



weddings by The Florida Hotel & Conference Center



Ceremony

Package

Brunch Buffet

Rehearsal Dinner

Reception

Dinner

Beverages



THE FLORIDA HOTEL CONFERENCE CENTER

1500 Sand Lake Road | Orlando | FL 32809

407-859-1500 ext. 4357

www.thefloridahotelorlando.com

The Florida Hotel & Conference Center

1500 Sand Lake Road | Orlando | FL 32809

407.859.1500 | www.thefloridahotelorlando.com

weddings by The Florida Hotel & Conference Center



Ceremony



Package



Brunch Buffet



Rehearsal Dinner



Reception



Dinner

Beverages

Ceremony Package Includes:

- *Staging with White Skirting*
 - *Theater Style Set*
 - *Roman Columns with Arch and backdrop*
- *Contact hotel for pricing.*



The Florida Hotel & Conference Center

1500 Sand Lake Road | Orlando | FL 32809

407.859.1500 | www.thefloridahotelorlando.com

weddings by The Florida Hotel & Conference Center



Ceremony



Package



Brunch Buffet



Rehearsal Dinner



Reception



Dinner

Beverages

Our Wedding Package Includes:

- ♥ Personalized room diagram
- ♥ Banquet room set up with a dance floor
- ♥ Cake Table, Gift Table, Place Cards Table and DJ Table
- ♥ Hotel's White Tablecloths, and White Napkins
- ♥ Hotel's Glass and Candle Centerpieces
- ♥ Menu Tasting and Consultation with our Chef after Contract
 - ♥ A visual Display experience
- ♥ Choice of two Hot appetizers and two cold appetizers
 - ♥ A plated entrée or Buffet dinner
 - ♥ Champagne or Apple Cider Toast
 - ♥ Cake Cutting Service
 - ♥ Professional serving staff and Captain
- ♥ Champagne and Chocolate Cover Strawberries for Bride & Groom
- ♥ Accommodations for Bride & Groom for the night of the wedding reception
 - ♥ One complimentary overnight Valet Parking
 - ♥ Special Room Rate for your Overnight Guests
 - ♥ Breakfast for Two in Marcelo's Bistro Restaurant



The Florida Hotel & Conference Center

1500 Sand Lake Road | Orlando | FL 32809

407.859.1500 | www.thefloridahotelorlando.com

weddings by The Florida Hotel & Conference Center



Ceremony



Package



Brunch Buffet



Rehearsal Dinner



Reception



Dinner

Beverages

Butler Passed Hors D' Oeuvres and Display Included in Menu Selections

Visual Display Experience

Select (1) One

International Cheese Display

An array of Imported and Domestic Cheeses, Served with Gourmet Crackers and Sliced French Bread

Signature Tropical Fruit Tree

A colorful display of Fresh cut Fruits and Berries



Hot Appetizers

Select two (2) Hot Items

Bacon Wrapped Scallops

Served with Garlic Cream Sauce

Coco Loco

Lightly Breaded Chicken with Shredded Coconut
Served with a Pineapple Rum Dipping Sauce

Mini Beef & Vegetable Brochettes

Served with Teriyaki Glaze

Dim Sum

Chicken Pot Stickers, Vegetable Spring Rolls, &
Crab Rangoon, Served with a Sweet Thai Chili and
Ponzu Sauce

Cold Appetizers

Select(2) Two Cold Items

Roasted Chicken with Onion Marmalade

Roasted Chicken Medallion, Herb Cream Cheese
and Red Onion Marmalade piled high on a
toasted Crostini

Bruschetta

Fresh Plum Tomatoes & Mozzarella Cheese
tossed with Basil, Garlic & Olive Oil Served on a
Crostini drizzled with Balsamic Glaze

Blackened Shrimp & Sweet Mango

Served with Avocado Cream on a Crostini

The Florida Hotel & Conference Center

1500 Sand Lake Road | Orlando | FL 32809

407.859.1500 | www.thefloridahotelorlando.com

weddings by The Florida Hotel & Conference Center



Ceremony

Package

Brunch Buffet

Rehearsal Dinner

Reception

Dinner

Beverages

Option 1- Plated Entrée Selections

All Plated Entrees include choice of salad, Rolls & Butter, Freshly Brewed Coffee, Decaf, Iced Tea & Water.
Selection of Desserts can be added for an extra charge.

Chicken Franchise

Boneless Breast of Chicken lightly floured and egg sautéed to a golden brown, served with lemon caper butter sauce, Vegetable Rice Pilaf and Tender Spring Asparagus

Chicken Saltimbocca

Seared Breast of Chicken topped with Sage, Prosciutto, & Chevre
Served with Grilled Artichokes in a Lemon Wine Reduction
Served Over Orzo Pasta infused with Saffron

Grilled Mahi Mahi

Topped with Tropical Pineapple Mango Salsa
Served with Broccolini & Lentil Rice

Salmon

With Miso Glaze, Served with Black Bean Sauce, Baby Bok Choy & Ginger infused Jasmine Rice

Tenderloin of Beef

With Herb crusted Pomme William Bordelaise sauce & Candied Baby Carrots

Mojo Marinated Pork Loin

With Chimichurri, Served with Yellow Rice & Sweet Plantains

10oz Roasted Pork Loin

Topped with Caramelized Apples & Vidalia Onions served with Mashed Sweet Potato

Sliced Sirloin

Served with Chanterelle & Oyster Mushroom Reduction, Roasted Fingerling Potatoes & Baby Vegetables

The Florida Hotel & Conference Center

1500 Sand Lake Road | Orlando | FL 32809

407.859.1500 | www.thefloridahotelorlando.com

weddings by The Florida Hotel & Conference Center



Ceremony



Package



Brunch Buffet



Rehearsal Dinner



Reception



Dinner

Beverages

Option 2- Buffet Selections

Bread Display

Bountiful Bread Display

Buffet Selection

All Buffets include Freshly Brewed Coffee, Decaf & Herbal Teas

Please Select Your Entrée(s)

“Selections from the Garden”

Your selection of Two (2) Garden Items for Your Buffet Display

Fresh Fruit Salad with Coconut

Seasonal Fruit and Melon tossed with Toasted Coconut

Blistered Tomato, Baby Greens, Jicama & Carrots

Served with a Roasted Pepper Vinaigrette & Ranch Dressing

Lo Mein with Shrimp & Scallops

Served in a Passion Fruit Vinaigrette

Mandarin Chicken Salad

Antipasto Display

A Display of Italian Cured Meats Marinated Salami, Pepperoni, Buffalo Mozzarella and Italian Cheeses, Grilled Vegetables, Roasted Roma Tomatoes, Shallots and Garlic, Peperoncini, Olives, and Sweet Peppers

Carved Pork Loin Marinated with Mojo

Served with Chimichurri, Medianoche Bread & Papaya Mango Relish

Carved Prime Rib

Served with Au Jus, Horseradish Cream and Silver Dollar Rolls

Rosemary Flank Steak

Flank Steak marinated in Red Wine, Garlic, & Rosemary

Grilled Mahi Mahi

Served with Pineapple, Mango Salsa

Caribbean Jerk Chicken

Grilled Boneless Breast of Chicken cooked to perfection
Favorite of the Caribbean Islands

Chicken Marsala

Lightly Floured & Seared Breast of chicken Topped with Mushroom & Marsala Wine Reduction

Sweet & Sour Shrimp and Orange-Ginger Glazed Chicken

Both Grilled and bathed in Asian inspired Sauces

Starch & vegetables

Your selection of (2) Two Starches and (1) One Vegetable Item

Rice Pilaf

Potato Au Gratin

Black Beans & White Rice

Sweet Plantains

Wild Mushroom Risotto

Oven Roasted Red Bliss Potatoes

Tender Spring Asparagus with

Roasted Tomato

Green Beans and Carrots

The Florida Hotel & Conference Center

1500 Sand Lake Road | Orlando | FL 32809

407.859.1500 | www.thefloridahotelorlando.com

weddings by The Florida Hotel & Conference Center



Ceremony



Package



Brunch Buffet



Rehearsal Dinner



Reception



Dinner

Beverages

Station & Display Enhancements



Children Plated Entree (Ages 3- 12 and under)

Choose 1:
Salad or Fruit Cup

Choose 1:
Chicken Fingers with Fries
Mac and Cheese

Jumbo Shrimp Display

Served with Lemon Wedges & Cocktail Sauce

Mediterranean Display

Italian Cured meats, marinated buffalo mozzarella, grilled vegetables, gourmet olives and artichokes, sweet peppers, Tabbouleh, hummus, Pita Chips, assorted breads, olive tapenades and charred Tomato relish

Wheel of Baked Brie

With toasted almonds, apple compote and crusty French bread

Contact hotel for pricing

The Florida Hotel & Conference Center
 1500 Sand Lake Road | Orlando | FL 32809
 407.859.1500 | www.thefloridahotelorlando.com

weddings by The Florida Hotel & Conference Center



Ceremony

Package

Brunch Buffet

Rehearsal Dinner

Reception

Dinner

Beverages

Beverages

Each bar will be stocked with Call Brands, Bourbon, Gin, Vodka, Scotch, Tequila, Rum and Blended Whiskey, Domestic Beer, Imported Beer, Non-Alcoholic Beer, Premium Wines, Cordials, Sodas, Mineral Water and appropriate mixers and juices.

Cash Bar

(Inclusive of Service & Tax)

- Call Brands
- Premium Brands
- Cordials/Cognacs
- Imported Beer
- Domestic Beer
- House Wines
- Soft Drinks/Juices

Beverage station

- Fresh Brewed Iced Tea
- Lemonade
- Assorted Fruit Juices

A \$100.00 bartender fee per bar and a \$85.00 cashier fee, for up to 2 hours, will apply to all cash bars and to sponsored bars totaling less than \$750.00

Sponsored Bars by the Hour

Call Brands

- Bourbon-Jim Beam
- Vodka – Smirnoff
- Gin – Beefeaters
- Scotch – Dewars
- Tequila – Cuervo Gold
- Rum – Bacardi
- Whiskey – Canadian Club
- Brandy – Hennessy

Premium Brands

- Bourbon – Jack Daniels
- Vodka – Absolute
- Gin – Tanqueray
- Scotch – Dewar’s
- Tequila – 1800 Gold
- Rum – Captain Morgan
- Whiskey – Seagram’s VO
- Brandy – Courvoisier V.S.O.P

Platinum Brands

- Bourbon – Jack Daniels Gentlemen Jack
- Vodka – Grey Goose
- Gin – Bombay Sapphire
- Scotch – Johnny Walker Black
- Tequila – Patron
- Rum – Bacardi 151, Malibu
- Whiskey – Crown Royal
- Brandy – Remy Martin



The Florida Hotel & Conference Center

1500 Sand Lake Road | Orlando | FL 32809

407.859.1500 | www.thefloridahotelorlando.com

weddings by The Florida Hotel & Conference Center



Ceremony

Package

Brunch Buffet

Rehearsal Dinner

Reception

Dinner

Beverages

Rehearsal Dinner Rehearsal Dinner – Choose one option from the below and enjoy in a private room

A Touch of Italy Buffet

Caesar Salad

Hearts of Romaine Tossed with Shaved Parmesan Cheese, Baked Croutons, and Chef's Dressing

Tri Color Rotini Pasta Salad

Antipasto Display

Italian Cured Meats, Buffalo Mozzarella and Italian Cheeses, Grilled Vegetables, Roasted Roma Tomatoes, Shallots and Garlic, Pepperoncini, Olives and Sweet Peppers

Garlic Bread Sticks

Chicken Marsala

Herb Crusted Cod with lemon cream

Penne Pasta Primavera with Alfredo Sauce

Sautéed Vegetables

From the Bakery

Tiramisu | Cannoli | Cheesecake

Plated Selections

Your Choice of salad

Served with fresh rolls and Butter

Grilled chicken and salmon

Grilled chicken topped with a roasted pepper cream & pesto sauce served with a seared salmon fillet

Grilled fillet and Shrimp

Grilled fillet of beef with a shitake mushroom ragout served with Thai glazed jumbo shrimp

Dessert

Key lime Pie, Cheesecake or Chocolate Cake

Rehearsal Dinner Menu can only be use in conjunction with a Wedding Reception Package. Prices are subject to a 24% taxable service charge and to 6.5% sales tax. Prices are subject to change without notice. A minimum of 20 guests is required for Rehearsal Plated and 30 for Buffet Rehearsal Dinner, otherwise a labor charge may apply. A surcharge of \$125.00 applies to parties less than 30 ppl.