Wedding Packages

2019

DOUBLETREE BY HILTON ORLANDO AT SEAWORLD

Cheers!

TO YOUR NEW BEGINNING

At the Doubletree SeaWorld, we want to welcome you to your new life together. Celebrate with your family and friends in one of our stylish venues — we offer everything from romantic terraces to grand ballrooms. Ideal for either weddings or special events, we are here to see your vision come to life, whether it is for a few hours or a few days!

We're here to make sure each detail is customized and tailored for a memorable and stress free event, from securing guest rooms to planning a delicious menu.

*18,000 sq. ft Majestic Ballroom
*9,000 sq. ft. Royal Ballroom
*11,000 sq. ft. Orange Ballroom
*Sophisticated pre-function space
*Lavish Landscaped Grounds
*Idyllic Covered Pavilion with Central Fans
*Turf covered Veranda with Cozy Fireplace

Celebrate

IT'S ONE OF THE MOST EXCITING TIMES OF YOUR LIFE.

With DoubleTree by Hilton Orlando at SeaWorld, our mission is simple. We provide a fresh perspective on wedding event planning that matches the taste and sensibility of today's couples. We believe in capturing the spirit of the day as it unfolds through delicate preparation. As every wedding is unique, it should be planned with an eye for your personality and emotion. You want your wedding to stand out and reflect who you are as a couple.

So do we!

Ceremony

CEREMONY SITE INCLUDES:

Dressing Room For Wedding Party
Indoor Back-Up Location For Outdoor Venues If Inclement Weather Should Occur
One Hour Rehearsal The Day Prior To The Ceremony
Ceremony Alter Table On A Stage, If Needed
Day of Wedding Coordinator
Guest Book Table
Theater Style Seating

Venues

VERANDA

VERANDA

Take your wedding to the next level on our spacious yet elegant Veranda space.

Capacities: Theatre 682 | Banquet 510
Pricing: $2,000

PAVILION

PAVILION

Experience our one of a kind outdoor Pavilion located south of our Terrace courtyard. This space is ideal for couples looking to add a unique touch to their outdoor wedding experience.

Capacities: Theatre 359 | Banquet 320
Pricing: $2,000

MAJESTIC BALLROOM

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The newest addition to our Palms Conference Center, The Majestic Ballroom, features a stunning 20,000 square feet of space for your special occasion. If you're looking to host a small event, or even occupy the entire space, the Majestic Ballroom will suit your needs.

Capacities: Theatre 311 | Banquet 220

Venues

HARBOR PATIO

HARBOR PATIO

Spiral up the staircase to this beautiful ceremony site like no other. Placed above a cascading waterfall pool and enclosed with white pillar railings, it is the perfect scenery to embark on your journey together.

Seating for 100 guests, $1,500.00

ROYAL BALLROOM

ROYAL BALLROOM

Gaze at the high ceilings adorned with enchanting chandeliers and envision the ideal reception complete with all of your wishes in mind.

Seating from 50 - 800 guests, $2,000.00*
(per section of the ballroom)

ORANGE BALLROOM

ORANGE BALLROOM

Positioned in the front of the hotel you will discover our largest ballroom where sixteen chandeliers embrace the ceiling throughout the venue; making this ballroom able to accommodate the grandest of receptions.

Seating from 50 – 800 guests, $2,000.00*
(per section of the ballroom)

Reception

WEDDING PACKAGE INCLUSIONS:

Elegant Floor Length Ivory Table Lines with Ivory Napkins
Ivory Chair Covers with Sash (Select Colors to choose from)
Head Table (If Desired)
Cake Table & Gift Table
Table for your DJ (If needed)
Complimentary Cake Cutting
Dance Floor and Staging
Luxurious Suite for Wedding Couple on Their Wedding Night
Special Room Rates for Guests
Discounted Guest Self-Parking Rates
Five Hour Ballroom Rental
One Hour Pre-Reception with Butler Style Service
Champagne Toast to Honor the Wedded Couple
Private Menu Tasting
Day of Wedding Coordinator along with Catering Sales Manager

The Reception

A Selection of (4) butler passed
Hot or Cold Hors D'oeuvres

Based on one piece per person of each selection (included in menu price) each additional option is $6.00 Per Piece

HOT HORS D'OEUVERS:

Quail Wellington
Salmon Oscar En Croute
Bacon Wrapped Blue Cheese Meatball
Beef Wellington
Shrimp & Grits cake
Chipotle Steak Churrasco
Szechuan Beef Satay
Mediterranean Chicken & Fig Kebob
Shrimp and Andouille Kabob
Shrimp Empanada
Citrus Cilantro Bacon Wrapped Scallop
Asiago Risotto Croquette
Olive Manchego Bites
Breaded Parmesan Artichoke Hearts
Tuscan Ratatouille
Fig and Caramelized onion puff

COLD HORS D'OEUVERS

Antipasto Kabob
Charcutrie Kabob
Mediterranean Skewer
Mushroom Profiterole
Shrimp Shooter
Melon Cucumber Mint Shooter
Tuna Tar-Tar
Roasted Pepper Edamame Cup
Shrimp Mouse with Toast Garlic point
Caprese Skewer with roasted pepper Pesto
Chipotle Deviled egg

Seasonal Fruit Tray $11.00 pp

Salads

Please Select one of the following:

Chop Cob Salad- Romaine with Diced Tomatoes,
Cucumbers, Onions, Blue Cheese, Bacon

Autumn Salad- Arugula, Frizze, diced beats,
dried apricots, walnuts, Goat Cheese

Summer Duet- Mixed Green and Kale Medley,
Grape tomato, stone fruit, pepper dew, cucumber,
blue cheese power served with a Gazpacho Shooter

Caesar Salad- Heart of romaine wedge, parmesan cheese,
garlic sticks topped with roasted pepper parmesan dressing

Soups

Additional
Roasted Tomato Bisque
Wild Mushroom Brie
Creamy Chicken Florentine
Cream loaded potato soup
Chicken Noodle
Lobster Bisque
$6.00 pp

Choice of Dinner

PLATED, BUFFET & STATION OPTIONS AVAILABLE:

All Entrées are served with bakery fresh dinner rolls, freshly brewed regular and decaffeinated coffee and an assortment of tea.

Entrée's

Please select one or two of the following Entrée's. If a selection is offered to your guest, the highest price will prevail for al entrees.

Herb Roasted Airline Chicken
Savory Mac and cheese tower, charred green beans, and heirloom ragout
$65pp

Lemon Seared Salmon
Tri-color vegetable quinoa and Garlic Roasted Asparagus
$65pp

Apricot Pork Chop
Sweet Potato Soufflé, with Zucchini and Sunburst Squash
$75pp

Citrus Grouper
Wild Mushroom Polenta, roasted root vegetables
$85pp

New York Strip
Blue Cheese Garlic Mashed Potatoes, Haricot Verts with a Beer Demi-Glace
$85pp

Roasted Prime Rib
Herbed Fingerling Potatoes, Roasted Glazed Carrots, Chipolini Onion
$90pp

Pepper Crusted Filet
Au gratin potatoes and roasted asparagus in a Keyton sauce
$90pp

Choice of Dinner

CONTINUED:

Bone in Rib Eye
Persian potatoes and baby vegetables
$100pp

Mint Roasted Rack of Lamb
Buttery Grit Cake, Tri-color roasted baby carrots
$100pp

Duets

Crab Cake & Shrimp
Buttery Grit Cake, Haricot Verts with a Chorizo Ragu
$95pp

Airline Chicken & Seared Salmon
Herb Risotto Cake Vegetable medley, Tamarind Glaze and Teriyaki Sauce
$100pp

Filet & Chicken
Herb Garlic Smashed Potatoes with Charred asparagus – Wild Mushroom Demi-Glace, and Fennel Cream Sauce
$100pp

Filet & Crab Cake
Three Cheese Polenta Cake, Burnt Broccoli, with Port Wine Reduction and Sarachi Cream Sauce
$105pp

Buffets

BRONZE PACKAGE

Garden Salad- Cucumbers, carrots, tomatoes with Balsamic and Ranch Dressing
Loaded Baked Potato Salad- bacon, cheddar cheese, scallions, with a sour cream mayo
Traditional Pasta Salad- Peppers, onion, olives, broccoli, tossed in a vinaigrette
Sautee chicken breast with roasted tomato and red pepper cream sauce
Baked Pork loin smothered with caramelized onion garlic sauce
Rice Pico (black bean and Rice)
Roasted Finger Ling Potato
Brocolini
$65++

SILVER PACKAGE

Caesar Salad- Parmesan cheese, croutons, Caesar dressing
Traditional Pasta Salad- Peppers, onion, olives, broccoli, tossed in a vinaigrette
Garden Salad- Cucumbers, carrots, tomatoes with Balsamic and Ranch Dressing
Boneless Short Ribs with a red wine demi glaze
Seared Chicken breast with a lemon Dijon cream sauce
Teriyaki Seared Salmon
Garlic Mashed Potato
Creamy Pesto Penne Pasta
Haricot Verts
$75++

GOLD PACKAGE

Spinach Salad-Cranberry, pecan, bacon bits, blue cheese, and balsamic
Wedge salad-Diced Tomatoes, Diced Onion, Bacon Bits, Blue Cheese or Ranch dressing
Orzo Anti Pasta Salad- Salami, Peppers, Onion, Cucumber, Olives, Fetta, Capicola, ham, and banana peppers tossed in a Pesto Orzo dressing
Quinoa Salad- peppers, onions, tomatoes, kale tossed in a mustard vinaigrette with brown rice and quinoa
Lemon Garlic Roasted Chicken
Grilled Flank Steak with a roasted mushroom sauce
Seared Cajun Mahi Mahi with tropical salsa
Potato Au Gratin
Balsamic herb Roasted Vegetable Medley
$85++

Enhancements

BUFFET ENHANCEMENTS & STATIONS / COLD DISPLAY:

Fruit Tray-Assorted Seasonal Fruits
$14pp

International Cheese display – Sliced whole artisan and farmstead cheese, dried fruits, mixed nuts, and gourmet crackers, and French baguettes, with assorted flavored jams
$18pp

Vegetable Platter- Assorted fresh crisp vegetables with buttermilk ranch and chipotle spread, and spicy blue cheese
$18pp

Smoked Salmon Display- Cold Smoked salmon, with diced tomatoes, capers, onions, and chopped egg served with bagel chips
$25pp

Charcuterie Selection-Assorted imported Italian meats and cheese, served with traditional condiments, to include olives, roasted peppers, pepperoncini, and cornichon, and spicy mustard $25pp

Carving Stations
All served with dinner rolls and butter

Baked Honey Ham- Cranberry chutney, Maple brown sugar glaze, spicy mango chutney
$200 Serve 40 guests

Roasted Turkey Breast- Herb roasted pan gravy, Cranberry chutney,
$200 Serves 40 guests

Herb Roasted Pork Loin- Chimichurri, Cherry reduction, Creole Sauce
$300 Serves 30 guests

Roasted Prime Rib- with a beer demi glaze, horseradish cream, andSpicy Mustard
$350 Serves 30 guests

Herbed Crusted Beef Tenderloin Mushroom Demi Glaze, Mustard aioli, Chimichurri
$350 Served 25 guests

Enhancements

BUFFET ENHANCEMENTS & STATIONS:

Slider & Chips

Choice of 3
Meatball Mozzarella Sliders-Beef/Pork Italian meatball
with mozzarella and marinara on Broche bun

Buffalo Chicken Sliders-Topped with blue cheese
on brioche bun served with Ranch and Blue Cheese

Crab Cake Sliders-Spicy Remoulade and Arugula

Cuban Sliders- Ham, Pulled Pork, pickle, mustard aioli, and Swiss cheese
Cheese Burger Sliders- Angus beef with cheddar cheese on brioche bun

BBQ Pulled Pork Slider- Slow Roasted BBQ pork on brioche bun

Beef Brisket Slider- Slow cooked brisket with sautéed onions in natural au jus
on Kaiser Roll
$27pp

Mashed Potato Bar
Sweet Potato
Peruvian Potatoes
Garlic Whipped garlic Mash
With assorted toppings, bacon, sour cream, chicken, chives, sour cream, butter,
candied pecans, Marshmallows, raisins, brown sugar
$18pp

Cous-Cous Station
Herb Cous Cous, with Seasoned Steak and Chicken, Roasted Assortment of
Vegetables, Baba Ganoush, Red Pepper Sauce, Mediterranean sauce
$21pp

Grits Station
Three Cheese cheddar grits, seasoned grits served with chorizo ragu, chicken,
cheddar cheese, bacon, onions, mushrooms, scallions, butter and white sugar
$21pp

Sushi Station
(This is Not a Chef attended station)
Assorted sushi and sashimi, served with pickled ginger, wasabi and soy sauce
Priced at 4 Pieces Per Person
$21pp

Enhancements

BUFFET ENHANCEMENTS & STATIONS:

Pasta Station
Tortellini and Penne with marinara, pesto, Alfredo
With assorted toppings, chicken, meatballs, peppers, onion, tomatoes, basil, spinach, mushrooms, garlic
$25pp

Mediterranean Pita Station 25pp
Sliced seasoned lamb, oregano garlic chicken with shredded lettuce, tomatoes, fetta, olives, onions, and tzatziki sauce.
$25pp

Taco Station
Mesquite Smoked Chicken, Ground Beef, Fried Grouper with onions, peppers, tomatoes, pico de gallo, guacamole sour cream, salsa, limes, jalapeno peppers, cheese and flour tortillas
$27pp

Cuban Rice Bowl Station
Garlic Cilantro Rice, spicy brown rice, black beans, Chimichurri steak, Mojo pork, Cilantro lime chicken, lettuce, mixed cheese, sour cream, guacamole, corn salsa, mild salsa, Pico de Gallo, salsa Verde, tomatillo, and assorted hot sauces
$27pp

Raw Bar
Oyster served with cocktail sauce and sliced lemons
Cocktail Shrimp with a sweet chili mango
cocktail sauce and spicy mustard
Alaskan King Crab Legs Drawn butter, Chipotle remoulade and sliced lemon wedges
$40pp

Sweet Treats
Chef's selection of Seasonal Sweets, Cakes, Pies, and Petit Fours
$20pp

After the Party

AFTER PARTY OPTIONS:

Nacho Station
Warm Corn tortilla chips, cheese sauce
Spicy beef, cilantro lime chicken
Pico de callo, sour cream, guacamole & salsa
$18pp

Pizza Station
Assorted pizzas,
Pepperoni, cheese, BBQ
Roasted vegetables
Garlic bread
$19pp

Wing Bar
Buffalo, Caribbean jerk, Mango Habanero,
Garlic parmesan & Teriyaki
$19pp

Attendant fee of $100 for each station.
We recommend one (1) attendant for every 50 guests

Hosted Open Full Bar

PREMIUM BRANDS:

Ketel 1, Tanqueray, Bacardi or Captain Morgan, Crown Royal, Hennessy, Johnnie Walker Black, Dekyper

$22 First Hour, per person

$13 Each Additional Hour, per person

CALL BRANDS:

Tito's, Beefeater, Jack Daniels, Bacardi or Captain Morgan, Jose Cuervo, Courvoisier, Dewars, Dekyper

$18 First Hour, per person

$11 Each Additional Hour, per person

HOUSE BRANDS:

Svedka Vodka, Pinnacle Gin, Jim Beam, 2 Gingers Whiskey, Cruzan Rum, Sauza Tequila, Teacher's Scotch, Christian Brothers Brandy, Dekyper

$14 First Hour, per person

$9 Each Additional Hour, per person

HOSTED BAR:

Platinum Brands	$10 each
Premium Brands	$9 each
Domestic Beer	$6 each
Imported Beer	$6.50 each
House Wines	$7/$9/$11 each
Soft Drinks	$3 each

Hosted Open Full Bar

CASH BAR:

Platinum	$12
Premium	$10
House	$8
Domestic	$6
Imported	$6.50
Wines	$8/$10/$12
Soda	$4
Bottled Water	$4

Cash Bar inclusive of Service Charge and Sales Tax

HOSTED BEER & WINE:

Selection of Red, White & Blush Wines;
Imported and Domestic Beer
Soft Drinks and Bottled Waters

Premium (Wine) $18 per person, First Hour
$9 per person for Each Additional Hour

Call (Wine) $16 per person, First Hour
$8 per person for Each Additional Hour

House (Wine) $14 per person, First Hour
$7 per person for Each Additional Hour

All bars require a bartender service charge of $150.00 for (3) hours per Bartender, and $50.00 for each additional hour per bartender

Bartender fees will be waived with liquor sales of $750.00 per bar
All prices are subject to 24% Service Charge and 6.5% Sales tax

Additional Information

Will the hotel's Catering Sales Event Manager be present on the day of our wedding?

Yes. Rechelle Williams-Delgado is your contact from beginning to end. Rechelle will be present at the event to provide critical oversight of the wedding preparations and service execution, and coordinate all on-site internal operations to ensure a seamless and flawless wedding day.

Will I have a location inside if the weather does not permit for my ceremony to be outside?

Yes, the hotel will reserve a space inside in case of inclement weather in which it does not allow us to host your ceremony or event outside. A collaborative decision will be made by the hotel, decorator, wedding planner and wedding couple on the day of the wedding. The location will be determined on the morning of or day before your wedding.

Why Should I hire a wedding planner?

It is very beneficial to have a professional wedding planner who will concentrate on your specific needs and ease the apprehension that often accompanies the planning of such a special event. A professional wedding planner is able to assist with design elements, vendor referrals and other selection processes while making sure that all event details are attended to, allowing you to relax and enjoy your wedding day while surrounded by friends and family. We recommended hiring a wedding planner from our Recommended Services list who is familiar with our hotel venue, standards and has an established relationship with our staff.

Are there any additional fees or taxes?

All ceremony and reception package pricing is subject to 24% taxable service charge and 6.5% sales tax.

Ceremony:

Ceremonies are welcome and will include a designated indoor or outdoor Location. Indoor Back-Up Location for Outdoor Events, White Garden Wedding Chairs (For outdoor ceremonies), Lemon/Lime Infused Water Station and Ceremony up to 3 Hours. Ceremony fees starting at $1500.00.

Candles:

Candles are not permitted on floors or carpets. If using candles on floors, runways or staging, they must be battery operated. Candles can be approved when the flame is enclosed and the candle has a sturdy base. There can be no combustible materials in the vicinity of the candle.

Additional Information

Fog/Haze/Sparklers

Any event with heavy rigging, fog/haze and flame effects, including pyrotechnics will require a permit from the fire marshal. This includes all indoor and outdoor effects. This is mandated by the Orange County Fire Rescue office of the Fire Marshal.

Minimum Revenue Requirements

A food and beverage minimum will apply in addition to the room rental charge. This minimum is determined by the event space allocated, time of day and date of preference.

Deposits

A 25% non-refundable deposit is required to secure the event space on a definite basis. Final payment is due no later than 7 business days prior to the event.

Guest Count

Final attendance guarantee is due 7 business days prior to the event.

Service Charge and Sales Tax

24% Service charge and 6.5% sales tax are not applicable to pricing.

Cleaning Fee

A cleaning of $1500 will be in effect if using real flowers on the floor, runways, or staging.
Real flowers stain carpets, chairs and flooring.
A cleaning fee of $500 will be in effect if throwing rice

Service Charge

A service charge of 15% of the total food and beverage revenue, miscellaneous charges, AV, and room rental will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9% of the total food and beverage revenue, miscellaneous charges, AV, room rental, and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Subject to applicable sales tax.
(*) Equals: Consuming raw or undercooked food may increase your risk of food borne illness, especially if you have a medical condition.
Please let us know if you have any food allergies as not all ingredients are listed in the menu.

Contact

For Questions & Additional Information:

Rechelle Williams-Delgado
Wedding Specialist | Social Catering Sales Manager
Hotel 407-352-1100 | Direct 407-354-5029 | Fax 407.352.2632

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