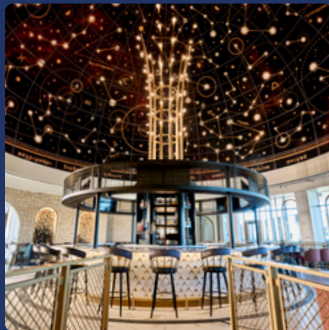




BANQUET MENU



Welcome to Universal Helios Grand Hotel, a Loews Hotel

At Universal Helios Grand Hotel, a Loews Hotel, we believe that great food begins with intention. The menus we created are inspired by the vibrant spirit of the Mediterranean—rooted in tradition, elevated with bold creativity, and crafted with respect for ingredients, culture, and people.

We work closely with responsible, ethical, local partners like Wild Ocean Market, Cedar Hive, Pure Produce, and The Villages Grown to source the freshest seasonal ingredients. These relationships not only ensure exceptional quality, but also allow us to support our local community while bringing you flavors at their peak.

Whether it's a nourishing breakfast to start your day or an elegant evening event, my team and I are here to deliver a memorable culinary experience—one that's flavorful, and always made with care. We welcome the opportunity to create special meals to accommodate our guests' dietary needs.

My sincere hope is that our food creates wonderful memories and a desire to return to Helios Grand Hotel, a Loews Hotel time and time again.



A handwritten signature in black ink, which appears to read "Miguel Toro".

Miguel Toro
Executive Chef
Universal Helios Grand Hotel,
a Loews Hotel

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All food and beverage pricing is per person and subject to service charge and state sales tax. Menus are subject to change based on seasonality and product availability.

Must be 21+ with valid photo ID to purchase and consume alcoholic beverages

We are proud to use only cage-free eggs.



Breakfast

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All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

All continental breakfasts are served for one hour in the meeting room or adjacent foyer area. They do not include seating or table service. Continental breakfasts requiring seating and/or table service are subject to a \$4 per guest surcharge.

All breakfast buffets are served for 1.5 hours. Buffets servicing groups under 25 guests are subject to a \$5 per guest surcharge.

All plated breakfasts are served for 1 hour.

Breakfast Buffets

All breakfast buffets include Florida orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas.

Breakfast buffets are served for maximum of 1.5 hours.

Countryside Morning

72

Exotic fruit of the season
Mini parfait, honey granola
Steel cut oatmeal, pistachios, Black Bee honey, dried fruits, healthy seeds

Cage-free scrambled eggs
Rustic potatoes, charred peppers & onions
Roasted sausage links
Hickory smoked bacon

Specialty pastries & croissants
Served with butter, preserves

Mediterranean

76

Sliced seasonal fruit and berries
Greek yogurt bowl – pomegranate, pistachio, honey

Cage-free scrambled eggs with assorted accoutrements
Overnight oats – apricot, fig, mint
Ricotta pancakes
Local honey and maple syrup
Hickory smoked bacon, chicken apple sausage

Italian orange coffee cake

Build-Your-Own Breakfast Buffet

69

Choice of Two

Sliced seasonal fruit & exotic fruit
Oatmeal with raisins, brown sugar and Cedar Hive honey
Yogurt parfait, house granola, seasonal berries
Specialty breakfast pastries
Assorted bagels and spreads

Choice of One

Scrambled cage-free eggs
Scrambled egg whites
Egg white and vegetable frittata

Choice of Two

Roasted pork sausage
Apple chicken sausage
Applewood-smoked bacon

Choice of One

Herbed baby potatoes
Breakfast potatoes with peppers and onions
House hash browns

Buffets servicing groups under 20 guests are subject to a \$5 per guest surcharge.

Plated Breakfast

All plated breakfasts include Florida orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas.

Plated breakfasts are served for a maximum of 1 hour.

Classic

60

- Cage-free scramble eggs
- Roasted herb baby potatoes
- Applewood smoked bacon
- Specialty pastries, sweet cream butter, preserves

Helios Signature

65

- Greek yogurt parfaits, house granola, Cedar Hive honey
- Lamb shank benedict, bearnaise sauce
- Roasted herb baby potatoes
- Specialty pastries, sweet cream butter, preserves

Acai Bowl

68

- Bananas, berries, Cedar Hive honey, almond butter, healthy seeds
- Turkish coffee cake
- Mini shakshuka, labneh, pita

Plated Breakfast servicing groups under 20 guests are subject to a \$5 per guest surcharge.

Continental Breakfast

Continental breakfast includes Florida orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas.

Continental breakfasts are served for a maximum of 1 hour.

Continental

60

- Exotic fruit seasonal fruit
- Assorted breads and bagels, preserves, jams, local honey, sweet butter and cream cheese
- Specialty pastries danish, muffin and croissants
- Individual Greek yogurts parfait
- Oatmeal bar, cinnamon, dried fruits, brown sugar, nuts, chocolate shavings

Continental breakfasts are served in the meeting room or adjacent foyer area. They do not include seating or table service. Should you require seating and/or table service, you will be subject to a \$5 per guest surcharge.

Breakfast Enhancements

Farm-Fresh Scrambled Eggs	12
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Oatmeal, Raisins, Brown Sugar and Honey	10
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Grits with Cheddar Cheese, Chives and Whipped Butter	10
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Smoked Salmon Platter	26
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Smoked salmon, capers, red onions, hard-boiled eggs, dill cream cheese and toast points

Assorted Gourmet Donuts (Per Dozen)	84
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Breakfast Sandwiches	18
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Choice of Bread

Biscuit, English muffin, croissant, gluten-free bread

Choice of Meat

Canadian bacon, Applewood-smoked bacon, Black Forest ham, sausage patty, veggie sausage

Choice of Cheese

Cheddar, American, Muenster

Breakfast Action Stations*

Omelet Station	34
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Diced tomatoes, onions, pepper, ham, mushrooms, spinach, shrimp, bacon, sausage, cheddar, brie, Swiss, feta

Avocado Toast Station	34
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Smashed avocado, heirloom tomatoes, pickled onions, scallions, sweet drop peppers, feta cheese, Parmesan cheese, bacon, local hot sauce, smoked salmon, eggs your way

Benedict Station	34
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English muffin, multi-grain bread, Hollandaise, Bearnaise sauce, spinach, sliced heirloom tomato, Canadian bacon, sliced flank steak

*Add-ons are available only if the client selects one of the breakfast packages; they are not sold separately. A chef attendant is required, \$225 per attendant.



Breaks

Breaks 16

À la Carte 18

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All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

Unless noted otherwise, all breaks are served for 30 minutes.

Breaks servicing groups under 25 guests are subject to a \$5 per guest surcharge.

Breaks

30-minute service.

Fruitful Life 45

Assorted whole fruits
Exotic fruit plates
Fruit smoothies
Quinoa fruit salad, mint, citrus
Mini fruit tart
Agua fresca

Mediterranean Snack Time 45

Hummus display, roasted garlic hummus, roasted red pepper hummus
Baba ghanoush, tzatziki, celery and carrot stick, warm house pita bread
Marinated mixed olives
Lemon olive oil mini muffins

Hiking Trails 41

Almonds, pecans, toasted coconut flakes, banana chips, chocolate chips,
mini pretzels, dried fruits, pepitas, house granola roasted sunflower seeds

Becoming Apollo 45

Coconut water, lemon juice, orange juice, lime juice, pomegranate juice,
cucumber water, blueberries, strawberries, ginger, turmeric, local honey,
electrolyte powder, fresh herbs, assorted protein lollipops

Build Your Own Acai 41

Soft serve acai, banana chips, toasted coconut, almond butter, dried
fruit, house granola, local honey, healthy seeds

Espresso & Chocolate 41

Turkish coffee, chocolate bars, chocolate cookies, chocolate covered
coffee beans, truffles, chocolate almonds, pain au chocolate

Flavor By Loews: KKÔ Boutique Desserts, Mount Dora, Florida 45

Assortment of high-end, handcrafted bonbons, bean-to-bar chocolate,
and intricate mousse cakes

Four Hour Beverage Break 75

Based on 4 Consecutive Hours of Service

Freshly brewed regular coffee, decaffeinated coffee
Flavored syrups to include: vanilla, caramel, Swiss chocolate, hazelnut
Selection of organic herbal teas
Assorted soft drinks
Red Bull
Bottled still water

Iced Coffee Break (Per Gallon) 155

Iced brewed regular and decaffeinated coffee
Flavored syrups to include: vanilla, caramel, Swiss chocolate, hazelnut
Served with a selection of milks and non-dairy creamers (minimum of
3 gallons)

À La Carte

Minimum of 10 guests.

Rising With The Sun

Coffee Enhancement (Per Person)	8
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Flavored coffee syrups to included vanilla, caramel, Swiss chocolate, hazelnut

Beverages by the Gallon

Freshly Brewed Coffee and Decaffeinated Coffee	155
Organic Herbal Tea	155
Freshly Brewed Iced Tea	130
Fresh Home-Style Lemonade	130
Infused Filtered Water with Citrus or Cucumber Mint	115

Beverages by the Drink

Cold Brewed Coffee	15
Assorted Regular and Diet Soft Drinks	12
Bottled Waters	12
Sparkling Water	12
Bottled Juices	12
Powerade	12
Red Bull Regular and Sugar-Free Energy Drinks	12
Bottled Fruit Smoothies	15

Natural Delights

Whole fruits (Each)	8
Sliced Fresh Seasonal Fruit Display (Per Person)	22
Fruit Kabobs with Yogurt Dip (Per Person)	19
Assorted Plain and Fruit Individual Yogurts (Each)	8
Nutrition/Low-Carb bars	8
Chilled and Peeled Hard-Boiled Eggs (Per Dozen)	37
Pre-Made Yogurt Parfait (Per Person)	12

Extras

Dry Snacks Including Assorted Potato Chips and Pretzels (Per Bag)	7
Hummus and Pita Chips (Per Person)	19
Tortilla Chips with Salsa and Guacamole (Per Person)	19
Premium Ice Cream Novelties (Each)	9
Assorted Candy Bars (Each)	8
Trail Mix (Per Pound)	35

Bakery Specialties (Per Dozen)

90

Assorted breakfast breads with whipped honey butter and fruit preserves

Assorted gourmet doughnuts

Assorted Danish, pastries, muffins and gluten-free muffins

Ham and cheddar cheese croissants

Freshly baked cookies

Gluten-free fudge brownies

Regular and chocolate-dipped Rice Krispies Treats

Chocolate, vanilla or red velvet cupcakes

Chocolate croissants

Chocolate-dipped strawberries

Scones with Devonshire cream

Assorted bagels and schmears



Brunch & Lunch

Brunch	24
Lunch Buffets	25
Plated Lunch	28
Drop & Go Lunch	30

All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

All plated lunches are served for 1 hour.

All lunch buffets are served for 1.5 hours. Buffets servicing groups under 40 guests are subject to a \$5 per guest surcharge.

Hillside Brunch

125

Includes Florida orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas.

Brunch is served for maximum of 1.5 hours.

Tropical Seasonal Fruit & Berries

Individual Greek yogurt parfaits, house granola

Smoked salmon avocado toast, confit tomato, pickled onions, feta

Fresh baked fruit and cheese pastries, coffee cakes

Orzo salad, basil mayo, fresh herbs, Persian cucumber, arugula

Farmer's salad, watermelon radish, jubilee tomato, heirloom carrot, oregano vin

Cage-free scrambled eggs

Lemon ricotta pancakes, spiced maple, Chantilly

Hickory smoked bacon

Chicken apple sausage

Rustic potatoes

Roasted strip loin with zhug

Herb roasted True North salmon, lemon cream of prosecco

Cocktails: (Each)***

22

Bloody Mary, assorted flavored mimosas

Lunch Buffets

All lunch buffets include freshly brewed coffee, decaffeinated coffee and herbal teas, iced tea.

Lunch is served for a maximum of 1.5 hours.

"Heros" of Myth

95

Classic chicken noodle soup

Chopped hearts of romaine, heirloom cherry tomatoes, English cucumber, carrots, shallot vinaigrette

Caprese salad, heirloom tomatoes, fresh mozzarella, basil, frisee, balsamic vinaigrette

Choice of Three

Boar's Head turkey, lettuce, tomato, Munster, multi-grain bread

Boar's Head ham, white cheddar, lettuce tomato, mostarda, brioche

Nonna's chicken salad, tomato, bibb lettuce, pita

Boar's Head roast beef, dill havarti, tomatoes, arugula, garlic aioli, ciabatta

Grilled marinated vegetables, basil pesto aioli, pita

Dessert

Lemon blueberry mini tarts

Warm chocolate chip cookies

Baklava

Buffets servicing groups under 20 guests are subject to a \$5 per guest surcharge

***Must be 21+ with valid photo ID to consume alcoholic beverages.

Stay Fit

92

Pure greens cold-press shots
Roasted beet and carrot salad, agave-glazed pumpkin seeds, tuscan kale, garbanzo beans, champagne vinaigrette
Florida berries salad, baby spinach, slivered almonds, jubilee tomato, goat cheese, basil dressing
Organic Joyce Farms roasted chicken, cilantro romesco sauce
Harissa charred cauliflower, medjool dates
Pan-seared True North salmon, three-herb gremolata; barley, schug, burst baby tomato
Carved flank steak with chermoula
Herbed barley
Exotic fruit salad, caramel tuile
Mini key lime pie, citrus cream
Lemon yogurt mousse, Plant City strawberries

Viva Italia

98

Tuscan white bean soup
Antipasto salad, mushrooms, artichokes, eggplant, cured Italian meat, fontina, Kalamata olives, sun dried tomatoes, red wine vinaigrette
Arugula salad, mozzarella, heirloom grape tomatoes, Plant City strawberries, mint, basil balsamic vinaigrette
Nonna's chopped salad, baby romaine, radicchio and arugula, european cucumber, roasted heirloom tomato, pickled onion, shaved Parmesan, focaccia croutons, roasted garlic vinaigrette
Grilled chicken, sundried tomato pesto
Roasted sword fish, lemon caper sauce
Flank steak, chimichurri
Creamy Parmesan risotto
Caponata, eggplant, zucchini, yellow squash, mushrooms, onions, pepper
Mini cannoli
Tiramisu
Lemon blueberry tart

Coastal Stroll

115

Cioppino soup
Crispy pita salad, romaine, shaved onion, avocado, tomato, radish, sumac vinaigrette
Spinach and kale salad, heirloom grape tomatoes, English cucumber, pickled red onion, champagne vinaigrette, balsamic vinaigrette
Grilled chicken breast, olive relish
Seared salmon, roasted red pepper romesco sauce
Goat cheese polenta
Medley of squash, eggplant, fire roasted peppers and artichoke hearts
Exotic fruit tart
Lemon panna cotta, strawberries compote
Chocolate mousse shooter, cocoa nibs, Chantilly

Buffets servicing groups under 20 guests are subject to a \$5 per guest surcharge.

Plated Lunch

All plated lunches include freshly brewed coffee, decaffeinated coffee, organic herbal teas, iced tea and freshly baked rolls and butter.

Lunch is served for a maximum of 1 hour.

Choice of one soup or salad, one entree and one dessert.

Soups

Roasted butternut squash soup, crispy carrot, cinnamon cream, fried sage

Fire roasted heirloom tomato bisque, chive oil, Parmesan crisp

Cream of mushrooms – black truffle, serrano and leeks

Tuscan white bean soup, tomato salata, crispy pancetta

Watermelon gazpacho, heirloom tomato, Persian cucumber

Salads

Farmers salad, grilled artichoke, roasted red peppers, heirloom cherry tomatoes, Manchego cheese, champagne vinaigrette

Watermelon salad, smoked feta, roasted almond, arugula, white balsamic vinaigrette

Caprese salad, baby arugula, heirloom tomato, fresh mozzarella, basil, balsamic vinaigrette

Classico ceasar salad, shaved aged Parmigiano Reggiano, garlic focaccia croutons

Entrees

Crispy-Skinned Joyce Farm Chicken Breast 75

Creamy Yukon potatoes, charred petite vegetables, sweet onion jus

Seared True North Salmon 82

Wild rice, caramelized fennel and leeks, citrus gremolata

Citrus Crusted Florida Grouper 86

Fennel puree, roasted asparagus, salsa verde

Grilled Beef Tenderloin 90

Black truffle mashed potato, broccolini, rosemary red wine demi-glace

Wild Mushroom Ravioli 68

White asparagus, roasted wild mushrooms, garlic velouté, micro parsley

Eggplant Napolitan 65

Heirloom tomatoes, vegan cheese, fire-roasted pepper sauce, basil

Plated Desserts

Lemon cheesecake, graham cracker oat crumble, lemon curd, cheesecake mousse, raspberry coulis, basil dust

Italian orange cake, spiced chocolate, toasted pistachios, chili threads

Labneh panna cotta, charred apricot sauce, dried cherries, almond tuile

Chocolate olive oil cake, orange caramel, toasted hazelnuts

White chocolate and raspberry mousse martini, raspberry dust, mint

Plated Lunch servicing groups under 20 guests are subject to a \$5 per guest surcharge.

Drop & Go Lunch

All items are served at once on a compartmentalized plate. All drop and go lunches include freshly brewed coffee, decaffeinated coffee and organic herbal teas.

Lunch is served for a maximum of 1 hour.

Helios Power Lunch One

80

Chilled shrimp with San Marzano sauce

Mixed greens with Kalamata olives, cucumbers, heirloom tomatoes,

Lemon oregano vinaigrette

Joyce Farm chicken breast with za'tar roasted baby potatoes
and chimichurri

Tiramisu

Helios Power Lunch Two

88

Shrimp and avocado salad

Mixed greens with Kalamata olives, cucumbers, heirloom tomatoes,
lemon oregano vinaigrette

Beef kabob, roasted broccolini, garlic butter sauce

Baklava

Drop & Go Lunch can be served for a minimum of 20 guests and a maximum of 80 guests.



Receptions

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Carving Stations	38
Dessert Stations	40

All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

Unless noted otherwise, all reception buffets are served for 2 hours.

All receptions servicing groups under 50 guests are subject to a \$10 per guest surcharge.

Receptions

Minimum 25 piece per item.

Cold Apps

Rare Beef Tenderloin, Rosemary Garlic Focaccia Crostini, Caviar, Gorgonzola Cream	17
Whipped Feta, Watermelon Pearls, Mint Pistachio Gremolata Spoon	14
Crispy Serrano Ham, Manchego Cheese, Fig Jam, Crostini	15
Champagne Jelly Spoon, Fresh Raspberry	19
Pear & Prosciutto, Lime Pearls, Pesto	17
Cornet-Basil, Truffle Stracciatella	14
West Coast Oyster, Greek Evoo Granita	19
Pita Chip, Whipped Hummus, Crispy Chili Oil	14
Scallop Crudo, Sour Orange Vin, Pistachio, Aleppo	19
Ahi Tuna Tartare, Avocado Mousse, Oregano Dressing, Savory Cone	19

Hot Apps

Spring Pea & Chorizo Croquette	15
Lamb Lollipops, Pesto Panko Crust	19
Chicken Kefta Skewer, Moroccan Tomato Sauce	15
Caramelized Onion and Haloumi Skewer, Sherry Glaze	14
Duck Confit Empanadas, Calabrian Chili Aioli	19
Phyllo Bites, Crispy Leek, Ricotta, Sun-Dried Tomato	14
Falafel, Lemon Herb Tahini Sauce	14
Tomato Bisque Shooter, Mini Grilled Cheese	14
Blue Crab Beignet, Citrus Aioli	18
Short Rib Tart, Blue Cheese Cream	19
Shawarma Spiced Mini Beef Kebab, Spiced Labneh	17
Chicken Lollipops, Honey Harissa	15

Reception Displays

Maximum of 2 hours of service.

Antipasto 2,350

Specialty cured meats, imported marinated olives, fig jam, mostarda, house pickled vegetables, freshly baked focaccia, rustic breads, EVOO, saba

(Serves approximately 50 guests)

Crudit  2,000

Assorted grilled and chilled vegetables, pesto, hummus, baba ghanoush, tzatziki, zaatar labneh, tabouleh, pita, lavash breads

(Serves approximately 50 guests)

Seven Sea Display 4,200

Poached jumbo shrimp, oysters on the half shell, crab claws, Florida citrus ceviche, house cocktail sauce, mignonette, grilled lemons

(Serves 2 of each item for 50 guests)

Specialty Cheese Board 2,300

Imported & domestic cheeses, dried fruit, local honey, nuts, grissini, artisanal breads, marinated olives

(Serves approximately 50 guests)

Reception Stations

Maximum of 2 hours of service for 25 guests per station.

Taste of Florida 60

Mini Cubanitos

Exotic ceviche shooters

Hearts of palm pico de gallo salad

Key lime salt chicharrones

Ropa vieja in mini tostones cup

(Based on 1 piece of each item per person)

Seaside Experience 62

White fish tiradito, aji amarillo, lime

Caribbean conch fritters, spicy aioli

Maryland crab cakes, remoulade, trout roe

Crudo – tuna, salmon, with chef's selection of pairing ingredients

(Based on 1 piece of each item per person)

Reception Action Stations

Maximum of 2 hours of service for 25 guests per station.

Streetside Cart* 55

Please Choose 3 Proteins

Pimento spiced beef, citrus harissa prawns, zaatar chicken, spiced lamb

Served on pita with choice of, tzatziki, chermoula, dagoos, garlic sauce, heirloom tomatoes, marinated olives, pickled onions, fresh herbs

(Based on 1 piece of each item per person)

Flavors of the Mediterranean* 60

Risotto, fresh pasta, gnocchi

Pomodoro di Napoli, arugula pesto, cream of chardonnay

Citrus marinated U-13 shrimp, roasted chicken, tofu broccoli, jubilee tomato, spinach, baby kale and seasonal vegetables

Rustic breads, infused specialty oils, shaved reggiano, imported olives

(Based on one and a half ounces of each starch per person)

Laffa Station/Flatbreads* 55

Create 2 Pizza Flavors

Select 1 protein, 1 cheese, 1 sauce and 2 vegetables per pizza from the following:

Ciabatta pizza, Italian crust, fior de latte mozzarella, feta, goat cheese, ricotta, garlic sauce pomodoro di Napoli, pesto, chicken, shrimp, Italian sausage, prosciutto baby heirloom tomato, spinach, arugula, olives, exotic mushroom, fresh herbs, charred onions, EVOO

(Based on 3 pieces of pizza per person)

*Chef attendant is required, \$225 per attendant.

Carving Station Served with Artisanal Rolls*

Maximum of 2 hours of service.

Herb Marinated Beef Tenderloin 925

(serves approximately 20 guests)

Slow Roasted Prime Rib 1,900

(serves approximately 40 guests)

Whole salt crusted Branzino 975

(serves approximately 15 guests)

Mediterranean Salmon 800

(serves approximately 20 guests)

Spiced rack of Lamb 1,000

(serves approximately 15 guests)

Choice of Sauce

Chermoula

Bordeaux demi-glace

Tzatziki

Cream of prosecco

Tahina garlic sauce

Rich tomato sauce

Bearnaise Sauce

Enhancement (Per Person) 15

Choice of Side

Greek fries, lemon, feta, fine herbs

Creamy Parmesan risotto

Roasted eggplant and squash caponata

Sautee Swiss chard, pickled golden raisins, pine nuts

Creamy mashed potato, pancetta, creme fresh

Zaatar roasted potatoes

Charred cauliflower, harissa, dates, pistachio

*Chef attendant is required, \$225 per attendant.

Dessert Stations

Maximum of 1 hour of service for 25 guests per station.

Miniature Dessert Display

42

Assorted miniature desserts (three pieces per person)

Action Stations

Liquid Nitrogen Ice Cream Station*

65

(\$10 per additional flavor)

Please Choose 3 Flavors

Crème anglaise, strawberry puree, chocolate, nutella, seasonal fruit puree

Cookie Sandwich Station*

35

Chocolate chip, double chocolate, and sugar cookies with melted dark chocolate and white chocolate, double chocolate frosting, vanilla buttercream, and cream cheese icing, rainbow sprinkles, chocolate chips, M&M's, Reese's pieces, and white chocolate curls

*Chef attendant is required, \$225 per attendant.



Dinner

Dinner Buffets	44
Plated Dinners	46

All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

All dinner buffets are served for 2 hours. Buffets servicing groups under 50 guests are subject to a \$6 per guest surcharge.

Dinner Buffets

All dinner buffets include freshly brewed coffee, decaffeinated coffee and herbal teas.

Dinner is served for a maximum of 2 hours.

Taste of Italy

200

Genoa cioppino

Artisanal focaccia, compound fine herbs butter

Heirloom tomato salad, citrus stracciatella, basil pesto, baby arugula, balsamic pearls

Tuscan kale and panzanella salad

Pan-seared branzino, sautéed garlic spinach, fire-roasted tomato and basil sauce

Pork cutlet Milanese

Nona's chicken piccata, lemon caper sauce

Creamy potato mash

Tomato bisque orzo pasta

Charred Italian vegetables

Traditional tiramisu

Mascarpone and vanilla bean cannoli

Chocolate mousse shooter, cocoa nibs, chantilly

Well-Traveled

195

Baby romaine, olla rosa, marinated roma tomatoes, european cucumbers, herbed croutons, wine aged goat cheese, basil vinaigrette

Summer watermelon salad, Greek feta, Persian cucumber, baby heirloom tomato, mint, red wine vin

Carved flank steak, chermoula

Seared ocean bass, asparagus, lemon butter

Garlic roasted chicken thigh, tomato olive broth

Mushroom ravioli, truffle cream fraiche, basil oil

Toasted Israel cous cous, fresh herbs

Seasonal vegetable medley

Vanilla cream puffs

Lemon blueberry tart

Chocolate mousse, fresh raspberries

Isle of Greece

175

Hummus, marinated olives, whipped feta dip with pita bread

Mixed greens with pickled red onion, English cucumber, heirloom tomatoes, sun-dried tomato vinaigrette, balsamic vinaigrette

Spanakopita

Chicken with capers, olives and heirloom cherry tomatoes dressed in EVOO

Lamb kebab

Turmeric spiced rice

Swordfish, sage butter, crispy garlic

Sweet potatoes with toasted chickpeas, tomatoes

Seasonal vegetables

Baklava

Loukoumades (Greek donuts)

Rioglalo (rice pudding)

Buffets servicing groups under 20 guests are subject to a \$5 per guest surcharge.

Plated Dinner

All plated dinners include freshly brewed coffee, decaffeinated coffee, organic herbal teas and freshly baked rolls and butter.

Dinner is served for a maximum of 2 hours.

Plated Dinner

Choice of one soup or appetizer, one salad, one entree, and one dessert.

Soups

Roasted butternut squash soup, crispy carrot, cinnamon crema, sage oil

Fire roasted heirloom tomato bisque, chive oil, Parmesan crisp

Wild mushroom cream – black truffle, serrano and leeks

Tuscan white bean soup, tomato salata, crispy pancetta

Appetizers

Crunchy crab cake, lemon prosecco butter sauce, caviar

Sicilian ahi tuna sashimi, pickled onion, caper, citrus, cracked pepper, olio verde

Heritage tomato & burrata salad, mostarda, capers, agave walnuts, reggiano pesto, Harpkee Farms leaves

Salads

Garden salad, chardonnay poached pear, crumbled gorgonzola, candied walnuts, red wine vinaigrette

Baby romaine, olla rosa, marinated roma tomatoes, European cucumbers, herbed croutons, wine aged goat cheese, basil vinaigrette

Roasted beets, baby arugula, toasted pistachio, goat cheese mousse, red pearl onions, petite mustard greens, citrus vinaigrette

Caprese salad, baby arugula, heirloom tomato, fresh mozzarella, basil, balsamic vinaigrette

Caesar, baby romaine hearts, shaved Parmesan, roasted garlic focaccia croutons, house caesar dressing

Arugula salad, Medjool dates, smoked feta, toasted pistachios, pomegranate date vinaigrette

Entrees

Smoked Joyce Farms Chicken Breast	145
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Mushroom risotto, tomato confit, rosemary lemon jus

Grilled Swordfish	165
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Wild rice pilaf, roasted fennel, matbucha sauce

Seared Salmon	155
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Herbed couscous, caramelized pearl onion, sauteed baby spinach, roasted garlic citrus butter

Beef Tenderloin	175
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Pomme purée, broccolini, rosemary bourdoux demi-glace

Grilled New York Strip	165
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Garlic Parmesan potato puree, charred brussel sprouts, caramelized shallots, natural jus

Vegan pasta	130
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San Marzano tomato sauce, caponata

Duets

Grilled Filet and Prawn	235
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Duchess potato, broccolini, red wine jus-chardonnay cream

Joyce Farm Chicken Breast, True North Salmon	215
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Roasted garlic mashed potatoes, asparagus, blistered heirloom tomatoes, Florida citrus beurre blanc

Pan Seared Filet of Beef and Scallops	200
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Roasted cauliflower puree, asparagus, basil turmeric butter

Plated Desserts

Lemon cheesecake, graham cracker oat crumble, lemon curd, cheesecake mousse, raspberry coulis, basil dust

Italian orange cake, spiced chocolate, toasted pistachios, chili threads

Labneh panna cotta, charred apricot sauce, dried cherries, almond tuile

Chocolate olive oil cake, orange caramel, toasted hazelnuts

White chocolate and raspberry mousse martini, raspberry dust, mint

Should you require, you may select up to 3 different entrees for service. All entrees will be served with the same accompaniments, salad, soup or appetizer and dessert. All entrees will be charged at the price of the highest entree selected. The exact count of each entree selection must be given at time of guarantee.



Beverages

Beverage Pricing	52
Bar Packages	54
Hosted Bar	56
Wines	57
Drink Stations	58

All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

All beverage services require a bartender

Beverage Pricing

Beverages by the Gallon

Freshly Brewed Coffee and Decaffeinated Coffee	155
Organic Herbal Tea	155
Freshly Brewed Iced Tea	130
Fresh Home-Style Lemonade	130
Infused Filtered Water with Citrus or Cucumber Mint	115

Beverages by the Drink

Cold Brewed Coffee	15
Assorted Regular and Diet Soft Drinks	12
Bottled Waters	12
Sparkling Water	12
Bottled Juices	12
Powerade	12
Red Bull Regular and Sugar-Free Energy Drinks	12
Bottled Fruit Smoothies	15



Bar Packages

Priced per person.

Gold Collection

One Hour	44
Two Hours	60
Three Hours	74
Four Hours	88

Gold Liquors

Tito's vodka
Bombay gin
Bacardi Superior rum
Casamigos Blanco tequila J
Jack Daniel's whiskey
Dewar's White Label scotch
Highwest Double Rye whiskey

Gold Wines

Prosecco, Lunetta
Pinot grigio, Caposaldo*
Sauvignon blanc,
Decoy by Duckhorn
Chardonnay, Duckhorn Decoy
Rosé, Mas Le Chevaliere
Pinot noir, Meiomi
Malbec, Bodegas Caro Aruma
by Lafite Rothschild
Cabernet sauvignon,
Decoy by Duckhorn

Gold Domestic Beers

Bud Light
Budweiser
Voodoo Ranger IPA

Gold Imported Beers

Heineken
Stella Artois
Corona Extra
Heineken 0.0

Local Craft Beers

**Crooked Can Brewing Company,
Winter Garden, Florida**
Assorted seasonal beers

Hard Seltzer

White Claw Black Cherry
White Claw Mango Seltzer

Non-Alcoholic Beverages

Assorted soft drinks
Still and sparkling waters
Juices

Platinum Collection

One Hour	48
Two Hours	66
Three Hours	82
Four Hours	98

Platinum Liquors

Ketel One vodka
Hendrick's gin
Bacardi 8 rum
Patron Silver tequila
Maker's Mark Bourbon
Crown Royal whiskey
Glenfiddich 12-Year scotch

Platinum Wines

Champagne,
Nicolas Feuillate Brut
Pinot grigio, Aqua Di Venus
Sauvignon blanc, Kim Crawford
Chardonnay,
Chalk Hill Russian River
Rosé, DAOU
Pinot noir, Argyle Bloomhouse
Pessimist red blend by DAOU
Cabernet sauvignon, DAOU

Platinum Domestic Beers

Bud Light
Budweiser
Voodoo Ranger IPA

Platinum Imported Beers

Heineken
Stella Artois
Corona Extra
Heineken 0.0

Local Craft Beers

**Crooked Can Brewing Company,
Winter Garden, Florida**
Assorted seasonal beers

Hard Seltzer

White Claw Black Cherry
White Claw Mango Seltzer

Non-Alcoholic Beverages

Assorted soft drinks
Still and sparkling waters
Juices

*A bartender is required, \$225 per attendant. Applies to all hosted bars. Fee will apply for a time period of up to three consecutive hours. An additional fee of \$75 per hour will apply for service after three hours.

Hosted Bar

Hosted Bar by the Drink

This includes a full bar set-up featuring our Gold or Platinum brands.
Charges are based on a per-drink basis reflecting actual number of drinks consumed.

	Gold	Platinum
Handcrafted Cocktail	21	21
Handcrafted Mocktail	19	19
Mixed Drinks	18	20
Cordials	20	20
Sparkling Wine	17	19
Wines	17	19
Imported Beer	16	18
Local Craft Beer	16	16
Domestic Beer	14	14
Soft Drinks	10	10
Bottled Still Water	9	9
Bottled Sparkling Water	9	9
Fruit Juices	10	10
White Claw Hard Seltzer	14	14

Each Bar Includes

Handcrafted cocktail, mixed drinks, white, red, rosé wines, selection of imported, domestic and local craft beer, hard seltzer, soft drinks, bottled water and fruit juices.

A bartender is required, \$225 per attendant. Applies to all hosted bars. Fee will apply for a time period of up to three consecutive hours. An additional fee of \$75 per hour will apply for service after three hours.

Wines

Priced per bottle.

Champagne and Sparkling

Sparkling, Michelle Brut, Washington	80
Prosecco, Lunetta, Italy	80
Champagne, Nicolas Feuillatte Brut, France	140

White

Pinot Grigio, Caposaldo, Italy*	60
Pinot Grigio, Aqua Di Venus, Italy	68
Sauvignon Blanc, Maven's Oath, California	60
Sauvignon Blanc, Decoy by Duckhorn, California	66
Sauvignon Blanc, Kim Crawford, New Zealand	69
Chardonnay, Maven's Oath, California	60
Chardonnay, Decoy by Duckhorn, California	72
Chardonnay, Mer Soleil Reserve, California	77
Rosé, Chateau Ste. Michelle, Washington	60
Rosé, Mas Le Chevaliere, France	67
Rosé, DAOU, France	75

Red

Pinot Noir, Maven's Oath, California	64
Pinot Noir, Meomi, California	69
Pinot Noir, Argyle Bloomhouse	75
Malbec, Bodegas Caro Aruma by Lafite Rothschild, Argentina	68
Red Blend, Pessimist by DAOU, California	83
Cabernet Sauvignon, Maven's Oath, California	67
Cabernet Sauvignon, Decoy by Duckhorn, California	79
Cabernet Sauvignon, DAOU	85

For a more extensive wine list, please refer to the outlet wine menu.

Drink Stations

Smokin’ Drinks*

21

Finished in our smoking box: rum old fashioned, reposado margarita, Maker’s Mark Manhattan

Tropical Island:
Drinks to Welcome You to the Islands*

21

Mai tais, island punch, mojitos and daiquiris

Add Some Fizzle to Your Event*

21

Sparkling wine will be used to create a variety of flavored mimosas, bellinis, kir royales and royal spritzers

Shaken Not Stirred*

21

Ketel One® vodka and Hendrick’s® gin prepared for the perfect martini
Served in chilled martini glasses and garnished with plump olives
Selections may also include cosmopolitans and sour apples

Handcrafted Cocktail of the Day

350

Handcrafted specialty cocktail of the day (per gallon)

Local Beers Bar

16

Offerings from The Crooked Can Brewing Co, Winter Garden, Florida (per drink)
3 Assorted seasonal offerings

*Bartender fee required @ \$225 per attendant.



Venues

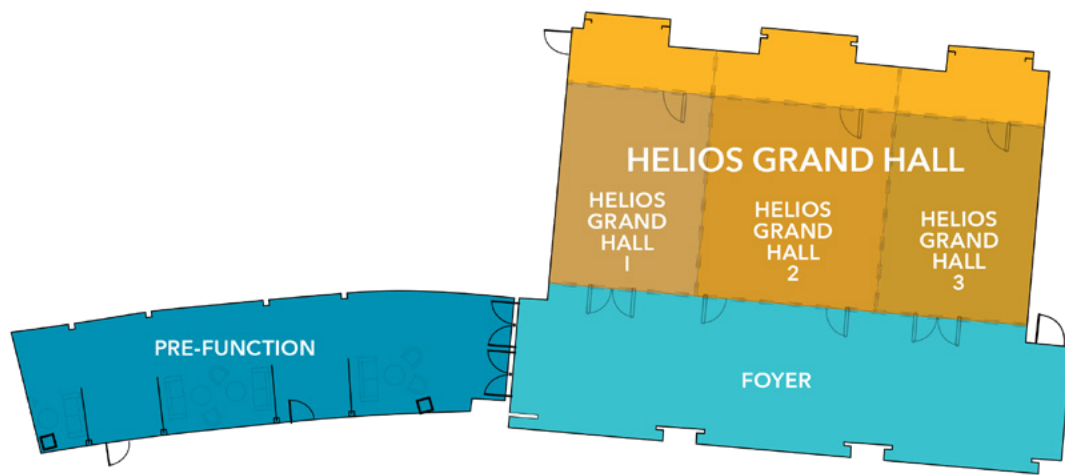
Floor plans

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Capacities

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Helios Grand Hall



Capacities

Venue	Sq. Ft.	Dimensions (Ft.)	Ceiling Ht. (Ft.)	School room	Theater	Banquet (Round of 12)	Conference	Reception
Ballrooms								
Helios Grand Hall 1-3	1,695	63' x 26'	15'	113	113	120	60	160
Helios Grand Hall 1	520	19' x 26'	15'	27	77	36	18	50
Helios Grand Hall 2	637	23' x 26'	15'	42	110	48	24	60
Helios Grand Hall 3	538	20' x 26'	15'	27	77	36	18	50
Helios Grand Hall 1-2	1,157	43' x 26'	15'	81	113	96	36	112
Helios Grand Hall 2-3	1,175	44' x 26'	15'	81	113	96	36	112
Foyer								160
Helios Grand Hall and Foyer	3,587	63' x 57'	15'	113	113	216		360
Pre-Function	1,061	63' x 16'	11'					106
Total Square Footage								
Indoor Spaces:	4,648							



Meeting Planner Guide

Meeting Planner Guide

Welcome to Loews Hotels at Universal Orlando Resort. With any special gathering, we understand that it's that unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a small corporate meeting, a large convention, or an association conference, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. In order to anticipate your meeting planning needs, we have created the following guide for your review.

Audio Visual Equipment

The Hotel has a fully equipped audio-visual company on property, Encore, who can handle any range of audio-visual requirements. Additional electrical power is also available in most function rooms. Please contact your Conference or Catering Manager or Encore representative for rates and information.

Exhibitors

To guarantee a flawless Hotel arrival experience for all guests, we kindly request that all exhibitors please load-in through the designated service entrances of the Hotel and check-in with Security. For load-in, exhibitors must be completely self-contained and be prepared to transport their own materials, packages and equipment. The Hotel requests that all shipping needs be provided by the exhibitor's show decorator or primary point of contact. However, should shipping be processed by the Hotel, the Hotel will charge shipping and handling fees in advance prior to the Hotel's shipping and receiving agent releasing items. Please note that the Hotel's operating departments are not staffed nor prepared to handle exhibitor demands.

Food and Beverages Pricing

Price good through June 2026. Menu pricing is subject to change based on seasonality, product availability and sourcing.

Food and Beverage Service

The Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, the Hotel must supply all food and beverage. This includes hospitality suites and food amenity deliveries. The Hotel's mixology and sommelier teams are available to suggest a wide range of beverage selections to compliment your event. The Hotel kindly requests that all beverages are served by the Hotel's personnel only. In addition, the Hotel's alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age. The Hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person, who, in the Hotel's judgment, appears intoxicated.

Food Preparation

Our Culinary team is able to satisfy all your dietary restrictions, allergies and personal preferences. Please kindly communicate any details to your Conference or Catering Manager in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees.

Guarantees

The Hotel requests that clients notify the Conference and Catering Department with the exact number of guests attending the function 72 business hours prior to the function. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the functions, the client is charged for the original guaranteed numbers. Hotel will provide service of 5% over your guarantee for events up to 500 people and 3% over your guarantee for events over 500 people.

Kosher/Halal Meals

The Hotel partners with local caterers to provide kosher and halal meals for guests who require them. Additional charges will apply. Seven days advance notice is required.

Menu Selections

To ensure that every detail is handled in a timely manner, menu selections and specific details should be finalized 30 days prior to the function. In the event the menu selections are not received within 30 days prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEOs) to which additions or deletions can be made. When the BEOs are finalized, please sign and return them 10 working days prior to the first scheduled event. The BEO will serve as the food and beverage contract.

Meeting Room Keys

The Hotel can accommodate personal meeting room keys, should you require keys for offices and/or storage areas where you want to restrict access. Please note that function or storage rooms being held on a 24-hour basis are available at a fee per lock change and for each additional key requested. Requests for lock changes must be provided to the Hotel a minimum of two [2] weeks prior to set-up. On-site requests will be charged per lock change.

Security

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. Please contact your Conference or Catering Manager for assistance. Additionally, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the Hotel. The Hotel's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance Hotel approval.

Smoking Policy

We kindly ask that smoking not occur in any areas of the Hotel to include guest rooms, suites, public areas, restaurants and meeting/function rooms. Otherwise, a cleaning fee may be assessed.

Taxes and Service Charges

The Hotel will add a 27% taxable service charge and a 6.5% state sales tax on food and beverage in addition to the prices stated on the menus. Such taxes and service charges are subject to change without notice. Buffet service for less than 25 guests is subject to a minimum taxable surcharge of \$5 per person and will be included in your final per person price.

Weather Call

The Hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than six hours prior to the event should the forecast call for a 40% chance or more of rain, wind in excess of 20 mph or lightning. Should the event include décor provided by an outside company, your Operations Manager will advise you of the cutoff time for a weather call. In the event the function is moved inside after the six-hour cutoff, a labor charge will apply.

24 Hour Event Set Changes

Understanding that changes sometimes occur during events, it is important that communication be provided in a timely manner. To meet your service expectations, additional labor may be required for your event request. Event set-up changes made within 24 hours of the start of your event may result in labor fees applied to your group master account. Your Conference or Catering Manager will advise of said charges when the situation arises.

Universal Helios Grand Hotel, a Loews Hotel

8505 S. Kirkman Road
Orlando, Florida 32819
uomeetingsandevents.com

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