

LOEWS PORTOFINO BAY HOTEL

*Banquet Menus*

2026



UNIVERSAL ORLANDO

WELCOME TO  
*Loews Portofino Bay Hotel*

*Our mission is to deliver a superior product that focuses on your health, fueling your body while delighting your senses, and creates a culinary experience you are sure to remember for a time to come. We work closely with local farmers, building positive relationships that enable our chefs to have firsthand knowledge of the products currently available and of the highest quality, supporting the community while focusing on our guests.*

*My team and I always appreciate an opportunity to create. If there is anything that we can do to surpass your expectations, whether dietary, special needs or customized dining, we are here to deliver!*



*Anukul Hampton*

ANUKUL HAMPTON  
Executive Chef







# BREAKFAST *Buffets*

ALL BREAKFAST BUFFETS INCLUDE FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND GOURMET TEAS.  
1.5 HOUR SERVICE. MINIMUM OF 25 GUESTS.

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## COUNTRY MORNING

65

Seasonal fruits and berries

Assorted individual fruit yogurts

Oatmeal, raisins, honey, brown sugar, cinnamon

Cage-free scrambled eggs

Sausage links, hickory-smoked bacon

Southern grits, green onions, shredded cheddar

Assorted bagels and muffins, southern-style biscuits, individual fruit preserves, honey, butter and cream cheese

## MOUNTAIN TOP

66

Sliced seasonal fruits and berries

Assorted individual fruit yogurts

Cage-free scrambled eggs, accompaniment of cheddar cheese and diced tomato

Sour cream pancakes

Brioche cinnamon French toast

Warm maple syrup

Hickory-smoked bacon, chicken-apple sausage

Herb-roasted potato wedges

House-baked assorted croissants, muffins, danishes

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

## THE PORTOFINO BREAKFAST BUFFET

65

### Choice of Two

Seasonal sliced fruit display

Individual yogurt parfaits, mixed berries, almond granola, toasted coconut

Assorted dry cereals with whole and skim milk

Assorted seasonal Danish, croissants, muffins and toaster station with assorted sliced breads and bagels

Individual plain and low-fat cream cheese, butter, jams, preserves

Oatmeal, raisins, individual honey, brown sugar, cinnamon

### Choice of One

Scrambled eggs, fresh herbs

Scrambled egg beaters

Vegetable egg frittata, mushrooms, baby spinach, tomatoes

Classic quiche Lorraine

### Choice of Two

Applewood-smoked bacon

Chicken sausage link

Turkey sausage link

Country sausage patty

Ham steaks

### Choice of One

Red Bliss breakfast potatoes, caramelized peppers and onions

Sweet potato and Yukon Gold potato hash

Buttermilk biscuits and gravy

Southern grits, shredded cheddar, green onions

## BOUNTIFUL BRUNCH

105

Sliced orchard seasonal fruits and berries

Santa Barbara cold-smoked salmon, capers, onions, egg whites and yolks, bagels

Pastry chef's selection of assorted breakfast pastries, individual butter, jams, preserves

Florida-grown baby mixed greens, tomatoes, cucumbers, pickled red onions, feta, balsamic vinaigrette, ranch dressing

Tomato and Buffalo mozzarella, basil and balsamic reduction

### Carving Station\*

Roasted prime rib of beef, horseradish cream, rosemary demi-glace, assorted carving rolls

Cage-free scrambled eggs

Eggs purgatory, prosciutto, spicy pomodoro, basil

Hickory-smoked bacon, pork sausage

Traditional cinnamon French toast, warm maple syrup

Roasted Red Bliss potatoes, caramelized peppers and onions

Assorted petite cakes, Italian pastries

## COCKTAILS (EACH)\*\*\*

18

Bloody Mary, assorted flavored mimosas

(Minimum of 25 guests)

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

\*\*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.

## BREAKFAST *Plated*

ALL PLATED BREAKFASTS INCLUDE TABLE SERVICE OFFERING FRESHLY SQUEEZED ORANGE JUICE, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND GOURMET TEAS.

1 HOUR SERVICE

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### TÊTE À TÊTE 56

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Watermelon, honeydew, cantaloupe and strawberry  
Eggs benedict, fresh spinach and manchego cheese  
Breakfast potatoes  
Asparagus  
House-made danishes, croissants, muffins  
Butter and fruit preserves

### ON THE VERANDA 53

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Scrambled eggs, Applewood-smoked bacon, hash brown potatoes, charred Roma tomato  
Chef's selection of breakfast pastries served with individually packaged butter, jam, preserves

### SALUTARE 55

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Greek yogurt parfait, mixed berry compote, honey-roasted granola  
Egg white frittata, balsamic mushrooms, baby spinach, sun-dried tomatoes  
Chicken sausage, grilled baby zucchini  
Chef's selection of breakfast pastries, individual butter, jam, preserves

## BREAKFAST *Continental*

ALL CONTINENTAL BREAKFAST INCLUDE FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ORGANIC HERBAL TEAS.

1 HOUR OF SERVICE

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### TRADITIONAL 53

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Cubed seasonal fruits and berries  
Greek yogurt parfait, granola, Ashwood honeycomb  
Oatmeal, raisins, individual honey, brown sugar, cinnamon  
Pastry chef's selection of bakeshop specialties, individual butter, jams, preserves

### SPA CONTINENTAL 56

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Sliced seasonal fruits and berries, vanilla yogurt  
Assorted dry cereals, whole and 2% milk  
Quinoa salad, cherry tomatoes, hard-boiled eggs, cranberries, baby kale, champagne vinaigrette  
Cured ham, egg, gruyère cheese, flakey croissant  
Pastry chef's selection of bakeshop specialties, individual butter, jams, preserves

# BREAKFAST

## *Enhancements*

### À LA CARTE (ALL ITEMS ARE PRICED BY THE EACH)

Individual Classic Quiche Lorraine	12
Individual Egg White Quiche, Spinach, Goat Cheese, Portobello	12
Individual Quiche, Crab, Smoked Gouda, Roma Tomatoes	15
Individual Quiche, Local Seasonal Vegetables	12
Scrambled Egg Vol-Au-Vent, Sharp Cheddar	13
Scrambled Egg Vol-Au-Vent, Chicken-Apple Sausage	13
English Muffin, Cracked Egg, Oven Roasted Tomato, Spinach	12
Large Croissant, Scrambled Eggs, Ham, Cheddar	12
Garlic Herb Tortilla, Sausage, Egg, Provolone	12

### TRADITIONS

Smoked Salmon Platter (Per Person)	22
Coffee Cake (Per Dozen)	75
Cinnamon Rolls By the Dozen	75
Ashwood Honeycomb Display (Per Person)	12
Assorted Individual Cereals with Whole and Skim Milk (Each)	7
Assorted Individual Yogurts (Each)	8
Assorted Individual Greek Yogurts (Each)	8

### EGG AND OMELET STATION (PER PERSON)\* 29

Fillings include: goat cheese, cheddar and Swiss cheese, smoked salmon, bay shrimp, wild mushrooms, green onions, peppers, tomato, ham, bacon and salsa  
Fried eggs, scrambled eggs, egg beaters

### PANCAKE OR BELGIAN WAFFLE STATION (PER PERSON)\* 18

Down-home pancakes or Belgian waffles served with:  
Warm blueberry compote, apple compote, vanilla whipped cream, powdered sugar, fresh berries, warm maple syrup, sweet butter

### BACON CARVING STATION (PER PERSON) 22

Carved smoked pork belly slab, roasted apple compote, candied hazelnuts

### ITALIAN FRENCH TOAST STATION (PER PERSON) 19

Griddled brioche bread, pastry cream, caramelized bananas, Plant City strawberries, nutella, maple syrup

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

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



## BREAKS *Themed*

30 MINUTE SERVICE.

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### **FAIR TRADE CHOCOLATE SHOP** 34

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Chocolate chip cookies  
Chocolate shortbread  
Milk chocolate mousse  
Assorted truffles

### **APPLE ORCHARD** 34

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Chilled sparkling and still apple juice  
Apple cider  
Apple cake  
Apple tart with cinnamon crumble  
Market basket of red, green apples

### **CARB COUNTER SNACK BREAK** 29

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Four ounce servings with seven grams of carbohydrates  
Carrot sticks, hummus  
Celery, peanut butter, mixed nuts  
Fresh fruit kabobs, fruit yogurt

### **FOUR HOUR BEVERAGE BREAK** 62

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Freshly brewed coffee, decaffeinated coffee and gourmet hot tea  
Flavored syrups to include: vanilla, caramel, Swiss chocolate, hazelnut  
Assorted soft drinks  
Red Bull  
Bottled waters

### **ICED COFFEE BREAK (PER GALLON)** 149

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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)

## BREAKS *Build-Your-Own*

30 MINUTE SERVICE.

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### **BUILD-YOUR-OWN BREAK**

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Select any combination of sweet, savory or healthy items.

**CHOICE OF THREE: SWEET, SAVORY OR HEALTHY ITEMS** 31

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**CHOICE OF FOUR: SWEET, SAVORY OR HEALTHY ITEMS** 36

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**CHOICE OF FIVE: SWEET, SAVORY OR HEALTHY ITEMS** 41

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#### **From the Sweet Shop**

Assorted macarons  
Sugar cookies  
White chocolate strawberry verrine  
Coffee tarts  
Fruit mousse shots  
Coconut chocolate bars

#### **Savory**

Miniature franks in puff pastry with dijon mustard  
Warm jumbo pretzel with golden mustard  
Roasted assorted sweet and savory walnut, pecan, almond  
Tuna salad on miniature Challah bread  
Sliced prosciutto di Parma panini with fresh mozzarella, tomato basil jam, foccacia  
Shrimp and crab meat cake, spicy remoulade

#### **Health Watcher**

Baby vegetable display with Gorgonzola tomato dip  
Citrus-marinated vegetables summer rolls, hoisin dip  
Fresh fruit kabobs, flavored yogurt dips  
House-made fruit and nut granola bars

## BREAKS *Flavor by Loews*

30 MINUTES SERVICE.

### FLAVOR BY LOEWS 41

Heirloom tomato and burrata panini, Olde Hearth Bread Company filone roll, basil pesto, aged balsamic

Ricotta cavatelli pasta, beef short-rib stufato, smoked Kissimmee river oyster mushroom cream sauce, grated red cow Parmesan

Braised Prestige Farms chicken thighs spedini, preserved lemon, grilled vegetable couscous, calabrian pepper aioli, Cahaba farms micro mustard greens

(Based on one item per person)

### FLORIDA CITRUS 34

Orange cranberry muffin

Key lime tarts

Passion fruit mousse with vanilla chantilly

Citrus biscotti

### SELFIE TIME, SAY "CHEESE" 29

Strawberry cheesecake

Chocolate cheesecake

Vanilla cheesecake

Mixed berries served in shot glass

Cantaloupe mozzarella caprese skewer

### AFTERNOON TEA 29

Tea sandwiches

Assorted mini desserts

Freshly baked scone with fruit preserves and Devonshire cream

### BUILD-YOUR-OWN TRAIL MIX 32

Almonds, candied pecans, toasted coconut flakes, mini chocolate chips, dried cranberries – apricots – apples and raisins, pumpkin seeds, house-made granola, toasted peanuts, sunflower seeds

## BREAKS *À La Carte*

### GOURMET FINGER SANDWICHES (PER DOZEN) 75

Sugar-cured ham with Brie on raisin-walnut toast

Shaved turkey and swiss cheese with cranberry confit on French toast

Tomato and buffalo mozzarella stacked on pesto-brushed focaccia bread

Goat cheese and roasted pepper profiteroles

Smoked salmon with dilled honey mustard on black pepper brioche

### PASTRIES (PER DOZEN) 80

Classic carrot cake

Coffee tart with vanilla chantilly

Key lime tart

Chocolate brownies

Assorted bagels with cream cheese

Assorted muffins

Assorted danish

Assorted donuts

Croissants

### COOKIES (PER DOZEN) 80

French macaroons

Island coconut macaroons

Classic shortbread cookies

Jumbo chocolate chip, peanut butter, oatmeal raisin cookies

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

## CLASSIC SNACKS

Trail Mix (Each)	7
Assorted Gourmet Ice Cream Bars (Each)	8
Frozen Fruit Bars (Each)	8
Granola Bars, Power or Protein Bars (Each)	7
Candy Bars (Each)	7
Whole Fruit (Each) not available on consumption	6
Sliced Fruit (Per Person)	15
Assorted Bags of Dry Snacks (Each)	5
Assorted Individual Yogurts (Each)	7
Jumbo Pretzels with Traditional Mustard and Passion Fruit Mustard (Per Person)	8
Hard-Boiled Cage-Free Eggs in Shells (Per Dozen)	36

## BEVERAGES

Freshly Brewed Coffee (Per Gallon)	149
Decaffeinated Coffee (Per Gallon)	149
Organic herbal tea (Per Gallon)	149
Iced Tea (Per Gallon)	126
Lemonade (Per Gallon)	126
Hot Chocolate (Per Gallon)	105
Fruit Juice (Per Quart)	32
Fruit Infused Water (Citrus or Watermelon) (Per Gallon)	110

## BOTTLED BEVERAGES

Assorted Soft Drinks	10
Still or Sparkling Water	9
Powerade®	8
Red Bull® (Regular or Sugarfree)	10
Vitamin Water®	9
Bottled Juice	9
Cold Pressed Bottled Juice <i>Not available on consumption</i>	16
Cold Brewed Coffee	11
Fresh Fruit Smoothies	8

<sup>a</sup>A chef attendant is required, \$225 per attendant.



# LUNCH

## *Cold Buffets*

ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE,  
DECAFFEINATED COFFEE, GOURMET TEAS AND ICED TEA.  
1.5 HOUR SERVICE. MINIMUM OF 25 GUESTS.

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### EXTRAORDINAIRE

80

Chilled Gazpacho, avocado Chantilly

Mesclun greens, heirloom tomatoes, hot house cucumbers, artichokes, feta, balsamic vinaigrette, Florida citrus vinaigrette

Roasted Mediterranean vegetable salad

Penne pasta, roasted garlic, tomato, basil

House made garlic Parmesan potato chips

#### Assorted Gourmet Sandwiches to Include

Chicken salad, almonds, whole wheat wrap

Shrimp salad, mini brioche bun

Roast beef, Brie, horseradish crema, ciabatta bread

Grilled vegetables, portobello mushrooms, olive-rosemary roll

#### Petite Pastries to Include

House-made cookies

Vanilla cheesecake

Chocolate tart

### BOARDWALK

80

Broccoli and aged cheddar soup

Focaccia croutons

Romaine hearts and radicchio, grilled zucchini, baby heirloom tomatoes, roasted Zellwood corn, artichoke hearts, red wine vinaigrette, ranch dressing

Bay shrimp salad, hearts of palm, chervil

Roasted vegetable salad, lemon vinaigrette

#### Assorted Gourmet Sandwiches to Include

Herb-roasted strip loin of beef, basil mayonnaise, rustic baguette

Jamaican-style chicken breast, mango salsa, sun-dried tomato tortilla

Traditional tuna salad, provolone, whole wheat wrap

Turkey breast, Havarti, multigrain bread

#### Petite Pastries to Include

Mini strawberry tarts

Marble cheesecake

Carrot cake

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

## LUNCH *Hot Buffets*

ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE,  
DECAFFEINATED COFFEE, GOURMET TEAS AND ICED TEA.  
1.5 HOUR SERVICE. MINIMUM OF 25 GUESTS.

### NEAPOLITAN

80

Classic black bean soup

Mixed field greens, mixed olives, tomato, cucumber, bleu cheese, champagne vinaigrette, balsamic dressing

Neopolitan potato salad

Classic Greek salad, cucumbers, tomato, feta, red onions

#### Sliced deli display

Oven Gold turkey breast, Black Forest ham, roast beef, roasted chicken breast

Sliced cheddar, Swiss, provolone cheese

Leaf lettuce, tomato, pickled red onions, kosher dill pickles

Walnut pesto spread, garlic mayonnaise, grain mustard, dijon mustard

Assorted sliced breads and brioche buns

Chef's choice of assorted Italian and French pastries

### SOUTH FLORIDA BARBECUE

85

Yukon potato soup, smoked bacon, green onions

Ocala grown baby mixed greens, plant city grape tomatoes, cucumber, carrots, feta, balsamic vinaigrette, ranch dressing

Penne pasta and goat cheese salad

Mango barbecue grilled chicken breast

Blackened seafood skewer, Cajun remoulade sauce

Charred petite New York strip, red wine jus

Black beans and rice

Jerk spiced vegetable medley

Skillet baked sweet cornbread

Chocolate cake

Chocolate peanut butter pie

Key lime pie

Enhancements:

Herb Grilled Skirt Steak, Salsa Verde 14

BBQ Jumbo Shrimp, Jalapeño Polenta 15

<sup>2</sup>A chef attendant is required, \$225 per attendant.

## TASTE OF THE SOUTH

82

Shrimp and chicken gumbo

Chopped baby romaine and red endive, tomatoes, cucumbers, smoked bacon, cage-free hard-cooked eggs, green goddess dressing, ranch dressing

Wild mushroom salad, oven roasted tomatoes, farro, goat cheese, champagne herb vinaigrette

Southern potato salad, hard-cooked eggs, celery, sweet onions, pickle, dijonnaise dressing

Florida Gulf grouper, turmeric creamed corn

Rotisserie chicken

Braised barbecue beef short ribs, quick pickled cherry peppers

Smoked Yukon Gold mashed potatoes, bleu cheese

Medley of vegetables in herb olive broth

Southern-style biscuits, individual butter

Red velvet cake

Mississippi mud pie

Apple pie shooters

Enhancements

Florida Gulf Grouper, Preserved Lemon Picatta Sauce 16

Stuffed Joyce Farms Chicken, Ricotta and Roasted Tomato 14

## NAPOLI

78

Roasted tomato soup, shaved Parmesan

Classic Caesar salad

Chopped romaine hearts

Focaccia garlic croutons, Parmesan, Caesar dressing

Grilled eggplant, peppers and mozzarella

Orzo pasta, diced tomato and fennel salad, caramelized garlic dressing

Chicken piccata, caper-lemon sauce, oven-dried tomatoes

Pork and beef Italian meatballs, heirloom tomato honey, pecorino cheese

Grilled swordfish puttanesca, oregano salmoriglio

Mushroom ravioli, roasted tomato, garlic cream

Seasonal vegetables

Assorted breads and rolls

Cannoli

Vanilla bean buttermilk panna cotta, fresh strawberries

Tiramisu

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

## BACKYARD COOKOUT

87

Chicken and corn chowder

Bibb lettuce, tomatoes, carrots, cucumbers, roasted oyster mushrooms, roasted red pepper vinaigrette, Florida citrus vinaigrette

Penne pasta salad, roasted peppers, bleu cheese, balsamic vinaigrette

Grilled pineapple coleslaw

Grilled one third pound hamburgers

Blackened shrimp, swordfish, scallop kabobs, Calabrian aioli

Slow-roasted barbecue chicken thighs

Smoked bacon baked beans

Tumeric-creamed corn, blistered shishito peppers

Ketchup, mayonnaise, mustard

Leaf lettuce, tomatoes, onions, kosher dill pickles

Sliced cheddar, provolone, Swiss cheese

Artisan breads and rolls

Apple cobbler

Chocolate brownies

Enhancements

Slow-Roasted Baby Back Ribs, Calabrian Barbecue Sauce 14

Hickory-Smoked Beef Brisket, Grilled Corn Coulis, Blistered Baby Peppers 15

## PLATINUM

89

Tomato bisque

Baby mixed greens, cucumbers, carrots, tomatoes, pickled red onions, walnut-roquefort vinaigrette, ranch dressing

Roasted vegetable salad, red wine vinaigrette

Shaved Asiago tortellini, white truffle olive oil

Seared chicken breast, smoked bacon, pearl onions, artichoke hearts, chicken jus

True North salmon scallopini, cavatelli pasta, saffron cream

Pork medallions, Crown Royal apple whiskey sauce

Roasted garlic Yukon Gold mashed potatoes

Farm fresh vegetables, herb oil

Assorted breads and rolls

Coconut cake

Strawberry tarts

Chocolate mousse cake

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

# LUNCH

## *Drop and Go*

SERVED IN A COMPARTMENTAL PLATE AND INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, GOURMET TEAS AND ICED TEA. 1 HOUR SERVICE. MAXIMUM OF 200 GUESTS

### SUNNY DAY

78

Tuscan white bean soup

Iceberg lettuce, tomato, cucumber, carrots, pickled red onions, bleu cheese dressing, balsamic vinaigrette

Red Bliss potato salad, shitake mushrooms, chorizo, sweet peppers, citrus dressing

Sliced red and yellow tomatoes, marinated artichokes, balsamic reduction

Grilled citrus chicken breast, kalamata olive relish

Seared swordfish, roasted red pepper romesco sauce

Sun-dried tomato polenta

Medley of seasonal vegetables, roasted sweet peppers

Assorted breads and rolls

Florida Key lime pie

Miniature chocolate flourless cake

White chocolate pecan

### PRANZO DI POTERE

78

Heirloom tomato caprese, fresh mozzarella, four-year aged balsamic, micro basil

Toasted fregola and braised Italian lentil salad, hot house cucumbers, shaved baby rainbow carrots, quick pickled red onion

Preserved lemon and roasted elephant garlic chicken, charred fall squash, baby arugula, grilled focaccia panzanella, blood orange gastrique

Garlic baked Italian breadsticks

Choice of one of the following:

Chocolate mousse torta

Classic Tiramisu

Lemon cheesecake

Enhancements:

Jumbo Lump Blue Crab and Maine Lobster Salad (Replaces Tomato Caprese) 24

Cape Canaveral Shrimp Scampi, Baby Sweet Peppers, Ricotta Cavatelli (Replaces Italian Lentil Salad) 17

Grilled Atlantic Swordfish, Coconut-Scented Arborio Risotto, Spicy Pineapple Vinaigrette (Replaces Garlic Chicken) 18

Herb-Rubbed Flank Steak, Italian Salsa Verde (Replaces Garlic Chicken) 20

Calabrian Pepper Marinated Tofu (Replaces Garlic Chicken) 9

<sup>2</sup>A chef attendant is required, \$225 per attendant.

# LUNCH *Plated*

ALL PLATED LUNCHESES INCLUDE FRESHLY BREWED COFFEE,  
DECAFFEINATED COFFEE, GOURMET TEAS AND ICED TEA.  
1 HOUR SERVICE. MINIMUM OF 25 GUESTS.  
CHOICE OF ONE SOUP OR SALAD, ONE ENTRÉE AND ONE DESSERT.

## SALADS

Heirloom tomato caprese, fresh mozzarella, aged balsamic pearls, EVOO, micro basil

Portofino Caesar, cucumber-wrapped romaine, herb crouton, roasted baby tomatoes, Parmesan cheese

Fresh garden greens, hot house cucumber, toasted red quinoa, honey-roasted carrots, heirloom tomatoes, aged white balsamic vinaigrette

Baby arugula, watercress, yellow tomato, shaved Parmesan, preserved lemon, purple basil vinaigrette

Spinach, candied pecans, smoked pork belly, quick pickled onion, Florida citrus supremes, blue cheese dressing

Iceberg wedge antipasto, genoa salami, diced tomato, cucumber, fontina, kalamata olives, artichoke heart, Italian dressing

## SOUPS

Sweet littleneck clam chowder, smoked bacon

Italian wedding soup, Parmesan cheese

Classic minestrone, ditalini pasta

Roasted chicken and tortilla, cilantro crema

Broccoli and aged cheddar, focaccia croutons

## ENTRÉE

**Preserved Lemon Airline Chicken Breast** 67

Pesto mashed potato, charred rainbow cauliflower, yellow tomato coulis

**Ricotta and Sun-Dried Tomato Stuffed Free Range Chicken Breast** 66

Creamy sweet corn polenta, seasonal vegetable, balsamic gastrique

**Pan Seared Florida Gulf Grouper** 72

Turmeric creamed corn, roasted baby potato and garden vegetable hash

**Grilled True North Salmon** 72

Wild mushroom risotto, grilled asparagus, Florida citrus butter

**Barolo Braised Beef Short-Rib** 75

Smoked gouda Yukon mashed potato, broccoli rabe, roasted garlic, oregano gremolata

**Grilled Petite Filet Of Beef** 78

Creamer potato confit, broccolini, cabernet wine reduction

**Vegetarian Limon Cello Ravioli** 63

Carrot top pesto, toasted pine nut relish, burrata, burnt sweet butter

**Vegan Rigatoni Pasta** 63

Vegan bolognese, roasted carnival cauliflower, micro basil

## DESSERT

Lemon mascarpone cheesecake, marinated raspberries

Tiramisu, espresso-soaked lady fingers

Dark chocolate mousse torte, vanilla cream

Classic carrot cake, vanilla bean cream cheese icing

Citrus almond cake, seasonal mixed berries

Devil's food strawberry mousse cake, fresh strawberries



# RECEPTION

## *Hors D'Oeuvres*

2 HOUR SERVICE. MINIMUM OF 50 PIECES EACH.

### COLD HORS D'OEUVRES

#### Vegetarian

Tomato and Olive Salad on Bruschetta	9
Oven-Roasted Crimini Mushroom with Truffled Goat Cheese Tartlet	9
Roasted Vegetable Ratatouille on Olive Toast, Manchego Cheese	9
Granny Smith Apple with Blue Cheese and Walnuts on Toast	9
Sweet and Sour Eggplant Caponata on Rustic Bread	9
Peppered Goat Cheese in Endive	9
Lightly Peppered Brie in Brioche	9
Buffalo Mozzarella, Portobello Mushroom, Tomato on Toast	9
Asparagus wrapped with Portobello Mushroom on Eggplant and Toast	9

#### Pollo

Jamaican Chicken Salad on Brie with Fruit Salsa	10
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#### Pesci

Almond-Crusted Shrimp Saté, Avocado and Cilantro	11
Spicy Shrimp and Hummus on Crispy Tortilla	11
Maple-Smoked Shrimp on Brioche, Sun-Dried Tomato Aioli	11
Tuna Tartare with Crispy Chips, Cilantro Garnish	11
Crab and Avocado Tartlet	12
Pesto Crostini with Smoked Salmon and Shaved Parmesan	11
Crisp Tomato Tortilla with Charred Tuna and Sun-Dried Tomato	11
Horseradish-Spiked Crab in Black Pepper Profiterole	12
Skewer of Lobster with Basil and Shiitake Mushroom	12
Lobster Medallion with Papaya-Cumin Coulis	12
Scallop with Eggplant on Crisp	11
Flying Fish Caviar and Crème Fraîche on Red Skin Potato	11
Seared Scallop and Marinated Seaweed on Potato Chip	11

#### Carne

Rolled Prosciutto, Herb Cream, Asparagus and Peppers on Focaccia	11
Smoked Duck Breast on Walnut Toast	11

<sup>a</sup>A chef attendant is required, \$225 per attendant.

# RECEPTION *Package*

2 HOUR SERVICE. MINIMUM OF 100 GUESTS

## HOT HORS D'OEUVRES

### Vegetarian

Goat Cheese, Roasted Pepper and Portobello Mushroom Tart Diamond	9
Artichoke Bottom with Spinach-Goat Cheese Fondue	9
Smoked Pepper and Jack Cheese Hush Puppy	9
Cheese Empanada in Caribbean Spice	9

### Pollo

Chicken Saté, Thai Peanut Dipping Sauce	10
Panko-Crusted Teriyaki Chicken, Sweet and Sour Dipping Sauce	10
Chicken and Green Chili Quesadilla	10

### Pesci

Key West Conch Fritter, Papaya and Cumin Coulis	11
Scallop Wrapped in Bacon	11
Coconut Shrimp, Sweet and Sour Pineapple Sauce	11
Shrimp Saté, Oriental Barbecue Sauce	11
Virginia Ham-Wrapped Scallop	11
Oyster Rockefeller	11
Lobster Fritter, Tarragon Aioli	12
Miniature Crab Cake, Cajun Tartar	12
Plantain-Crusted Shrimp, Guava Reduction	11

### Carne

Italian Sausage in Puff Pastry, Dijon Mustard Sauce	10
Fried Pork Pot Sticker, Orange-Horseradish Dipping Sauce	10
Beef Saté, Thai Peanut Dipping Sauce	11
Brochette of Beef and Yukon Gold Potato, Roasted Garlic Aioli	11
Grilled Lamb Chop, Mint Yogurt Sauce	12

## AROUND THE WORLD

200

### Chilling Out

Spinach, grapefruit, jicama, smoked bacon and guava vinaigrette  
 Roasted corn and black bean salad, smoked tomato, goat cheese, cilantro lime vinaigrette  
 Saffron and vanilla-spiced fruit salad  
 Individual Florida Gulf ceviche, chili peppers, mango, jerk-spiced plantain chip

### From the Grill

Spiced chicken brochettes, mango cumin chutney (based on one per person)  
 \*Carved Black Angus strip loin, boniato buttermilk mash  
 Skillet sweet corn bread, sweet butter  
 (Based on 3oz beef per person)

### From the Sea

\*Plantain-crusted Mahi-Mahi sides, datil pepper cream (based on 3oz Mahi-Mahi per person)  
 Crispy shrimp fritters, scallion dipping sauce (based on 2 fritters per person)  
 Island-style crab cakes, cajun remoulade (based on 1 crab cake per person)

### Ali Baba

Roasted red pepper hummus, classic tabbouleh  
 Herb-marinated mixed olives  
 Couscous salad, oven-dried tomatoes, cucumbers, lemon herb vinaigrette  
 Butter chicken, basmati rice with raisins  
 Tzatziki  
 Grilled soft pita, lavosh

### Mangi! Mangi!

Build-your-own Caesar salad, tomato, Parmesan, croutons, mixed olives, Caesar dressing  
 Grilled calamari salad, tomatoes, capers, artichoke hearts, red onions, red wine vinaigrette  
 Gnocchi, Roquefort and walnut cream (based on 3oz of Gnocchi per person)

### Sweet Ending

Pineapple rum cake, vanilla Chantilly  
 Coconut crème brûlée  
 Passion fruit mousse  
 Triple chocolate shots  
 (Based on two pieces total per person)

# RECEPTION

## *Stations*

1 HOUR SERVICE. PRICE PER PERSON.

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### LUSCIOUS LOBSTER\* 46

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#### Pre-Select Two Options

##### Lobster Risotto

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Asparagus, mixed mushrooms, sun-dried tomatoes, shaved Parmesan, evvo

(Based on 3oz risotto per person)

##### Sliced Chilled Lobster Small Plate

---

Baby arugula and frisée, Florida grapefruit segments, goat cheese, white truffle vinaigrette

(Based on one plate per person)

##### Lobster Tacos

---

Flour tortilla, yellow tomato salsa

(Based on one taco per person)

### UNDER THE SEA 35

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#### Steamed Mussels and Clams

---

Tomato, basil and garlic broth, sourdough bread

(Based on 3oz per person)

#### Blackened Florida Gulf Snapper

---

Tropical fruit salsa

(Based on one piece person)

### EVERYBODY LOVES SHRIMP 39

---

#### Pre-Select Two Options

##### Shrimp Scampi

---

Lemon herb garlic butter, grilled baguette

(Based on 3 shrimp per person)

##### Shrimp Étouffée

---

Carolina pecan rice

(Based on 3oz person)

##### Chipotle Shrimp and Monterey Jack Fritters

---

Cognac sauce

(Based on 2 pieces person)

### TUTTO DI RISOTTO 37

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#### Pre-Select Two Options

Based on 1.5 ounces of each risotto per person

##### Smoked Duck Risotto

---

Dry-aged goat cheese, Italian parsley

##### Joyce Farms Chicken Risotto

---

Roasted walnuts, sage, Asiago cheese

##### Vegetable Risotto

---

Butternut squash, Kissimmee River oyster mushrooms, basil, truffle oil, fontina

*All items priced on a per person basis will be prepared for the entire guarantee and not for a reduced portion of the attendance.*

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

## VENERABLE VEGETABLES\* 29

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### Pre-Select Two Options

Based on 1.5 ounces of each item per person

#### Sautéed Asparagus

---

Hollandaise

#### Grilled Mediterranean Marinated Vegetables

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Pesto

#### Wild Mushroom Stew

---

Asiago polenta

## INSALATA A BIZZEFFE 26

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### Pre-Select Two Options

Based on 1.5 Ounces of each salad per person

#### Haricot Vert Salad Florida Citrus Vinaigrette

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Plant City grape tomatoes, shaved fennel, brioche crouton

#### Smoked Salmon and Charred Artichokes

---

Caramelized mushrooms, dill crème fraîche dressing

#### Herb Marinated Grilled Strip Loin of Beef

---

Bean sprouts, grapefruit, cilantro, miso teriyaki dressing

## PIZZA DELIVERY 32

---

### Pre-Select Two Options

Based on 1 piece of each per person

#### Margherita Flatbread

---

Fresh mozzarella, sliced tomato, caramelized onions

#### Hand-Tossed Pizza

---

Asparagus, mushrooms, caramelized artichokes, goat cheese, pesto

#### Traditional Calzone

---

Marinara, Italian meats, fontina, Parmesan, mozzarella

## PASTA À LA MAMA DELLAS\* 36

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### Pre-Select Two Options

Based on 1.5 ounces of each pasta per person

#### Rigatoni, Shredded Braised Beef Short Rib

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Kalamata olives, Plant City tomatoes, asparagus tips, crushed tomato marinara

#### Locally Made Massimo's Cheese Tortellini

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Caramelized mushrooms, baby spinach, caramelized garlic alfredo sauce

#### Vegetarian Penne Pasta

---

Artichoke hearts, seasonal squash, baby arugula, pesto

Asiago, romano and Parmesan cheeses

Warm house-made garlic bread

*All items priced on a per person basis will be prepared for the entire guarantee and not for a reduced portion of the attendance.*

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

## RECEPTION *Seafood and Sushi*

### FRESH SEAFOOD ON ICE (PER 100 PIECES)

Jumbo 16/20 Gulf Shrimp, Cocktail and Cognac Sauce	1175
Freshly Shucked Oysters on The Half Shell	1025
Snow Crab Claws	1350
Jumbo Florida Stone Crab Claws (Available only from October 30 – May 1)	4000

**Carved Ice Tray for Seafood Display** **Market Price**

### SUSHI DISPLAY **45**

Tuna and salmon sashimi, assorted sushi rolls including:

California, barbecued eel, spicy tuna, vegetable, wasabi, pickled ginger, gluten-free soy sauce

(Based on 3 pieces per person)

**Side of Fresh Smoked Salmon** **700**

Portofino Chef's house seasoning blend, buttered brown bread, capers, chopped onions, chopped parsley, sliced egg

(Serves approximately 30 guests)

## RECEPTION *Displays*

### ANTIPASTO TABLE **2100**

#### Assorted Italian Meats and Cheeses

Prosciutto, capicola, salami, provolone and fontinella cheeses

Pepperoncini, Italian black and green olives, roasted peppers, marinated Mushrooms and artichoke hearts

Buffalo mozzarella cheese with sun-dried tomatoes and sliced ripe tomatoes

Italian herbs and olive oil, crackers and focaccia bread

(Serves approximately 50 guests)

### MARKET DISPLAY **2000**

Hearty presentation of imported and domestic cheeses

Fresh fruit, English crackers, French breads

Rounds of Brie baked in brioche, raspberry coulis

(Serves approximately 50 guests)

### CRUDITE **1600**

Seasonal selection of fresh baby vegetables to include baby zucchini, patty pan squash, cucumber, celery and cauliflower

Blue cheese and roasted onion dips

(Serves approximately 50 guests)

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

# RECEPTION

## *Cavery*

### RACK OF LAMB\* 300

With aromatic Moroccan barbecue sauce  
(Serves approximately 5 guests)

### WHOLE OVEN-ROASTED 20-LB. TURKEY\* 900

Buttermilk biscuits, cranberry sauce, mustard  
(Serves approximately 30 guests)

### WHOLE ROASTED TENDERLOIN OF BEEF\* 1025

Creamed horseradish, mustard and miniature rolls  
(Serves approximately 20 guests)

### GLAZED BAKED HAM\* 1200

Southern cream biscuits, selection of mustards  
(Serves approximately 50 guests)

### ROASTED PORK LOIN\* 850

Pineapple sauce, miniature rolls  
(Serves approximately 35 guests)

### ROASTED NEW YORK STRIP OF BEEF IN PEPPER CRUST\* 900

Creamed horseradish, mustard, miniature rolls  
(Serves approximately 30 guests)

### WHOLE ROASTED STEAMSHIP ROUND OF BEEF\* 2900

Creamed horseradish, mustard, miniature rolls  
(Serves approximately 150 guests)

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

# RECEPTION

## *Dessert Stations*

1 HOUR SERVICE. PRICE PER PERSON. MINIMUM OF 50 GUESTS.

### OOH LA LA 30

White chocolate cheesecake

Praline crème brûlée

Raspberry and pistachio napoleon

Coffee tiramisu

(Based on 1 piece of each item per person)

### MALIBU BEACH 30

Tropical fruit baba with coconut cream

Fresh roasted pineapple with Malibu rum cream anglaise

Coconut cake

Milk chocolate mousse

(Based on 1 piece of each item per person)

### FLORIDA SAMPLER 30

Key lime pie

Lemon bar

Citrus mascarpone cheesecake

Orange almond cake

(Based on 1 piece of each item per person)

*All items priced on a per person basis will be prepared for the entire guarantee and not for a reduced portion of the attendance.*



# DINNER Buffets

ALL DINNER BUFFETS INCLUDE FRESHLY BREWED COFFEE,  
DECAFFEINATED COFFEE, GOURMET TEAS AND ICED TEA.  
2 HOUR SERVICE.

## SALUTE TO AMERICA\*

160

New England clam chowder

Florida-grown baby mixed greens, Plant City grape tomatoes, cucumbers, feta, artichoke hearts, croutons, ranch dressing, balsamic vinaigrette

Sliced vine-ripened tomatoes, mozzarella, caramelized shallot and black pepper vinaigrette

Charred asparagus, roasted red peppers, quinoa, crumbled goat cheese, champagne vinaigrette

\*Carved blackened prime rib of beef, truffle mashed potatoes, béarnaise sauce, soft rolls

Rotisserie rosemary-garlic 8 cut chicken red wine demi-glace

Steamed clams and mussels, tomato basil garlic broth, sourdough crostini

Jerk local Mahi-Mahi, mango papaya salsa

Cuban black beans and rice

Seasonal local vegetables, herb and garlic olive oil

Vanilla crème brûlée

Old-fashioned chocolate cake

Traditional cheesecake

## CHANCE TO ENHANCE

### Sushi Display

+45

Tuna and salmon sashimi, assorted sushi rolls including: California, barbecued eel, spicy tuna, vegetable, wasabi, pickled ginger, gluten-free soy sauce

(Based on 3 pieces per person)

### Hand Scooped Gelato Station\*

+25

Vanilla, chocolate, strawberry

Sprinkles, Oreos, cherries, chocolate and caramel sauce

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

## TASTE OF THE VINEYARDS\*

155

French onion soup, sour dough and Parmesan croutons

Baby arugula and frisée, artichokes, roasted mushrooms, grape tomatoes, pickled onions, goat cheese, roasted garlic vinaigrette, roasted red pepper ranch dressing

Roasted golden beets and apple salad, baby kale, cranberry, toasted pecans, maple-dijon vinaigrette

Quinoa salad, butternut squash, baby arugula, confit grape tomatoes, goat cheese, champagne vinaigrette

\*Carved pink peppercorn crusted rack of pork, mustard hollandaise

Roasted garlic beef medallion, caramelized onions and Kissimmee River oyster mushrooms, red wine jus

Gulf mahi mahi, garlic and olives, tomato concassé

Dijon and garlic-brined chicken breast, herb jus

Red Bliss potatoes, mixed herbs, EVOO

Charred asparagus, mixed peppers, caramelized onions, seasonal squash, rosemary-shallot olive oil

Assorted breads and rolls

Strawberry tarts

Raspberry chocolate cake

White chocolate cheesecake

## CHANCE TO ENHANCE

**House-Smoked True North Salmon Sides\*** +18

Mache and arugula salad, dill mustard vinaigrette

**Black Pepper and Garlic Tiger Head on Jumbo Prawns** +20

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

## AMERICA'S CUP\*

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150

Tuscan white bean soup

Romaine hearts, Lolla Rosa, frisée, Roma tomatoes, garlic croutons, Parmesan, Euro cucumbers, red wine vinaigrette, Cesar dressing

Watermelon, baby spinach, jicama, citrus dressing

New potato salad, blanched leeks, haricot verts, truffle vinaigrette

\*Carved Black Angus flank steak, Italian chimichurri

Pan-seared ocean bass, white asparagus and chervil cream

Garlic-cruste chicken leg quarters, tomato-olive broth

Roasted pork tenderloin, apple and raisin relish

Four-cheese ravioli smoked bacon broth

Farm-fresh seasonal vegetable blend

Chocolate strawberry torte

Vanilla cream puffs

New York cheesecake

## CHANCE TO ENHANCE

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Shaved Prosciutto, Seasonal Melon, Lime Crème Fraîche

+15

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

## KEY WEST\*

165

Black bean soup

Mixed baby greens and romaine hearts, Mandarin oranges, tomatoes, pickled red onions, toasted sliced almonds, tropical fruit vinaigrette, ranch dressing

Hearts of palm, pastine, papaya, cilantro lime vinaigrette

Mango and papaya salad, tropical melons

\*Carved sweet chili glazed pork loin, sweet carving rolls

Jumbo lump crab fritters, key lime dipping sauce (based on 2 pieces per person)

Blackened snapper, dill-mango beurre blanc

Grilled breast of chicken, datil pepper and mango glaze

Sun-dried tomato rice

Medley of South Florida style vegetables

Key lime tarts

Milk chocolate banana pot de crème

Vanilla strawberry custard

## CHANCE TO ENHANCE

Warm Jumbo Shrimp In Savory Broth

+15

Andouille Sausage, Maple Mustard and Peppers

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

## A DAY IN THE PARK

170

Broccoli and sharp cheddar soup

Iceberg, cabbage, romaine hearts, Plant City blistered tomatoes, cucumbers, crumbled bleu cheese, crispy onions, carrots, spiced apple cider vinaigrette, ranch dressing

Roasted sweet potato salad, feta, mixed peppers, red onions, pancetta vinaigrette

Black beans, Applewood-smoked bacon, roasted tomato, red wine vinaigrette

\*Carved slow roasted beef brisket, mustard-molasses barbecue sauce, soft carving rolls

Herb-roasted chicken thighs, lemon pepper jus

Grilled andouille sausage, caramelized onions and peppers

Peel and eat shrimp boil, lemon wedges, cocktail sauce

Ham hock slow-cooked green beans, corn on the cobb in sweet cream and butter

Baked potato bar

Beef chili, sour cream, shredded cheddar cheese, green onions, bacon bits

Fruit tarts

Old-fashioned chocolate cake

S'mores tartlets

## CHANCE TO ENHANCE

Blackened Beef Striploin, Red Wine Demi-Glace\* +30

Hot Smoked Salmon, Creamy Dill Sauce\* +20

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

# DINNER *Plated*

CHOICE OF ONE SOUP OR APPETIZER, ONE SALAD, ONE ENTRÉE AND ONE DESSERT

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## SOUPS

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Italian wedding soup, watercress, meatball, ditalini pasta  
Roasted sweet corn bisque, lump crab salad, paprika oil  
Classic Italian minestrone, basil pesto  
Beluga lentil, farro and kale soup, Grana Padano cheese  
Fire-roasted heirloom tomato, aged cheddar croutons

## COLD APPETIZERS

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Grilled asparagus, prosciutto, Meyer lemon breadcrumbs, cracked black pepper, shaved Parmesan, hand picked extra virgin olive oil  
Ciabatta crostini, Stracciatella cheese, oven-roasted heirloom tomatoes, micro herb salad  
Roasted angel hair pasta, blue lump crab, micro chives, yellow tomato and white balsamic emulsion, crispy asparagus

## HOT APPETIZERS

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Jumbo shrimp scampi, roasted pepper polenta, sweet lemon butter  
Creamy fontina arancini, carnaroli rice, Italian purgatory sauce  
Bronzed diver scallop, vanilla parsnip puree, toasted pine nut relish, burnt butter, sweet drop peppers

## SALADS

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Portofino Caesar, romaine wrapped in cucumber, focaccia croutons, pickled red onion, Parmesan, classic Caesar dressing  
Garden green salad, grilled artichokes, roasted peppers, baby tomatoes, shaved manchego cheese, champagne vinaigrette  
Baby arugula, watercress, goat cheese, candied walnuts, orange supremes, aged balsamic dressing  
Salt-roasted beets, toasted pistachio, goat cheese crema, red onion, micro mustard greens, Florida citrus vinaigrette  
Baby red and green romaine, oven-roasted tomatoes, forest mushroom ragout, chive and blue cheese dressing  
Charred carnival cauliflower, red quinoa, honey-roasted baby carrots, black lentils, sicilian pistachio emulsion  
Heirloom tomatoes, burrata, crispy basil, black balsamic pearls, EVOO

## ENTRÉE

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<b>Preserved Lemon and Roasted Garlic Airline Chicken Breast</b>	<b>+126</b>
Creamy Yukon potato, grilled baby zucchini, roasted tomato coulis	
<b>Roasted Joyce Farms Chicken Breast</b>	<b>+121</b>
Wild mushroom risotto, seasonal vegetable, Florentine artichoke sauce	
<b>Grilled Florida Gulf Grouper</b>	<b>+138</b>
Marble potato hash, turmeric creamed corn, serrano pepper agrodolce	
<b>Seared True North Salmon</b>	<b>+130</b>
Bulgur wheat and cipollini onion tabbouleh, green pea velouté	
<b>Barolo Braised Beef Short-Rib</b>	<b>+143</b>
Roasted garlic mashed potato, broccolini, rosemary wine reduction	
<b>Grilled Filet Of Beef</b>	<b>+152</b>
Herb-roasted creamer potatoes, sautéed baby spinach, roasted garlic butter	
<b>Veal Osso Bucco</b>	<b>+145</b>
Grilled corn polenta, garlicky rapini, parsley gremolata	
<b>Bone-in Berkshire Pork Chop</b>	<b>+130</b>
Fingerling potato confit, braised baby carrots, spiced apple compote	
<b>Vegetarian Limon Cello Ravioli</b>	<b>+115</b>
Burrata cheese, sweet basil butter, Parmesan snow	
<b>Vegan "Steak"</b>	<b>+143</b>
Roasted potatoes, charred cauliflower, salsa verde	

## ENTRÉE DUETS

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<b>Beef Tenderloin, Bordelaise Sauce and Grilled Florida Grouper</b>	<b>+190</b>
Creamy Yukon mashed potatoes, herb-roasted garden vegetables, oven-roasted tomatoes	
<b>Roasted Airline Chicken, Artichoke Tapenade and True North Salmon Herb Butter</b>	<b>+180</b>
Potato mushroom ragout, charred cherry tomato, green beans	
<b>Braised Short-Rib, Candied Onion Jam and Jumbo Shrimp, Lemon Butter</b>	<b>+150</b>
Wild mushroom risotto, shaved Asiago cheese, asparagus and sweet pepper salad	

## DESSERT

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Triple chocolate mousse cake, season berries
Almond pistachio chocolate cake, vanilla bean cream
Dark chocolate flourless torte, marinated raspberries
White chocolate raspberry bar, vanilla shortbread cookie
Gianduja ganache crunch bar, raspberry compote
Coffee cream vanilla bar, coffee cocoa crumble
Double chocolate Oreo mousse torte, mixed berry compote
Vanilla bean crème brûlée, citrus almond cake, fresh seasonal fruit



## NON-ALCOHOLIC *Beverages*

### BEVERAGES

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Freshly Brewed Coffee (Per Gallon)	149
Decaffeinated Coffee (Per Gallon)	149
Organic Herbal Tea (Per Gallon)	149
Iced Tea (Per Gallon)	126
Lemonade (Per Gallon)	126
Hot Chocolate (Per Gallon)	105
Fruit Juice (Per Quart)	32
Fruit Infused Water (Citrus or Watermelon) (Per Gallon)	110

### BOTTLED BEVERAGES

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Assorted Soft Drinks	10
Still or Sparkling Water	9
Powerade®	9
Red Bull® (Regular or Sugarfree)	10
Vitamin Water®	9
Bottled Juice	9
Cold Pressed Bottled Juice <i>Not available on consumption</i>	16
Cold Brewed Coffee	11
Fresh Fruit Smoothies	10

# BAR Packages

## PREMIUM COLLECTION

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

### Premium 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

### Premium 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

### Premium Domestic Beers

Bud Light  
Budweiser  
Voodoo Ranger IPA

### Premium 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

## LUXURY COLLECTION

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

### Luxury Liquors

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

### Luxury 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

### Luxury Domestic Beers

Bud Light  
Budweiser  
Voodoo Ranger IPA

### Luxury 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.

## BAR Hosted

THIS INCLUDES A FULL BAR SET-UP FEATURING OUR PREMIUM OR LUXURY BRANDS. CHARGES ARE BASED ON A PER-DRINK BASIS REFLECTING ACTUAL NUMBER OF DRINKS CONSUMED.

### HOSTED BAR BY THE DRINK

BEVERAGE	PREMIUM	LUXURY
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.*

## BANQUET 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

*\*Sustainable/Organic Selections*

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

# DRINK *Stations*

## **ADD SOME FIZZLE TO YOUR EVENT\*** 21

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

## **SHAKEN NOT STIRRED\*** 21

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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

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Handcrafted specialty cocktail of the day (per gallon)

## **LOCAL BEERS BAR\*** 16

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Offerings from The Crooked Can Brewing Co, Winter Garden, Florida (per drink)

3 Assorted seasonal offerings

\*Bartender fee required @ \$225 per attendant.

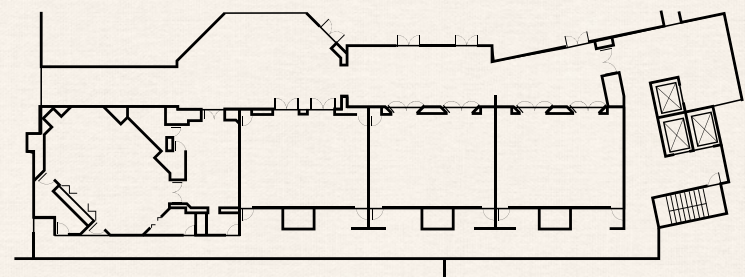
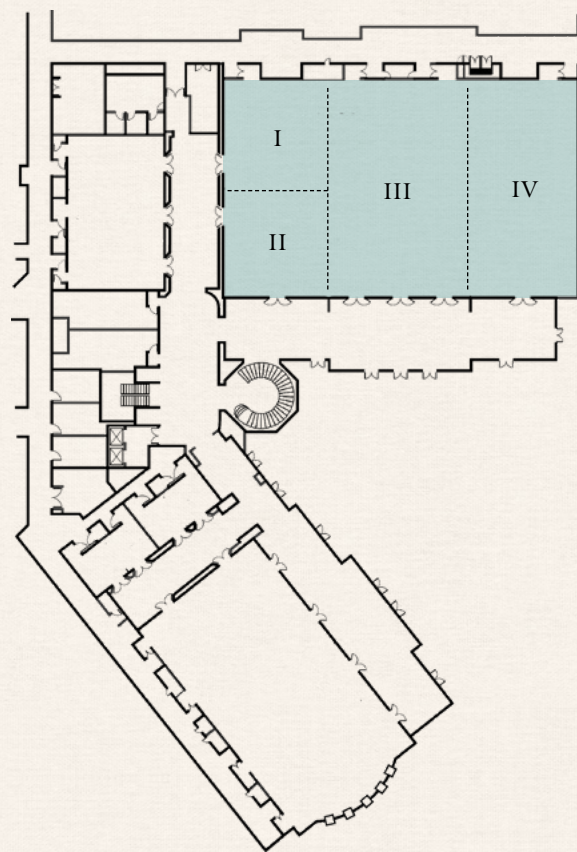




## PRE-FUNCTION

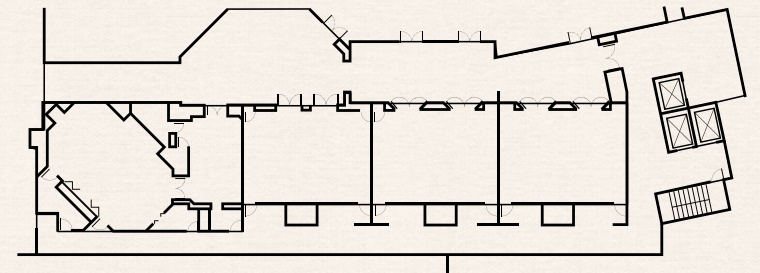
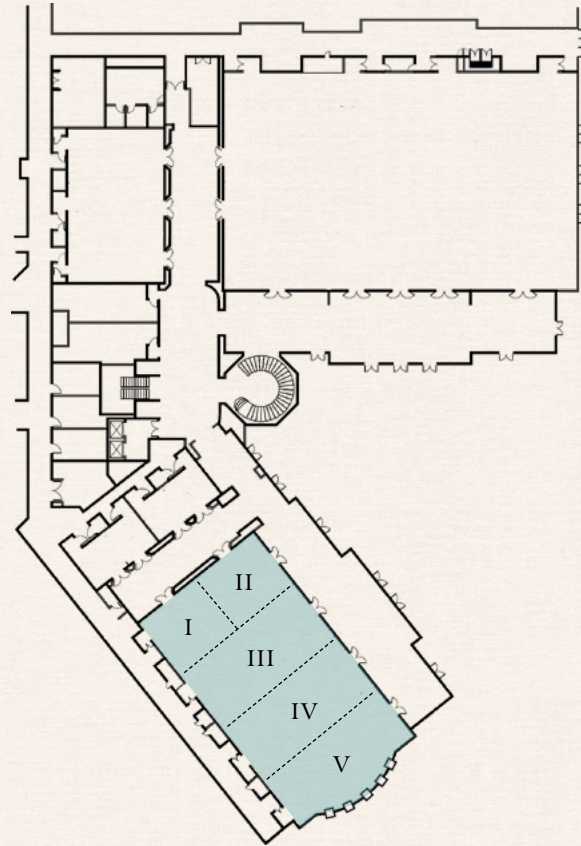


## TUSCAN BALLROOM



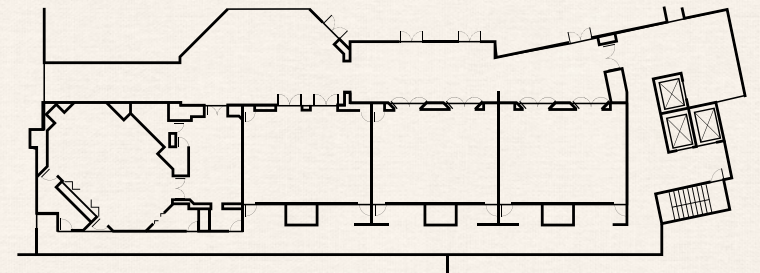
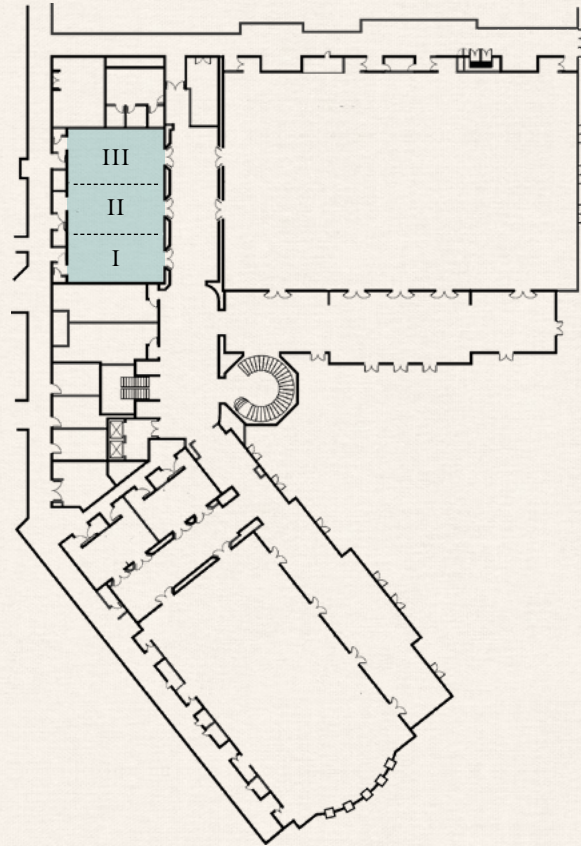


## VENETIAN BALLROOM



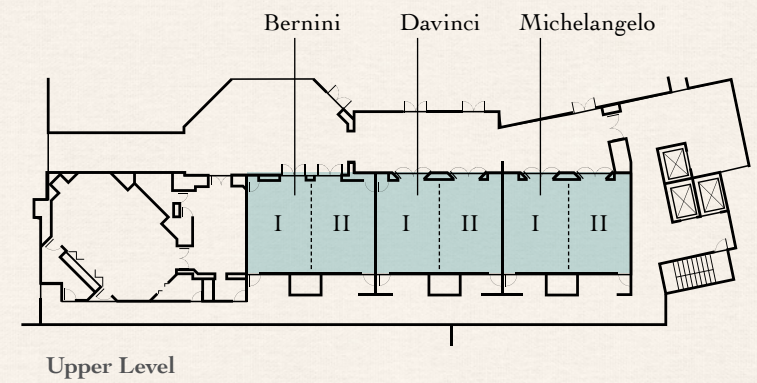
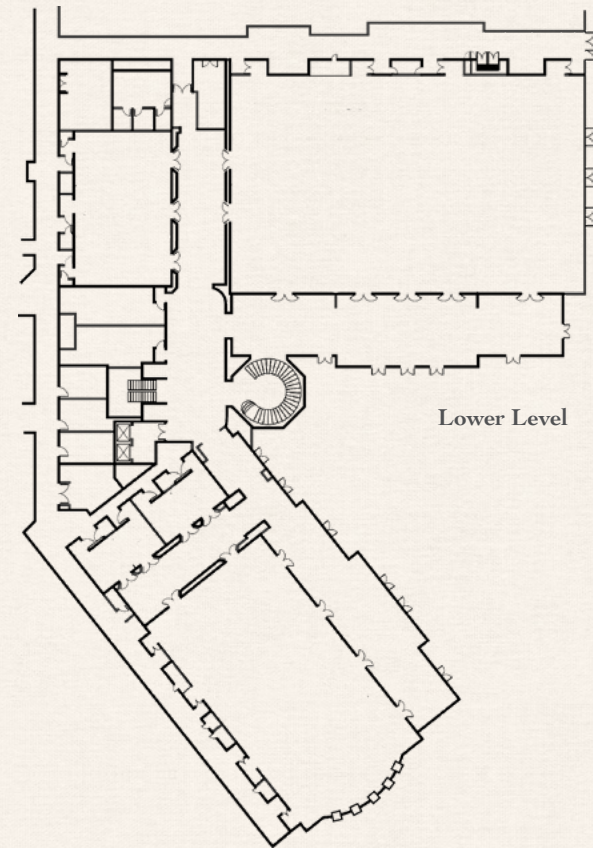


## LIGURIAN MEETING ROOM



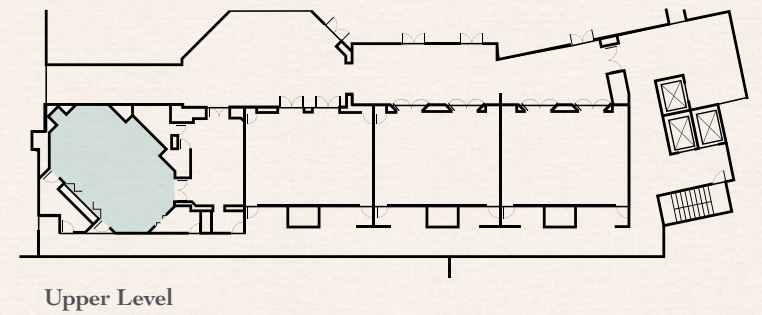
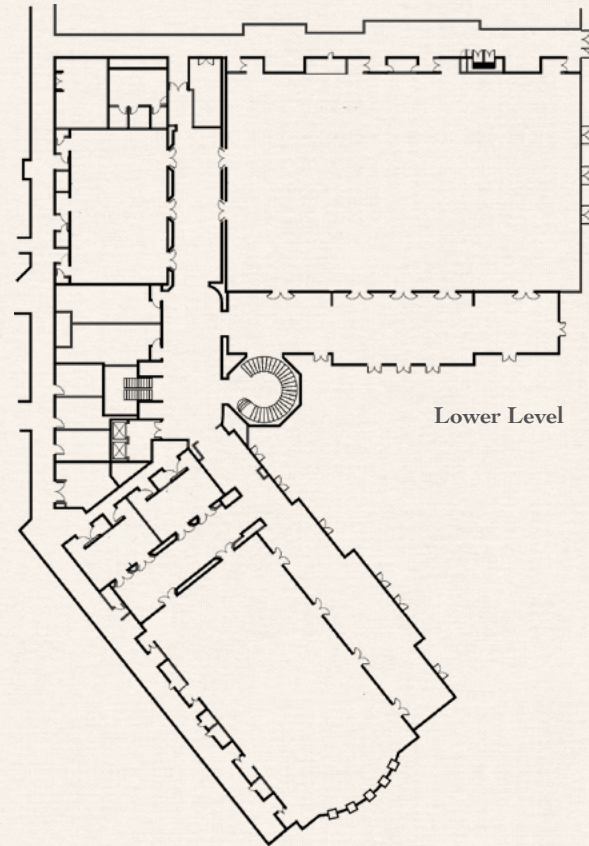


## MICHELANGELO, DAVINCI AND BERNINI MEETING ROOMS





## DONATELLO BOARDROOM





HARBOR PIAZZA



CITRUS PIAZZA

# CAPACITIES

VENUE	SQ. FT.	DIMENSIONS (FT.)	CEILING HT. (FT.)	CLASSROOM	THEATER	U-SHAPE	BANQUET (12 ROUNDS)	CONFERENCE	HOLLOW SQUARE	RECEPTION
<b>LOWER LEVEL</b>										
Tuscan Ballroom	15,040	160 x 94	22	1,374	2,426		1,080			1,500
Tuscan I	2,256	48 x 47	22	160	350	48	180		60	225
Tuscan II	2,256	48 x 47	22	184	408	54	192		66	225
Tuscan I&II										450
Tuscan III	6,016	64 x 94	22	400	896		444			600
Tuscan IV	4,512	48 x 94	22	342	805		336			450
Tuscan III&IV										1,050
Tuscan Foyer										520
Ligurian Ballroom	2,967	43 x 69	14	261	540		216			300
Ligurian I	946	22 x 43	14	79	178	36	72	36	42	95
Ligurian II	946	22 x 43	14	79	178	36	72	36	42	95
Ligurian III	946	22 x 43	14	79	178	36	72	36	42	95
Ligurian Foyer										169
Vicenza	646	34 x 19	14' 8"	44	105	24	50	36	30	
Vicenza I	300		14' 8"	21	49	17	20	14	18	
Vicenza II	300		14' 8"	21	49	17	20	14	18	
Verona	646	34 x 19	14' 8"	44	105	24	50	36	30	
Verona I	300		14' 8"	21	49	17	20	14	18	
Verona II	300		14' 8"	21	49	17	20	14	18	
Venetian Ballroom	7,670	118 x 65	16	590	1,300		576			770
Venetian I	928	29 x 32	16	65	161	30	60	30	36	90
Venetian II	928	29 x 32	16	65	161	30	60	30	36	90
Venetian I&II										180
Venetian III	1,885	29 x 65	16	158	342		120			190
Venetian IV	1,885	29 x 65	16	140	331		120	83		190
Venetian V	1,950	30 x 65	16	150	365		144			195
Venetian Foyer										370
<b>UPPER LEVEL</b>										
Donatello Boardroom	1,990		12			Permanent Boardroom Table for 20 People				
Bernini	850	25 x 34	14	57	119	28	50	30	36	
Bernini I	425		14	27	60	18	20	18	24	
Bernini II	425		14	27	60	18	20	18	24	
Davinci	850	25 x 34	14	57	116	28	50	30	36	
Davinci I	425		14	27	60	18	20	18	24	
Davinci II	425		14	27	60	18	20	18	24	
Michelangelo	850	25 x 34	14	57	120	28	50	30	36	
Michelangelo I	425		14	27	60	18	20	18	24	
Michelangelo II	425		14	27	60	18	20	18	24	
<b>OUTDOOR SPACE</b>										
Citrus Piazza	10,416						264			500
Piazza Centrale	7,098						192			300
Villa Piazza	6,600						600			1,000
Villa Pool	7,200									720
Harbor Piazza	16,150						720			1,200

## TOTAL SQUARE FOOTAGES

Indoor Spaces: 42,000

Outdoor Spaces: 47,464

Indoor and Outdoor Spaces: 89,464

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



# 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 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 AND BEVERAGES PRICING

Price good 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 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.

## 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 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 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.

## LOEWS PORTOFINO BAY HOTEL

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Orlando, FL 32819

[uomeetingsandevents.com](http://uomeetingsandevents.com)



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