

Serves approximately 30 people

Glazed Baked Ham \$425.00++

Southern Cream Biscuits, Selection of Mustards

Serves approximately 30 people

Roasted Prime Rib of Beef \$500.00++

Au jus, Creamed Horseradish, Miniature Rolls

Serves approximately 35 people

Baked Salmon en Croute, Lemon Beurre Blanc \$425.00++

Serves approximately 15-20 people

Uniformed Chef Fee: \$150.00 each per hour

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Ballroom Locations



Venetian Ballroom

Soft hues and genteel textiles line this particular ballroom space with an air of elegance and can be dressed to suit a wide range of affairs.



Tuscan Ballroom

Our grand Tuscan ballroom is spacious and sophisticated and ready to host the most spectacular of events.



Ligurian Ballroom

The Ligurian Ballroom named for the body of water that feeds the Portofino's harbor is lush and lively with color.

Culinary Styling

Inclusions

Choice of Soup or Salad

Choice of Entree

Custom made Wedding Cake

(or selection of desserts)

Soup Selections

Roasted Tomato Soup with Focaccia Bread Croutons

Cream of Mushroom Soup "Cappuccino" with Porcini Dust

Traditional Italian Wedding Soup with Orzo Pasta

Caramelized Onion Soup with Provolone Gratin

Enriched Chicken Broth Wrapped in Puff Pastry with Melted Vegetables

Salad Selections

Hearts of Romaine

Marinated Fresh Mozzarella

Olive Oil and Lemon Dressing

Tangle of Sweet Baby Lettuce and Florida Citrus, Hearts of Palm,

Roquefort and Walnut Dressing

Caesar Salad with Focaccia Croutons

Black Pepper and

Parmesan Crisp, Olive Crostini

Tangle of Baby Greens with Gorgonzola Rollatini,

Sangiovese Poached Pear and Asti Vinaigrette

Baby Spinach and Arugula Salad

with Blue Cheese and

Spiced Pecan Beggars Purse

Warm Bacon Dressing

Culinary Styling Continued

Entree Selections

*Chicken Breast Franchise with Rosemary Polenta,
Broccolini, Melted Tomatoes and Lemon Caper Sauce*

\$145pp++

*Asiago Cheese Filled Chicken Breast, Olive Oil Crushed Potatoes,
Herb Basted and Calamata Olive Sauce*

\$145 pp++

*Lemon Glazed Salmon Medallions with Citrus Risotto,
Wilted Spinach and Orange Butter Sauce*

\$150pp++

*Fennel Glazed Ocean Bass with Shaved Fennel,
Arugala, Slow Roasted Tomato and Provencal Sauce*

\$155pp++



*Sweet Onion Crusted Petite Filet of Beef with an Herbed Basted Shrimp Skewer,
Garlic Whipped Potatoes, Prosciutto Wrapped Asparagus, and Sangiovese Demi Glace*

\$155pp++

*Herb Crusted Petite Filet of Beef with Chicken "Saltimbocca" Medallion,
Thyme and Mascarpone Risotto, Herb Basted Asparagus, Tomato Bearnaise Sauce*

\$155pp++

*Horseradish and Focaccia Crusted Petite Filet of Beef and Braised Short Rib Medallion,
Potatoes Dauphinoise, Porcini and Barolo Wine Sauce*

\$165pp++

*Sweet Onion Crusted Petite Filet of Beef and Butter Poached Maine Lobster, with
Prosciutto Wrapped Asparagus, Wilted Spinach,
Slow Roasted Tomato and Barolo Wine Sauce*

\$205pp++

Vegan Option

*Slow Roasted Tomato with Vegetarian Cioppino, Toasted Pearl Pasta and
Cannellini Beans*

\$125pp++

*All prices are subject to 24% taxable service charge
and 6.5% tax on food, beverages and service charge*

Optional Children's Menu

For Children ages 3 – 12

Appetizer Options

Fresh Fruit Cup
Tossed Garden Salad
Caesar Salad

Entrée Options

Chicken Fingers with French Fries
Bow Tie Pasta with Chicken and Marinara Sauce
Chicken Parmesan
Macaroni and Cheese Casserole
Hamburger or Hot Dog
Grilled Cheese Sandwich
Personal Cheese Pizza

Dessert Options

Brownie
Chocolate Cup Cakes
Jell-O with Gum Drops and Whipped Cream
Chocolate Pudding
Vanilla Ice Cream with Strawberry Sauce
\$35.00 pp++

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and 6.5% tax on food, beverages and service charge*

Vendor Meals

Boxed Dinner

Turkey, Havarti and Avocado on Seven-Grain Bread

Pasta Salad and Coleslaw

Potato Chips

Whole Fruit

Chocolate Chip Cookie

\$36.00 ea. ++

Hot Entrée Options

Vegetable Lasagna

\$35.00 pp++

Free Range Grilled Chicken Breast

\$45.00 pp++

Oven Roasted Black Grouper

\$49.00 pp++

Filet Mignon with Cabernet Demi Glace

\$63.00 pp++

All above entrees are accompanied by fresh vegetable and starch of the day

Tossed Garden or Caesar Salad

Add \$9.50 pp++

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and 6.5% tax on food, beverages and service charge*

Culinary Interactions

(Please select a minimum of 5 stations.)

Chef Tossed Salads - 1 chef

Crispy Romaine Hearts

Haricots Vert, Grape Tomatoes, Fresh Fennel and Brioche Crouton

Lemon Olive Oil Dressing

Traditional Caesar Salad,

Garlic Croutons

Crispy Iceberg Lettuce

Charred Beef, Bermuda Onions, Blue Cheese,

Spiced Pecans, Melted Tomatoes, Red Wine Vinaigrette

\$21pp++

Risotto Station - 1 chef

Wild Mushroom Risotto

Mascarpone, Parmesan, White Truffle Oil, Sweet Peas

Roasted Tomato, Saffron and Fennel Risotto

Calamari, Scallop and Rock Shrimp Risotto

Parmesan Cheese, Basil Chiffonade

\$26pp++

Shrimp Station - chef

Scampi Style Shrimp in Herb, Lemon and Garlic Butter

Shrimp Provençale with Calamari and Fresh Basil

Shrimp and Smoked Pepper Fritters with Old Bay Aioli

\$32pp ++

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Culinary Interactions

(Stations)

Japanese Steak House - 1 chef

Teriyaki Glazed Hanger Steak

Tempura Chicken and Shrimp

Tempura Vegetables

Char Sui Ribs

Steamed Gyoza Dumplings, Soy Dipping Sauce

\$32pp++

Portofinos Pasta

Rigatoni

Pear and Gorgonzola Focaccia –Beggars Purse Pasta

Ricotta Agnolotti- Priest's Cap Pasta

Diced Tomato and Basil Pommodoro, Toasted Garlic Alfredo Sauce

Fresh Basil and Parmesan Pesto

Garlic Basted Ciabatta Bread

\$22pp++

Mediterranean Tapas

Greek Style Hummus, Crisp Pita

Baba Ghannouj, Cream Feta Cheese and Cucumber

Assorted Jumbo Olives Marinated in Fines Herbs

Shaved Lamb Quesadillas

Dolmatas

(Marinated Grape Leaves)

\$26pp++

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and 6.5% tax on food, beverages and service charge*

Your Special Day... Enhanced!

Wedding Favors

At Loews Hotels, we want your wedding to be distinctive and unique. We can assist by helping to create personalized favors for your special day. Our customized favors will assist you with saving time from researching items and the additional shipping expense.

Customized Favor Options

White Chocolate Albert Uster Heart filled with your color choice Chocolate Mousse

White Petit Fours with your color choice chocolate garnish

Cheesecake Lollipops dipped in white chocolate and drizzled with your color choice of chocolate



Price per piece: \$5.50++

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Your Special Day... Enhanced!

Continued

Toast with Taste – Rosa Regale

Rosa Regale is a sparkling ruby-red wine from the Piedmont region of Italy.

Your guests will love Rosa Regale's delicate bouquet of rose petals and luscious flavors of fresh raspberries and strawberries. Rosa Regale is refreshingly light with a crisp finish.

If you purchase (3) cases Rosa Regale, you will receive two customized Waterford Marquis flutes. The flutes will be etched (on the base of the glass) with your initials and date of your wedding.

Pricing for Rosa Regale:

375ml \$36.00 per bottle++

750ml \$66.00 per bottle++

1.5L \$144.00 per bottle++



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Custom Wedding Cake

A private consultation with our Executive Chef will allow you to choose from a variety of flavors, fillings and icings to create a wedding cake that is all about you and your style.



Dessert

*If you have the cake of your dreams selected,
you may substitute these dessert options in its place.*

Rich Chocolate Tart, Passion Fruit Syrup, Dark Chocolate Sauce

Warm Chocolate Cake, Grand Marnier Liquid Center

White Chocolate Cheesecake, Strawberry Compote

Vanilla Crème Brûlée with Coconut Macaroon

Coffee Tiramisu, Toasted Almond Meringue

Lemon Meringue Tart, Citrus Anglaise

Dinner Wine Service

Add wine service to your meal by ...

Sparkling Wines & Champagne

Poema Cava, Penedes	\$52.00++
Prosecco Canella, Veneto	\$42.00++
Kenwood, Yulupa Brut, California	\$44.00++
Champagne, Taittinger Cuvee Prestige Blanc,	\$60.00++
Champagne, Domain Chandon Brut, California	\$52.00++
Champagne Veuve Cliquot "Yellow Label" Reims	\$80.00++

White Wines

Riesling, Jakel, Sonoma	\$34.00++
Riesling, SA Prum Essence, Mosel-Saar-Ruwer Germany	\$36.00++
Pinot Grigio, Canyon Road, California	\$36.00++
Pinot Grigio, "Santa Magherita", Trentino	\$57.00++
Pinot Grigio, "Mezza Corona", Trentino	\$42.00++
Sauvignon Blanc, Chasing Venus, New Zealand	\$52.00++
Sauvignon Blanc, Rock Rabbit, Central Valley	\$40.00++
Chardonnay, Canyon Road, California	\$36.00++
Chardonnay, Chateau St. Jean, Sonoma	\$44.00++
Chardonnay, Sterling, Napa	\$42.00++
Chardonnay, 14 Hands, California	\$44.00++
White Zinfandel, Beringer, California	\$36.00++

Red Wines

Pinot Noir, Cambria "Julia's Vineyard", Santa Maria	\$58.00++
Barbera d'Alba, "Castevero", Piedmont	\$32.00++
Chianti, Classico Banfi, Tuscany	\$44.00++
Chianti, Classico Querceto, Tuscany	\$53.00++
Merlot, Kendall Jackson "Vintner's" Reserve, California	\$48.00++
Merlot, Sycamore Lane, California	\$36.00++
Merlot, Rodney Strong, Sonoma County, California	\$40.00++
Zinfandel, Edmeades Vineyard, Mendocino	\$42.00++
Pinot Noir, Irony, Monterey	\$44.00++
Cabernet Sauvignon, Sycamore Lane, California	\$36.00++
Cabernet Sauvignon, Silver Palm, North Coast	\$44.00++
Cabernet Sauvignon, 14 Hands, Columbia Valley	\$40.00++
Cabernet Sauvignon, Sterling, Napa	\$60.00++

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Event Policies

Food and Beverage

Florida State Law and the Properties' insurer concludes that the Loews Royal Pacific Resort is the only licensed authority to sell or serve any and all food or beverages for consumption on the Hotels' property.

All food and beverage is subject to 24% service charge and applicable taxes.

Menu Pricing and Selection

The hotel requires that your menu selections and specific details be finalized a minimum of three weeks prior to your function. The pricing contained within the enclosed wedding packages is current and subject to change without notice.

Setup Times

The hotel allows for two hours of setup time. If the client wishes to have more time to setup the Hotel must be advised with function is booked. Additional rental charges may apply.

Decorations

All decorations must be pre-approved by the Resort. Aisle runners must be weighed at corners for safety and all loose floral must be biodegradable. No artificial petals/décor permitted to create aisle runners or additional décor. Candles must be enclosed entirely – no open or tapered candles.

Noise Curfew

Loews Portofino Bay Hotel has a noise curfew of 10:00pm for all outdoor functions.

Parking

We are happy to offer the following discounted parking rates for your function:

Self: \$10.00 per vehicle / Overnight Self: \$15.00 per vehicle

Valet \$17.00 per vehicle / Overnight Valet: \$22.00 per vehicle

Deposit and Payment

A non-refundable deposit based on 25% of your contracted food and beverage minimum is required in order to confirm your event. The payment schedule will be outlined in the contract. The final balance is due 72 hours prior to your function. A credit card is also required to be on file to process any additional charges incurred during your event, but not previously estimated.

Lighting and Audio Visual

Outdoor receptions and dinner functions do require the purchase of a lighting package, which can be provided by our in-house Audio Visual company, Swank Audio Visuals.

Electrical Charges

Electrical needs exceeding existing wall plug service must be arranged in advance and will be charged accordingly. Information outlining power capabilities and charges are available through your Catering Manager.

Outside Vendors

A list of preferred vendors can be provided by your Catering Manager. Proof of insurance is required for all vendors.

Thank You for Considering Loews!

