

WEDDINGS

DINING COLLECTIONS



 ROSEN
SHINGLE CREEK®



WELCOME TO ROSEN SHINGLE CREEK

CONGRATULATIONS ON YOUR ENGAGEMENT

We at Rosen Shingle Creek wish you and your spouse-to-be a lifetime of joy, love, and prosperity.

Our lushly landscaped hotel has everything you need for an incredible wedding day, from the first look to the last dance. We look forward to helping you, your partner, and your loved ones make cherished memories on your big day.



FIRST MOMENTS AT ROSEN SHINGLE CREEK

First looks. First dances.

These are the moments that carve your wedding day into memory.

When you have a team in the background orchestrating every plan smoothly, it's easy to savor every second.

For Harris Rosen and his daughter Shayna, the wedding team at Rosen Shingle Creek gave them time to enjoy the incredible moment pictured here.

From the private alcoves to the Italian gardens and the rolling greens lined with dramatic weeping willows, Rosen Shingle Creek is full of special spaces that hold a place in so many people's hearts. Including the Rosens.

The menus and services listed in this brochure are just the start.

Let's dream together to create a day filled with first moments that you — and those dearest to you — will remember for a lifetime.



Creating moments that you'll
remember for a *lifetime*.

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INCLUDED IN YOUR SHINGLE CREEK WEDDING

WEDDING CATERING MANAGER

Partners with your Wedding Planner and coordinates your reception and schedule of events. The Wedding Catering Manager also designs your ceremony and reception layout.

WEDDING COORDINATOR

We have partnered with our preferred wedding coordination companies to bring you (4) hours of wedding day coordination services to be split between your on-site rehearsal, if applicable, and wedding day). Your attentive and proactive coordinator will assist with your wedding day timeline and set-up. (please see page 17 for Wedding Planner information).

CEREMONY AND RECEPTION LOCATIONS

RSC offers a variety of spectacular indoor and outdoor locations. Locations include white padded resin folding chairs and a microphone with a sound system for the officiant.

CEREMONY REHEARSAL

For the evening before your wedding. Based on availability.

NEWLYWEDS ROOM

Private room for the newlyweds to wind down after their ceremony and enjoy a glass of champagne and hors d'oeuvres.

GOLF CART /GUEST ASSISTANCE

A security officer and limo golf cart available for a minimum of (4) hours to assist guests with limited mobility to ceremony and reception locations, and escort Wedding Couples with photos around the property.

RECEPTION DETAILS

Traditional floor-length linen, with coordinating napkins (black, ivory, white, light gold, navy blue, or gray). Dance floor, votives, and risers included. Complimentary upgraded ivory and champagne crinkle overlays. Hotel banquet chairs with chair covers and coordinating sash/bands or chivari chairs for up to 200 guests. For larger events, chairs and accessories are available at an extra per-chair fee.

WEDDING PARTY READY ROOMS

Private rooms for the wedding couple and their parties to get ready for the main event. Offered for early check-in and late check-out the day of the event. Hospitality suite based on availability.

HONEYMOON SUITE

The hotel is pleased to provide the newlyweds a complimentary suite on their wedding night. The suite stay may be extended at the group rate (based on availability).

GUEST ACCOMMODATIONS

A discounted guest room rate is available for your guests. Room rates vary pending date availability.

COMPLIMENTARY SELF-PARKING PASSES

Twenty self-parking complimentary parking passes will be provided to utilize for your VIP guests and/or your vendors for the day of the wedding.

HOTEL SITE FEE

**RSC requires a non-negotiable \$4,200 site fee, subject to tax and 27% service charge.
This fee absorbs all set-up, service, equipment, and labor charges associated with your event.**

SHINGLE CREEK DAY OF WEDDING COORDINATOR

SHINGLE CREEK CEREMONY PACKAGE

- Rehearsal coordination (1 hour)
- Preparation of ceremony timeline
- Overall management/direction of rehearsal and ceremony
- Coordination with ceremony officiant and ceremony musicians/DJ
- Handle all item set-up (favors, place cards, guest book, gift table, toasting glasses, etc.)
- Pin on boutonnieres, distribute bouquets and dress bustling
- Contact with phone calls & email
- Up to 3 hours of wedding day coverage (arrival 1 hour before ceremony, direct ceremony, and cocktail hour)



SHINGLE CREEK OFF-PROPERTY CEREMONY PACKAGE

- Assisting with preparation of wedding timeline
- Handle all item set-up (including favors, place cards, guest book, gift table, toasting glasses, etc.)
- Contact with phone calls and e-mail
- Up to 4 hours of wedding day coverage (arrival 1 hour before cocktail hour, assist with photos and cocktail hour, introductions, up to cake cutting or when 4 hours is reached)

**Coordination hours beyond the final approved timeline will incur additional charges.*

DINING COLLECTIONS

WEDDING BRUNCH COLLECTION

BEGINNINGS

(Choice of 3)

Cured & Smoked Salmon

Lemon- chive cream cheese, capers, crème fraiche, dill-marinated tomatoes, chopped egg, pickled onion.

International & Domestic Cheese Board

Bayley Hazen Bleu, Semi-Soft Grassy Bleu Cheese, Jasper Hill Farm, Greensboro, VT, Reypenaer 12 Month Gouda, Traditional Ripened Cow's Milk, Woerden, Netherlands, Two Year Aged Cheddar, Traditional New England Style, Grafton Village Cheese Co. Grafton, VT, Humboldt Fog, Soft Ripened Goat Cheese, Cypress Grove Creamery, Arcata, CA, Local Honeycomb, Assorted Jams & Spreads, Marcona Almonds, Assorted Crackers and Breads

Charcuterie Display

Domestic and International Cured Meats, Smoked Sausages, Pate, Pickled Green Tomatoes, Marinated Olives, Pickled Peppers, Grilled Artichokes, Pistachios, Mustards, Gherkins, Drunken Tomatoes, Assorted Crackers & Breads

Fresh From the Hearth

House-made to Include, Corn Bread Muffins, Buttermilk Biscuits, Warm Brioche, Brazilian Cheese Bread, Sourdough, Croissants, Assorted Jams and Preserves, Local Honey, Whipped Butter, Herb Crème Fraiche

Avocado Toast

Marinated tomatoes, Basil, Feta, everything Seasoning, Shaved Radish, Salsa Verde Roja Sauce, Cotija, Bacon, Crispy Spiced Chickpeas Microgreens, Lemon Vinaigrette.

Warm Cinnamon Rolls

Cream Cheese Icing & Assorted Doughnuts

Fresh Sliced Fruit Display

ACCOMPANIMENTS

(Select Three)

Applewood Smoked Bacon (GF,DF)

Crumbled Goat Cheese

Country Sausage (GF,DF)

Marble Breakfast Potatoes (DF,VGN)

Caramelized Onions

Sweet & Medley Potato Hash, Caramelized Shallots (DF,VGN)

Grilled Vegetables (GF,DF,VGN)

Roasted Eggplant, Artichokes, Crispy Garbanzo Beans

MAIN ENTRÉES

(Select Two)

Farm-Fresh Fluffy Scrambled Eggs (GF,DF,V)

Crumbled Goat Cheese

Grilled Herb Marinated Chicken Breast (GF,DF)

Red Wine Beef Short Ribs (GF,DF)

Garden Herb Gremolata

Miso Glazed Faroe Island Salmon (GF,DF)

All pricing subject to 27% service charge plus tax.

DINING COLLECTIONS

WEDDING BRUNCH COLLECTION

ATTENDED ACTION STATION

\$225 Chef Fee

(Select One)

The Creek Omelet Station

Made-to-Order Farm-Fresh Whole Eggs or Just the Whites, Irish Ham, Country Sausage, Crumbled Bacon, Bell Pepper, Onion, Spinach, Mushroom, House Cheese Blend of Monterey Jack, Cheddar and Swiss.

Silver Dollar Pancakes (V)

Made-to-Order Silver Dollar Buttermilk Pancakes, Blueberries, Cinnamon Butter, Whipped Butter, Warm Maple Syrup

Black Garlic Rubbed Beef Tenderloin* (GF)

Parmesan Risotto, Local Mushrooms, Bone Marrow Sauce

BEVERAGES

(Based on 4 hours)

Soft drinks, Iced Tea, Gourmet Teas, Assortment of Fresh Florida Orange Grapefruit, and Pineapple Juices

Coffee Bar

Shaved Chocolate, Cinnamon Sticks, Lemon Zest, Flavored Syrups, Whipped Cream, Rock Candy Sticks

THREE-TIER WEDDING CAKE

BEVERAGE ENHANCEMENTS

Brunch Bar Package

\$50 per person, \$225 Bartender Fee

(Based on 3 hours of service)

Bloody Mary and Mimosa Bar

**Ask about additional bar packages*

\$101++ PER PERSON

All pricing subject to a 27% service charge and 6.5% sales tax

DINING COLLECTIONS

CREEK COLLECTION

All dinners include a private menu tasting up to four guests, and a total of (5) hours of service.

PRIVATE MENU TASTING

Private complimentary cake and menu tasting to sample our impeccable cuisine. Up to four guests.

COCKTAIL HOUR

(3) Piece Passed Hors d'oeuvres,
(See page 14 for selections)

SALADS

(Select One)

Classic Caesar

Local Baby Romaine, Olive Oil Focaccia Croutons,
Shaved Parmesan Reggiano,
House Caesar Dressing

Heirloom Tomato & Burrata Salad (GF,V)

Aged Balsamic, Arugula, Grilled Fennel,
Smoked Tomato Vinaigrette

Harvest Farmers Salad (GF,V)

Local Greens, Radish, Grilled Asparagus
and Broccolini, Fava Bean, English Pea Purée,
Cucumber, Sweet Onion, Toasted Sunflower Seeds,
Creamy Feta, Preserved Lemon Vinaigrette

Iceberg Wedge (GF)

Sweet Grass Dairy Bleu, Benton's Slab
Bacon, Drunken Baby Tomato, Herb
Buttermilk Dressing

4-HOUR RECEPTION BAR & CHAMPAGNE TOAST

(See page 15 for liquor
selections)

ENTRÉES

(Select Two)

All-Natural Chicken

Roasted Garlic Mashed Potatoes, Confit
Leeks, Fried Brussels, Truffle Chicken Jus

Grilled Faroe Island Salmon

Cous Cous Risotto, Fava and Lima Beans,
San Marzano Brodo, Romanesco

Slow-Cooked Beef Short Rib (GF)

Potato and Celeriac Purée, Glazed
Root Vegetables, Horseradish
Gremolata, Red Wine Reduction

THREE-TIERED WEDDING CAKE

BEVERAGES

Soft Drinks, Iced Tea, Coffee Service

\$175 PER PERSON

All pricing subject to a 27% service charge and 6.5% sales tax

DINING COLLECTIONS

ELEGANCE COLLECTION

COCKTAIL HOUR

(4) Piece Passed Hors d'oeuvres,
(See page 14 for selections)

SALADS

(Select One)

Classic Caesar

Local Baby Romaine, Olive Oil Focaccia
Croutons, Shaved Parmesan Reggiano,
House Caesar Dressing

Heirloom Tomato & Burrata Salad (GF,V)

Aged Balsamic, Arugula, Grilled Fennel,
Smoked Tomato Vinaigrette

Harvest Farmers Salad (GF,V)

Local Greens, Radish, Grilled Asparagus
and Broccolini, Fava Bean, English Pea
Purée, Cucumber, Sweet Onion, Toasted
Sunflower Seeds, Creamy Feta, Preserved
Lemon Vinaigrette

Iceberg Wedge (GF)

Sweet Grass Dairy Bleu, Benton's Slab
Bacon, Drunken Baby Tomato, Herb
Buttermilk Dressing

4-HOUR PREMIUM HOSTED OPEN BAR AND CHAMPAGNE TOAST

(See page 15 for liquor selections)

ENTRÉES

(Select Two)

Garlic Chicken

Roasted Garlic Seared Chicken, Lemon
Balm Pea Puree, Garlic Mashed Potatoes,
Baby Carrots, Garden Herb Oil, Confit Leeks
Chicken Jus

Blackened Pompano Beach Swordfish

Sweet Corn Succotash, Green Beans,
Andouille Sausage, Tarragon Oil

Grilled New York Strip (GF)

Golden Cauliflower Purée, Roasted Sweet
Fingerlings, Cipollini Onions, Green Beans,
Steak Butter

THREE-TIERED WEDDING CAKE

BEVERAGES

Soft Drinks, Iced Tea, Coffee Service

\$195++ PER PERSON

All pricing subject to a 27% service charge and 6.5% sales tax

DINING COLLECTIONS

CHANDELIER COLLECTION

COCKTAIL HOUR

(2) Piece Passed Hors d'oeuvres,
(See page 14 for selections)

DISPLAY

(Select One)

Farmers Market (V)

Grilled Vegetables and Crudités, Sliced Heirloom Tomatoes and Maldon Sea Salt, Stracciatella, Soft Goat Feta, Olives, Marinated Tomatoes, Pimento Cheese, Fava Bean Hummus, Pickled Vegetables, Bread and Butter Pickles, Pepper Relish, Flatbreads, Pita Chips, Breadsticks, Cracker Bread

Charcuterie Display

Domestic and International Cured Meats, Smoked Sausages, Pate, Pickled Green Tomatoes, Marinated Olives, Pickled Peppers, Grilled Artichokes, Pistachios, Mustards, Gherkins, Drunken Tomatoes, Assorted Crackers & Breads

ENTRÉES

(Select Two)

All-Natural Chicken Francese

Herb Risotto, Sauteed Spinach,
White Wine Lemon Butter

Peppercorn Crusted Filet of Beef (GF)

Crème Fraiche Potato Purée, Local Mushrooms, Asparagus, Bone Marrow Sauce

Chilean Sea Bass (GF)

White Lentil Risotto, Squash, Romanesco, Roasted Cauliflower, Pistachio Crunch, Meyer Lemon Butter Sauce

4-HOUR PREMIUM HOSTED OPEN BAR AND CHAMPAGNE TOAST

(See page 15 for liquor selections)

SALADS

(Select One)

Classic Caesar

Local Baby Romaine, Olive Oil Focaccia Croutons, Shaved Parmesan Reggiano, House Caesar Dressing

Heirloom Tomato and Burrata Salad (GF,V)

Aged Balsamic, Arugula, Grilled Fennel, Smoked Tomato Vinaigrette

Harvest Farmers Salad (GF,V)

Local Greens, Radish, Grilled Asparagus and Broccolini, Fava Bean, English Pea Purée, Cucumber, Sweet Onion, Toasted Sunflower Seeds, Creamy Feta, Preserved Lemon Vinaigrette

Iceberg Wedge (GF)

Sweet Grass Dairy Bleu, Benton's Slab Bacon, Drunken Baby Tomato, Herb Buttermilk Dressing

THREE-TIERED WEDDING CAKE

BEVERAGES

Soft Drinks, Iced Tea, Coffee Service

\$209++ PER PERSON

All pricing subject to a 27% service charge and 6.5% sales tax

DINING COLLECTIONS

LUXURY COLLECTION

COCKTAIL HOUR

(3) Piece Passed Hors d'oeuvres,
(See page 14 for selections)

DISPLAY

(Select One)

Farmers Market (V)

Grilled Vegetables and Crudités, Sliced Heirloom Tomatoes and Maldon Sea Salt, Stracciatella, Soft Goat Feta, Olives, Marinated Tomatoes, Pimento Cheese, Fava Bean Hummus, Pickled Vegetables, Bread and Butter Pickles, Pepper Relish, Flatbreads, Pita Chips, Breadsticks, Cracker Bread

Charcuterie Display

Domestic and International Cured Meats, Smoked Sausages, Pate, Pickled Green Tomatoes, Marinated Olives, Pickled Peppers, Grilled Artichokes, Pistachios, Mustards, Gherkins, Drunken Tomatoes, Assorted Crackers & Breads

Banrai Sushi Display

Handcrafted Rolls, Nigiri, and Maki Wasabi, Soy, Pickled Ginger

(Based on Four Per Person)

ENTRÉES

(Select Two)

Slow Cooked Beef Short Rib, Red Wine Reduction Grilled Gulf Shrimp, Lemon Butter Duo (GF)

Potato and Celeriac Purée, Glazed Baby Roots, Horseradish Gremolata

Grilled New York Strip, Steak Butter All-Natural Chicken Breast, Parmesan Chicken Jus Duo (GF)

Golden Cauliflower Purée, Roasted Sweet Fingerlings, Cipollini Onions, Green Beans

Peppercorn Crusted Filet of Beef, Bone Marrow Sauce Butter Poached Maine Lobster Tail, Beurre Blanc Duo (GF)

Crème Fraiche Potato Purée, Local Mushrooms, Asparagus

4-HOUR DELUXE HOSTED OPEN BAR AND CHAMPAGNE TOAST

(See page 15 for liquor selections)

SALADS

(Select One)

Classic Caesar

Local Baby Romaine, Olive Oil Focaccia Croutons, Shaved Parmesan Reggiano, House Caesar Dressing

Heirloom Tomato and Burrata Salad (GF,V)

Aged Balsamic, Arugula, Grilled Fennel, Smoked Tomato Vinaigrette

Harvest Farmers Salad (GF,V)

Local Greens, Radish, Grilled Asparagus and Broccolini, Fava Bean, English Pea Purée, Cucumber, Sweet Onion, Toasted Sunflower Seeds, Creamy Feta, Preserved Lemon Vinaigrette

Iceberg Wedge (GF)

Sweet Grass Dairy Bleu, Benton's Slab Bacon, Drunken Baby Tomato, Herb Buttermilk Dressing

THREE-TIERED WEDDING CAKE

BEVERAGES

Soft Drinks, Iced Tea, Coffee Service

\$249++ PER PERSON

All pricing subject to a 27% service charge and 6.5% sales tax

DINING COLLECTIONS

REGAL COLLECTION

Buffet-Style Dinner Reception Including

COCKTAIL HOUR

(3) Piece Passed Hors d'oeuvres,
(See page 14 for selections)

DISPLAY

(Select One)

Farmers Market (V)

Grilled Vegetables and Crudités, Sliced Heirloom Tomatoes and Maldon Sea Salt, Stracciatella, Soft Goat Feta, Olives, Marinated Tomatoes, Pimento Cheese, Fava Bean Hummus, Pickled Vegetables, Bread and Butter Pickles, Pepper Relish, Flatbreads, Pita Chips, Breadsticks, Cracker Bread

Charcuterie Display

Domestic and International Cured Meats, Smoked Sausages, Pate, Pickled Green Tomatoes, Marinated Olives, Pickled Peppers, Grilled Artichokes, Pistachios, Mustards, Gherkins, Drunken Tomatoes, Assorted Crackers & Breads

Banrai Sushi Display

Handcrafted Rolls, Nigiri, and Maki Wasabi, Soy, Pickled Ginger

(Based on Four Per Person)

4-HOUR PREMIUM HOSTED OPEN BAR AND CHAMPAGNE TOAST

(See page 15 for liquor selections)

DINNER RECEPTION BUFFET

Chilled Gulf Shrimp, Horseradish Cocktail, Lemon (GF,DF)
Seared Beef Striploin Carpaccio, Black Garlic Soy, Shaved Radish, Extra Virgin Olive Oil, Grilled Baguette
Steakhouse Wedge, Heirloom Tomato, Smoked Bacon, Bleu Cheese, Ranch Dressing (GF)
Heirloom Tomato and Mozzarella, Extra Virgin Olive Oil, Sea Salt (GF,V)

Filet Mignon, Cabernet Reduction
Grilled Herb Marinated Chicken Breast (GF,DF)
Seared Snapper, Roasted Caulilini, Sweet Potato Purée (GF)

Creamed Spinach and Baby Greens (V)
Roasted Garlic Mashed Potatoes
Grilled Asparagus, Hollandaise (GF,V)

THREE-TIERED WEDDING CAKE

BEVERAGES

Soft Drinks, Iced Tea, Coffee Service

\$249++ PER PERSON

All pricing subject to a 27% service charge and 6.5% sales tax

DINING COLLECTIONS

ALTERNATIVE PLATES

VEGETARIAN/VEGAN MEALS

Casarecce & Mushroom Bolognese (DF, VGN)

Grilled Fennel, Arugula Pesto, Calabrian Peppers

Butternut Squash Risotto (GF, DF, VGN)

Wilted spinach, Fried Leeks, Sugar Cane Glazed Pecans

Plant Based Filet (DF, VGN)

Grilled Asparagus, Sweet Potato Puree, Marble Potatoes, Onion Gravy

Tikka Masala Tofu (GF,DF, VGN)

Roasted Vegetables, Basmati Rice, Fried Green Onions

CHILDREN'S MEALS

(Ages 3-11)

Chicken Tenders Macaroni and Cheese

Honey Mustard, Ketchup, and BBQ Sauce
Fruit Cup

Chicken Alfredo

Steamed Carrots and Breadstick

DINING COLLECTIONS

HORS D'OEUVRES

COLD DISPLAYS

Crostini, Hummus, Marinated Tomatoes,
Crispy Chickpeas, Pine Nuts (DF, VGN)

Focaccia, Olive Tapenade, White Shoyu
Mushrooms, Seaweed Salad (DF, VGN)

Mini Avocado Toast, Salsa Verde,
Pumpkin Seeds, Micro Greens (DF, VGN)

Golden Baby Beet, Whipped Ricotta,
Pistachio Gremolata (GF, V)

Mushroom Toast, Local Mushrooms,
Sherry Wine, Stracciatella (V)

Corn Bread, Brie Cheese, Apple Butter,
Caramelized Pears (V)

Compressed Watermelon and Soft Goat
Feta, Garden Mint (GF, V)

Labneh, Roasted Squash, Pine Nut,
Chickpeas, Grilled Naan (V)

Grilled Focaccia, Burrata, Tomato Bruschetta
(V)

Deviled Eggs, Dijon Aioli, Cured Egg Yolk,
Caviar (DF, GF)

Pastrami Smoked Salmon, Pumpernickel
Lemon Caper Cream Cheese, Chives

Chilled Shrimp BLT Profiterole

Tuna Poke Taco, Crisp Wonton, Avocado (DF)

Lobster Roll, Shaved Lettuce,
Toasted Brioche (DF)

Tuna Poke Taco, Crisp Wonton, Avocado (DF)

Lobster Roll, Shaved Lettuce,
Toasted Brioche (DF)

Mini Buttermilk Biscuits, Pimento Cheese,
Marinated Green Tomato, Aged Country Ham

Seasonal Fruit and Aged Country Ham (GF)

HOT DISPLAYS

Vegetable Spring Roll,
Thai Sweet Chili (DF, VGN)

Mini Grilled Cheese, Sourdough,
Aged Cheddar and Gruyere (V)

Falafel, Tzatziki (V)

Potato Pancake, Crème Fraiche,
Smoked Trout Roe

Crab Cake, Old Bay Remoulade

Bacon Wrapped Scallops (GF, DF)

Shrimp and Grit Cake, Crisp Andouille (GF)

Barbecue Bacon Wrapped Shrimp (GF, DF)

Beef Kibbeh, Tzatziki

Firecracker Bacon-Wrapped Chicken

Beef Empanadas, Salsa Verde (DF)

Chicken Empanadas

Birria Taco, Three Chile Reduction

Pork Pot Stickers, Chile Crunch, Soy (DF)

Fried Chicken Bites, Honey-seared Cornbread,
Bourbon Barrel Maple Butter, Chicken Gravy

Cheese and Jalapeño Arepa, Guasacaca (V)

White Potato & Truffle Croquette (V)

French Onion Soup Boule

Spanish Corn Fritter (V)

Potato Samosa, Chutney Tamarind (DF, VGN)

Ham Croquettes

PREMIUM AND DELUXE BRANDS



PREMIUM BRAND LIQUORS

Absolut® Vodka
Three Olives® Vodka
Boodles® Gin
Kraken® Gold Rum
Stranahan's® Blue Peak Scotch
Tincup® Bourbon
Proper No. Twelve® Irish Whiskey
Pendleton® Original Canadian Whiskey
Jose Cuervo® Tradicional Tequila

DELUXE BRAND LIQUORS

Hangar One® Vodka
Tito's® Vodka
Hendrick's® Gin
Ron Matusalem® Gran Reserve 15 Rum
Stranahan's® Original Scotch
Buffalo Trace® Bourbon
Bushmills® 10 Year Reserve Irish Whiskey
Pendleton® Midnight Canadian Whiskey
Maestro® Dobel Diamante Tequila

CUSTOM-DESIGN WEDDING CAKES

Let our world-renowned pastry and culinary team create your dream wedding cake for you and your special guests. Wedding cakes are included in all wedding packages. A variety of cake stands are available. Additional charges may apply based on the complexity and detail of the cake design.

CAKE FLAVORS

Vanilla, Chocolate, Marble, Hazelnut, Almond, Lemon, Banana, Pineapple, Carrot, and Red Velvet

ICINGS

Italian buttercream, almond buttercream, American buttercream

CAKE FILLINGS

Vanilla Custard, Coffee, Hazelnut, Lemon, Cream Cheese, Raspberry Jam, Chocolate, Amaretto, Strawberry Jam, Chocolate Ganache, Pistachio, Passion Fruit, and Pineapple

CUSTOM WEDDING CAKES

Custom wedding cake flavors, fillings and icings, design, sugar floral and fondant are also available upon request and may require additional charges.

Additional Cake Tiers at \$110 per tier.

All Icing is in Swiss Buttercream



WEDDING DAY MENU ENHANCEMENTS

WEDDING DAY LUNCHEON

Start your day with a luncheon in your wedding party getting ready rooms.

Fresh Fruit and Cheese Display

Assorted Wrap Sandwiches

Turkey, ham, Italian, and veggie wraps, shredded lettuce, tomato, cheese, condiments on the side

Assorted Bagged Potato Chips and Pretzels

Assorted Soft Drinks, Juices, Bottled Water

\$30++

CEREMONY ENHANCEMENT

Champagne Wall \$9 per glass

(\$55 Attendant Fee)

BAR ENHANCEMENTS

Upgrade to a Deluxe Bar

\$20 Per person

Premium Bar Additional Hour

\$12

Deluxe Bar Additional Hour

\$15

Signature Drinks

Additional \$8 per person

Wine Service with Dinner

\$16 per person

DESSERT STATION

Sweet Symphony (V)

Napoleons, Fruit Tartlets, Cream Puffs, Amaretti, Cannoli, Key Lime Panna Cotta, Chocolate Amaretto Blondies

\$15 Per Person

S'more Ever After (V)

Classic, Strawberry, Espresso Marshmallows
Chocolate and White Chocolate Bars
Graham Crackers, Chocolate Chip Cookies

\$15 Per Person

Bites of Bliss (V)

Lemon & Pecan Bars, Caramel Brownies
Cheesecake, Macarons, Assorted Cupcakes,
Chocolate Almond Crème Shots
Mini White Chocolate & Raspberry Mud Cakes

\$20 Per Person

LATE-NIGHT SNACK

The Perfect Pair

Mini Beef and Chicken Sliders (pre-made)
(lettuce, tomatoes, pickles, American cheese,
ketchup, mustard, and mayonnaise on the side)
Tator Tots served in Prism Cups

\$28

Dip into Love

Lavash Bread and Hummus (V)
House Made Potato Chips and French Onion Dip (V)
Sourdough Crackers and Brie Dip (V)
Tortilla Chips, Guacamole, and Salsa (V)

\$15

Perfectly Twisted

Warm Mini Pretzels (V)
Assorted Mustard, Ale Cheese Sauce
Mini Italian Sausage, Roasted Peppers,
Marinara, Provolone
Served on a Hoagie

\$25

All pricing subject to a 27% service charge and 6.5% sales tax

HELPFUL HINTS FOR THE BIG DAY

Minimums: A Food and Beverage minimum will apply to your event.

Children's Meals, and Dietary Meals can be ordered with Catering Manager

Outside food and beverage is not allowed in the ballrooms, unless it is for religious purposes, or approved by the Catering Manager.

Some enhanced elements will require additional Electrical Power for DJ, Band, up-lights, slide show, photobooth etc. Your Catering Manager can assist in getting quotes from Encore should this apply.

Wi-Fi Service may be needed for DJ or photobooth, please speak to your Catering Manager for pricing.

Fire Marshal Permit and Fire Watch are needed for the following: Cold Sparks, CO2 Guns, Haze, Pyrotechnics, extensive draping, and foyer sets.

Dancing on a Cloud – Must utilize Dry Ice

Welcome Bags: \$3 per bag to be picked up by guest at bell stand.
\$5.50 per bag if delivered to the guest room after check-in.

Wedding Receptions are (5) hours of service, (1) hour for Cocktail, (4) Hours for dinner and dancing. Additional Hours: \$500 additional charge per hour past package time.

Noise Ordinance: Orange County has a 10pm curfew for all outdoor functions.

Self-Parking is at the rate of \$36, Valet is at the rate of \$48 (rates subject to change)

Alcohol Beverage Consumption: All guests must present their photo ID to the bartenders. In accordance with venue policy, shots will not be served in the ballroom bars.

RECOMMENDED VENDOR LIST

WEDDING PLANNERS - ALL ARE CERTIFIED BY THE BRIDAL SOCIETY

Bella Sposa Events | Jennifer Lopez | hello@bellasposaevents.com | bellasposaevents.com | (814) 572-0896

For the Love of Events | Amanda Borrero, CWP | aborrero@fortheLoveofEventsFL.com | fortheLoveofEventsFL.com | (407) 334-0078

L3Events | Rebecca Lang, CWP | www.L3Events.com | 407-497-6400

Revery Weddings | Clara Brown | info@revery-weddings.com | 321-274-6220 | https://revery-weddings.com/

HAIR AND MAKE-UP

Rosen Shingle Creek Spa | Jennifer Woods | SpaatShingleCreek.com | (407) 996-1440

Beaute Speciale | info@beautespeciale.com | beautespeciale.com | (407) 251-4661

Kristy's Artistry Design Team | info@kristyartistry.com | kristyartistry.com | (407) 766-3335

Golden Magnolia Studio | the.goldenmagnolia@outlook.com

Laura Reynolds Artistry | laurareynoldsartistry.com | info@laurareynoldsartistry.com | 407-962-5114

OFFICIANTS

A Beautiful Ceremony | Rev. Kevin Knox | abeautifulceremony.net | revkev@abeautifulceremony.net | (407) 521-8697

Sensational Ceremonies | Rev. Glynn Ferguson | sensational-ceremonies.com | info@sensationalceremonies.com | (407) 361-7781

FLORIST/LINEN/EVENT DÉCOR

ESG Design | Eric San Germano | info@ESGdesign.net | www.esgdesign.net | 321-695-5715

Bluegrass Chic | bluegrasschic.com | info@bluegrasschic.com | (407) 900-3515

The Event Source | theeventsource.net | eventspecialist@theeventsource.net | (407) 855-0229

Atmospheres Floral and Décor | Debra Shea Robertson | atmospheresfloral.com | info@atmospheresfloral.com | (321) 972-2976

Total Event Décor Services | totaleventdecor.com | 407-816-8877

RJ Glamour | events@rjglam.com | www.rjglam.online | 407-480-6669

Gala Rentals | galarental.com | (407) 448-9885

Ocean Hawks Rentals | oceanhawksrentals.com | events@oceanhawksrentals.com | (407) 797-5511

RECOMMENDED VENDOR LIST

PHOTOGRAPHY

Cona Studios | tony@conastudios.com | www.conastudios.com | 954-647-7901

Steven Miller Photography | Steven Miller | stevenmillerpix.com | smiller@stevenmillerpix.com | (407) 504-7314

Castaldo Studio | Domenico Castaldo | castaldostudio.com | castaldostudio@mac.com | (407) 347-8926

Rhodes Studios | Edmund Rhodes | rhodesstudios.com | photovideo@rhodesstudios.com | (407) 242-7800

Corner House Photography | Samantha Eckhaus | cornerhousephotography.com | info@cornerhousephotography.com
(407) 435-7747

Victoria Angela | Victoria Angela | va@victoriaangela.com | victoriaangela.com | (407) 504-1227

Angelika Krug Photo and Film | Angelika Krug | angelikakrugphotofilm.com | Angelikakrugcreative@gmail.com | (407) 741-3601

VIDEOGRAPHY

Cona Studios | tony@conastudios.com | www.conastudios.com | 954-647-7901

Castaldo Studio | Domenico Castaldo | castaldostudio.com | castaldostudio@mac.com | (407) 347-8926

Maiography | May Gozu | maiography.com | hellomaiography@gmail.com | (407) 271-6702

Rhodes Studios | Edmund Rhodes | rhodesstudios.com | photovideo@rhodesstudios.com | (407) 242-7800

Angelika Krug Photo and Film | Angelika Krug | angelikakrugphotofilm.com | Angelikakrugcreative@gmail.com | (407) 741-3601

DJS

Our DJ Rocks | Kristin Wilson | ourdjrocks.com | info@ourdjrocks.com | (407) 509-9786

Soundwave Entertainment | Wendy Kopasz | djsoundwave.net | info@djsoundwave.net | (407) 905-0324

Orlando Event Pros | Michelle DePietto | orlandoeventpros.com | info@orlandoeventpros.com | (407) 566-0025

White Rose Entertainment | Jeff Versage | orlandodj.com | jeff@orlandodj.com | (407) 601-3765

Blast Productions | Rebecca Blanco | toporlandodjs.com | info@balstdcompany.com | (407) 900-0849

CEREMONY MUSIC

Christine MacPhail | Christine MacPhail | orlandoharpist.com | christine@orlandoharpist.com | (407) 239-1330

LIGHTING

Encore (In House) | James Dooley | james.dooley@encoreglobal.com | (407) 996-2239

Get Lit Productions | Byron Gauthier | get-lit-orlando.com | info@get-lit-orlando.com | (407) 924-4246