

FLAVORS
THAT
FAVOR
THE
BOLD
2026



BREAKOUT MEETINGS AND EVENTS MENU



FLAVORS THAT FAVOR THE BOLD



FOR THOSE ABOUT TO ROCK...

At Hard Rock Hotel® at Universal Orlando, music is what sets us apart. As we crafted a unique food and beverage experience, we wanted to use this differentiator to create an emotional connection with our guests.

The process starts by cultivating relationships with responsible, ethical local partners and farmers to create a unique dining experience. Our seasonal ingredients have a compelling story, including farm-raised and line-caught fish, free-range eggs, certified organic produce, and grass-fed beef, which is in line with one of our four Hard Rock values, "Save the Planet."

Our food is approachable. We believe that music can influence the flavors of the meal and, in turn, create an emotional response through total sensory immersion. Each dish tells a story of its own through color, presentation, and style.



Jeffrey Hileman
Executive Chef

TABLE OF CONTENTS

BREAKFAST	6
BREAKS	16
LUNCH	26
RECEPTION	38
DINNER	50
BEVERAGES	60
VENUES	70
MEETING PLANNER GUIDE	90

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

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

We are proud to only use cage-free eggs.



BREAKFAST

BREAKFAST BUFFETS	8
PLATED BREAKFAST	11
CONTINENTAL BREAKFAST	12
CRANK IT UP	13
BREAKFAST ACTION STATION	14

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

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 \$5 per guest surcharge.

All breakfast buffets are served for 1.5 hours. Buffets servicing groups under 10 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.
1.5 hour service. Minimum of 10 guests.

BREAKFAST IN AMERICA \$63

- Display of sliced fruits and seasonal berries
- Assorted individual regular and gluten-free cereals with whole and skim milk
- Farm-fresh scrambled eggs
- Crispy applewood-smoked bacon, sausage links
- Pancakes with maple syrup
- Breakfast potatoes
- Steel-cut oatmeal, raisins, brown sugar and honey
- Pastry chef's selection of bakeshop specialties with butter and preserves

WE BUILT THIS CITY \$65

— Choice of Two —

- Sliced seasonal fruits and berries
- Oatmeal with raisins, brown sugar and honey
- Yogurt parfait with house-made granola, seasonal berries
- Assorted regular and gluten-free cereals with whole and skim milk
- Pastry chef's selection of breakfast pastries
- Assorted bagels and assorted cream cheeses

— Choice of One —

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

— Choice of Two —

- Country pork sausage
- Chicken sausage
- Applewood-smoked bacon
- Grilled ham steak

— Choice of One —

- Roasted Red Bliss potatoes
- Home fries with onion and peppers
- Mini Potato Pancakes

Assorted soft drinks and bottled waters can be added and charged based on consumption for all buffets.
All buffets require a minimum of 10 people. Add \$5 per person for less than 10 people.

PLATED BREAKFAST

All plated breakfast include Florida orange, grapefruit and cranberry juices,
freshly brewed coffee, decaffeinated coffee and organic herbal teas.
1 hour service.

EASY LIKE SUNDAY MORNING BRUNCH \$115

Seasonal sliced fruit, mixed berries
Smoked salmon platter, capers, red onions, hard-boiled eggs,
dill cream cheese, toast points
Freshly made assorted breakfast pastries
Grilled vegetable and quinoa salad, oregano vinaigrette
Mixed greens, cucumbers, tomatoes, carrots, croutons, buttermilk ranch and
honey-champagne vinaigrette
Western omelet casserole
Scrambled egg whites, feta cheese, spinach, kalamata olives
Applewood-smoked bacon, breakfast sausage links
Buttermilk pancakes with maple syrup and berry compote
Heavenly hash breakfast potatoes
Herb and dijon-rubbed striploin, horseradish sour cream, carving rolls
Chef Tyler's assorted mini desserts

COCKTAILS (EACH)*** \$18

Bloody Mary, assorted flavored mimosas
(Minimum of 25 guests)

SOFT ROCK \$53

Scrambled cage-free eggs
Home fries with onion and peppers
Applewood-smoked bacon
Assorted mini breakfast pastries with butter, jams and jellies

ALTERNATIVE ROCK \$58

Yogurt parfait with berries and house-made granola
Classic egg benedict
Herbed Red Bliss potatoes
Assorted mini breakfast pastries with butter, jams and jellies

CLASSIC ROCK \$55

Seasonal sliced fruit plate, mixed berry yogurt
Egg white frittata, chicken sausage, roasted Red Bliss potatoes

**Additions to any menu must be for the same amount guaranteed for the selected menu.

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

Assorted soft drinks and bottled waters can be added and charged based on consumption for all buffets.

All buffets require a minimum of 10 people. Add \$5 per person for less than 10 people.

CONTINENTAL BREAKFAST

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

CLASSIC ROCK \$53

Seasonal sliced fresh fruit and melons

Toaster station with bagels and sliced breads, preserves, jams, sweet butter and flavored cream cheese

Pastry chef's selection of bake shop specialties to include danish, muffins, croissants

Oatmeal, raisins, brown sugar, honey

YACHT ROCK \$56

Seasonal sliced fresh fruit and melons

Individual fruit and Greek yogurts

Egg soufflé cups with spinach and Swiss cheese

Assorted individual regular and gluten-free cereals with whole and skim milk

Oatmeal with raisins, brown sugar and honey

Continental breakfast prices are based on one hour of service and do not include seating or table service.

Continental breakfasts are served inside the meeting room or in the adjacent foyer area.

Continental breakfasts requiring seating and/or table service will be charged an additional \$4 per person.

CRANK IT UP

Farm-Fresh Scrambled Eggs \$12

Oatmeal, Raisins, Brown Sugar and Honey \$10

Grits with Cheddar Cheese, Chives and Whipped Butter \$10

Smoked Salmon Platter \$25

Smoked salmon, capers, red onions, hard-boiled eggs, dill cream cheese and toast points

Assorted Gourmet Donuts (per dozen) \$80

Breakfast Sandwiches \$15

— 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 Burritos \$15

Served with salsa and sour cream

— Choice of One —

Egg, ham and cheese burrito

Egg, pepper and cheese burrito

Egg, bacon or chorizo, pico de gallo, cilantro and cheese burrito

Waffle Display \$18

Waffle display with whipped cream, fresh strawberries and warm maple syrup

• A chef attendant is required, \$225 per attendant.

BREAKFAST ACTION STATIONS

Add-ons are available only if the client selects one of the breakfast packages;
they are not sold separately.

STILL HAVEN'T FOUND WHAT I'M LOOKING FOR

🕒 **Omelet Station \$29**

Diced tomatoes, onions, peppers, ham, mushrooms, broccoli,
spinach, shrimp, bacon, sausage, cheddar and Swiss

🕒 **Brioche French Toast Station \$20**

Berries, chantilly cream and blueberry maple syrup

🕒 **Eggs Benedict Station \$30**

Griddled Canadian bacon, toasted English muffins,
classic hollandaise sauce

🕒 A chef attendant is required, \$225 per attendant.

Additions to any menu must be for the same amount guaranteed for the choice of menu.

BREAKS

MORNING OR AFTERNOON BREAKS	18
BUILD-YOUR-OWN BREAK	21
BUILD-YOUR-OWN ICE CREAM BREAK	23
À LA CARTE	24

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

MORNING OR AFTERNOON BREAKS

30 minute service

SWEET ESCAPE \$36

Assorted Donut King donuts, cake pops,
cookie sandwiches, mini confetti cupcakes

UNCLE SALTY \$36

Crispy tortilla chips with queso dip

Salsa and guacamole

Whole fruit

Boxed movie candies

Ice cream bars

LITTLE BOXES \$34

Build-your-own trail mix

Almonds, cashews, walnuts,

Valrhona fair trade chocolate chips, raisins, banana chips, pretzels,
dried apricots, sunflower seeds, M&M's®, Craisins®, pumpkin seeds,
dried cherries, dried pineapple

POUR SOME SUGAR ON ME \$32

Gluten-free double chocolate fudge brownies and white chocolate chunk blondies

Chocolate dipped Rice Krispies Treats™

Cookie ice cream sandwiches

Chocolate, regular and skim milk

THE PLEASURE PRINCIPAL \$36

Kettle chips, onion dip

Fruit skewers with yogurt dip

Pita chips, hummus

Fresh vegetables "chips," ranch

STRAWBERRY FIELDS FOREVER \$34

Strawberry shortcake shooters

Chocolate strawberry mousse cups

Chocolate dipped strawberries

COME AS YOU ARE \$33

Rock Star Tea Party

Assorted finger sandwiches

Tarragon chicken salad, egg salad and cucumber dill

Scones

Chocolate-dipped strawberries

GOOD VIBRATIONS \$32

Make Your Own Yogurt Parfait

Vanilla yogurt
Greek yogurt
House-made granola, dried cranberries, dried cherries,
dried pineapple, toasted walnuts
Seasonal berries
Local honey

FOUR HOUR BEVERAGE BREAK \$56

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 waters

ICED COFFEE BREAK (PER GALLON) \$149

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)

FLAVOR BY LOEWS

Fresh Crudite Display from Sugar Top Farms in Clermont Florida,
with House Made Dips and Hummus \$32

Cypress Point Creamery Cheese from Hawthorn, Florida,
with Winter Park Honey and Traditional Accompaniments \$40

Assorted Donuts and Pastries from Orlando, Florida's Very Own Donut King (per dozen) \$80

BUILD-YOUR-OWN BREAK

30 minute service

BUILD-YOUR-OWN BREAK

Choice of any combination of sweet, savory and healthy items from the list below to satisfy everyone.

Choice of Three Items \$31

Choice of Four Items \$36

Choice of Five Items \$41

Sweet

Gluten-free fudge brownies
Boxed movie candies
Rice Krispies Treats™
Cake pops
Assorted ice cream bars
Deluxe chocolate chip, peanut butter and oatmeal cookies
Assorted Donut King donuts
Assorted mini breakfast pastries with butter, jams and jellies

- Savory**
- Assorted bagels and cream cheese
 - Hard Rock snack mix
 - Spinach and ricotta puff pastry
 - Tortilla chips with salsa and guacamole
 - Warm soft pretzel sticks with whole grain mustard
 - Bacon, egg and cheese biscuits

- Healthy**
- House-made granola bars
 - Peanut butter with sliced apples
 - Hummus with grilled pita
 - Yogurt parfait with berries and house-made granola
 - Crudit  with celery, carrots and French onion dip
 - Take Time to be Kind Bars

BUILD-YOUR-OWN ICE CREAM BREAK

30 minutes service. Minimum of 25 guests.

BUILD-YOUR-OWN ICE CREAM BREAK

Choice of Two Ice Cream Flavors \$32

Choice of Two Ice Cream Flavors and Six Toppings \$36

Both options are served in cups and include hot fudge, fresh whipped cream, sundae nuts and cherries.

Ice Cream Flavors

Vanilla, chocolate and strawberry

Please ask your event manager for additional flavor options.

Toppings

- Rainbow sprinkles
- Chocolate sprinkles
- Gummy bears
- Chocolate M&Ms
- Chocolate chips
- Crushed Heath bars
- Reese's Pieces
- Oreo bits
- Caramel sauce

À LA CARTE

Minimum of 10 guests.

HERE COMES THE SUN

Coffee Enhancement (Per Person)

Flavored coffee syrups to included vanilla, caramel, Swiss chocolate, hazelnut \$5

Beverages by the Gallon

Freshly Brewed Coffee and Decaffeinated Coffee \$149

Tea Forté Organic Herbal Tea \$149

Freshly Brewed Iced Tea \$126

Fresh Home-Style Lemonade \$126

Infused Filtered Water With Citrus or Cucumber Mint \$110

Beverages by the Drink

Cold Brewed Coffee \$11

Assorted Regular and Diet Soft Drinks \$10

Hard Rock Bottled Waters \$8

Sparkling Water \$8

Bottled Juices \$9

Powerade \$9

Red Bull Regular and Sugar-Free Energy Drinks \$10

Bottled Cold Press Juices \$15

Natural Delights

Whole fruits (Each) \$7

Sliced Fresh Seasonal Fruit Display (Per Person) \$16

Fruit Kabobs With Yogurt Dip (Per Person) \$17

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

White Bean Roasted Garlic Hummus and Pita Chips (Per Person) \$11

Tortilla Chips With Salsa and Guacamole (Per Person) \$12

Premium Ice Cream Novelties (Each) \$9

Assorted Candy Bars (Each) \$8

Roadie Trail Mix (Per Pound) \$35

Bakery Specialties (Per Dozen) \$80

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 Hard Rock 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

LUNCH

LUNCH BUFFETS	28
PLATED LUNCH	34

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LUNCH BUFFETS

All lunch buffets include freshly brewed coffee, decaffeinated coffee and Tea Forté organic herbal teas, iced tea
1.5 hour service. Minimum of 10 guests.

EVERYBODY WAS KUNG FU FIGHTING \$80

Shitake mushroom and ginger soup with pulled chicken

Romaine lettuce, carrots, mandarin oranges, sliced almonds, diced grilled chicken, wonton crisps, sesame ginger dressing, green onion and soy dressing

Spicy slaw, cabbage, carrots, red peppers, scallions

Shrimp summer rolls with avocado, cucumber, mint, cilantro, basil and wasabi ponzu

Vegetable spring rolls with sweet Thai chili sauce

Stir fry with soy-marinated beef, shitake mushrooms, bok choy and carrots

Sherry-marinated chicken with broccoli, onions and peppers

Miso-glazed True North Salmon

Steamed snap peas

Jasmine rice

Desserts

Matcha cheesecake

Mango pudding shooter

5 Spice sugar cookies

WELCOME TO THE JUNGLE \$80

Soup

Classic chicken noodle soup

Salads

Chopped hearts of romaine, tomatoes, cucumbers, carrots, croutons, mustard shallot vinaigrette, buttermilk ranch dressing

Caprese salad with heirloom tomatoes, fresh mozzarella, frisée lettuce, balsamic vinaigrette

Gulf shrimp salad, avocado, grape tomatoes, red onion, cilantro and lime

Sandwiches

— Choice of Four —

Boar's Head turkey, lettuce, tomatoes, avocado, multi-grain roll

Boar's Head ham, cheddar, lettuce, tomatoes, mustard aioli, spinach tortilla wrap

Poached tarragon chicken salad, tomatoes, butter lettuce, croissant

Boar's Head marinated roast beef, dill havarti, tomatoes, field greens, horseradish aioli, ciabatta roll

Tuna salad, lettuce, tomato, whole wheat bread

Grilled portobello mushrooms, roasted red peppers, red onions, field greens, chipotle aioli, spinach tortilla wrap

Desserts

Key lime meringue tart

Fudge brownie cheesecake shooter

Fresh baked cookies

Crank It Up!

Sliced Sesame Ahi Tuna Platter \$25

With Asian vegetable salad and wasabi soy

All buffets require a minimum of 10 people. Add \$5 per person for less than 10 people.
Additions to any menu must be for the same amount guaranteed for the selected menu.

LIGHT MY FIRE \$82

Tomato basil bisque

Spring greens, cucumbers, chickpeas, oven-dried tomatoes, red onions, feta,
Greek yogurt vinaigrette, herb vinaigrette

Grilled vegetable and quinoa salad with oregano vinaigrette

Tomato, cucumber, red onion, and basil with red wine vinaigrette

Grilled salmon, tomato confit

Seared Joyce Farms airline chicken breast, natural jus

Pepper-crusted sirloin steak

Warm spinach orzo, roasted red peppers, artichoke hearts

Grilled asparagus with fresh lemon zest

Desserts

Raspberry lemon tart

Chocolate strawberry mousse cup

Mini crème brûlée

Crank It Up!

Grilled Shrimp Kabobs \$15

LA BAMBA \$82

Chicken and chorizo soup

Mixed greens salad, tomatoes, black olives, crispy tortilla strips, shredded carrots,
avocado green goddess, cilantro-lime vinaigrette

Elote salad with sweet corn, smoked paprika, red onions, cotija cheese

Fish tacos, grilled pineapple and cabbage slaw, cilantro

Chipotle-spiced beef fajitas

Grilled chicken fajitas

Flour and corn tortillas

Cheese and roasted poblano quesadillas

Tortilla chips, salsa, guacamole, sour cream, lettuce, tomatoes, onions, shredded cheddar

Queso fundido

Vegetarian black beans and rice

Desserts

Churros with chocolate sauce

Classic tres leches

Guava and cream cheese tart

Crank It Up!

Shrimp Quesadilla \$15

Shrimp with fire-roasted poblanos, caramelized onions, cheddar and jack cheese

All buffets require a minimum of 10 people. Add \$5 per person for less than 10 people.
Additions to any menu must be for the same amount guaranteed for the selected menu.

DEVIL WENT DOWN TO GEORGIA \$81

Loaded potato soup, sour cream, grated cheddar, bacon bits, green onions
Mixed field greens, tomatoes, onions, cucumbers, shredded carrots, assorted dressings
Creamy pineapple coleslaw
Country macaroni salad, ham, mixed peppers, red onions, dijonnaise dressing
Shredded hickory-smoked bourbon BBQ pork
House BBQ-rubbed seared shrimp
Buttermilk and fresh herb southern fried chicken
Mac and cheese
Collard greens
Cornbread with honey butter
Brioche buns

Desserts

Georgia pecan pie
Devil's Food cake
Peach pie

MAMA MIA \$80

Tomato basil bisque
Croutons and parmesan cheese
Traditional Caesar salad
Marinated tomatoes, cucumbers, olives, grilled red onions, basil vinaigrette
Ciliegine tomato salad, pesto vinaigrette
Gremolata grilled chicken breast, tomato basil jus
Meatballs and marinara, parmesan cheese
Baked lemon herb fresh catch of the day, butter caper sauce
Mushroom ravioli
Steamed broccolini, olive oil, lemon zest

Desserts

Chocolate chip cannoli
Classic tiramisu
Panna cotta, mixed berry compote

All buffets require a minimum of 10 people. Add \$5 per person for less than 10 people.
Additions to any menu must be for the same amount guaranteed for the selected menu.

PLATED LUNCH

All plated lunches include freshly brewed coffee, decaffeinated coffee, organic herbal teas, iced tea and freshly baked rolls and butter.
1 hour service. Minimum of 10 guests.

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

Soup

Elote Sweet Corn Soup

Loaded baked potato soup with shredded cheddar, applewood-smoked bacon, and scallions

Roasted tomato bisque

Classic chicken noodle with mirepoix vegetables

Wild mushroom velouté with truffle oil and chive

Salads

Antipasto salad, red wine vinaigrette

Baby spinach salad, strawberries, chevre, candied pecans, balsamic vinaigrette

Mixed field greens, cucumber, tomato, carrot, onion, and honey champagne vinaigrette

Classic Caesar salad, Parmigiano Reggiano and garlicky croutons

Chop-chop salad, smoked bacon, tomato, onion, blue cheese crumbles, ranch dressing

Buffalo mozzarella caprese with torn garden basil and balsamic reduction

Entrées

Crispy-Skinned Joyce Farms Chicken Breast \$67

Roasted garlic mashed potatoes, green beans, blistered tomatoes, and onion jus

Stuffed Airline Chicken Breast \$69

Sun-dried tomato-fontina stuffing, creamy Parmesan polenta, broccolini, beurre blanc

Steamed Grouper \$73

Warm toasted farro salad, sautéed spinach, Florida citrus gremolata, extra virgin olive oil

Roasted True North Salmon \$71

Wild rice, crispy brussels sprouts, grilled lemon, extra virgin olive oil

Grilled Bistro Steak \$75

Roasted garlic mashed potatoes, green beans, blistered tomatoes, red wine jus

Butter-Poached Filet of Beef \$80

Herb-roasted fingerling potatoes, sautéed spinach, sauce Diane

Wild Mushroom Ravioli \$65

Asparagus tips, roasted wild mushrooms, garlic parmesan cream

Vegan Bolognese \$65

Penne pasta, San Marzano tomatoes, vegan parmesan

Desserts

Flourless chocolate cake

Peanut butter cheesecake

Key lime meringue tart

Chocolate strawberry mousse cup

Salted caramel carrot cake

DROP AND 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
1 hour service, Maximum guarantee is 200

HARD ROCK POWER LUNCH #1 \$80

Chilled poached gulf shrimp with vodka cocktail sauce
Mixed field greens with cucumber, tomato, carrot, onion,
and honey champagne vinaigrette
Crispy-skinned Joyce Farms chicken breast with
roasted garlic mashed potatoes and onion jus
Warm Cusano's bakery roll
Classic vanilla bean cheesecake

HARD ROCK POWER LUNCH #2 \$82

Shrimp Louie and smashed avocado toast
Mixed field greens with cucumber, tomato, carrot, onion,
and honey champagne vinaigrette
Braised beef short rib of beef with sweet potato purée, roasted mushrooms, and red wine jus
Warm Cusano's bakery roll
Mississippi mud peanut butter pie

HARD ROCK POWER LUNCH #3 \$83

Heirloom cherry tomato bruschetta with herb-whipped ricotta
Classic Caesar salad with Parmigiano Reggiano and garlicky croutons
Roasted True North salmon with creamy Parmesan polenta and sautéed spinach
Warm Cusano's bakery roll
Chocolate and pistachio cannoli

RECEPTION

PASSED HORS D'OEUVRES	40
RECEPTION PACKAGE	42
RECEPTION DISPLAYS	43
RECEPTION STATIONS	45

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

PASSED HORS D'OEUVRES

Minimum 25 piece per item

LET'S SPEND THE NIGHT TOGETHER

Cold as Ice

Prosciutto, Tomato and Fresh Mozzarella Skewer \$9

Edamame Hummus, Furikake on Wonton Crisp \$9

Bruschetta, Tomato, Basil and Roasted Garlic \$9

Vietnamese Vegetable Summer Rolls, Spicy Ponzu Sauce \$9

Fresh Ricotta, Pecorino, Leek Confit, Red Pepper and EVOO Crostini \$9

Truffle Pecorino and Dried Fig Skewer with Mint and Basil Purée \$9

Caprese Lollipop, Tomato, Mozzarella, Balsamic Drizzle \$10

Classic Beef Tenderloin Tartare, Mini Cone \$11

Seared Scallop, Pinot Noir Compressed Watermelon, Arugula Pistou \$11

Cold Smoked Salmon Tartare, Mini Sesame Cone \$11

Seared NY Steak, Cabernet Compressed Bosc Pear and Gorgonzola \$11

Spooned Shrimp Ceviche, Tomato, Red Onion, Cilantro, Plantain Chip \$11

Spicy Ahi Tuna, Shrimp, Mint, Cilantro and Avocado Summer Roll \$11

Hot Stuff

Potato, Bacon, and Leek Soup Shot \$9

Vegetable Dumpling, Sesame Soy Sauce \$9

Jalapeño and Cheese Arepa \$9

Vegetable Spring Rolls, Plum Mustard Sauce \$9

Ancho Chicken, Manchego Cheese Quesadilla \$9

Skewered Paprika and Garlic Marinated Chicken or Pork, Romesco Sauce \$10

Crispy Asiago and Asparagus Bites \$10

Blackened Chicken Tender, Orange Marmalade \$10

Chicken Empanada, Cilantro Aioli \$10

Shrimp or Pork Pot Sticker, Scallion Yuzu Soy Dip \$11

Beef Skewer, Soy and Ginger Marinated with General Tso's Glaze \$11

Shrimp, Corn and Jalapeño Hush Puppies with Spicy Ranch \$11

Mini Beef Wellington, Cumberland Sauce \$11

Coconut Shrimp, Spicy Mango Sauce \$11

Mini Crab Cake, Remoulade \$12

⦿ A chef attendant is required, \$225 per attendant.

RECEPTION PACKAGE

Minimum of 50 guests.

◉ RESPECT \$165

California Cobb Salad Station

Grilled chicken, applewood-smoked bacon, lettuce, tomatoes, avocado, green onions, blue cheese crumbles, chopped eggs

Balsamic vinaigrette and ranch dressings

(Based on one portion per person)

Slider Display

Black angus beef slider

Lettuce, tomato, cheddar, ketchup, mustard, mayonnaise

Smoked pulled pork sliders

Roasted corn, pickled red onion and bell pepper salad, Carolina BBQ sauce

(Based on one slider per person per item)

Carving Station

Texas-style brisket of beef

Smoked vidalia onion jam and honey BBQ

Three-cheese macaroni and cheese

Mashed Potato Bar

Mashed Yukon Gold potatoes

Toppings bar to include: gravy, bacon bits, cheddar cheese, sour cream, scallions

(Based on 3 ounces of potato per person)

Assorted breads with butter

Dessert station

Bananas foster station

Vanilla bean ice cream

(Based on one portion per person)

◉ A chef attendant is required, \$225 per attendant.

◉ LET'S GET IT STARTED \$170

Hors d'Oeuvres

Heirloom cherry tomato bruschetta with herb-whipped ricotta

Carne asada skewers with mint chimichurri

Roasted chicken skewers with lemon burre blanc

Shrimp Louie and smashed avocado toast

(Based on one piece per person, per item)

Slider Display

— Pre-Select Two —

Wagyu beef with white cheddar cheese, caramelized onions and mushrooms, and secret sauce

Buffalo chicken with smoked blue cheese, shredded lettuce, and Roma tomatoes

Smoked pulled pork with root beer BBQ sauce, and Carolina slaw

Lamb 'kefta' with grilled red onion, crumbled feta cheese, and tzatziki

True North salmon with gochujang, kimchi, and ginger aioli

Veggie burger with roasted red pepper aioli and arugula

(Based on one piece per person, per item)

Three-Cheese Macaroni and Cheese Station

Applewood-smoked bacon, blistered tomatoes, caramelized onions, diced grilled chicken, sautéed mushrooms, roasted red peppers

(Based on 3 ounces of pasta per person)

Slow Roasted New York Strip Carving Station

Red wine jus, horseradish cream, whole grain mustard, Cusano's Bakery rolls

(Based on 3 ounces of beef per person)

Miniature Dessert Display

Assorted miniature desserts (price based on three pieces per person)

Assorted soft drinks and mineral waters can be added and charged based on consumption.

COLD RECEPTION DISPLAYS

2 hour service

CHEESE DISPLAY \$1,110

Imported and domestic cheeses garnished with fresh berries, assorted breads and crackers

(Serves approximately 30 guests)

CRUDITÉ DISPLAY \$840

Assorted fresh vegetables, chef's selection of dips or grilled and chilled seasonal vegetable display

(Serves approximately 30 guests)

ANTIPASTO DISPLAY \$1,260

Imported cured meats: Genoa salami, prosciutto and mortadella

Provolone, mozzarella, pepperoncini, imported olives, roasted peppers, mushrooms, artichoke hearts, Italian breads on the side

(Serves approximately 30 guests)

CHARCUTERIE BOARD DISPLAY \$930

Sopressata, prosciutto, serrano ham, chorizo, pork pâté, cornichons, grainy mustard, pita bread

(Serves approximately 30 guests)

GIANT COBB (BUILD-YOUR-OWN COBB SALAD BAR) \$26

Grilled chicken, applewood-smoked bacon, lettuce, tomatoes, avocados, green onion, blue cheese crumbles, chopped eggs, balsamic vinaigrette, ranch

(Based on one portion per person)

CLASSIC CAESAR SALAD \$18

Based on one piece per person per item

Garlic croutons, Parmigiano Reggiano cheese

Add Grilled Chicken +\$10

Add Grilled Shrimp +\$12

Add Grilled Portobello Mushrooms +\$6

ROCK AND ROLL SUSHI DISPLAY \$45

Spicy salmon roll, tuna and california roll, vegetable roll, assorted sashimi, wasabi, soy and pickled ginger

(Based on three pieces per person)

LOBSTER ROLL \$26

Maine lobster with celery and Chesapeake Bay mayonnaise

(Based on one lobster roll per person)

Additions to any menu must be for the same amount guaranteed for the selected menu.

RECEPTION STATIONS

2 hour service. Minimum of 25 guests per station.

◉ SLIDER STATION

Choice of Two Sliders \$36

Choice of Three Sliders \$41

Choice of Four Sliders \$44

Wagyu beef sliders with aged white cheddar, caramelized onions and mushrooms, and secret sauce #17

Pulled pork sliders with Carolina slaw

Buffalo chicken sliders with bleu cheese, lettuce and tomato

Lamb sliders with red onion, cucumber, feta cheese and tzatziki sauce

(Based on one piece per person per item)

PASTA STATION – CHOICE OF TWO \$40

Five-cheese tortellini, artichoke, pesto and pomodoro sauces, cracked black pepper

Penne pasta, Italian sausage, garlic, olive oil, kalamata olives, basil, blistered tomatoes

Gnocchi, grilled chicken breast, tomato mascarpone sauce

All choice options include fresh garlic bread sticks, focaccia bread and grated Parmesan

ASIAN DISPLAY \$40

Wok-fired orange chicken and Asian vegetables

Vegetable lo mein

Stir-fried beef with broccoli, carrots, snow peas, shitake mushrooms and teriyaki sauce

Sticky rice

◉ GOURMET MAC AND CHEESE STATION \$40

Creamy mac and cheese with smoked Gouda, three-cheese blend

Assorted toppings: diced grilled chicken breast, grilled portobello mushrooms, oven-roasted tomatoes, caramelized onions, spicy italian sausage, applewood-smoked bacon, chorizo, jalapeños, toasted bread crumbs

Add Sautéed Garlic Shrimp +\$7

*Additions to any menu must be for the same amount guaranteed for the selected menu.

(Based on 3 ounces of pasta per person)

BUILD-YOUR-OWN TACO DISPLAY \$38

Please choose two: salsa verde chicken, grilled mahi, and picadillo beef.

Flour and corn tortillas

Lettuce, sour cream, pico de gallo, guacamole, red onion, cilantro, house-fried tortilla chips, shredded cheese and sliced jalapeño

(Based on two tacos per person)

MAKE-YOUR-OWN NACHO BAR DISPLAY \$36

Corn tortilla chips, queso fundito, salsa verde chicken or picadillo beef, refried or black beans, pico de gallo, guacamole, sour cream, black olives, shredded cheddar cheese, pickled jalapeños, shredded lettuce

(Based on one portion per person)

◉ A chef attendant is required, \$225 per attendant. Under 25 guests items will be displayed.

Minimum of three stations required for receptions.

Minimum of four stations recommended as dinner alternative.

DESSERT STATIONS

1 hour service, minimum of 25 guests per station.

◉ BAD TO THE BONE

Tenderloin \$1,075

Herb-crusted beef tenderloin, red wine demi, béarnaise, rolls and butter
(Serves approximately 20 people)

Ham \$1,250

"Jack Daniels and Coke"-glazed country ham, mustard and mayonnaise, buttermilk biscuits and butter
(Serves approximately 50 people)

Turkey \$950

Hickory-smoked turkey breast, cajun remoulade, and Cusano's bakery rolls
(Serves approximately 30 people)

Herb-Marinated Slow-Roasted Prime Rib \$1,900

Natural beef jus, horseradish cream, whole grain mustard, carving rolls
(Serves approximately 40 people)

Texas-Style Brisket of Beef \$1,075

Smoked vidalia onion jam and honey BBQ sauce
(Serves approximately 35 people)

Hot Smoked Salmon \$900

Maple-grain mustard glaze
(Serves approximately 30 people)

MINIATURE DESSERT DISPLAY \$30

Assorted miniature desserts
(Three pieces per person)

◉ BANANAS FOSTER STATION \$35

Sliced ripe bananas, brown sugar and Myers's rum
Vanilla ice cream

◉ ICE CREAM SUNDAE STATION \$34

Vanilla, chocolate and strawberry ice cream
Hot fudge, fresh whipped cream, chopped nuts, cherries, sprinkles, chocolate M&M's

◉ CUPCAKE STATION \$32

Chocolate, vanilla, and red velvet cupcakes
Double chocolate frosting, vanilla buttercream, and cream cheese icing
Rainbow sprinkles, chocolate chips, M&M's, Reese's pieces, and white chocolate curls

◉ COOKIE SANDWICH STATION \$34

Chocolate chip, double chocolate, and sugar cookies
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

◉ TOASTED S'MORE STATION \$34

Vanilla, chocolate, and coffee house-made marshmallows
Dark, milk and white chocolate bars, graham crackers

◉ A chef attendant is required, \$225 per attendant. Under 25 guests items will be displayed.
Minimum of three stations required for receptions.
Minimum of four stations recommended as dinner alternative.

DINNER

DINNER BUFFETS	52
PLATED DINNERS	57

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

DINNER BUFFETS

All dinner buffets include freshly brewed coffee, decaffeinated coffee and Tea Forté organic herbal teas 2 hour service. Minimum of 25 guests.

• HEY JUDE \$160

Soup

Tomato basil bisque

Salad

Caesar salad, chopped romaine hearts, parmesan, croutons, classic Caesar dressing

Farro salad, cucumbers, heirloom cherry tomatoes, red onions, micro basil, oregano vinaigrette

Antipasto Display

Grilled Italian vegetable platter, buffalo mozzarella, oven-dried tomatoes, artichoke hearts, imported olives, roasted peppers, mushrooms

Entrées

Hand-carved rosemary and garlic rubbed pork loin, apple raisin chutney

Slow-braised beef short ribs, cabernet demi-glace

Seared Joyce Farms chicken breast, herb gremolata

Cedar plank True North salmon, lemon buerre blanc

Mushroom Parmesan risotto

Seasonal roasted vegetables

Assorted breads, sweet butter

Dessert Display

Vanilla bean crème brûlée

Peanut butter cheesecake

Chocolate mousse cups

• NEW YORK, NEW YORK \$170

Soup

French onion soup

Salads

Iceberg salad, cherry tomatoes, cucumbers, red onions, applewood-smoked bacon, crumbled blue cheese, house-made ranch and french dressing, balsamic vinaigrette

Caprese salad, sliced buffalo mozzarella, heirloom tomatoes, basil, balsamic reduction

The Kitchen chop-chop, black forest ham, gruyere cheese, manzanilla olives, tomatoes, red onions, dijon mustard vinaigrette

Entrées

Carved slow-roasted New York strip, red wine jus, horseradish cream

Seared local caught gulf grouper

Shredded hickory-smoked pork shoulder

Honey BBQ-glazed all natural chicken breast

Truffle macaroni and cheese

Seasonal vegetable succotash

Assorted breads with butter

Desserts

Old-fashioned big apple pie

New York cheesecake

Almond biscotti

• A chef attendant is required, \$225 per attendant.

Additions to any menu must be for the same amount guaranteed for the selected menu.

☉ TAILGATE BLUES \$170

Soup

Chicken Orzo Soup

California Cobb Salad Bar

Chopped romaine hearts, grilled chicken, applewood-smoked bacon, tomatoes, avocado, green onion, bleu cheese crumbles, chopped eggs, balsamic vinaigrette, ranch dressing

Grandma K's cucumber salad with shaved red onions, garden herb vinaigrette

Loaded baked potato salad

Grill Zone

BBQ pulled pork, bacon BBQ sauce

BBQ chicken breast

Grilled mojo shrimp skewers

Jalapeño corn bread, sweet butter

Carving Station

Carved Texas-style brisket of beef, honey BBQ sauce

Brioche slider buns

Miniature Dessert Display

Oreo cheesecake

Berry cobbler shooter

Peanut butter chocolate pie

☉ A chef attendant is required, \$225 per attendant.

☉ THAT'S AMORE \$165

Soup

Crab bisque

Tossed Salad

Baby mixed greens, Roma tomatoes, cucumbers, basil focaccia croutons, fontina, red wine vinaigrette, smoked bleu cheese dressing

Grilled vegetable quinoa salad, oregano vinaigrette

Antipasto

Imported cured meats, buffalo mozzarella, provolone, pepperoncini, imported olives, roasted peppers, mushrooms, artichoke hearts, Italian breads

Entrées

Carved gilled black angus striploin, cabernet jus

Gremolata grilled chicken breast, crushed tomatoes and basil

Atlantic catch, lemon butter

Classic shrimp scampi

Cheese tortellini, baby spinach, roasted red peppers, red pepper flakes, Parmesan, creamy alfredo sauce

Seasonal vegetable blend

Garlic bread sticks

Dessert Station

Tiramisu

Cannoli

Almond biscotti

Additions to any menu must be for the same amount guaranteed for the selected menu.

PLATED DINNER

All plated dinners include freshly brewed coffee, decaffeinated coffee, organic herbal teas, iced tea and freshly baked rolls and butter.
2 hour service. Minimum of 10 guests.

THE RESTAURANT-STYLE DINNER EXPERIENCE \$230

Your guests will choose their dinner entree table side, includes freshly baked rolls and butter.

Appetizer

Seared ahi tun, avocado, tomato and red onion salad

Salad

Chop-chop salad, smoked bacon, tomato, onion, bleu cheese crumbles, ranch dressing

Main Course (Choice of One Table Side)

Butter Poached Filet of Beef

Herb roasted fingerling potatoes, sautéed spinach, sauce Diane

Steamed Grouper

Warm toasted farro salad, sautéed spinach, Florida citrus gremolata, extra virgin olive oil

Wild Mushroom Ravioli

Asparagus tips, roasted wild mushrooms, garlic parmesan cream

Dessert Station

Tropic Cheesecake

Mango compote, raspberry cheesecake, pineapple chip, coconut whip cream

BALLROOM BLITZ

Choice of one soup or appetizer, one salad, one entrée and one dessert

Soup

Loaded baked potato soup with shredded cheddar, applewood-smoked bacon, and scallions

Roasted tomato bisque with garden basil

Classic chicken noodle with mirepoix vegetables

Wild mushroom velouté with truffle oil and chive

Appetizer

Crab salad, green apples, chives, dijon aioli, fingerling potato chips

Burrata cheese, heirloom tomatoes, frisée lettuce, tarragon balsamic vinaigrette

Seared ahi tuna, avocado, tomato and red onion salad

Olive oil-poached shrimp, chardonnay-compressed watermelon, cucumber

Salad

Mixed field greens with cucumber, tomato, carrot, onion and honey champagne vinaigrette

Classic Caesar salad with Parmigiano Reggiano and garlicky croutons

Chop-chop salad with smoked bacon, tomato, onion, blue cheese crumbles and ranch dressing

Roasted baby beets with Madre Tierra buratta, toasted pistachios and saba

Buffalo mozzarella caprese with torn garden basil and balsamic reduction

Add \$5 per person for less than 10 people.

Additions to any menu must be for the same amount guaranteed for the selected menu.

Duet Entrées

Crispy-Skinned Joyce Farms Chicken Breast with Roasted True North Salmon \$195

Roasted garlic mashed potatoes, green beans, blistered tomatoes, lemon beurre blanc

Grilled New York Strip Steak with Garlic Sautéed Shrimp \$205

Herb-roasted fingerling potatoes, steamed broccolini, red wine jus

Butter-Poached Filet of Beef with Jumbo Lump Crab Cake \$210

Truffle potato gratin, poached asparagus, demi-glace, remoulade

Beef Entrées

Grilled New York Strip Steak \$155

Roasted garlic mashed potatoes, green beans, blistered tomatoes, red wine jus

Butter-Poached Filet of Beef \$160

Herb-roasted fingerling potatoes, sautéed spinach, sauce Diane

Seafood Entrées

Roasted True North Salmon \$135

Wild rice, crispy Brussels sprouts, grilled lemon, extra virgin olive oil

Steamed Grouper \$145

Warm toasted farro salad, sautéed spinach, Florida citrus gremolata, extra virgin olive oil

Chicken Entrées

Crispy-Skinned Joyce Farms Chicken Breast \$125

Roasted garlic mashed potatoes, green beans, blistered tomatoes, and onion jus

Stuffed Airline Chicken Breast \$130

Sun-dried tomato-fontina stuffing, creamy Parmesan polenta, broccolini, caper beurre blanc

Plated Dinner Desserts

Chocolate Orange Temptation

Flourless chocolate cake layered with orange scented ganache, dark chocolate crumble, orange curd, chocolate garnish

Deluxe S'Mores Tart

Graham cracker crust, chocolate crémeux, toasted meringue, chocolate sauce

Tropic Cheesecake

Mango compote, raspberry cheesecake, pineapple chip, coconut whipped cream

Lemon Swiss Roll

Raspberry sauce, lemon curd, white chocolate ganache, vanilla streusel

Salted Caramel Carrot Cake

Caramel cream cheese icing, toasted coconut, crispy pearls

Classic Tres Leches

3 milk soak, vanilla bean cake, sweet whipped cream, mixed berry compote

When offering choice of menu, client will need to provide exact quantity of each entrée 72 hours prior to event. Salad or soup and dessert choice options must be the same for all guests. Pricing will be based on higher priced item selected.

BEVERAGES

BEVERAGES	62
BAR PACKAGES	64
WINES	67
DRINK STATIONS	68
MOCKTAILS	69

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

BEVERAGES

BEVERAGES BY THE GALLON

Freshly Brewed Coffee and Decaffeinated Coffee \$149

Tea Forté Organic Herbal Tea \$149

Freshly Brewed Iced Tea \$126

Fresh Home-Style Lemonade \$126

Infused Filtered Water With Citrus or Cucumber Mint \$110

BEVERAGES BY THE DRINK

Cold Brewed Coffee \$11

Assorted Regular and Diet Soft Drinks \$10

Hard Rock Bottled Waters \$9

Sparkling Water \$9

Bottled Juices \$10

Powerade \$9

Red Bull Regular and Sugar-Free Energy Drinks \$10

Bottled Fruit Smoothies \$16

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
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

Hard Rock Hotel® is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises. Therefore, alcoholic beverages are not permitted to be brought into the hotel.

HOSTED BAR

Priced per drink.

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

Price per drink for all specialty beverage station

◉ MARTINI'S

Martini Station (Per Drink) \$21

Ketel One and Hendrick's Gin prepared for the perfect martini
Served in chilled martini glass and garnished with plump olives

Aperol Spritz* (Per Drink) \$21

Sparkling wine, Aperol, and seasonal flavors will be used to create
a variety of variations of the classic Aperol Spritz

◉ HANDCRAFTED COCKTAIL OF THE DAY

Handcrafted Specialty Cocktail of the Day (Per Gallon) \$350

◉ LOCAL BEERS BAR

Offerings from The Crooked Can Brewing Co, Winter Garden, Florida (Per Drink) \$16

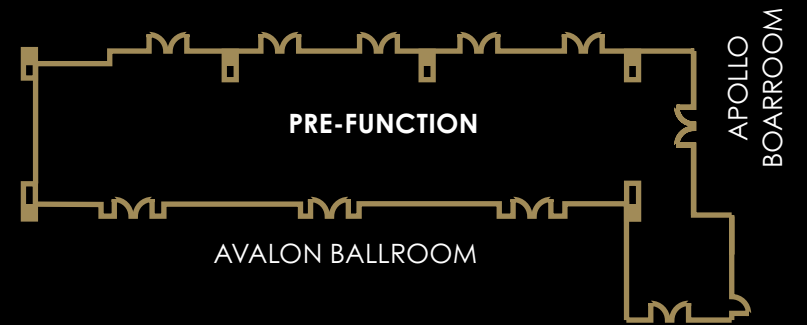
3 Assorted seasonal offerings

◉ Bartender fee required @ \$225 per attendant

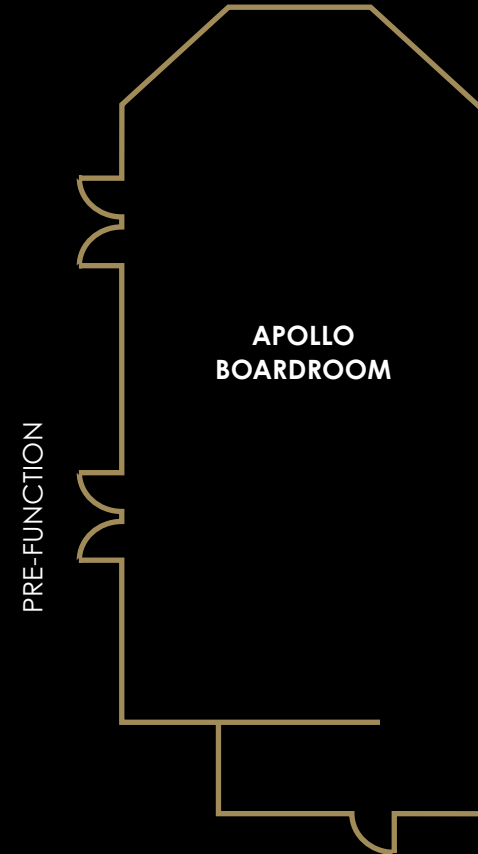
VENUES

PRE-FUNCTION	72
APOLLO BOARDROOM	74
AVALON BALLROOM	76
FILMORE MEETING ROOM	78
VELVET UNDERGROUND LOBBY LOUNGE	80
THE PANTRY	82
VELVET BAR	84
WOODSTOCK LAWN	86
CAPACITIES	88

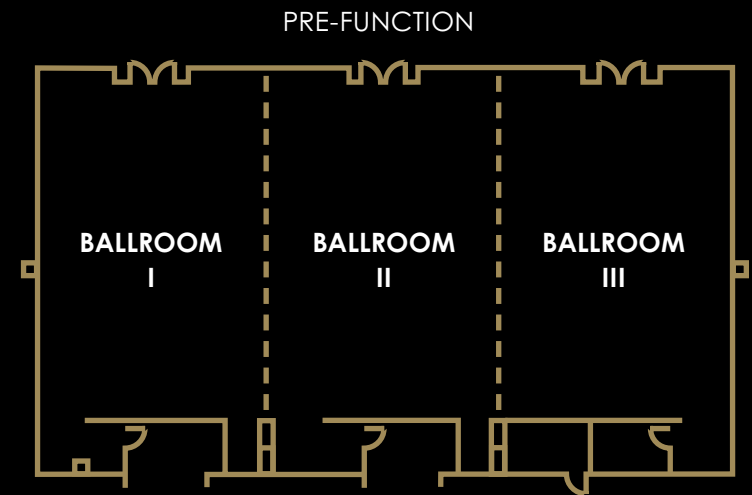
PRE-FUNCTION



APOLLO BOARDROOM



AVALON BALLROOM



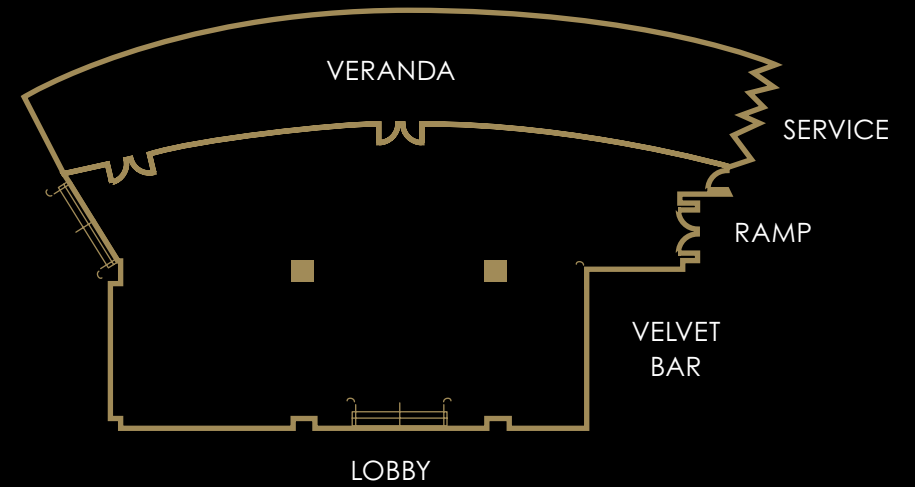
FILLMORE MEETING ROOM



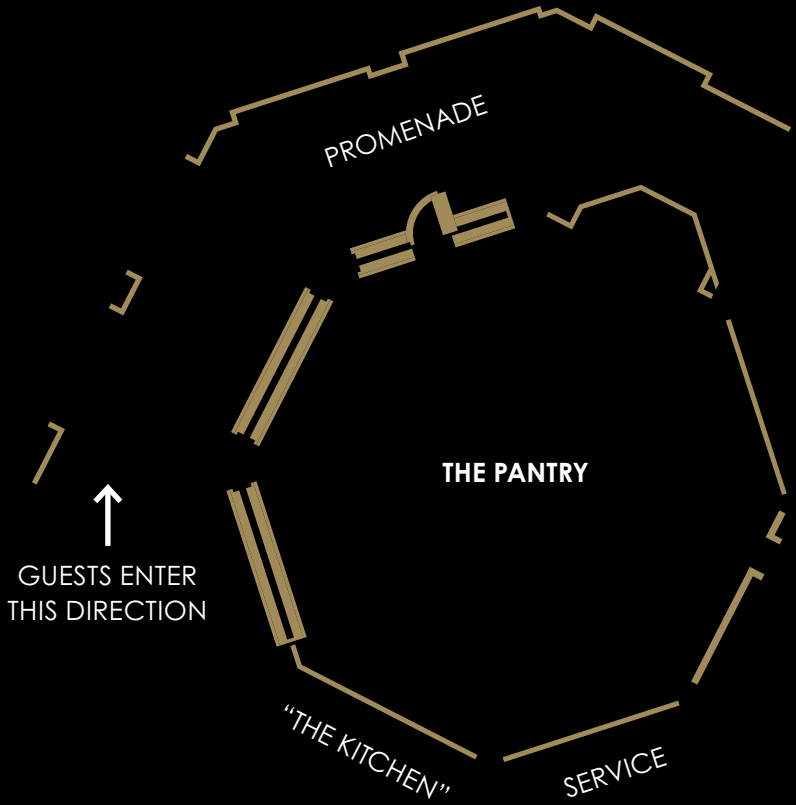
PRE-FUNCTION

FILLMORE
MEETING ROOM

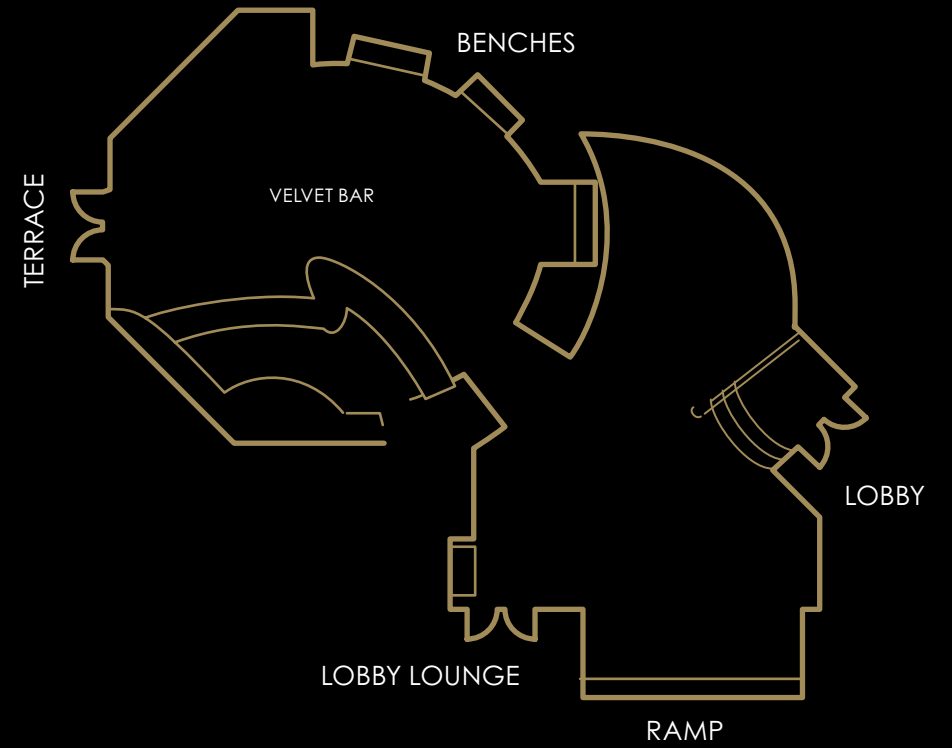
VELVET UNDERGROUND LOBBY LOUNGE



THE PANTRY



VELVET BAR



WOODSTOCK LAWN



CAPACITIES

VENUES	SQUARE FOOTAGE	DIMENSIONS	CEILING HEIGHT	U-SHAPE	HOLLOW SQUARE	THEATER SEATING	BANQUET (12 ROUNDS)	CLASS ROOM	CONF.	RECEPTION
LOBBY LEVEL MEETING SPACES										
AVALON BALLROOM	2,964	38' X 78'	9' 6"			468	240	210		296
AVALON I	988	38' X 26'	9' 6"	30	30	156	72	70	24	98
AVALON II	988	38' X 26'	9' 6"	30	30	156	72	70	24	98
AVALON III	988	38' X 26'	9' 6"	30	30	156	72	70	24	98
FILLMORE MEETING ROOM	620	31' X 20'	11' 6"			60	48	42	24	62
APOLLO BOARDROOM	648	36' X 18'	11' 6"			50	36	40	24	64
ELVIS BOARDROOM	364	27' X 17'	8'						10	
PRE-FUNCTION AREA	1,600	80' X 20'								160
LOBBY LOUNGE	2,800	38' X 78'					216			450
VERANDA							84			
VELVET BAR	1,400	42' X 66'				70	96			125
FIRST LEVEL										
THE PANTRY	1,024	32' X 32'	10'			100	84	70	30	102
PROMENADE							60			
7,220 square ft. for all indoor spaces										
OUTDOOR SPACE										
WOODSTOCK LAWN	7,125									712
VERANDA PATIO	780									78
POOL DECK	2,000									200
9,905 square ft for all outdoor spaces										
17,125 square ft for all function spaces										

Capacities above reflect maximum sets only with no A/V or additional requirements.

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, large convention, or 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 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 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 complement 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 AND BEVERAGE PRICING

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

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.

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.

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.

MENU SELECTIONS

To ensure that every detail is handled in a timely manner, menu selections and specific details should be finalized 21 days prior to the function. In the event the menu selections are not received within 21 days prior to the function, we will be happy to choose of 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 PLANNER GUIDE

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. In addition, 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 Manager will advise of said charges when the situation arises.

COME
BACK
SOON



HARD ROCK HOTEL®

5800 Universal Boulevard
Orlando, FL 32819
uomeetingsandevents.com

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BREAKOUT MEETINGS AND EVENTS MENU