



Loews Royal Pacific Resort

SIGNATURE WEDDINGS



Escape to the natural elegance of the South Seas.



RHETT PYLE PHOTOGRAPHY



STERLING PHOTOGRAPHY



An Isle of Pure Romance

BRIAN FOX PHOTOGRAPHY



Picture yourself in the middle of an island paradise... your wedding a celebration of the joy and beauty surrounding you.

The setting for your wedding shouldn't just be a place...it should be an escape, a temporary departure from the everyday world to a romantic destination where dreams come true. At Loews Royal Pacific Resort at Universal Orlando™, you and everyone in your party will be transported to the enchanted isles of the South Seas.





Elegant Surroundings At Every Turn

MIKE BRIGGS PHOTOGRAPHY



YOUR WEDDING CEREMONY

ALL CEREMONIES INCLUDE:

- Ceremony Location
- Ceremony Rehearsal Space
- Indoor Back-up Facilities
- Outdoor Guest Seating
- Sound System with Wireless Microphone for Officiant
- Wedding Services*
- Citrus Infused Water Station
- Guest Book & Gift Table Set up

\$2,500+

Minimum of 50 Guests

Packages for groups under 50 guests available. Contact Catering Manager for details

*An on-site catering manager will work with you or your wedding consultant to reserve your dates, plan the schedule of events, coordinate all food and beverage details from menu design to linens, and assist with other aspects of your wedding experience at the Resort.

CEREMONY LOCATIONS

WEDDING LAWN

The Wedding Lawn offers a welcoming island sanctuary ideal for hosting anything from small ceremonies to gala weddings of up to 240 guests. Tucked away on the resort grounds and surrounded by lush greens, bamboo, and flowers, this secluded setting is conveniently located near the Wantilan Pavilion.

PACIFIC BEACH

Whether under the blue Florida sky or the warm glow of the evening twilight, a beach wedding at Loews Royal Pacific Resort is the ultimate romantic experience. Our pristine white sand Pacific Beach is rimmed with swaying palm trees and bordered by a tranquil body of water. It's the ideal location for elegant beach weddings of up to 200 guests.

Indoor Ceremony Locations also available.

Ceremony Rehearsal Space and Bridal Party Changing Room are based upon availability. All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



An Unforgettable Celebration



SCOTT CRAIG PHOTOGRAPHY

YOUR WEDDING RECEPTION

ALL RECEPTIONS INCLUDE:

- Cocktail Hour with One Hour Hosted Select Collection Bar and Choice of Four Passed Hors d' Oeuvres
- Private Server for Wedding Party during Pictures/Cocktail Hour
- Choice of Plated, Buffet, Station, or Brunch Menus
- Three-Hour Hosted Select Collection Bar during Wedding Reception
- Floor Length Table Linens available in Chocolate Brown, Gold, Black, White, Charcoal Grey and Ivory
- Wedding Services*
- Pre-Event Menu Tasting for up to Four Guests
- Complimentary Votive Candles, Dance Floor, Staging for your Band/DJ, Table Numbers, Tables for your Place Cards, Guestbook and Band/DJ
- Overnight Accommodations for the wedding couple on your Wedding Night (*suite upgrade based upon availability*)

FROM \$155++ PER PERSON

Minimum of 50 Guests

*An on-site catering manager will work with you or your wedding consultant to reserve your dates, plan the schedule of events, coordinate all food and beverage details from menu design to linens, and assist with other aspects of your wedding experience at the Resort.

RECEPTION LOCATIONS

WANTILAN PAVILION

The Wantilan Pavilion is the hotel's signature event space. Surrounded by exotic foliage and bamboo, this covered, outdoor venue embodies the natural elegance of the islands. A lava rock fire pit, tiki torches, and track lighting throughout make the pavilion perfect for dramatic evening outdoor affairs. Private and secluded, the pavilion also features a built-in stage and ample seating room for up to 240 guests.

INTIMATE BALLROOMS

These intimate ballrooms are ideal for wedding celebrations of up to 150 guests. A palette of colors lend the space an air of elegance to create a warm and inviting atmosphere for your guests. An outdoor patio where your guests can enjoy a cocktail underneath the stars is also available. Additional smaller ballrooms are also available.

PACIFICA BALLROOM AND OCEANA BALLROOM

These impressive ballrooms are the largest at Universal Orlando Resort™. The 21-foot high ceilings provide a grand space for your event. An updated palette of aqua, pomegranate and tangerine, paired with organic patterns infuse the ballroom with the bold, vibrant charm of the South Pacific. The space can accommodate in excess of 1,000 guests for grand wedding events, but can also be divided into twelve smaller salons for intimate receptions of 75 to 250 guests.

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Discounted package pricing available for brunch and daytime weddings. Cocktail Hour not included in Brunch weddings. Food & Beverage Minimums apply based upon space and day of week. Prices and available options subject to change.

REHEARSAL DINNER

You have many choices in Orlando for your rehearsal dinner, but Loews Royal Pacific Resort offers you an array of unique settings to create a memorable experience for your family and friends. You can hold a private banquet of event in one of the hotel's indoor event spaces, or dine in one of our beautiful, lushly landscaped outdoor settings (ask your catering manager for menus).

Choose from one the three incredible on-site restaurants, Universal Orlando's other on-site hotels or one of the unique venues of Universal CityWalk™. From an informal get-together to an elegant dining experience, choose from a wide range of settings to create an unforgettable rehearsal dinner for your guests.

Islands Dining Room - This is an attractive, spacious restaurant with Indonesian style decor and a menu featuring modern, Pan Asian cuisine with a twist. A private dining room for up to 50 guests is also available.

Click for more information

Emeril's Tchoup Chop - Celebrity chef Emeril Lagasse puts his own unique spin on Asian cuisine in this signature restaurant. Diners take an exotic journey through the Pacific seas amid striking decor that features bamboo, waterfalls, and sculpted gardens. Four private dining areas are available for groups up to 65 guests.

Click for more information

Jake's American Bar - Jake's is a 1930's style tropical nightspot celebrating the life of Royal Pacific Airways' most beloved pilot, Captain Jake McNally. Jake's is the perfect place to enjoy drinks, food and lively entertainment. A private room is available for up to 60 guests (ideal for 30-50).

Click for more information

HARD ROCK HOTEL®

The Kitchen
Palm Restaurant

Click for more information

LOEWS PORTOFINO BAY HOTEL

Mama Della's RistoranteSM
Trattoria del Porto™
Bice Ristorante

Click for more information

LOEWS SAPPHIRE FALLS RESORT

Amatista Cookhouse™
Strong Water Tavern

Click for more information

THE AFTER PARTY

Nobody wants the good times to come to an end, so be sure to plan an "after party" in your weekend plans. Loews Royal Pacific Resort offers two ideal locations for your group to continue the party after your rehearsal dinner and wedding celebration. Choose the **Orchid Court Lounge**, our elegant lobby lounge adorned with beautiful orchids. Or meet for drinks and fun times at **Jake's American Bar**. **Click for more information**

Plus you'll find many other options for nightlife at **Universal CityWalk™** entertainment complex.

Click for more information

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverage, and service charge.

UNIVERSAL CITYWALK™

Emeril's® Restaurant Orlando
The Toothsome Chocolate Emporium & Savory
Feast Kitchen™

Jimmy Buffett's® Margaritaville®
Hard Rock Cafe® Orlando
Bob Marley - A Tribute to FreedomSM
Bubba Gump Shrimp Co.™ Restaurant & Market
Red Oven Pizza Bakery™
Hot Dog Hall of Fame®
NBC Sports Grill & Brew™
Antojitos Authentic Mexican Food™
Pat O'Brien's®
Vivo Italian Kitchen™
The Cowfish® Sushi Burger Bar

Click for more information



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Cocktail Hour





COCKTAIL HOUR

All wedding receptions include a One Hour Hosted Select Collection Bar and your choice of four butler passed hors d' oeuvres. **Please select four from the following:**

COLD HORS D' OEUVRÉS

Sesame Big Eye Tuna with Paw Paw Sauce
 Ceviche Style Lobster and Avocado Martini
 Crab and Corn Salad on Sesame Cone
 Thai Curry Chicken with Spicy Peanut Sauce
 Island Mango and Shrimp Salad
 with Crispy Tortilla
 Smoked Salmon Mousse, Creme
 Fraiche, and Caviar Tart

Roasted Turkey, Pecans, Figs, and
 Cream Cheese Mini Wrap
 Artichoke and Roma Tomato Bruschetta
 Asparagus and Serrano Ham and Grain Mustard
 Pepper Seared Filet of Beef with Caramelized
 Onions and Maytag Blue Cheese Crostini

HOT HORS D'OEUVRES

Guava and Cheese Empanada
 Coconut Chicken Tenders with Mango-
 Horseradish Dipping Sauce
 Tandoori Chicken Skewers with
 Raita Cucumber Dip
 Spanakopita
 Mini Blue Crab Cakes with
 Kaffier Lime Remoulade

Ginger Glazed Pork Pot Stickers
 Chicken Marsala Puff
 Mini Beef Wellington
 Mediterranean Lamb Kabob with Mint Chutney
 Tempura Shrimp with Thai Chili Sauce

Additional Cold and Hot Hors D' Oeuvres at \$6.00++ each

SELECT COLLECTION BAR (4 HOURS INCLUDED IN PACKAGE)

New Amsterdam Vodka, Seagrams Gin, Cutty Sark
 Scotch, Jim Beam Bourbon, Seagrams 7 Whisky,
 Cruzan Rum, Sauza Gold Tequila, Beringer White
 Zinfandel, Context Sauvignon Blanc, Context
 Chardonnay, Context Merlot, Context Cabernet

Each additional hour at \$12.00++ per person, per hour

Sauvignon, Bud Light, Budweiser, Miller Lite, Corona
 Extra, Heineken, Sam Adams Boston Lager

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge.
 Cocktail Hour not included with Wedding Brunch Menu. Prices and available options subject to change.

COCKTAIL HOUR ENHANCEMENTS – COLD SELECTIONS

ICE CARVINGS

We offer ice carvings specifically designed for your group

\$500++ FOR ONE BLOCK OR 900++ FOR TWO BLOCKS

DOMESTIC CHEESE DISPLAY

Cheddar, Monterey, Winter Park Blue, Havarti, and Marinated Provolone

Seasonal Berries, Dried Fruits and Toasted Nuts
Fresh Baked Baguettes, Lavosh and Assorted Crackers
(serves approximately 50 persons)

\$800++

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

Manchego, Fontina, Goat Cheese, Gorgonzola Blue, and Boursin Seasonal Berries, Dried Fruit and Toasted Nuts Fresh Baked Baguettes, Lavosh and Assorted Crackers
(serves approximately 50 persons)

\$900++

ROYAL PACIFIC SUSHI DISPLAY

(Based on three pieces per person)

An Assortment of Sashimi and Sushi Rolls California, Barbequed Eel, Spicy Tuna, Salmon, and Vegetable with Wasabi, Pickled Ginger and Light Soy

\$25++ PER PERSON

FRESH AND GRILLED VEGETABLE MONTAGE

Broccoli, Cauliflower, Celery, Carrots, Peppers and Cherry Tomatoes, Grilled Asparagus, Portobello Mushroom, Eggplant, Zucchini, and Yellow Squash Caramelized Onion Dip and a Creamy Avocado Dressing
(serves approximately 50 persons)

\$575++

ANTIPASTO DISPLAY

Mortadella, Salami, Capicola, Fontina, Asiago, and Marinated Provolone Grilled and Roasted Seasonal Vegetables, Pepperoncini, Olives, and Artichokes Fresh Baked Artisan Breads and Lavosh
(serves approximately 50 persons)

\$750++

TASTE OF PERU

Shrimp and Scallop Ceviche Peruvian Pickled Fish
"Quinotto" Peruvian Quinoa Salad in Martini

\$25++ PER PERSON

ISLAND RAW BAR

Iced Gulf Shrimp with Cocktail and Sauce Louis

\$750++ PER 100 PIECES

Alaskan Snow Crab Claws with Lemon, Lime and Cocktail Sauce

\$800++ PER 100 PIECES

Cultured Oysters on Half Shell with Crackers and Cocktail Sauce

\$650++ PER 100 PIECES

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COCKTAIL HOUR ENHANCEMENTS – HOT SELECTIONS

WOK DISPLAY

(Based on one piece per person, per item)

Presentation of Large Wok Display

Chicken Dim Sum, Pork Pot Stickers, Spicy Shrimp Satay, and Vegetable Wonton, Sweet Chili Thai, Ponzu and Sweet & Sour Sauce

\$22++ PER PERSON

CRAB CAKE STATION

(Based on two pieces per person)

Island Crab Cakes with Roasted Corn and Peppers
Cucumber-Mango Relish and Cajun Remoulade

\$25++ PER PERSON

SLIDER STATION

Pre-Select Two of the Following:

All Natural Grass Fed Beef with Caramelized Onions and Provolone Cheese

Slow Smoked Palmetto Creek Farms Mojo Pork with Pineapple Slaw

Spicy Buffalo Chicken with Lettuce, Tomato and Blue Cheese Dressing

Mediterranean Spiced Lamb with Pickled Cucumbers and Feta Cheese

\$22++ PER PERSON

FLAT BREAD PIZZA STATION

Gourmet Mini Flatbread Pizzas Cooked to Order

Pre-Select Two of the Following:

Grilled Chicken, Onions, Feta Cheese, Tomato, Kalamata Olives, Basil & Crushed Red Pepper

Vine Ripened Tomatoes with Fresh Buffalo Mozzarella, Basil and Cracked Black Pepper

Italian Sausage and Pepperoni with Aged Provolone Cheese

\$20++ PER PERSON

ARGENTINEAN CHURRASCO BEEF AND SAUSAGE STATION

Herb Marinated Skirt Steak and Brazilian Sausage
Sweet Plantain

\$20++ PER PERSON

RISOTTO STATION

Arborio Rice with choice of Royal Red Shrimp, Artichokes, Sun-Dried Tomato, Cremini Mushroom, Caramelized Onions, and Pesto Parmesan Cheese and Ground Black Pepper

\$25++ PER PERSON

ASIAN NOODLE-BAR STATION

Lo Mein Noodles with Shredded Chicken, Baby Bok Choy, Baby Corn, Carrots, Sesame Ginger Glaze

Udon Noodles with Shrimp, Bean Sprouts, Broccoli, Napa Cabbage, Peppers, Thai Red Curry Sauce

Vegetable Fried Rice with Carrots, Celery, Scallion, Fried Egg, Green Peas

\$22++ PER PERSON

ITALIAN PASTA STATION

Five Cheese Tortellini with Artichoke, Bay Shrimp, Parmesan Cream and Cracked Black Pepper

Penne Pasta with Marinara Sauce, Kalamata Olives, Basil and Crushed Red Pepper

Braised Beef Tortellacci with Sage Brown Butter Sauce

Fresh Garlic Bread Sticks, Focaccia Bread and Grated Parmesan

\$22++ PER PERSON

 Station requiring an Attendant at \$175++ plus sales tax. ++ All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverage, and service charge. Prices and available options subject to change.



An Award-Winning Culinary Team



The freshest natural ingredients. Skilled, award-winning chefs. Imaginative recipes and menus tailored to your exact specifications. Every meal at Loews Royal Pacific Resort promises to be an unrivaled culinary experience that will elevate your wedding from enjoyable to unforgettable.

Executive Chef Nando Belmonte, Executive Sous Chef Ron Cope, Banquet Chef Vasken Jibilian, and Executive Pastry Chef Rodrigo Nunez all have won multiple awards from the American Culinary Federation. Together with their talented team they can create a customized menu from a variety of cuisines — including Polynesian, French, Italian, Asian, and American classics — for any sized event, from casual to formal.

All of our freshly baked breads, desserts, ice creams, and pastries are created right in our kitchens. Our delicious stocks, soups, and sauces are all house-made, along with our salad dressings. Our fruits and vegetables are all freshly cut, and much of our produce and other food products are locally sourced from nearby farms and vendors for the utmost in freshness and sustainability. The hotel even has its own herb garden.

At Loews Royal Pacific Resort, you have your choice of plated dinners stations, or buffet style service. You can take your buffet to the next level with a customized menu featuring optional action stations for the ultimate in personal service and elegance.

The following menus are just a guide. If you're craving something extraordinary, let us know! We can create an exquisite customized menu just for you



Chef Inspired Creations

GINGER MIDGETT PHOTOGRAPHY



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SCOTT CRAIG PHOTOGRAPHY



GINGER MIDGETT PHOTOGRAPHY



PLATED DINNERS — SOUP AND SALAD SELECTION CHOICE OF EITHER ONE SOUP OR SALAD

SOUP SELECTIONS

Crawfish Chowder
Lobster Bisque
French Onion
Minestrone

Roasted Butternut Squash
Callaloo
Chicken Corn Chowder
Coconut Chicken Curry

SALAD SELECTIONS

Organic Mixed Greens

*Balsamic Figs, Toasted Walnuts & Goat Cheese,
Poached Pears Port Wine Vinaigrette*

Iceberg Lettuce

*Buttermilk Blue Cheese, Crispy Bacon,
Grape Tomatoes, Hydroponic Cucumbers,
Balsamic Gelee, Blue Cheese Dressing*

Caesar

*Hearts of Romaine, Shaved Parmesan
Cheese, Crispy Pancetta, Roasted
Garlic Crouton, Caesar Dressing*

Country Style Pork Terrine

*Organic Baby Greens, Pistachio, Heirloom
Tomato, Blueberry Raisin Chutney*

Artisan Greens & Shrimp

*Cape Canaveral Royal Red Shrimp,
Sliced Radish, Pickled Onions, Heirloom
Cherry Tomatoes, Citrus Vinaigrette*

Chopped Asian Salad

*Romaine Lettuce, Edamame, Citrus,
Nappa Cabbage, Carrots, Red Onions,
Wonton Crisp, Ponzu Vinaigrette*

Avocado & Crab

*Baby Spinach & Frisee, Carrots, Mandarin
Orange, Cucumbers, Chive Butter
Crisp, Citrus Ginger Vinaigrette*

Southwest Salad

*Romaine Lettuce, Black Beans, Roasted
Corn, Tomatoes, Red Onions and Crispy
Corn Chips, Chipotle Vinaigrette*

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



PLATED DINNERS - ENTREE SELECTIONS

All plated dinners include Freshly Baked Rolls and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, Iced Tea and Choice of Plated Dessert.

CHICKEN

Rosemary Grilled Airline Chicken Breast

Yukon Potato Puree, Seasonal Vegetables, All Natural Roasted Chicken Jus

\$155++ PER PERSON

Parmesan Crusted Chicken Breast

Creamy Herbed Polenta Cake, Grilled Asparagus, Oven Roasted Cippolini Onions Sundried Tomato Cream

\$155++ PER PERSON

SEAFOOD

Pan Seared Line Caught Local Catch

Okinawan Potato Hash, Seasonal Vegetables, Coconut Saffron Sauce

\$163++ PER PERSON

Herbed Basted Florida Grouper

Zellwood Corn & Cheese Grits, Edamame Vegetable Succotash, Citrus Emulsion

\$172++ PER PERSON

BEEF, VEAL AND PORK

Applewood Smoked Pork Chop

Butternut Squash & Parmesan Risotto, Roasted Vegetables, Caramelized Apple Chutney

\$165++ PER PERSON

Char Grilled Beef Rib Eye Steak

Truffle Pecorino Potato Gratin, Pan Roasted Mushrooms, Shallot Confit, Roasted Asparagus Port Demi Glaze

\$165++ PER PERSON

Horseradish Crusted Filet Mignon

Confit of Fennel Savory Bread Pudding, Seasonal Vegetables, Grain Mustard Sauce

\$172++ PER PERSON

Braised Short Ribs

Roasted Garlic Yukon Gold Crushed Potatoes, Candied Carrots & Haricot Vert, Natural Beef Jus

\$167++ PER PERSON

DUAL ENTREES

Lightly Smoked Filet Mignon, Pan Seared Line Caught Snapper

Truffle Scented Creamy Polenta, Roasted Broccolini & Baby Carrots, Port Wine Demi

\$177++ PER PERSON

Roasted Garlic Filet Mignon & Jumbo Lump Crab Cake

Yukon Gold Potato Hash, Baby Vegetables, Grain Mustard & Peppercorn Sauce

\$183++ PER PERSON

Pan Roasted Petit Tenderloin of Beef & Butter Poached Lobster Tail

Chive & Pork Belly Potato Croquette, Parmesan Crusted Asparagus, Morel Cognac Cream

\$187++ PER PERSON

VEGETARIAN ENTREES

Chick Pea & Quinoa Cake

Beluga Lentil & Israeli Cous Cous Stew, Roasted Yellow Pepper Nage

\$153++ PER PERSON

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PLATED DINNER ENHANCEMENTS – APPETIZER SELECTIONS

COLD APPETIZERS

Smoked Chicken Terrine

Goat Cheese, Pistachios & Dried Cherries

\$10++ PER PERSON

Florida Fish Ceviche Martini

Line Caught Cape Canaveral White Fish, Onions, Cilantro, Red Peppers, Mango, Leche de Tigre

\$12++ PER PERSON

Vine Ripened Beefsteak Tomatoes & Mozzarella Cheese

Baby Arugula, Basil Chiffonade, Champagne Vinaigrette and Aged Balsamic

\$10++ PER PERSON

Beef Carpaccio

Arugula Salad, Grain Mustard Aioli and Extra Virgin Olive Oil

\$12++ PER PERSON

HOT APPETIZERS

Pan Seared Sea Scallops

Charred Shiitake Mushrooms, Roasted Golden Beets, Parsnip Puree

\$12++ PER PERSON

Maryland Crab Cakes

Roasted Red Pepper Creamed Corn, Crispy Arugula, Citrus Relish

\$12++ PER PERSON

Braised Beef Tortellacci

Brown Butter Sage, Porcini Mushroom and Cipollini Onions

\$12++ PER PERSON

Marinated Grilled Tofu

Beluga Lentil & Quinoa, Edamame Emulsion, Roasted Tomato Relish

\$10++ PER PERSON

SORBET INTERMEZZO (SERVED AFTER SALAD)

\$10++ PER PERSON

Champagne Sorbet

Dragon Fruit Sorbet

Lemon Sorbet with Vodka Citron

CHEF AMUSE

Turn your dinner into a four-course dining experience with this small tasting course, which offers a glimpse at the chef's approach to cooking and prepares your guests for the upcoming meal.

\$10++ PER PERSON

++ All prices are subject to 25% service charge and 6.5% sales tax on food, beverages, and service charge. Prices and available options subject to change.

PLATED DINNER – DESSERT SELECTIONS

If you have already made arrangements for a wedding cake you may substitute one of the following dessert selections:

- Chocolate Entremets with Macerated Berries and Raspberry Coulis
- White Chocolate Mousse Pyramid in Sable Cookie Crunch
- Asian Pear Torte with Port Wine Reduction
- White Chocolate and Macadamia Nut Napoleon with Tangerine Orange Sauce
- Chocolate Banana Crème Brûlée Tart with Citrus Fruit Glaze
- Milk Chocolate Mousse with Port Wine Poached Asian Pear
- Coconut and Mango Bavarian with Passion Fruit Jelly
- Mascarpone Chantilly and Dark Chocolate Napoleon, Tropical Berries and Exotic Fruit Sauce

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Savory Dinner Buffets

FAMILY ART PHOTOGRAPHY



THE STEAK HOUSE DINNER BUFFET

Freshly Baked Bread and Rolls Display with Sweet Butter

French Onion Soup, Gruyere Gratinée

Iceberg Salad with Cherry Tomatoes, Cucumbers, Red Onions, Apple Wood Smoked Bacon and Crumbled Blue Cheese Ranch, Blue Cheese and Russian Dressings

Petit Sirloin Steak
Grilled Natural Atlantic Local Catch
Roasted Natural Chicken Breast
Horseradish and Tomato Barbeque Sauces

Mashed Potatoes
Truffle Macaroni & Cheese
Seasonal Vegetable Succotash and Grilled Asparagus

Old Fashioned Apple Pie
New York Cheesecake
Double Fudge Chocolate Cake
Sourdough Bread

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

\$190++ PER PERSON

++All prices are subject to 25% taxable service charge and 6.5% tax on food, beverages and service charge. Prices and available options subject to change.



MEDITERRANEAN DINNER BUFFET

Freshly Baked Bread and Rolls Display with Sweet Butter

Roasted Gazpacho with Traditional Condiments

Greek Salad Display with Romain Lettuce, Tomato Wedges, Sliced Bermuda Onions, Cucumbers, Herbed Crouton, Lavosh, and Assorted Dressings

Grilled Asparagus and Roasted Peppers with Lemon and Roasted Shallot Vinaigrette

Curried Tomato Salad with Apricot, Coriander, and Almonds

Couscous Salad with Spiced Shrimp and Oregano

Platter of Assorted Grilled Flat Breads:

Roma Tomato and Feta Artichoke; Chick Peas and Fontina Cheese; Serrano Ham, Grapes and Manchego Cheese

Rosemary-Thyme Seared Beef Filet with Artichoke and Garlic Fondue

Oven Roasted Sea Bass with Mussels, Tomato Ouzo Sauce, Crumbled Feta, Haricot Verts, Baby Carrots, and Turmeric Cauliflower

Baklava Creme Caramel Pistachio-Orange Mousse with Dried Dates

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

\$180++ PER PERSON

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FAMILY ART PHOTOGRAPHY



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WANTILAN LUAU DINNER BUFFET

Hawaiian Carving Rolls • Freshly Baked Breads and Rolls Display with Sweet Butter

MINI SALAD DISPLAY

Organic Greens with Heirloom Tomato, Avocado, Maui Onion, and Toasted Macadamia Nuts with Passionfruit Vinaigrette

Mini Mango and Papaya Salad with Tropical Melons

Chopped Napa Cabbage Salad with Lomi Lomi Salmon and Orange Ginger Dressing

Oven Roasted Vegetables with Chili-Lime Vinaigrette

Hawaiian Ahi Tuna Poke Martini

CARVING STATION

Roasted Kalua Suckling Pig
Guava Puree

\$180++ PER PERSON

HIBACHI DISPLAY

Korean Barbequed Black Angus Beef
Teriyaki Glaze

SOUTH PACIFIC DISPLAY

Hawaiian Pink Sea Salt Dusted Mahi Mahi
Wood Grilled Szechuan Spiced Chicken Breast

WOK DISPLAY


Steamed Jasmine Rice

Oven Roasted Sweet Potatoes and Seasonal Vegetables

Johnny Cakes • Coconut Bread Pudding • Dark Chocolate Banana Torte • Vanilla Waffle Cone with Golden Pineapple Mousse

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

++All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge.

 Chef Attendant Fee is \$175++ service charge and sales tax. Prices and available options subject to change.



BUFFET DINNER ENHANCEMENTS

Curried Chicken, Mango & Papaya Salad

\$4++ PER PERSON

Palmetto Creek Farms Pulled Pork Sliders

\$6++ PER PERSON

Sesame Crusted Tuna & Cellophane Noodle Salad Martini

\$7++ PER PERSON

Bamboo Steamer Station

(Based on 7 of each per person)

*Chicken Dim Sum, Pork Potsticker and Shrimp Spring Roll
Citrus Ponzu, Sweet Plum and Thai Chili Sauce*

\$12++ PER PERSON

Thai Beef Salad

*with Romaine Lettuce, Cucumbers, Thai Basil and Spicy
Chili Vinaigrette*

\$4++ PER PERSON

Shrimp Summer Rolls

with Roasted Peanut Sauce

\$4++ PER PERSON

Assorted Spoons of Crème Brûlée

\$5++ PER PERSON

Mini Macaroons

\$5++ PER PERSON

Crêpe Station

*Strawberry Crêpes with Vanilla Bean Pastry Cream and Grande
Marnier Sauce*

\$5++ PER PERSON

WEDDING BRUNCH ENHANCEMENTS

Four Passed Hors d'oeuvres

Choose 4 hot or cold hors d'oeuvres

\$25++ PER PERSON

The Juice Bar 

Fresh Custom Combination Shaken to Order:

*Orange, Grapefruit, Tangerine, Pomegranate, Cranberry, Pineapple,
Apple, Tomato*

\$6.50++ PER PERSON

Bloody Mary Bar 

The Traditional Morning Eye Opener

*New Amsterdam Vodka mixed with Mary Mix, Garnished with
Lemon & Lime Wedges and a Celery Stick. Or try a Bloody Maria
made with Sauza Gold Tequila*

\$20++ PER PERSON

Champagne Bar 

*Michelle Brut will be used to create Mimosas, Bellinis, Kir Royales,
and Royal Spritzers*

\$15++ PER PERSON

Omelet Bar 

*Diced Ham, Chorizo, Bacon, Peppers, Onions, Tomatoes,
Mushrooms, Spinach, Cheddar and Mozzarella*

\$12.50++ PER PERSON

Smoothie Station 

Featuring the Power Breakfast Smoothie

*Nonfat Yogurt, Acai, Soy Milk, Pomegranate Juice Protein Boost,
Agave Syrup*

\$10++ PER PERSON

 Station requiring an Attendant at \$175++ plus sales tax.

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CUSTOMIZABLE DINNER STATION MENUS

Selection 1 - 1 Salad Display, 1 Cold Display, 1 Carving Station, 2 Entrée Displays with Accompaniments & Assorted Miniature Desserts

\$180++ PER PERSON

Selection 2 - 1 Soup Display, 1 Salad Display, 1 Cold Display, 1 Carving Station, 3 Entrée Displays with Accompaniments & Assorted Miniature Desserts

\$203++ PER PERSON

Selection 3 - 1 Soup Display, 1 Salad Display, 1 Cold Display, 1 Carving Station, 3 Entrée Displays with Accompaniments, 1 Dessert Station & Assorted Miniature Desserts

\$222++ PER PERSON

SOUPS

French Onion Soup

Lobster Bisque

Roasted Butternut Squash

Chicken Corn Chowder

++All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



CUSTOMIZABLE DINNER STATIONS - SELECT FROM THE FOLLOWING

SALAD DISPLAYS

Chopped Romaine and Radicchio

Assorted Petit Greens and Mixed Spinach Grape Tomatoes, Shredded Carrots, Sliced Cucumbers, Red Onions, Marinated Bean Sprouts, Sunflower Seeds, Toasted Almonds, Citrus Segments, Applewood Smoked Bacon, Cheddar Cheese, Parmesan Cheese, Blue Cheese, Kalamata Olives, Hearts of Palm, Artichoke Hearts, and Croutons Ranch, Caesar, Balsamic Vinaigrette and Ginger Soy

Iceberg Salad with Cherry Tomatoes

Cucumbers, Red Onions, Apple Wood Smoked Bacon and Crumbled Blue Cheese Ranch, Blue Cheese and Russian Dressings

Bowtie Pasta Primavera Salad

Kalamata, Red Onions, Spinach, Sundried Tomato, Parmesan Cheese, Basil, Italian Vinaigrette

Couscous Salad with Spiced Shrimp and Oregano

Traditional Caesar Salad

Romaine Hearts, Shaved Parmesan Cheese, Croutons, Caesar Dressing

COLD DISPLAYS

Array of Spanish Tapas

Sliced Serrano Ham, Aged and Marinated Cheeses Cumin Spiced Meat Balls, Roasted Pepper Hummus with Pita Chips Smoked Chorizo and White Bean Salad, Fresh Baked Sour Dough and Flat Bread Herbed Extra Virgin Olive Oil and Spiced Olives

Fresh and Grilled Vegetable Montage

Broccoli, Cauliflower, Celery, Carrots, Peppers and Cherry Tomatoes Grilled Asparagus, Portobello Mushroom, Eggplant, Zucchini, and Yellow Squash Caramelized Onion Dip and a Creamy Avocado Dressing

Domestic Cheese Display

Cheddar, Monterey, Winter Park Blue, Havarti, and Marinated Provolone, Seasonal Berries, Dried Fruits Toasted Nuts, Fresh Baked Baguettes, Lavosh and Assorted Crackers

DESSERT STATIONS

Chocolate Fountain Dessert Station:

Served with Assorted Fruits and Pound Cake

Ice Cream Sundae Station:

Vanilla, Strawberry and Chocolate Ice Cream Hot Fudge Sauce, M&M's, Strawberry Sauce, Shredded Coconut, Pecans, Sprinkles, and Whipped Cream



Chef Attendant Fee is \$175++ plus service charge and sales tax. All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.

CARVING STATIONS

Roasted Side of Grouper:

Teriyaki Lacquered

Tamarind-Honey Glazed Roasted Suckling Pig:

Asian Pear and Raisin Chutney

Herb Marinated Beef Tenderloin:

Maui Onion Confit and Truffle Scented Jus Rolls, Condiments of Grain Mustard and Horseradish

ENTREES

All Natural Smoked Chicken Breast, with Sage Au Jus

Plantain Crusted Free Range Chicken, Sofrito Sauce

Pepper Crusted Baja Sirloin Steak

Grilled Churrasco Steak, with Chimichurri Sauce

Pan Seared Natural Atlantic Salmon, with Orange Reduction

Pan Seared Grouper with Lemon Caper Sauce

Smoked Pork Loin with Whole Grain Mustard Cream Sauce

Kalua Roasted Pork with Grilled Pineapple Relish

Each Entrée Selected Above Includes (1) of the Following:

Long Grain Rice and Red Charra Beans Truffle Mac and Cheese Casserole Garlic Yukon Mash Potatoes

Each Entrée Selected Above Includes (1) of the Following:

Roasted Calabaza, Roasted Red Peppers, Caramelized Onions Sautéed Zucchini and Yellow Squash, Red Peppers and Red Onions Aspiration, Roasted Portobello Mushroom, Caramelized Onions

Frozen Yogurt & Gelato Station:

Choose (2) Yogurt/Gelato Options:

French Vanilla, Strawberry, Salted Caramel or Dark Chocolate Hot Fudge Sauce, M&M's, Strawberry Sauce, Shredded Coconut, Candied Pecans, Sprinkles, and Whipped Cream

Cotton Candy Station:

Blue Raspberry and Pina Colada

CHILDREN'S PRICING

CHILDREN AGES 3 AND UNDER:

Complimentary

CHILDREN AGES 4-9:

Dinner Stations or Buffet Menus:

\$50++ PER CHILD

to include 4 Hour Non-Alcoholic Beverage Package

Plated Dinner Menus:

See Children's Menus Below (to include 4 hour non-alcoholic beverage package)

CHILDREN'S MENUS (AGES 4-9)

First Course

Locally Grown Organic Green Salad with Ranch or Italian Dressing

Classic Caesar Salad with Garlic Croutons

Tropical Fruits and Berries

Second Course

Crispy Chicken Tenders & French Fries with Honey Mustard and BBQ Dipping Sauce

Spaghetti Marinara with Meatballs, Garlic Breadstick

Grilled Hamburger or Cheeseburger with Shoestring Fries

Fire Seared or BBQ Glazed Chicken Breast with Macaroni & Cheese

5 oz. Grilled Top Sirloin Steak with Mashed Potatoes & Seasonal Vegetables

5 oz. Seared Mahi Mahi with Jasmine Rice and Broccolini

\$50++ PER CHILD

YOUNG ADULTS 10-20

Dinner Stations or Buffet Menus: Reduce Package Price by \$20++ per person

(to include 4 Hour Non-Alcoholic Beverage Package)

VENDOR MEALS

HOT ENTRÉE OPTIONS

Vegetable & Ricotta Cheese Manicotti

\$40++ PER PERSON

Free Range Grilled Chicken Breast

\$45++ PER PERSON

Oven Roasted Black Grouper

\$49++ PER PERSON

Filet Mignon with Cabernet Demi Glace

\$63++ PER PERSON

Tossed Garden or Caesar Salad

ADD \$9.50++ PER PERSON

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

BOXED DINNER

Turkey, Havarti and Avocado

on Seven-Grain Bread

Pasta Salad and Coleslaw Potato Chips

Whole Fruit

Chocolate Chip Cookie

\$35++ PER PERSON

++All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



Celebrate Your Day



THE WEDDING BRUNCH

Host your guests for a wedding brunch in one of our beautiful locations, including the Wantilan Pavilion, with a scrumptious menu, three hour hosted bar.

(Brunch wedding package does not include Cocktail Hour with passed hors d'oeuvres or wedding cake.)

Freshly Squeezed Florida Orange and Grapefruit Juice, Apple and Cranberry Juice

Sliced Seasonal Fruit and Berries

Very Berry Granola Parfait with Yogurt and Wild Berries

Steel Cut Oatmeal with Raisins, Brown Sugar and Walnuts

Smoked Salmon with Red Onion, Beef Steak Tomatoes, Capers

New York City's Finest Bagels with Butter, Cream Cheese and Preserves

Rosemary Rubbed Roast Prime Rib 

Eggs Benedict with Jumbo Lump Crab and Baby Spinach

Tahitian French Toast a L' Orange, Caramelized Bananas & Sweet Cinnamon Butter

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Gourmet Herbal Teas

THREE-HOUR SELECT COLLECTION BAR

LIQUORS

New Amsterdam Vodka, Seagrams Gin, Cutty Sark Scotch, Jim Beam Bourbon, Seagrams 7 Whisky, Cruzan Rum, Sauza Gold Tequila,

WINES

Michelle Brut House Sparkling, Context Sauvignon Blanc, Context Chardonnay, Context Merlot, Context Cabernet Sauvignon,

BEERS

Bud Light, Budweiser, Miller Lite, Corona Extra, Heineken, Sam Adams Boston Lager


SOFT DRINKS and MINERAL WATERS

CUSTOM WEDDING CAKE

Our expert Pastry Chef is prepared to sweeten your nuptials and personally design a wedding cake to your delight!

\$104++PER PERSON

++All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Cocktail Hour with passed hors d'oeuvres not included with brunch menu. Brunch celebrations must conclude by 2pm.

 Chef Attendant Fee is \$175++ plus service charge and sales tax. Prices and available options subject to change.

BAR ENHANCEMENTS

SELECT COLLECTION:

(4 hours included in package)

\$12++ PER PERSON FOR EACH ADDITIONAL HOUR

PREMIUM COLLECTION:

Absolut Vodka, Bombay Original Gin, Dewar's White Label Scotch, Jack Daniel's Whiskey, Canadian Club Blend, Bacardi Superior Rum, Sauza Blue Tequila

Wines by the Glass: Beringer White Zinfandel, 14 Hands Chardonnay, Natura Chardonnay Organic, Banfi Le Rime Pinot Grigio, Broken Earth "Pull" Merlot, Mark West Pinot Noir, 14 Hands Cabernet Sauvignon

\$10++ ADDITIONAL PER PERSON

\$13++ ADDITIONAL PER PERSON FOR EACH ADDITIONAL HOUR

LUXURY COLLECTION:

Ketel One Vodka, Hendrick's Gin, Glenfiddich 12 year Scotch, Maker's Mark Bourbon, Crown Royal Whiskey, Bacardi 8 Rum, Patron Silver Tequila

Wines by the Glass: Beringer White Zinfandel, Craggy Range Sauvignon Blanc, La Crema Chardonnay, Stellina Di Notte Pinot Grigio, Decoy Merlot, Lyric by Etude Pinot Noir, Justin Cabernet Sauvignon

\$20++ ADDITIONAL PER PERSON

\$15++ ADDITIONAL PER PERSON FOR EACH ADDITIONAL HOUR

SELECT COLLECTION BEER AND WINE BAR:

REDUCE PACKAGE PRICE BY \$5++ PER PERSON. ADDITIONAL \$10++ PER PERSON FOR EACH ADDITIONAL HOUR

NON-ALCOHOLIC BEVERAGE BAR:

Unlimited Consumption of Juices, Soft Drinks, and Bottled Waters

REDUCE PACKAGE PRICE BY \$20++ PER

PERSON. \$5++ PER PERSON FOR EACH ADDITIONAL HOUR

TABLESIDE WINE SERVICE WITH DINNER:

STARTING AT \$36++ PER BOTTLE
(see wine list on page 33)

CHAMPAGNE TOAST:

STARTING AT \$48++ PER BOTTLE
(see wine list on page 33)

AFTER DINNER CORDIALS

Amaretto, Kahlua, Grand Marnier, Bailey's Irish Cream
\$12++ PER DRINK
(served during the last 2 hours of hosted bar)

FROZEN DRINKS

Blended to order (Choice of Two)
Strawberry, Mango, Banana Daiquiris
Mango, Strawberry, or Traditional Lime Margaritas
Pineapple-Coconut Piña Coladas
\$12.50++ PER DRINK

SHAKEN NOT STIRRED

Ketel One and Hendrick's Gin Prepared for the Perfect Martini. Served in Chilled Martini Glass and Garnished with Plump Olives

Selections may also include Cosmopolitan and Sour Apple
\$13.25++ PER DRINK

FANCY COFFEE STATION

Freshly Brewed Coffee served with a Choice of Liquors to include Amaretto, Kahlua or Sambuca, Fresh Whipping Cream Cinnamon Sticks, Rock Candy and Chocolate Shavings
\$11.25++ PER DRINK



Station requiring an Attendant at \$175++ plus sales tax.

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WINE SERVICE

Add wine service to your event with a selection of sparkling, white or red wines.

BUBBLES

| | |
|----------------------------------|------------|
| Stellina Di Notte Prosecco | \$48.00++ |
| Piper Sonoma California | \$54.00++ |
| Piper Heidsieck, France..... | \$115.00++ |

CHARDONNAY

| | |
|---------------------------------------|-----------|
| Chardonnay, Context, California | \$36.00++ |
| Chardonnay, 14 Hands, Washington..... | \$42.00++ |
| Chardonnay, La Crema, California..... | \$58.00++ |

OTHER WHITES

| | |
|---|-----------|
| Sauvignon Blanc, Context, California..... | \$36.00++ |
| Sauvignon Blanc, Craggy Range, New Zeland | \$72.00++ |
| Pinot Grigio, Banfi Le Rime..... | \$42.00++ |
| Pinot Grigio, Stellina Di Notte, Italy | \$48.00++ |
| White Zinfandel, Beringer, California | \$36.00++ |

CABERNET SAUVIGNON

| | |
|---|-----------|
| Cabernet Sauvignon, Context, California | \$36.00++ |
| Cabernet Sauvignon, 14 Hands, Washington..... | \$42.00++ |
| Cabernet Sauvignon, Justin, California..... | \$70.00++ |

OTHER REDS

| | |
|--|-----------|
| Pinot Noir, Mark West, California..... | \$50.00++ |
| Pinot Noir, Lyric by Etude, California | \$70.00++ |
| Pinot Noir, Context, California | \$36.00++ |
| Merlot, Decoy, California | \$84.00++ |
| Merlot, Context, California | \$36.00++ |

++ All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge
Prices and available options subject to change.



The Perfect Wedding Cake

FAMILY ART PHOTOGRAPHY





CUSTOM WEDDING CAKES

The recipient of multiple industry awards, our Executive Pastry Chef Rodrigo Nunez has over 15 years of experience in making edible works of art. Chef Nunez can create a spectacular wedding cake to bring your individual vision to life. Choose from a variety of flavors, fillings and icings to reflect your own personal taste and style.

CLASSIC CAKE FLAVORS

Yellow Cake
Vanilla Cake
Marble Cake
Chocolate Cake
Carrot Cake

FILLINGS

Lemon, Strawberry, Raspberry
or Passion Fruit Jelly
Chocolate Mousse
Bavarian Cream
Cream Chantilly

ICINGS

Italian Butter Cream Icing
Whipped Cream Icing
Rolled Fondant
(\$2 additional charge per person)

HOUSE SPECIALTIES ADD \$12++PER PERSON

Almond Frangipane Cake with Dark Chocolate Ganache and Praline Butter Cream Icing
Red Velvet Cake with Oreo Cookie Cream Cheese Filling with Italian Butter Cream Icing
Key Lime Chiffon Cake with Coconut Custard Cream with Chantilly Cream Icing
Vanilla Cake with White Chocolate Mousse and Tropical Fruit Jelly Filling and Italian Butter Cream Icing
Wedding cakes with fondant cake embellishments or extensive designs such as fresh flowers, ribbon or other non-edible décor may be subject to additional charges. Please ask your Catering Manager for details.

++All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.

DESSERT ENHANCEMENTS

| | |
|---|------------|
| Mini Macaroons | \$5++ each |
| Panini Gelato..... | \$6++ each |
| Petit Fours..... | \$5++ each |
| Assorted Spoons of Crème Brûlée..... | \$5++ each |
| Triple Chocolate Fudge Lollipop | \$5++ each |
| Plant City Strawberry Shortcake Shot Glass | \$5++ each |
| Chocolate Dipped Strawberries Injected with Grande Marnier..... | \$5++ each |
| Warm Apple Strudel with Cream Cheese and Caramel Sauce..... | \$5++ each |
| Mango Cheesecake Skewers with Raspberry Dipping Sauce | \$5++ each |
| Mini Dark Chocolate Cake, Salted Caramel, Pecans..... | \$5++ each |
| Vanilla Waffle Cone with Lemon Curd, Toasted Coconut..... | \$5++ each |
| Tempura Cheesecake with Tropical Fruit and Chocolate Sauce..... | \$6++ each |

DESSERT STATION

Chocolate Fountain

Served with assorted fruits and pound cake

\$21++PER PERSON

Ice Cream Sundae Station

Vanilla, Strawberry and Chocolate Ice Cream

Toppings: Hot Fudge Sauce, M&M's, Strawberry Sauce, Shredded Coconut, Pecans, Sprinkles, and Whipped Cream

\$14++PER PERSON

Frozen Yogurt & Gelato Station Attendant

Choose (2) Yogurt/Gelato Options:

French Vanilla, Strawberry, Salted Caramel or Dark Chocolate Toppings: Hot Fudge Sauce, M&M's, Strawberry Sauce, Shredded Coconut, Candied Pecans, Sprinkles, and Whipped Cream

\$14++PER PERSON

Cotton Candy Station Attendant

Blue Raspberry and Pina Colada

\$7++PER PERSON

LATE NIGHT MENU ENHANCEMENTS

SLIDER STATION

Pre-Select Two of the Following:

All Natural Grass Fed Beef with Caramelized Onions and Provolone Cheese

Slow Smoked Palmetto Creek Farms Pork with Carolina Slaw

Spicy Buffalo Chicken with Lettuce, Tomato and Blue Cheese Dressing

Mediterranean Spiced Lamb with Pickled Cucumbers and Feta Cheese

\$20++PER PERSON

HAUTE DOG DISPLAY

All Beef Hot Dogs and Lobster Rolls including *New York, New York* with Sauerkraut and Spicy Brown Mustard; *The Coney Island* with Chili, Mustard and Yellow Onions; and *The Lobster Roll* with Maine Lobster Celery, Chesapeake Bay Mayonnaise

\$20++PER PERSON

FLAT BREAD DISPLAY

Sarasota Vine-Ripened Tomatoes with Fresh Mozzarella Cheese, Basil and Olive Oil Prosciutto Ham, Sliced Heirloom Tomatoes, Grana Padano Parmesan Cheese and Arugula Wild Mushroom with Goat Cheese and White Truffle Oil

\$20++PER PERSON

 Station requiring an Attendant at \$175++ plus sales tax.

++ All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.

FAREWELL BREAKFAST

A farewell breakfast is the perfect way to say “aloha” to your guests after the weekend festivities. It’s a wonderful opportunity to share final farewells before embarking on your honeymoon and to thank all your guests for being a part of your wedding celebration.

BOOK A SIGNATURE WEDDING WITH US AND RECEIVE A 15% DISCOUNT ON YOUR HOSTED FAREWELL BREAKFAST

Note: Below Pricing Does Not Show Discounts

CLASSIC CONTINENTAL

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Seasonal Sliced Fresh Fruit and Melons

Pastry Chef’s Selection of Bakeshop Specialties

Preserves, Jams, Sweet Butter, and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas

\$31++PER PERSON

ISLAND SUNRISE BREAKFAST BUFFET

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Seasonal Sliced Fresh Fruits and Berries

Hot Oatmeal with Cream, Brown Sugar, Raisins and Honey

Macadamia Nut Pancakes with a Fresh Mixed Berry Compote and Warm Maple Syrup

Scrambled Cage Free Eggs with Scallions and Shiitake Mushrooms

Griddled Country Ham and Chicken Chorizo Sausage

Potato Pancakes

Pastry Chef’s Selection of Bakeshop Specialties and Butter

Assorted Bagels with Flavored Cream Cheese

\$43++PER PERSON



Station requiring an Attendant at \$175++ plus sales tax.

++ All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.

BRUNCH BUFFET

Freshly Squeezed Florida Orange and Grapefruit Juice

Apple and Cranberry Juice

Sliced Seasonal Fruit and Berries

Very Berry Granola Parfait with Yogurt and Wild Berries

Steel Cut Oatmeal with Raisins, Brown Sugar and Walnuts

Smoked Salmon with Red Onion

Beef Steak Tomatoes, Capers

New York City’s Finest Bagels with Butter, Cream Cheese and Preserves

Rosemary Rubbed Roast Prime Rib 

Eggs Benedict with Jumbo Lump Crab and Baby Spinach

Tahitian French Toast a L’Orange, Caramelized Bananas & Sweet Cinnamon Butter Chicken Sausage and Applewood Smoked Bacon

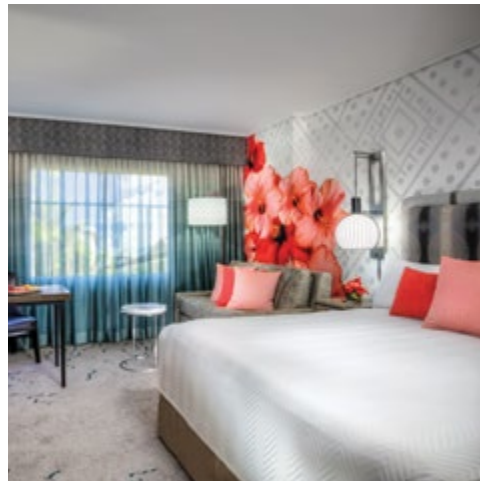
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Gourmet Herbal Teas

\$59++PER PERSON



A Destination for Celebration

RHETT PYLE PHOTOGRAPHY



At Loews Royal Pacific Resort, your guests can experience the wonder of such island paradises as Fiji, Bali, and Hawaii without sailing halfway around the globe. This AAA Four Diamond Award® winning hotel re-creates a time when adventurous travelers first island-hopped the South Pacific, relaxing along their journey at magnificent resorts where they could enjoy the exquisite beauty, warmth, and hospitality of the islands.

UNIVERSAL ORLANDO RESORT™

Loews Royal Pacific Resort is located within easy walking distance of all the excitement of Universal Studios Florida™, Universal's Islands of Adventure™ and Universal's Volcano Bay™ (Opening Early Summer 2017) theme parks, plus the Universal CityWalk™ entertainment complex. Universal Orlando™ is located just 15 miles from the Orlando International Airport and 10 miles from downtown Orlando.

ON-SITE HOTEL BENEFITS

Guests of Loews Portofino Bay Hotel, Hard Rock Hotel® and Loews Royal Pacific Resort enjoy **free***

Universal Express™ Unlimited ride access, allowing you to skip the regular lines at most attractions—a benefit worth \$89 per person, per day. (Valid theme park admission required.)

Guests of all Universal Orlando's on-site hotels enjoy special access to both theme parks with **Early Park Admission**** one hour before the theme park opens. (Valid theme park admission required.)

Plus, on-site guests enjoy even more special benefits throughout their stay:

- Complimentary transportation from your hotel to Universal Orlando's theme parks and Universal CityWalk™.
- Resort-wide charging privileges with your room key card.
- Complimentary delivery of merchandise purchased across the resort to your hotel.
- Complimentary access^ to select live entertainment venues at Universal's CityWalk™.
- Priority seating at select Universal Orlando™ restaurants is included for guests of Loews Portofino Bay Resort, Hard Rock Hotel® and Loews Royal Pacific Resort.
- Visits with select characters at your hotel and special wake-up calls to your room.
- Golf Universal program makes it easy to play a nearby course.

LOEWS ROYAL PACIFIC RESORT RECREATION & DINING

- White sand beach, and the Royal Bali Sea interactive water play area
- Weekly Wantilan Luau dinner show
- Nightly torch lighting ceremony, ping pong, jogging paths, game room arcade
- The Gymnasium fitness center
- Mandara Spa® at the neighboring Loews Portofino Bay Hotel
- Islands Dining Room — Pan Asian cuisine with a twist
- Emeril's Tchoup Chop — Celebrity chef Emeril Lagasse's take on Asian cuisine
- Jake's American Bar - the perfect place to meet for drinks and food
- Bula Bar & Grille - a poolside eatery
- Orchid Court Sushi Bar & Lounge — Inventive sushi and sashimi presentations

*Based on seasonal peak pricing for the Universal Express™ Unlimited pass. Paid theme park admission required. Only valid at Universal Studios Florida™ and Universal's Islands of Adventure™ theme parks. Not valid at select attractions and for separately ticketed special events. Benefit not valid for guests staying at Universal's Cabana Bay Beach Resort and Loews Sapphire Falls Resort; available for purchase only. Valid for the number of guests staying in the room for the length of hotel stay as indicated on the Universal Express™ Unlimited pass. Available during normal theme park operating hours only. Additional restrictions may apply and benefits are subject to change without notice. **Requires theme park admission. Early Park Admission begins one (1) hour prior to regular scheduled park opening to either Universal Studios Florida™ or Universal's Islands of Adventure™ as determined by Universal Orlando and Universal's Volcano Bay™ (Opening 2017). Valid at select attractions at each park. Attractions are subject to substitutions without notice. Additional restrictions may apply. ^Not valid for separately ticketed concerts and special events. Some venues require ages 21 or older for admission. Valid Photo ID required. Does not include admission to AMC® Universal Cineplex 20 with IMAX®, the Blue Man Group show or Hollywood Drive-in Golf™. Subject to change without notice.



Everything You Need for Your Special Day

Loews Royal Pacific Resort offers everything you need to make your special day memorable, stress-free, and complete. From fun activities for your out-of-town guests to “must haves” to make your reception perfect, we can provide the essential services and personal touches to make your wedding go smoothly. Ask your catering manager for pricing details and additional information.

ENHANCEMENTS TO CUSTOMIZE YOUR EXPERIENCE

Enhance your cocktail reception with a sushi station. Complement your wedding cake with an ice cream station. Upgrade your bar package or serve wine with dinner. Offer your guests a late night menu of sliders or pizza at the end of your celebration. Your options are as limitless as your imagination. Talk to your catering manager to review your options, and feel free to suggest your own ideas. We're happy to work with you to create your own personalized experience.

PRE & POST WEDDING EVENTS

You not only have a variety of options for hosting your rehearsal dinner, the after-party, wedding events, and farewell brunch at Loews Royal Pacific Resort, but you can also take advantage of the exceptional venues at Universal Orlando's other resort hotels: Loews Portofino Bay Hotel and Hard Rock Hotel®. In addition, Universal CityWalk™ offers a variety of one-of-a-kind venues for dining and entertainment, and our spectacular theme parks offer a “universe” of fun and excitement. Take advantage of this wide range of settings — all in one convenient location — to create a variety of unforgettable experiences for your guests.

DISCOUNTED OVERNIGHT ROOM RATES

Your guests will receive a discounted room rate, plus we will create a Personalized Reservation Webpage for them to make convenient online reservations. *Minimum of 10 guest rooms, on any one night, are required to secure a block of rooms held at discounted rates. Rates are determined by the dates selected. The rates will not be confirmed until a contract is signed.*

AV ENHANCEMENTS

PowerPoint Display to Include Screen, Projector and House Sound System for Music

\$1,042.10 + TAX

Uplight Package to include 10 LED Lights

\$996.20 + TAX

PREFERRED VENDOR LIST

In addition to our expert staff, Loews Royal Pacific Resort offers a wide variety of preferred professionals in the areas of Wedding Coordinators, Décor & Linen companies, Floral Design, Photographers, Entertainment, Officiants and more. These industry professionals are superior in their fields and have been hand-selected to complement and enhance your occasion with us.

MANDARA SPA® BRIDAL PARTY PACKAGES

Indulge yourself and your bridal party with a little relaxation, pampering and exceptional beauty services at the world-class Mandara Spa at the nearby Loews Portofino Bay Hotel. The spa can develop individual services tailored to the needs of you and your wedding party. Complimentary transportation for the bridal party will be provided.

WELCOME AMENITIES

Welcome out-of-town guests with a special amenity from Loews Royal Pacific Resort at Universal Orlando™. Logo merchandise, in-room food and beverage amenities, and other options are available, ask for details and pricing. If you are bringing your own amenities, the hotel charge starts at \$3.00 per gift bag delivery. We can hand out welcome letters to your guests upon arrival on a complimentary basis.

AND MORE

Our on-site audio visual company, PSAV Presentation Services, offers a variety of reception lighting packages to create the perfect ambiance at your reception. Additional hotel services include on-site babysitting services, golf outings, and transportation services.

Atmosphere Lighting with Custom Gobo
(to include 10 LED Lights)

\$1,416.27 + TAX

Client to provide graphic for gobo 2 weeks in advance

Airstar Light Balloon Package

\$639.65 + TAX





From the exotic beauty of our island themed locations to our exceptional service and attention to detail, Loews Royal Pacific Resort promises you an unforgettable experience to share with your friends and loved ones. We look forward to planning your special day with you.

LORI MASLOWSKI
 COMPLEX CATERING MANAGER
 (407) 503-5122

LORI.MASLOWSKI@LOEWSHOTELS.COM



6300 HOLLYWOOD WAY • ORLANDO, FL 32819

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