



Banquet Menus

2026

LOEWS
HOTELS

Meeting Complex

UNIVERSAL ORLANDO RESORT™

Welcome to The Loews Meeting Complex at Universal Orlando Resort

Our goal is to always give our guests a variety of flavorful, healthy options to choose from and to create a high-quality, relevant culinary experience that makes it worth coming back.

We are passionate about the freshness, quality, and purity of all our menu options. Our use of seasonal, sustainably produced and locally sourced ingredients— including farm-raised and line caught fish, free-range chicken eggs, certified organic produce, grass-fed beef, fair trade chocolate, and non-GMO products—creates a dining experience like no other.

Our commitment to cultivating relationships with responsible, ethical, local partners and farmers—such as the Villages Grown, Pure Produce, HertaBerkSchwein Farm, Wild Ocean Seafood Market, Kyrios Micro Greens, and many more—allows us to be confident in the provenance of the food we provide while taking pride in supporting the communities we serve.

We are always mindful and sensitive to the dietary needs and practices of our guests, so we offer many creative alternatives to our standard menus including vegan, kosher, halal, gluten-free, lactose-free and sugar-free options. In addition, our guests are always welcome to approach us with any dietary concerns as we will be more than happy to customize our menus to accommodate their special needs.



Chef Nando Belmonte
Complex Executive Chef

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

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

We are proud to use only cage-free eggs.



Breakfast

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

All continental breakfasts are served for one hour in the meeting room or adjacent foyer area. They do not include seating or table service. Continental breakfasts requiring seating and/or table service are subject to a \$5 per guest surcharge.

All breakfast buffets are served for 1.5 hours. All Continental and full breakfast buffets servicing groups under 40 guests are subject to a fee of \$250.

All plated breakfasts are served for 1 hour.

Breakfast Buffets

All breakfast buffets include freshly squeezed orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas. 1.5 hour service. Minimum of 25 guests.

Build-Your-Own Breakfast Buffet **65**

Choice of Two

Vegan coconut yogurt parfait, tropical fruit compote, toasted almonds, toasted coconut

Seasonal fruits and berries

Tres leches overnight oats, mixed berries

Hot oatmeal with cream, cinnamon, brown sugar, golden raisins, honey

Vanilla yogurt parfait, roasted granola, mixed berries, toasted coconut

Assorted dry cereals with whole and skim milk

Assorted seasonal danishes, muffins and croissants

Choice of One

Scrambled eggs

Egg frittata, caramelized onions, bacon, cheddar

Scrambled egg whites

Egg white frittata, asparagus, cremini mushrooms, sun-dried tomatoes

Choice of Two

Country pork sausage

Chicken sausage

Turkey sausage

Applewood-smoked bacon

Carved HertaBerkSchwein Farms Sous Vide Pork Belly +24

Spiced apple chutney

(Based on 75 people per belly)

Choice of One

Sweet potato and Yukon Gold hash with baby spinach, caramelized peppers and onions

Yukon Gold breakfast potatoes with onions and peppers

Hash brown cheddar cakes, red pepper, scallions

Potato pancakes

Biscuits and pork sausage gravy

Three-cheese grits

Island Sunrise Breakfast Buffet **67**

Seasonal fresh fruits and berries

Hot oatmeal with side of cream, brown sugar, cinnamon, golden raisins, honey

Buttermilk pancakes with toppings: toasted pecans, fresh blueberry compote, warm maple syrup

Scrambled eggs with accoutrements of cheddar cheese and diced tomatoes

Applewood-smoked bacon, country pork sausage patties

Breakfast potatoes with caramelized onions and peppers

Pastry chef's selection of bakeshop specialties

Assorted bagels, individual regular and low-fat cream cheese, butter, jam, preserves

Bula! Bula! Breakfast Buffet **66**

Tropical fresh melons and pineapple

Build-your-own parfait: vanilla yogurt, vegan coconut yogurt, açai flavored greek yogurt, almond vanilla granola, mixed berry compote, strawberries, caramelized pineapple, toasted shredded coconut

Assorted cold cereals with whole and skim milk

Vegetable frittata, Plant City tomatoes, baby spinach, caramelized onions

Chicken sausage, pork sausage patties

Potato and vegetable hash kale, mixed peppers, caramelized onions, broccoli, lemon zest

Pastry chef's selection of muffins and breads

Assorted bagels, individual regular and low-fat cream cheese, butter, jam, preserves

Plated Breakfasts

All plated breakfasts include freshly squeezed orange juice, freshly brewed coffee, decaffeinated coffee and organic herbal teas.
1 hour service.

Central Florida Breakfast Buffet **78**

Pure Produce Juice Display

The Beet Goes On...: red beets, celery, orange, lemon, ginger

Carrot Top: carrots, orange, lemon, ginger, turmeric

House-baked citrus breakfast bread, guava and cream cheese stuffed croissants

Seasonal sliced fruit display

Webb's Honey greek yogurt parfaits, granny smith apple compote, house granola

Peanut butter and banana overnight oats

Santa Barbara Smokehouse cold smoked salmon, Plant City plum tomatoes, sliced hard-cooked eggs, pickled red onions, capers, whipped cream cheese and assorted bagels

Lake Meadow Farms cage-free egg frittata, caramelized onions, Hawthorne Creek Creamery gouda, baby spinach

Local made turkey sausage

*Carved HertaBerkSchwein Farms sous vide pork belly
(Based on one pork belly per 75 people)

Sweet potato hash with mixed peppers and onions, baby spinach, broccoli florets

Island Favorite **53**

Scrambled eggs

Applewood-smoked bacon, chicken sausage, breakfast potatoes with peppers and onions, charred asparagus, oven dried Plant City tomato

Pastry chef's selection of bakeshop specialties

Butter, jam, preserves

Tiki Rise and Shine **55**

Steel-cut oatmeal, mixed berry compote

Vegetable frittata, baby spinach, sun-dried tomatoes, Kissimmee river oyster mushrooms, goat cheese

Chicken sausage, fingerling potato hash

Pastry chef's selection of bakeshop specialties

Butter, jam, preserves

Rainforest **58**

Mini greek yogurt parfait, Webb's Honey, granola, mixed berry compote

Lightly poached eggs, corned beef hash, wilted baby arugula, pickled red onion, potato pancake, bacon mornay sauce

Charred asparagus, oven-dried Plant City tomato

Pastry chef's selection of bakeshop specialties

Butter, jam, preserves

Enhancements*

Seasonal Sliced Fruits and Berries **+7**

House made granola, honey Greek yogurt

Overnight Oats **+12**

Whipped peanut butter, caramelized bananas

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

Continental Breakfasts

All continental breakfasts include freshly squeezed orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas. 1 hour service.

Classic Continental 53

Oatmeal with side of cream, raisins, brown sugar, honey
 Assorted individual dry cereals
 Whole and skim milk
 Seasonal fresh fruits and melons
 Pastry chef's selection of bakeshop specialties
 Preserves, jams, sweet butter, cream cheese

Healthy Continental 56

Seasonal fresh fruits and melons
 Mixed berry yogurt and granola parfait
 Smoked turkey, egg white, baby spinach, cremini mushrooms on wheat flour tortilla
 Hard-boiled eggs, chilled and peeled
 Fat-free and gluten-free muffins
 Whole wheat bagels, low-fat cream cheese

Enhancements**

Yogurt Smoothie Display +15

Blueberry-açaí with Webb's Honey and strawberry-banana

Santa Barbara Smoke House Cold Smoked Salmon +22

Pickled shaved onions, capers, egg white and yolks, tomatoes, chives
 Assorted bagels, cream cheese

À la Carte

Enhancements**

Oatmeal (Per Person) 8

Cream, raisins, brown sugar, honey

Assorted Individual Dry Cereals (Each) 8

Whole and skim milk

Organic Kashi cold cereal (Each) 9

Whole and skim milk

Build-Your-Own Parfait Display (Per Person) 15

Vanilla and seasonal flavored greek yogurt, roasted almond granola, toasted coconut, dried tropical fruits, mixed berries

Cold Bowl Yogurt Antioxidant Display (Per Person) 16

Greek non-fat yogurt, low-fat vanilla yogurt, açai non-fat Greek yogurt, seasonal exotic super fruits, banana chips, assorted berries, cinnamon, agave nectar, granola

Espresso/Cappuccino Coffee Station 25

Cubed sugar, rock sugar, vanilla, cinnamon, nutmeg

Flavored syrups to include vanilla, caramel, Swiss chocolate, hazelnut
 (Based on a minimum of 100 people)

Toaster Station 12

Assorted sliced breads and bagels

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

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

Breakfast Sandwiches

Croissant, Black Forest Ham, Brie, Scrambled Eggs (Each)	14
Folded Egg, Pork Sausage Patty, Smoked Gouda, Plain Bagel (Each)	14
Power Breakfast Wrap (Each)	14
Smoked turkey, egg whites, baby spinach, cremini mushrooms on wheat flour tortilla	
Bánh Mi (Each)	15
Char siu shredded pork, cracked fried egg, soy and rice wine pickled vegetables on English muffin	
Truffle Scrambled Egg Wrap (Each)	18
Hawthorne Creek Creamery gouda, baby spinach, Boars Head smoked ham, garlic herb wrap	
Breakfast Burrito (Each)	14
Chorizo, eggs, cheddar cheese on flour tortilla, side of tomato salsa	
English Muffin Sandwich (Each)	14
Applewood-smoked bacon, folded egg, American cheese	
Buttermilk Biscuit Sandwich (Each)	14
Turkey sausage, egg white, pepper jack cheese	
Vegetable Curry and Tofu Scramble (Each)	14
Cauliflower, baby spinach, potato, tomato, cilantro on spinach wrap	
Vegetarian Breakfast Sandwich (Each)	14
Balsamic portobello mushroom, baby spinach, roasted red peppers, provolone on whole wheat English muffin	

Breakfast Enhancements**

Whole Wheat Pancakes (Per Person)**	12
Assorted berries, sweet cinnamon butter, maple syrup	
Buttermilk Pancakes (Per Person)**	10
Mixed blueberry compote, warm maple syrup	
French Toast (Per Person)**	9
Warm Vermont maple syrup	
Gluten-Free Apple Flan (Per Person)**	11
Grits (Per Person)**	8
Cheddar cheese and chives	
Yogurt Smoothie Display (Per Person)	15
Blueberry-açaí with Webb's Honey and strawberry-banana	
Avocado Toast*	30
Thick cut multi-grain, smashed avocado, Roma tomatoes, sliced hard boiled eggs, Santa Barbara smoke house cold smoked salmon, red wine vinaigrette, Kyrios Farms micro greens	
Thick cut brioche, smashed avocado, shaved prosciutto, baby arugula, pickled red onions, balsamic reduction, Kyrios Farms micro basil (Based on one small plate per person)	

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

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

Action Stations

Made-to-Order Omelets (Per Person)* ** 29

Farm-fresh, cage-free whole eggs, or egg whites, diced ham, chorizo, peppers, onions, tomatoes, cheddar, mozzarella, applewood-smoked bacon, crimini mushroom, scallions

(Minimum of 25 guests)

Tahitian French Toast a L'Orange (Per Person)* ** 17

Caramelized bananas

Caribbean All-Spice French Toast (Per Person)* ** 17

Caramelized pineapple, toasted coconut

Slow-Roasted Ham (Per Person)* ** 21

Maple-mustard glaze

(Based on 50 people per ham)

Applewood-Smoked Rack of Pork (Per Person)* ** 24

Spiced apple chutney

(Based on 45 guest per rack)

The Cold-Pressed Juice Stand (Per Person)* ** 28

Healthy house-blended vegetable and fruit juices

The Beet Goes On...: red beets, celery, orange, lemon, ginger

Carrot Top: carrots, orange, lemon, ginger, turmeric

Brunch

All brunch selections include freshly squeezed orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas. 1.5 hour service.

Brunch Buffet

115

Fresh Fruit Display

Cantaloupe, honeydew, watermelon, pineapple, mixed berries

Santa Barbara Smoke House Cold Smoked Salmon

Plant City Roma tomatoes, pickled shaved onions, capers, hard-cooked eggs

New York City's finest bagels, whipped butter and cream cheese, individual jams and preserves

Pastry chef's Selection of Breakfast Pastries

Assorted danish, croissants, mini muffins

Carving Station*

Garlic and dijon-cruste Meats by Linz prime rib of beef, red wine jus, horseradish sour cream, carving rolls

(Based on one prime rib per 65 guests)

Cold Display

The Villages Grown baby mixed greens, grape tomatoes, cucumbers, croutons, feta, ginger soy vinaigrette, roasted red pepper ranch dressing

Quinoa salad, sun-dried tomatoes, pickled red onions, baby arugula, artichokes, goat cheese, champagne vinaigrette

Hot Buffet

Classic eggs benedict, poached egg, baby spinach, Canadian bacon, hollandaise sauce, English muffin

Scrambled eggs

Paleo hash, Yukon Gold and sweet potatoes, kale, broccoli, caramelized peppers and onions

Tahitian French toast a l'orange, caramelized bananas, sweet cinnamon butter

Chicken sausage, applewood-smoked bacon

Sweet Endings

Cherry pie with yogurt panna cotta

Passion fruit meringue tart

Banana dulce tiramisu

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.

Breaks

Themed Breaks	20
Build-Your-Own Break	22
Flavor by Loews	24
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All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

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

All Breaks servicing groups under 40 guests are subject to a fee of \$250.

Themed Breaks

30 minute service.

Snack Attack: Choose to Be Healthy...or Not! 36

Almonds, cashews, maple-glazed peanuts, banana chips, jelly beans
Non-GMO, organic and fair trade dark chocolate-covered blueberries, cherries, coconut

Mediterranean Snacks 41

Roasted red pepper hummus
Soft warm pita bread

Tzatziki
Charred cauliflower

Marinated mixed olives
Lemon olive oil cake
Baklava

Fair Trade Chocolate 36

Mint chocolate cake pops
Chocolate-dipped mini s'mores
Milk chocolate-dipped pretzel rods
Chocolate peppermint mousse bombe

Savory and Sweet 36

House-fried truffle Parmesan and rosemary garlic potato chips
Bacon, caramelized onion, spinach dip, sliced soft sourdough bread
Butterscotch pudding, gingersnap crumble
Spiced pear tart with walnut streusel

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)

Morning Snack 41

Mini vegan coconut yogurt parfaits, pineapple and strawberry compote, toasted coconut
Mini peanut butter and banana overnight oats
House yogurt-covered granola bars
Banana nut bread
Individual bags of trail mix

Bakeshop Delights 36

Brown butter chocolate chip, oatmeal raisin, seasonal specialty cookie
Brownies and blondies
Warm cinnamon buns, cream cheese icing
Whole and 2% milk

Welcome to Florida 41

Orange coconut yogurt smoothie shots
Plant City strawberry muffins
Cream cheese and guava empanadas
Key lime pie bites
Mini rum cakes

Play Ball 36

House sea salt-dusted soft pretzels, Webb's Honey mustard
Warm tortilla chips, black bean pico de gallo, four-cheese fondue
Pigs in a blanket, spicy mustard
Individual popcorn, peanuts, cracker jacks

Four Hour Beverage Break 62

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

Build-Your-Own Break

30 minute service.

Build-Your-Own Break

Select any combination of the sweet, savory and healthy items listed below.

Choice of Three	31
Choice of Four	36
Choice of Five	41

Sweet

- Twice-baked croissants with chocolate chip cookie dough
- Double chocolate brownies
- Chocolate-dipped biscotti
- Warm cinnamon rolls
- Blueberry muffins
- Zucchini bran breakfast bread
- Ice cream novelties
- Assorted glazed doughnuts
- Assorted mini cupcakes including dark chocolate, vanilla, strawberry
- Deluxe cookies including chocolate chip, peanut butter, oatmeal
- Morning buns

Savory

- Dry-roasted peanuts
- Ham and cheddar cheese croissants
- Orchid Court Lounge's firecracker mix
- Tortilla chips, salsa, guacamole
- Mushroom and taleggio arancini, roasted red pepper coulis
- Warm, soft pretzels, spicy mustard, cheese fondue
- Warm artichoke and spinach dip, soft sliced sourdough bread
- Assorted domestic cheeses with sliced French baguettes, crackers
- Dry snacks including potato chips, vegetable chips, popcorn, pretzels

Healthy

- Protein bars
- Celery, peanut butter
- Carrots with hummus
- Fresh fruit kabobs, fruit yogurt
- Island mix including dried fruits, nuts
- Assorted individual fat-free fruit yogurts
- Gluten-free blueberry, banana and coconut muffins
- Individual crudités, celery, carrots, red pepper, ranch dressing
- Chocolate chip granola bars, blueberry granola bars

Flavor by Loews

30 minute service.

We brought in some of the most distinct and delicious food and beverage makers in town to make our menu a uniquely local experience. It's like taking your taste buds on a tour through Orlando's most iconic flavors, all from your hotel. Neat, right?

Flavor by Loews Small Bites 41

(Pre-Select Two Options)

HertaBerkSchwein Farm pulled pork cuban, sliced ham, horseradish pickle chip, yellow mustard

Prestige Farms dry-rubbed chicken taco, chipotle pineapple slaw

Wild ocean seafood market Royal Red Rock shrimp ceviche, The Villages Grown micro greens

(Based on 2 pieces total per person)

Local Florida Cheese Display 1950

Local Hawthorn Creek Creamery featuring Havarti, Tommee, Gouda, Swiss, Webb's Orange Blossom Honey, artisanal breads, baguettes, Lavosh crisps, crackers, house-made blueberry jam

(Serves approximately 50 guest)

Liquid Nitrogen Ice Cream Bar* 43

Ice cream made-to-order with liquid nitrogen

Vanilla, chocolate, cookies and cream, seasonal sorbet

Minimum of 100 guests.

A liquid nitrogen tank rental fee of \$375 will be added for every 400 attendees.

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

À la Carte

Beverages

Freshly Brewed Regular Coffee (Per Gallon)	149
Freshly Brewed Decaffeinated Coffee (Per Gallon)	149
Selection of Organic Herbal Teas (Per Gallon)	149
Freshly Brewed Island Iced Tea (Per Gallon)	126
Fresh Lemonade (Per Gallon)	126
Island Nectar Punch (Per Gallon)	126
Infused Filtered Water with Citrus or Cucumber Mint (Per Gallon)	110
Freshly Squeezed Orange or Grapefruit Juice (Per Quart)	35
Apple, Cranberry or Pineapple Juice (Per Quart)	28
Assorted Regular and Diet Soft Drinks (Each)	10
Bottled Still Water (Each)	9
Sparkling Water (Each)	9
Bottled Tropical Juice (Each)	9
Assorted Cold-Pressed Juices (Each) <i>Not available on consumption</i>	16
Assorted Individual Bottled Flavored Teas (Each)	8
Powerade® (Each)	9
Regular, Diet and Flavored Red Bull® (Each)	10
Cold Brewed Coffee (Each)	11
Individual Servings of Milk (Each)	7

Coffee enhancement (Per Person) 8

Flavored coffee syrups to included vanilla, caramel, Swiss chocolate, hazelnut

Bakery (Per Dozen)

80

Assorted Danish pastries
Chocolate croissants
Selection of muffins
Assorted bagels, flavored cream cheeses
English muffins, sweet butter, assorted jams
Sliced assorted island breakfast breads
Croissants
Ham and cheddar cheese croissants
Dark chocolate-dipped caramel pecan bars
Assorted glazed trans-fat-free doughnuts
Raspberry and cheese streusel coffee cake
Vegan blueberry, banana, and coconut muffins
Brown butter chocolate chip, oatmeal raisin, chef's seasonal specialty cookie
Warm, soft pretzels, spicy mustard, cheese fondue
Chocolate and blonde brownies
Regular and chocolate dipped Rice Krispy Treats®
Vanilla, chocolate, and carrot cupcakes
Coconut macaroons
Gluten-free white chocolate chip orange muffins
Chocolate cake pops

Natural Delights

Whole Fruit (Each)	7
Fresh Seasonal and Tropical Fruit (Per Person)**	19
Fresh Fruit Kabobs, Strawberry Banana Yogurt Dipping Sauce (Each)	15
Assorted Individual Yogurts (Each)	8
Nutrition/Low-Carb Bar (Each)	8
Trail Mix, Individual Servings (Each)	8
Chilled and Peeled Hard-Boiled Eggs (Per Dozen)	37
Non-Fat Greek Yogurt (Each)	9
Low-Fat Flavored Greek Yogurt (Each)	9
Island Mix Including Dried Fruits, Nuts (Per Pound)	37
Dry-Roasted Peanuts (Per Pound)	34
Dry Snacks Including Potato Chips, Vegetable Chips, Pretzels, Popcorn (Per Pound)	25
Orchid Court Lounge's Firecracker Mix (Per Pound)	32
Chocolate-Dipped Strawberries (Per Dozen)	80
Caramelized Maui Onion Dip, Celery Sticks (Per Quart)	21
Tortilla Chips, Salsa, Guacamole (Per Person)**	14
Mini Warm Pita Bread, Roasted Red Pepper Hummus (Per Person)**	15
Warm Artichoke and Spinach Dip, Toasted Sour Dough Bread (Per Person)**	16
Assorted Ice Cream Novelties (Each)	9
Assorted Frozen Fruit Bars (Each)	9
Assorted Candy Bars (Each)	8
Assorted Individual Bags of Dry Snacks Including Pretzels, Potato Chips, Peanuts, Popcorn (Each)	7
Individual Crudit� cups with Celery, Carrots, Red Peppers, Ranch Dressing (Each)	9

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

**Minimum of 25 guests

Lunch

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

All plated lunches are served for 1 hour.

All lunch buffets are served for 1.5 hours. Buffets servicing groups under 40 guests are subject to a fee of \$250.

Lunch Buffets

All lunch buffets include freshly brewed coffee, decaffeinated coffee and organic herbal teas.
1.5 hour service. Minimum of 40 guests.

Taste of the Caribbean Day of the Week Lunch Menu - Monday* 90

(F&B Discount cannot be applied to already discounted price)

Creamy coconut pumpkin soup

The Villages Grown mixed greens, cucumbers, hearts of palm, carrots, Mandarin oranges, tomatoes, cilantro lime vinaigrette, avocado ranch

Caribbean grilled pineapple slaw, cabbage carrots, green onion, raisins, apple cider-cilantro vinaigrette

Chickpeas salad, roasted red peppers, baby kale, red onions, torn mint, coconut lime dressing

Pan-seared golden sea bass, orange reduction

All-natural roasted mojo pork, sweet plantains

Jerk chicken, cilantro pineapple relish, jerk sauce

Jamaican-style calabaza rice

Caribbean sweet potato curry with cauliflower, zucchini, yellow squash, red peppers

Gluten-free coconut flan

Mini rum cake

Classic tres leches

Freshly baked rolls

Enhancements*

Grilled Black Angus Churrasco Steak with Chimichurri Sauce**	+12
Stuffed Yucca with Shrimp al Sofrito	+12
Happy Tails Farm Curried Goat, Coconut Rice	+15

*If selecting the menu of the day of the week for that day, the price is then discounted to \$80 and no other F&B discounts will apply.

**Culinary attendant is required. \$225 per attendant.

Mexican Fiesta Day of the Week Lunch Menu - Tuesday* 90

(F&B Discount cannot be applied to already discounted price)

Chicken tortilla soup

Romaine, red oak frisée, local grape tomatoes, cucumbers, cumin black beans, cilantro-roasted corn, crispy tortilla strips, chipotle ranch, roasted red pepper vinaigrette

Roasted sweet potato and grape tomatoes salad, cumin, chili powder, jalapeño, queso fresco, cilantro-lime vinaigrette

Mixed bean salad, chorizo, roasted corn, chipotle pepper vinaigrette

Seared Florida Mahi-Mahi fish tacos

Ancho chile chicken fajitas

Beef fajitas with braised peppers and onions

Salsa, sour cream, guacamole, chihuahua cheese

Southwest vegetables, squash, zucchini, calabaza, peppers and onions

Mexican rice, vegan frijoles

Warm flour and crunchy corn tortillas

Churros

Gluten-free dulce de leche cheesecake

Vegan Mexican-spiced chocolate cake

Enhancements**

Build-Your-Own Pork Carnitas	+13
Black beans, pepperjack cheese	
Royal Red Rock Shrimp Ceviche	+16

Roasted corn, tomato concassé, pickled red onions, avocado, jalapeño, dried choclo

*If selecting the menu of the day of the week for that day, the price is then discounted to \$80 and no other F&B discounts will apply.

*Culinary attendant required. \$225 per attendant.

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

California Farmers Market
Day of the Week Lunch Menu - Wednesday* **93**

(F&B Discount cannot be applied to already discounted price)

Vegan smoked tomato-vegetable soup

Wheelbarrow salad, The Villages Grown greens, roasted fennel, celery, golden raisins, cucumbers, local grape tomatoes, Champagne-citrus vinaigrette, ranch dressing

Quinoa, baby arugula, grapes, walnuts, peppers, pickled onions, red wine vinaigrette

True North salmon, cucumbers, tomatoes, onions, cilantro, basil dressing

Chilled grilled asparagus, fresh lemon zest, crumbled feta, red peppers, roasted garlic vinaigrette

Dijon and garlic-brined smoked chicken breast, sage jus

Chimichurri marinated New York strip steak

Balsamic roasted baby bella mushrooms, roasted peppers, green beans, caramelized Vidalia onions

Penne pasta, zucchini, yellow squash, white wine, sun-dried tomato pesto

Crispy flatbread, pesto, butternut squash, caramelized onions, bacon, goat cheese, balsamic reduction

Lemon meringue tart

Gluten-free flourless chocolate square, raspberry whip

Triple berry cobbler

Fresh-baked rolls

Enhancements**

Gulf Caught Cobia, Fennel-Tomato Relish, Lemon Herb Gremolata +14

Wheelbarrow Salad Attendant* +8

Attendant to assist guests in tossing their salad and giving an option to add in grilled lemon and rosemary calamari steak

*If selecting the menu of the day of the week for that day, the price is then discounted to \$83 and no other F&B discounts will apply.

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

Cucina Italiana Lunch Buffet
Day of the Week Lunch Menu - Thursday* **92**

(F&B Discount cannot be applied to already discounted price)

Minestrone soup

Build your own chopped salad, romaine and radicchio lettuces, European cucumbers, Roma tomatoes, garlic croutons, cannellini beans, pickled red onions, shaved Parmesan cheese, Caesar Dressing, creamy balsamic vinaigrette

Antipasto salad, mushrooms, artichokes, eggplant, seasonal squash, cured italian meats, fontina, kalamata olives, oven-dried tomato, red wine dressing

CilieGINE mozzarella, grape tomatoes, baby arugula, basil-mint vinaigrette

Chicken Marsala

Oven-roasted Florida swordfish, lemon-caper sauce

Roasted meatballs, marinara sauce, Parmesan

Four-cheese ravioli, baby spinach, mixed mushrooms, caramelized onions, salsa rosa

Caponata, eggplant, zucchini, yellow squash, mixed mushrooms, onions, peppers

Tiramisu

Classic cannoli

Gluten-free raspberry panna cotta

Roasted garlic pepper focaccia and garlic breadsticks

Enhancements**

Hot Italian Sausage, Grilled Peppers and Onions, Pomodoro Sauce +15

Braised Beef Short Rib Marsala, Gorgonzola Cheese +15

Gelato Bar* +15

Mascarpone with dark chocolate espresso, salted caramel with candied pecans and mini waffle cones

*If selecting the menu of the day of the week for that day, the price is then discounted to \$82 and no other F&B discounts will apply.

American Gastro
Day of the Week Lunch Menu - Friday* **90**

(F&B Discount cannot be applied to already discounted price)

- White cabbage soup, crispy truffle shiitake mushrooms
- Pure Produce baby green salad, roasted beets, oranges, grape tomatoes, cucumbers, pickled red onions, white balsamic vinaigrette, green goddess dressing
- Roasted sweet potatoes, goat cheese, baby kale, quinoa, pecans, maple-apple cider vinaigrette
- Haricot verts salad, lardons of bacon, caramelized onions, fingerling potatoes, grain mustard dressing
- Bacon-wrapped chicken thighs, sun-dried tomato and artichoke tapenade, natural chicken jus
- Lightly smoked black Angus beef flap steak, red wine reduction
- Roasted asparagus, garlic herb-roasted carrots and charred cauliflower
- Cape Canaveral Royal Red Rock shrimp, cavatappi pasta, four cheese sauce
- Brown butter peach cobbler
- Dark chocolate Oreo crunch cake
- Gluten free red velvet cheesecake
- Fresh-baked rolls

Enhancements**

Jake's Beef Chili and Baked Potato Bar	+14
Jumbo baked potatoes, green onions, sour cream, cheddar cheese sauce, bacon bits	
Coffee-Rubbed Pork Belly, Orange-Citrus Glaze	+10
Hot-Smoked True North Salmon Sides, Grain Mustard Maple Glaze*	+12

*If selecting the menu of the day of the week for that day, the price is then discounted to \$80 and no other F&B discounts will apply.

Asian Bistro
Day of the Week Lunch Menu - Saturday* **92**

(F&B Discount cannot be applied to already discounted price)

- Coconut-curry vegetable soup
- Chinese chopped salad: Napa cabbage, edamame, sugar snap peas, carrots, scallions, crispy wontons, ginger-soy vinaigrette, ponzu dressing
- Udon noodle salad, sweet peppers, bean sprouts, carrots, baby kale, Thai chili cilantro dressing
- Tuna tataki, wakame, pickled daikon, frisée, carrots, cucumbers, sweet soy
- Char siu pork with steamed broccoli
- Miso-seared mahi mahi
- Orange chicken with scallions, peppers
- Vegetable fried rice with red cabbage, peas, carrots, bean sprouts, scrambled eggs
- Teriyaki vegetable stir fry, baby bok choy, mixed peppers, carrots, shitake mushrooms, onions, snow peas, zucchini, yellow squash
- Gluten-free coconut flan
- Mango cheesecake
- Ube Swiss roll
- Fresh-baked Hawaiian rolls

Enhancements*

Green Curry Snapper with Vegetable Lo Mein	+10
Korean BBQ Beef Hot Wok	+12
Royal Pacific Sushi Display (Three Pieces Per Person)	+45
Tuna and salmon sashimi, assorted rolls including California, Philadelphia, spicy tuna, vegetable	
Wasabi, pickled ginger, gluten-free soy sauce	

*If selecting the menu of the day of the week for that day, the price is then discounted to \$82 and no other F&B discounts will apply.

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

Orchid

Day of the Week Lunch Menu - Sunday*

90

(F&B Discount cannot be applied to already discounted price)

Tomato bisque

Hearts of romaine lettuce, Roma tomatoes, cucumbers, carrots, red onions, croutons, avocado ranch dressing and sun-dried tomato vinaigrette

Saffron penne pasta salad, baby spinach, oven-dried grape tomatoes, red onions, Italian sausage, saffron vinaigrette

Vine-ripened tomato and cucumber salad, lemon-oregano vinaigrette

House-made truffle potato chips

Boar's Head turkey wrap, pickled napa cabbage slaw, pepper jack, pesto cream cheese, garlic and herb tortilla

Vegan gluten-free wrap, roasted garlic hummus, roasted red peppers, pickled onions, falafel, charred asparagus, The Villages Grown spring mix, champagne vinaigrette

Boar's Head hot Italian hoagie, salami, capicola, mortadella, provolone, banana peppers, sun-dried tomatoes, pickled red onions, toasted hoagie bun

Meats by Linz roast beef, caramelized onions, garlic spinach, cheddar, horseradish sour cream, crusty bread

Gluten-free marshmallow fluff key lime pie

Mini carrot cupcake

Dark chocolate fudge cake

Enhancements**

Hot Peach Cobbler, Vanilla Ice Cream*

+10

Boar's Head Charcuterie Display (Per Board)

+2,200

Hot capicola, soppressata, prosciutto, salami, spicy mustard, balsamic braised mushrooms, pepperoncini, charred asparagus, marinated olives

(Serves 50 people)

*If selecting the menu of the day of the week for that day, the price is then discounted to \$80 and no other F&B discounts will apply.

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

Build-Your-Own Bowl

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

1.5 hour service. Minimum of 40 guests.

Build-Your-Own Bowl

92

Cold Bases

The Villages Grown greens, chopped hearts of romaine lettuce

Hot Bases

Caribbean rice, lo mein noodles

Cold Vegetables

Carrots and edamame

Grape tomatoes, red onions, and cucumbers

Hot Vegetables

Broccoli and cauliflower, ginger-orange glaze

Baby bok choy, mixed mushrooms, caramelized onions

Red peppers and snow peas

Curried sweet potato

Proteins

Grilled grass-fed beef teriyaki

Jamaican jerk chicken

Pan-roasted Florida sea bass, honey Thai curry ginger sauce

Cold Sauces

Orange-ginger vinaigrette, cilantro-lime dressing

Hot Sauces

Spicy jerk sauce, teriyaki sauce

Desserts

Gluten-free tres leches flan

Dark chocolate fudge cake

Mango-coconut cheesecake

Enhancements**

Char Siu BBQ Pork

+8

Spiced Tofu

+10

Drop-and-Go Lunch

All drop-and-go lunches include freshly brewed coffee, decaffeinated coffee and organic herbal teas.

1 hour service. Maximum guarantee is 200 guests.

Sapphire Falls Plated “Power Lunch” 80

Shrimp and corn ceviche: red onions, lime juice, cilantro, jalapeños, plantain chips

Baby greens and citrus salad: hearts of palm, cucumbers, red onions, carrots, citrus vinaigrette

Oven-roasted jerk chicken breast, coconut rice, chayote, calabaza, mango-papaya relish

Freshly baked cornbread

Gluten-free dulce de leche flan

Substitutions**

Lobster and Avocado Salad (For Shrimp Ceviche)	+22
Pan-Roasted Snapper (For Jerk Chicken)	+18
Churrasco Beef Tender Steak (For Jerk Chicken)	+15

Royal Pacific Plated “Power Lunch” 83

Crab salad, citrus segments, sesame vinaigrette, wonton chip

Chopped Asian organic greens salad: hearts of romaine lettuce, Roma tomatoes, hydroponic cucumbers, red onions, carrots, Napa cabbage, sugar snap peas, ginger-soy vinaigrette

Braised Korean beef short ribs, coconut Okinawan sweet potato purée, asparagus, shiitake mushroom, bulgogi sauce

Freshly baked Hawaiian rolls

Dark chocolate banana crunch cake

Substitutions**

Tuna Tataki with Cucumber, Ponzu Sauce (For Crab Salad)	+15
Ginger-Soy Glazed Salmon (For Short Rib)	+8

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

*Culinary attendant required. \$225 per attendant.

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

Plated Lunches

All plated lunches include freshly brewed coffee, decaffeinated coffee, organic herbal teas, freshly baked rolls and sweet butter.
1 hour service.

Plated Lunch

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

Soups

Tomato bisque, Parmesan cheese crouton

Roasted butternut squash bisque, spiced pumpkin seeds

Chicken tortilla, fried tortilla strips

Lobster bisque, crème fraîche

Tuscan white bean, crispy pancetta

Sausage and lentil, green plantain crunch

Coconut curry shrimp, wonton chip

Black bean, cilantro sour cream

Salads

Caesar: hearts of romaine, shaved Parmesan cheese, roasted garlic crouton, Caesar dressing

Pure produce baby greens and napa cabbage, pickled cucumbers, edamame, carrots, mandarin oranges, ginger-soy vinaigrette

Grilled asparagus, sweet melon, shaved Boar's Head prosciutto, frisée and arugula, red wine oregano dressing

Baby spinach, lolla rosa lettuce, candied walnuts, dried cranberries, goat cheese, pickled onions, champagne vinaigrette

Oven-roasted golden beets, whipped goat cheese, candied pecans, baby arugula, frisée, pumpnickel crouton, mustard vinaigrette

Baby iceberg steak, roasted corn, local tomatoes, lardons of bacon, crumbled blue cheese, spiced walnuts, pickled onions, bleu cheese dressing

Mini burrata: arugula, mixed baby greens, steak tomatoes, prosciutto, pesto, balsamic vinaigrette

The Villages Grown baby greens, roasted calabaza, charred corn, oven-roasted plum tomato, pickled onion, plantain chip, cilantro lime vinaigrette

Entrées

Dijon-Herb Brined Airline Chicken 67

Garlic whipped potato, asparagus, baby carrot, oven dried plum tomato, roasted pepper demi-glace

Stuffed Airline Chicken Breast 69

Sun-dried tomatoes, spinach and feta cheese, wild mushroom and basil risotto, broccolini, baby carrots, roasted garlic cabernet

Pan-Seared Gulf Caught Grouper 73

Roasted fingerling potato hash, caramelized onions, broccolini, gratitude garden mixed mushrooms, smoked tomato jus

Blackened Genuine American Red Snapper 73

Farro pilaf, calabaza purée, garlic wilted kale and pearl onions, orange beurre blanc

Char Siu Pork Chop 67

Vegetable fried rice, baby bok choy, peppers, plum wine reduction

Slow-Roasted Black Angus Sirloin Steak 75

Potato gratin, asparagus, baby carrots, wild mushroom ragout, natural beef jus

Grilled Petit Filet of Beef 80

Parmesan potato soufflé, roasted jumbo asparagus, blistered local grape tomatoes, celery root purée, port wine reduction

Wild Mushroom Ravioli 65

Roasted butternut squash, baby spinach, grape tomatoes, porcini asiago cream

Seared Vegan Scallops 65

Parsnip purée, wild mushroom risotto, roasted cauliflower florets, wilted kale, caramelized onions, oven-dried heirloom cherry tomatoes, champagne vinaigrette

Seared Quinoa and Chickpea Medallion 65

Basil quinoa, parsnip pesto purée, acorn squash, haricot verts, red pepper coulis

Desserts

Peach cobbler, cinnamon-roasted peaches, house-made vanilla bean ice cream

Warm spiced carrot cake, cream cheese frosting, whipped cream, caramel sauce

Gluten-free cocoa dusted mascarpone custard, espresso chocolate sauce

Caribbean guava and cheese sponge roll: vanilla sponge, guava cream cheese filling, berry coulis

New York cheesecake, fresh berries, vanilla whipped cream, chocolate sauce

Old-fashioned chocolate cake, fudge ganache filling, caramel sauce

Key lime tart, fresh strawberry compote, strawberry coulis

Vegan creamy coconut "cheesecake" salted caramel sauce, fresh berries

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

Receptions

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

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

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

Passed Hors d'Oeuvres

25 piece minimum for cold hors d'oeuvres.

Cold Hors d'Oeuvres*

Artichoke and Roma Tomato Bruschetta	9
Celery, Carrot, Jicama Shooter, Avocado Ranch Dressing	9
Buffalo Mozzarella and Grape Tomatoes with Basil Leaf Lollipop	9
Antipasto Skewer, Ciliegine Mozzarella, Tomato, Kalamata Olive, Artichoke Heart, Balsamic Reduction	9
Asparagus and Serrano Ham with Grain Mustard	9
Prosciutto-Wrapped Cantaloupe Skewer	9
Watermelon and Feta Cheese Skewer, White Balsamic Glaze	9
Whipped Goat Cheese with Fig, Praline Pecans, Toasted Baguette	9
Heart of Palm and Cucumber Vegan Ceviche Shooter	9
Thai Curry Chicken Summer Roll, Chili Lime Vinaigrette	11
Harissa-Grilled Lamb Loin, Tzatziki, Crispy Pita	11
Lomi-Lomi Salmon, Kafir Lime Yogurt on Cucumber, Wonton Crisp	11
Korean Beef Bulgogi on Cucumber, Kimchi Slaw	11
Pepper-Seared Filet of Beef, Blackberry Jam, Chive Sour Cream on Crostini	11
Caribbean Shrimp Shooter, Horseradish Spiced Mango, Micro Cilantro	11
Shrimp Cocktail Shooter	11
Ahi Tuna Tartare, Wasabi Aioli	11
Sesame-Seared Big Eye Tuna, Paw Paw Slaw	11
Coconut Lime Smoked Seafood Shooter	11
Teriyaki Salamon and Cucumber Musubi Roll	11
Grilled Churrasco, Chimichurri, Parmesan, Crispy Sourdough	11
Spicy Jumbo Lump Crab Sushi, Cucumber, Avocado	12
Shrimp and Scallop Ceviche	12

Passed Hors d'Oeuvres

100 piece minimum for hot hors d'oeuvres.

Hot Hors d'Oeuvres*

Vegan Edamame Dumpling, Sweet Soy Dipping Sauce	9
Cheese and Guava Empanada	9
Whipped Goat Cheese, Honey, Brown Sugar Crumble, Phyllo	9
Spanakopita	9
Brie en Croute with Raspberry	9
Wild Mushroom and Asiago Cheese Risotto Croquette, Roasted Red Pepper Coulis	9
Punjabi Vegetable Samosa, Cucumber Mint Raita	9
Mini Chicken Wellington	10
Chicken Dim Sum, Sweet Thai Chili Dipping Sauce	10
Chicken Lemongrass Pot Sticker, Ponzu Sauce	10
Coconut Chicken Tender, Mango Horseradish Sauce	10
Seared Pork Pot Sticker, Ginger Glaze Dipping Sauce	10
Crab Rangoon with Sweet and Sour Sauce	10
Vegetarian Spinach Artichoke Empanada	10
Smoked Beef Brisket Picadillo Empanada	11
Pecan Chicken Tender, Hot Honey Butter Sauce	11
Buffalo Cauliflower Wings, Bleu Cheese Dip	11
Char Siu Pork Belly Skewers	11
Braised Short Rib and Fontina Panini	11
Mini Beef Wellington	11
Jamaican-Spiced Beef Patty Empanada Harissa Mango Sour Cream	11
Soy Ginger-Marinaded Shrimp in Spring Roll Wrapper Firecracker Sauce	11
Sea Scallop Wrapped in Prosciutto, Lemongrass Butter	12
Caribbean Crab Cake, Cilantro-Lime Remoulade	12

*Culinary attendant is required. \$225 per attendant.

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

Reception Packages

2 hour service. Minimum of 100 guests.

Island Tropical Nights 165

Passed Hors d'Oeuvres

Lemon grass chicken summer rolls, rice noodles, pickled napa cabbage slaw, thai basil, mint, sweet chili lime vinaigrette

Five-spiced beef bao buns, soy and rice wine pickled vegetables

Crispy coconut shrimp with mango-horseradish sauce

Punjabi vegetable samosa, cucumber mint raita

(Based on one piece per person, per item)

Royal Pacific Sushi Display

Tuna and salmon sashimi, assorted rolls including California, Philadelphia, spicy tuna, vegetable

Wasabi, pickled ginger, gluten-free soy sauce

(Based on three pieces per person)

Flatbread Station*

Islands-spiced chicken, caramelized onions, peppers, cilantro, queso blanco, jerk barbecue sauce

Tuscan-roasted vegetable flatbread, zucchini, squash, red onions, artichoke, Kalamata olives, goat cheese, balsamic drizzle

(Based on three pieces per person)

Sapphire Falls Caribbean Carving Station*

Webb's Honey-glazed HertaBerkSchwein Farm ham

Mango red pepper chutney

Freshly baked Caribbean carving rolls

(Based on one ham per 50 guests)

Mini Dessert Display

Florida key lime pie, gluten-free rice pudding spoon, petit piña colada cone, dark chocolate mud pie shooter

(Based on two pieces total per person)

Enhancements**

Wok Display

+35

Chicken dim sum, pork pot stickers, spicy shrimp satay, vegetable spring roll

Sweet chili Thai, ponzu and sweet and sour sauces

Presented in a large wok

(Based on one piece per person, per item)

*Culinary attendant required. \$225 per attendant.

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

Farm to Table Reception

185

Choose five dishes plus one dessert station (tapas-style small plates)

Based on tasting portions of 2-4 oz each.

Ruby Red Shrimp Salad*

Wild Ocean Market – Cape Canaveral, Florida

The Villages Grown greens, cucumbers, citrus, carrots, daikon, cherry tomatoes, ginger-soy vinaigrette

Teriyaki Chicken Skewers*

Prestige Farms – Charlotte, North Carolina

Grilled chicken skewers, teriyaki glaze, jasmine rice

Corvina Caribbean Ceviche*

Wild Ocean Market – Cape Canaveral, Florida

Lemon-lime, jalapeño, cilantro, tomatoes, plantain chip

Duck Flatbread*

Lake Meadow Naturals – Ocoee, Florida

Duck confit, caramelized onions, scallions, orange ginger glaze

Shrimp and Grits*

Wild Ocean Market, Cape Canaveral, Florida

Florida rock shrimp, corn, linguica sausage, shaved manchego cheese

Ahi Tuna and Avocado Tartare*

Wild Ocean Market – Cape Canaveral, Florida

Ahi tuna, avocado, tomatoes, massago, sesame wonton chip, sweet soy and sriracha aioli

Churrasco Beef*

Fort McCoy Ranch – Fort McCoy, Florida

Grilled beef churrasco, tostones, chimichurri

Char Siu Pork*

HertaBerkSchwein Farm, Groveland, Florida

Slow-cooked pork, kimchee, char siu glaze

Gochujang Beef*

Fort McCoy Ranch – Fort McCoy, Florida

Beef sirloin, wasabi potato purée, shiitake mushroom jus

Smoked Pork Arepa*

HertaBerkSchwein Farm – Groveland Florida

Smoked pork, queso blanco, mojo cabbage slaw, ancho aioli

Dessert Station

Oreo banana cream pie mason jar

Crêpes, cinnamon ricotta cheese, caramelized apples

Trio Dessert Display

Port-poached pear, chai spiced sponge, Frangelico cream, honey almond crisp

Dark chocolate cardamom mousse, pistachio custard, roasted apple cherry compote, hazelnut brown butter cake

Banana S'mores: chocolate banana cake, milk chocolate crèmeux, graham crumble, toasted marshmallow

Anti-Griddle Lollipop

Gluten-free chocolate strawberry pop with chocolate swirls and strawberries

Key lime pie pop with graham cracker crumb, and white chocolate curls

Enhancements**

Macaroni and Cheese Station*

+20

Truffle pecorino cheese, lobster, chives

Spicy Snow Crab Roll

+18

Wasabi, pickled ginger, soy sauce

(Based on three pieces per person)

*Culinary attendant required. \$225 per attendant.

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

Cold Reception Stations

Minimum of 50 guests.

Island Raw Bar (Per 100 Pieces) 1,275

Iced gulf shrimp, cocktail sauce, Louis sauce

Alaskan Snow Crab Claws (Per 100 Pieces) 1,500

Lemon, lime, cocktail sauce

Oysters on Half Shell (Per 100 Pieces) 1,125

Saltine crackers, cocktail sauce

Taste of Peru (Per Person) 34

Shrimp and scallop ceviche
 Peruvian fish ceviche, plantain chips, mountain corn
 Vegan ceviche, calabaza, tomato, onions, corn, lime juice, cilantro
 (Based on three pieces per person)

Local and Domestic Cheese Display 1,950

Local Hawthorne Creek Creamery featuring Havarti, Gouda, Swiss, Tomme, seasonal berries, dried fruits, toasted nuts, freshly baked baguettes, lavosh, assorted crackers
 (Serves approximately 50 guests)

Local, Domestic, and International Cheese Display 2,100

Hawthorne Creek Creamery Tomme, Rogue Creamery smoky bleu cheese, Cypress Grove Truffle Tremor, Spanish Manchego cheese, triple-crème French brie
 Seasonal berries, dried fruits, toasted nuts
 Freshly baked baguettes, lavosh, assorted crackers
 (Serves approximately 50 guests)

Charcuterie Display 2,200

Mortadella, salami, capicola, fontina, Asiago, marinated provolone
 Grilled and roasted seasonal vegetables, pepperoncini, olives, artichokes
 Freshly baked flatbreads, lavosh
 (Serves approximately 50 guests)

Royal Pacific Sushi Display (Per Person) 45**

Tuna and salmon sashimi, assorted sushi rolls prepared by our chef including: California, Philadelphia, spicy tuna, vegetable
 Wasabi, pickled ginger, gluten-free soy sauce
 (Based on three pieces per person)

Make-Your-Own Salad Display (Per Person) 35**

Chopped romaine and radicchio, assorted petit greens, mixed spinach
 Grape tomatoes, shredded carrots, sliced cucumbers, red onions, toasted almonds, citrus segments, applewood-smoked bacon, cheddar cheese, blue cheese, Kalamata olives, edamame, croutons
 Balsamic and ginger-soy vinaigrettes, ranch and Caesar dressings

- Add: Char-Grilled Chicken +11
- Add: Pan-Seared True North Salmon +15
- Add: Oven-Roasted Medallions of Beef +22

Mediterranean Mezza Display 1,850**

Babaganouosh, hummus, tabouli, marinated feta, pickled radish, olives
 Falafel, tzatziki, grilled flatbread, lavosh
 Israeli couscous salad, cucumbers, tomato, onions, lemon herb vinaigrette
 (Serves approximately 50 guests)

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

Hot Reception Stations**

Minimum of 50 guests.

Fresh and Grilled Vegetable Montage Display **1,750**

Broccoli, cauliflower, celery, carrots, peppers, cherry tomatoes
Grilled asparagus, portobello mushrooms, eggplant, zucchini, yellow squash
Caramelized onion dip, creamy avocado dressing
(Serves approximately 50 guests)

Array of Spanish Tapas Display **2,200**

Sliced Serrano ham, aged and marinated cheeses
Grilled calamari salad, roasted pepper hummus, pita chips
Smoked chorizo and mussels, orzo pasta salad, cilantro lime vinaigrette, freshly baked sourdough and flatbreads
Marinated mixed olives
(Serves approximately 50 guests)

Poke Bowl* **43**

Ahi tuna, sushi rice, cucumbers, edamame, baby arugula, watermelon radish, pickled ginger, sweet soy, spicy mayo, micro wasabi, toasted sesame seeds
True North salmon, sushi rice, pickled cucumbers, seaweed salad, micro greens, sriracha, ponzu sauce, furikake
(Based on one bowl per person)

Wok Display (Per Person) **35**

Locally sourced chicken dim sum, pork pot stickers, spicy shrimp satay, vegetable spring roll
Sweet Thai chili, plum, ponzu and sweet and sour dipping sauces
(Based on one piece per person, per item)

Gourmet Mac-N-Cheese* **39**

Pre-Select Two Options
Cavatappi pasta truffle cheese sauce, lardons of bacon, baby spinach, caramelized onions, gratitude garden mixed mushrooms
Penne pasta, three cheese sauce, hot Italian sausage, green peas, tomato
Elbow macaroni, white cheddar cheese sauce, smoked chicken, charred broccolini, roasted red peppers
(Based on one and a half ounces of each pasta per person)

Ramen Noodle Display (Per Person) **39**

Pho broth, ramen noodles, shitake mushrooms and baby bok choy, broccoli florets, crispy tofu, chili lime glazed pork, teriyaki glazed sliced beef brisket, hard-boiled egg, kimchi, limes, sriracha
(Based on one soup per person)

Leilani's Favorite Stir Fry Station (Per Person)* **38**

Pre-Select Two Options
Spicy beef stir fry, broccoli, carrots, snow peas
Mandarin orange chicken, shiitake mushrooms, bok choy
Sweet and sour pork, mixed peppers and onions, broccoli florets
Steamed jasmine rice
(Based on one and a half ounces per item per person)

*Culinary attendant required. \$225 per attendant.

Bao Bun Station (Per Person) 34

Char siu pork belly, soy and rice wine pickled vegetables
Beef bulgogi, kimchi slaw
(Based on one bao bun of each flavor per person)

Italian Pasta Station (Per Person) 39

Fresh garlic breadsticks, focaccia, grated Parmesan

Pre-Select Two Options

Four cheese ravioli, local Royal Red Rock Shrimp, green peas, caramelized onions, mixed mushrooms, Parmesan cream

Cavatappi pasta, baby arugula, Kalamata olives, artichoke hearts, seasonal squash, pomodoro sauce

Garlic chive gnocchi, Florida lamb ragout, caramelized onions, Gratitude Garden mixed mushrooms, baby spinach, Pecorino cheese

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

Gourmet Pinsa Flat Bread Station (Per Person)* 35

Gourmet flatbread pizzas cooked to order

Pre-selected two options

Buffalo chicken, lardons of bacon, bleu cheese crumbles, scallions, alfredo sauce

Vine-ripened tomatoes, fresh Buffalo mozzarella, basil purée, cracked black pepper

Locally sourced Italian sausage and pepperoni, aged provolone cheese

Charred beef tenderloin, bleu cheese, caramelized onions, balsamic mushrooms, scallions, red wine reduction

(Based on one piece of each flatbread per person)

Southwest Taco Display (Per Person) 32

Cilantro marinated mahi mahi, cabbage slaw, cilantro crema
Roasted pork al pastor, onions, grilled pineapple, cilantro, salsa verde
Flour tortillas
(Based on one taco of each per person)

Slider Display (Per Person) 36

Pre-Select Two Options

Black Angus short rib patty, whiskey onions, cheddar, horseradish aioli, brioche bun

Vegetarian meat patty, pickled red onions, avocado crema, brioche bun

Spicy Buffalo chicken, Boar’s Head horseradish pickle chip, house bleu cheese, brioche bun

Roasted Cuban pork, Boar’s Head ham, Swiss cheese, pickles, yellow mustard

(Based on two sliders per person)

Caribbean Crab Cake Station (Per Person)* 46

Island crab cakes, roasted corn and peppers
Cucumber-mango relish, Caribbean remoulade
(Based on 3 ounces of crab meat per person)

South Pacific Skewer Display (Per Person)* 39

Pre-Select Two Options

Lemon grass-ginger marinated veggie skewers: seasonal squash, mixed peppers, red onion, cremini mushrooms

Sweet chili-lime chicken thigh skewers: mixed peppers, red onion

Bulgogi-cilantro marinated beef skewers: mixed peppers, onion

Vegetable fried rice, egg, red cabbage, bean sprouts, peas and carrots
(Based on 2 skewers per person)

*Culinary attendant required. \$225 per attendant.

Carving Stations

All carving stations include condiments and rolls.

Argentinian Churrasco Beef and Sausage Station (Per Person)* 35

Herb-marinated churrasco beef, locally sourced linguica sausage
Sweet plantains
(Based on 3 ounces of beef per person)

Risotto Station (Per Person)* 37

Local Red Rock shrimp, Kissimmee river oyster mushrooms, lardons of bacon, green peas, Parmesan cheese
Vegetarian with butternut squash, asparagus, Plant City grape tomatoes, Parmesan cheese
(Based on 3 ounces risotto per person)

West Coast Truck Stop Display (Per Person) 34

Pre-Select Two Options

Cilantro lime chicken taco, avocado crema

Roasted Cuban pork slider, ham, Swiss cheese, pickles, yellow mustard, brioche bun

Spicy ahi tuna tostada, pickled red onions, avocado, cucumbers, cilantro, sriracha aioli, Kyrios Farms micro cilantro

(Based on one of each item per person)

Citrus Brined HertaBerkSchwein Farm Roasted Pig* 2,500

Spiced rum-infused pineapple purée
(Serves approximately 100 guests)

Rosemary-Garlic Slow Roasted Pork Loin* 1,000

HertaBerkSchwein Farm, Groveland, Florida
Smoked pancetta-apple relish
(Serves approximately 45 guests)

Bourbon-Grain Mustard All Natural Ham* 1,250

HertaBerkSchwein Farm, Groveland, Florida
Grilled pineapple relish
(Serves approximately 50 guests)

Havana-Roasted Pork Shoulder* 675

Coconut-mango chutney, cilantro mojo
(Serves approximately 30 guests)

Herb-Marinated Beef Tenderloin* 1,075

Maui onion confit, truffle-scented jus, grain mustard, horseradish cream sauce
(Serves approximately 20 guests)

Thyme and Rosemary-Rubbed Steamship of Beef* 2,900

Wild mushroom au jus, grain mustard, horseradish cream sauce
(Serves approximately 150 guests)

*Culinary attendant required. \$225 per attendant.

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

Applewood-Smoked Grass-Fed Beef Sirloin* **1,100**

Fort McCoy Ranch, Fort McCoy, Florida
Green peppercorn sauce, grain mustard, horseradish cream sauce
(Serves approximately 30 guests)

Texas Style Brisket of Beef* **1,175**

Smoked Vidalia onion jam, honey barbecue
(Serves approximately 45 guests)

Herb-Marinated Slow Roasted Black Angus Meats By Linz Prime Rib **1,900**

Natural beef jus, grain mustard and horseradish cream
(Serves approximately 40 guests)

Hot-Smoked Side of Salmon* **900**

Maple-grain mustard glaze
(Serves approximately 30 persons)

Roasted Side of Grouper* **1,100**

Roasted red pepper sofrito
(Serves approximately 20 persons)

Marinated Side of Mahi Mahi* **1,075**

Ginger soy glaze
(Serves approximately 30 guests)

Moroccan-Spiced Rack of Lamb* **300**

Citrus salsa, harissa yogurt dipping sauce
(Serves approximately 5 guests)

Oven-Roasted Boneless Leg of Lamb* **800**

Anderson Ranch, Oregon
Mint onion marmalade
(Serves approximately 20 guests)

Roasted Whole Carolina Turkey* **950**

Traditional gravy, cranberry citrus compote, roasted garlic aioli, dijon mustard
(Serves approximately 30 guests)

*Culinary attendant required. \$225 per attendant.

Dessert Stations

1 hour service. Minimum of 50 guests.

Ice Cream Sundae Display 30

Gluten-free hand-scooped vanilla, strawberry and chocolate ice creams, gluten-free vegan seasonal sorbet

Hot fudge sauce, M&M's®, strawberry sauce, shredded coconut, candied pecans, sprinkles, whipped cream

Frozen Yogurt Station (Per Person)* 30

Hand-scooped french vanilla and salted caramel yogurt

Hot fudge sauce, M&M's®, strawberry sauce, shredded coconut, candied pecans, sprinkles and whipped cream

Liquid Nitrogen Ice Cream Bar* 43

Ice cream made to order with liquid nitrogen

Vanilla, chocolate, cookies and cream, seasonal sorbet

Minimum of 100 guests.

A liquid nitrogen tank rental fee of \$375 will be added for every 400 attendees.

More S'mores* 30

Classic Graham Cracker, vanilla bean marshmallow, milk chocolate ganache

Churro Graham cracker, passion fruit marshmallow, dark chocolate ganache

(Based on one S'more per person)

*Culinary attendant required. \$225 per attendant.

Tapas-style small plate dessert +35

Pre-Select Two Options

Gluten-free dark chocolate lollipops, passion fruit jelly, toasted coconut

Mango-banana tempura cheesecake, warm chocolate dipping sauce

Gluten-free Florida Key lime crème brûlée, Chantilly cream

Warm Georgia peach strudel, vanilla crème anglaise

(based on 1 of each small plate per person)

Gelato Station* +35

Vanilla, chocolate, cookies and cream, mango sorbet

Candied pecans, toasted coconut, strawberries, crushed hard pretzles, rolled wafers

(based on 1 scoop of gelato per person)

Espresso/Cappuccino Coffee Station* +22

Cinnamon sticks, rock candy, chocolate shavings

Fresh whipping cream

Add Choice of Liquors including Amaretto, Kahlúa, or Sambuca +19

(based on one coffee serving per person)

Gluten-Free Cotton Candy Station* +25

Blue raspberry, pink vanilla

(based on 1 cotton candy cone per person)

Gelato Panini Station* +35

Chocolate, vanilla gelato and mango sorbet

Peanut butter, passion fruit, hazelnut and lemon fillings

Hawaiian coconut bread

(based on one panini of each flavor per person)

Anti Griddle Lollipop Station* +30

Chocolate strawberry pop with chocolate swirls and strawberries

Key lime pie pop with graham cracker crumb, and white chocolate curls

(based on 1 of each flavor per person)

À la Carte Desserts

25 piece minimum per item

Desserts

Plant City Strawberry Shortcake Shot Glass	8
Vanilla Waffle Cone, Lemon Curd, Toasted Coconut	8
Gluten-free Coconut Macaroons	8
Assorted Éclairs Including Chocolate-Peanut Butter, Mango-Coconut, Lemon-Vanilla	8
Gluten-Free Chocolate Truffles from Around the World	8
Petit Fours	9
Assorted Spoons of Gluten-Free Crème Brûlée	9
Tempura Cheesecake, Tropical Fruits, Chocolate Sauce	9
Triple Chocolate Fudge Lollipops	9
Gluten-Free Chocolate Dipped Strawberries Injected with Grande Marnier	9
Marbled Cheesecake Brownie, Raspberry Dipping Sauce	9
Mini Dark Chocolate Cakes, Salted Caramel, Candied Pecans	9
Assorted Mini Desserts	9
Warm Apple Strudel, Cream Cheese, Pistachio, Caramel Sauce	11
Assorted Croissant Doughnuts Including Praline, Nutella® Cream, Passion Fruit	11
Gluten-Free Apple Oatmeal Flan, Apple Compote, Caramel	11

Dinner

Dinner Buffets 68

Plated Dinners 77

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

All dinner buffets are served for 2 hours. Buffets servicing groups under 40 guests are subject to a fee of \$250.

Dinner Buffets

All dinner buffets include freshly brewed coffee, decaffeinated coffee and organic herbal teas.
2 hour service.

Wantilan Luau Dinner Buffet 175

Soup Station

Egg drop soup

Crispy wontons, green onions

Salad Display

Pure Produce greens with beefsteak tomatoes, Maui onions, carrots, cucumbers, grilled pineapple, ginger soy vinaigrette, Thai peanut dressing

Chopped napa cabbage salad with lomi-lomi salmon and orange-ginger dressing

Sesame-roasted chicken thighs, glass noodles, roasted peanuts, mixed peppers and onions, thai basil, mint, chili lime vinaigrette

Fruit salad, kiwi, mandarin oranges, melons, seasonal tropical fruit and berries, toasted coconut

Hawaiian ahi tuna tataki martini, napa cabbage slaw, pickled cucumbers

Carving Station*

Roasted kalua suckling pig, spiced rum-infused pineapple purée

For guarantees under 100, hotel will substitute with kalua pork shoulder

Hibachi Display

Korean barbecue Black Angus beef, bulgogi glaze

South-Pacific Display

Pan-seared Florida catch of the day, papaya lemongrass nage

Fire-grilled teriyaki glazed chicken breast

Wok Display

Vegetable fried rice, red cabbage, bean sprouts, egg, peas and carrots

Oven-roasted sweet potatoes and seasonal vegetables

Mini Desserts

Coconut bread pudding

Mango cheesecake

Banana pudding tart

Gluten and dairy-free pineapple mousse shooter

Hawaiian rolls & house-made Johnny Cakes

Enhancements**

Shrimp Summer Rolls +8

Roasted peanut sauce

Dessert Display +5

Banana and cheesecake lumpia, coconut-rum butter sauce

*Culinary attendant required. \$225 per attendant.

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

Caribbean Carnival Buffet

160

Soup

West Indies red bean and potato soup

Salad Display

Pure Produce greens, tomato, roasted corn, red onion, cucumber, carrots, cilantro-lime vinaigrette, roasted red pepper ranch

Pinto bean and shrimp salad, locally sourced chorizo, peppers, cilantro, chili-lime vinaigrette

Beluga lentil salad, shaved fennel, arugula, oven dried grape tomatoes, peppers, orange blossom vinaigrette

Carving Station*

HertaBerkSchwein Farm roasted suckling pig, garlic-lemon mojo

(Based on 1 pig per 100 people)

Coconut-pineapple brioche carving rolls

For guarantees under 100, hotel will substitute with garlic-lemon mojo pork shoulder

Del Salten

Braised ropa vieja, tomatoes, natural jus

De la Parrilla Display

Roasted lemon Florida snapper, sofrito sauce

Jerk chicken, mango papaya relish, jerk barbecue sauce

Red beans and rice, vegetable succotash

Mini Desserts

Caribbean rum cake

Gluten-free guava flan

Gluten-free coconut and caramel rice pudding

House-made Johnny Cakes

Enhancements**

Diablos Chocolate Fudge Cake	+3
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Black Bean Soup, Scallions, Sour Cream	+4
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Vegetable Flatbread	+5
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Calabaza, baby spinach, queso fresco, cilantro pesto

*Culinary attendant required. \$225 per attendant.

Steakhouse Buffet

165

French onion soup, gruyère crostini

Iceberg salad: cherry tomatoes, cucumbers, red onions, applewood-smoked bacon, crumbled blue cheese, ranch, red wine vinaigrette

Shaved Brussels sprouts salad, local grape tomatoes, caramelized onions, lardons of bacon, shaved Parmesan, apple cider grain mustard vinaigrette

Buffalo mozzarella salad, grape tomatoes, pesto, white balsamic reduction

Grass-fed petite beef tenderloin, Kissimmee River oyster mushrooms, red wine demi-glace

True North salmon, fennel and citrus relish, tomato nage

Joyce Farms chicken leg quarters, chicken jus

Carving Station*

Herb and dijon-crust pork tenderloin

(Based on 3oz per person)

Apple raisin chutney, soft carving rolls

Rosemary roasted potatoes

Truffle macaroni and cheese

Florida seasonal vegetables

Old-fashioned apple pie

Gluten-free New York cheesecake

Double fudge chocolate cake

Sourdough and whole wheat bread rolls

Enhancements**

Chilled Jumbo Shrimp and Avocado Salad	+14
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Oysters on the Half Shell	+8
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Crème Brûlée with Berries and Whipped Cream	+8
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Seared Grouper (as a Substitute for the True North Salmon)	+20
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Shaken Not Stirred* (Per Drink)*	+19
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Ketel One® vodka and Bombay Sapphire® gin martinis in chilled martini glasses garnished with plump olives. Selections may also include cosmopolitans, and sour apples.

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

Jake's Fly-Boy Dinner Buffet

160

Craw fish chowder, cheddar and green onion biscuits

Mixed garden greens, shredded jalapeño jack cheese, cucumber, carrots, grape tomatoes, balsamic vinaigrette, ranch dressing

Grilled asparagus, pickled shiitake mushrooms, sesame vinaigrette

Orecchiette pasta salad, P.E.I. mussels, Florida Bay shrimp and scallops, herb vinaigrette

Carving Station*

Garlic herb rubbed churrasco beef, chimichurri, soft rolls

(Based on 3oz per person)

Braised boneless beef short rib, red wine jus

Herb-marinated local mahi mahi, romesco sauce

Citrus-brined barbequed chicken

Ham hock braised collard greens

Oven roasted Yukon Gold potatoes, onions, tomatoes, scallions, extra virgin olive oil

Freshly baked rolls, individual sweet butter

Dessert Display

Build-your-own shortcake with marinated seasonal berries

Gluten-free chocolate chip crème brûlée

Oreo® cheesecake

Enhancements**

Curried Chicken, Mango and Papaya Salad +5

Peach Cobbler Tartlet +4.5

New South BBQ Feast Dinner Buffet

160

Broccoli and cheese soup, crispy onions

Chopped romaine hearts, radicchio, frisée, lolla rosa

Hot house cucumbers, Plant City grape tomatoes, bacon bits, candied pecans, goat cheese, chipotle ranch, spiced apple cider vinaigrette

Traditional coleslaw

Green beans, spiced pecans, roasted red peppers, grain mustard vinaigrette

Carving Station*

Texas dry-rubbed beef brisket, Carolina gold and traditional barbecue sauce

(Based on 1 brisket per 45 people)

Country fried steak, homestyle gravy

Coffee-rubbed HertaBerkSchwein Farm pork ribs

Cajun seasoned True North Salmon, Webb's honey butter glaze

Mexican street corn, sour cream, manchego, green onions

Jumbo baked potato bar

Bacon bits, shredded cheddar, scallions, sour cream, sweet butter

House baked soft rolls

Dessert Display

Apple pie

Gluten free brown sugar peach mini pavlova

Mini chocolate mud pies

Enhancements**

Hot Side of Salmon, Grain Mustard Maple Glaze +12

Carolina-Style Pulled Pork, BBQ Sauce, Carving Rolls +8

Marble Cheesecake, Walnut Brownie Crust +5

*Culinary attendant required. \$225 per attendant.

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

Italian Dinner Buffet

155

Tuscan broad bean soup

Hearts of romaine and radicchio salad, artichokes, Kalamata olives, crumbled feta, red onions, Chianti vinaigrette, balsamic vinaigrette

Antipasto platter: marinated seasonal vegetables, sliced mortadella, salami, capicola, marinated provolone cheese, fontina cheese, herbed olives

Penne pasta, albacore tuna, shaved red onions, cannellini beans, roasted garlic, red wine vinaigrette

CilieGINE and artichoke salad, balsamic braised pearl onions, sun-dried tomatoes, kalamata olives, basil oregano vinaigrette

Carving Station*

HertaBerkSchwein Farm rosemary-garlic pork loin

(Based on 1 pork loin per 45 people)

Carving rolls

Traditional chicken cacciatore

Tuscan-seasoned New York Strip, roasted tomato demi-glace

True North salmon, roasted fennel, white wine and black olive sauce

Mushroom ravioli, baby spinach, blistered grape tomatoes, asiago cream

Charred asparagus, balsamic Cipollini onions, oven-dried local plum tomatoes, baby carrots

Garlic breadsticks, focaccia rolls

Dessert Display

Tiramisu

Cannoli

Gluten-free Zuppa Inglese

Gluten-free Florida strawberry panna cotta

Enhancements**

Seared Tuna and White Bean Salad, Red Onions,
Red Wine Vinaigrette

+15

Cherry and Dark Chocolate Cassata, Pistachio Nuts

+5

Risotto Station*

+32

Royal red shrimp, artichokes, sun-dried tomatoes, Parmesan cheese

Vegetarian butternut squash, crimini mushrooms, caramelized onions, pesto

*Culinary attendant required. \$225 per attendant.

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

The Restaurant-Style Dinner Experience

230

Your guests will choose their dinner entrée tableside. Includes freshly baked sourdough and wheat bread rolls.

Appetizer

Ahi tuna tataki, daikon and cucumber seaweed salad, sesame ginger dressing, crispy rice noodle

Salad

The Villages Grown baby lettuce salad: Florida organic greens, cucumbers, confit tomatoes, pickled red onions, carrots, spiced candied walnuts, champagne-citrus vinaigrette

Main Course (Choice of One)

Slow-roasted beef tenderloin, truffle pecorino potato gratin, roasted baby vegetables, Kissimmee River oyster mushrooms natural jus

Pan-seared Florida snapper, jasmine rice, baby bok choy, shitake mushrooms, ponzu sauce

Chickpea and quinoa cake, beluga lentil ragout with charred asparagus, blistered Florida tomatoes, roasted yellow pepper nage

Dessert Duo

Passion fruit cheesecake

Hazelnut mocha chocolate crunch cake

Suggested wine pairing available

(Maximum of 200 guests)

Plated Dinners

All selections include freshly baked rolls and sweet butter, freshly brewed coffee, decaffeinated coffee and organic herbal teas.

2 hour service.

Plated Dinner

Choice of one amuse bouche, one salad, one entrée and one dessert.

Amuse Bouche

Crab and corn salad, kyrios farms micro wasabi , pickled cucumbers, ginger soy vinaigrette

Sesame-crusted seared ahi tuna, furikake sushi rice, edamame, lotus root chip, sweet soy

Seared beef tataki, pickled napa cabbage slaw, Ponzu Sauce

Pistachio and fig chicken terrine, frisée, garlic toast point, balsamic drizzle

Red beet tartar, whipped feta, fried capers, micro arugula

Torched hearts of palm salad, Florida citrus, mint vinaigrette

Salads

The Villages Grown mixed greens, balsamic figs, toasted walnuts, goat cheese, poached pears, parmesan and black pepper crostini, port wine vinaigrette

Baby iceberg lettuce, buttermilk blue cheese, crispy bacon lardons, grape tomatoes, hydroponic cucumbers, balsamic reduction, blue cheese dressing

Caesar, hearts of romaine, shaved Parmesan cheese, crispy pancetta, oven-dried Florida tomatoes, roasted garlic crouton, Caesar dressing

Baby kale and frisée, praline pecans, crumbled goat cheese, marinated cherry tomatoes, brioche crouton, lemon and thyme champagne vinaigrette

Chopped Asian salad, romaine lettuce, edamame, citrus, Napa cabbage, carrots, red onions, wonton crisps, ponzu vinaigrette

Southwest salad, romaine lettuce, black beans, roasted corn, tomatoes, red onions, crispy corn chips, chipotle vinaigrette

Entrées

Rosemary-Grilled Airline Chicken Breast 126

Parsnip potato mash, seasonal vegetables, all-natural roasted chicken jus

Honey Garlic Airline Chicken Breast 126

Thai fried rice, sesame broccolini, crispy shitake mushrooms

Pan-Seared Line Caught Local Catch 135

Curried chickpea Moroccan couscous, sautéed spinach, baby zucchini, tomato caper relish

Miso Seared True North Salmon 142

Coconut jasmine rice, sesame baby bok choy, ginger glazed carrot, ponzu glaze

Locally Sourced Applewood-Smoked Pork Chop 134

Calabaza and Parmesan risotto, roasted vegetables, caramelized apple chutney

Manhattan Cut New York Strip 156

Parmesan and black pepper potato souffle, haricot verts, oven dried plum tomatoes, confit onions, port demi-glace

Herb and Dijon Marinated Petite Filet of Beef 162

Roasted garlic herb whipped potato, jumbo asparagus, baby carrot, smoked tomato demi-glace

Braised Short Rib 153

Roasted garlic Yukon Gold crushed potatoes, candied carrots and haricots verts, natural beef jus

Vegan Warm Basil Quinoa Salad 135

Butternut squash purée, oven-roasted baby beets, herb-roasted fingerling potatoes, maple-glazed acorn squash, haricot verts

Herb Grilled Sweet Potato Steaks 135

Gratitude garden mixed mushroom risotto, lemon broccolini, chimichurri

Entrée Duets

Lightly Smoked Filet Mignon and Pan-Seared Line Caught Snapper 188

Truffle-scented polenta cake, roasted broccolini and baby carrots, port wine demi

Roasted Garlic Filet Mignon and Crab Cake 210

Yukon Gold potato hash, baby vegetables, grain mustard peppercorn sauce

Pan-Roasted Petit Tenderloin of Beef and Butter-Poached Lobster Tail 225

Saffron risotto, fire roasted asparagus, garlic-butter mushroom sauce

Desserts

Duet of mango cheesecake lollipop enrobed in white chocolate, dark chocolate flourless cake, peanut butter mousse, raspberry coulis

Vegan dark chocolate truffle cake, vanilla whipped topping, fresh raspberries

Churro bread pudding: cinnamon sugar churros and croissants soaked in vanilla custard, dulce de leche ice cream

Tres leches cake: toasted meringue, tres leches custard

Gluten-free honey graham crust, dark chocolate ganache, peanut butter mousse, toasted marshmallow

White chocolate mousse, orange jelly inserts, hazelnut crunch cake

Key lime cheesecake, toasted meringue

Purple Cow cheesecake, layers of ube and vanilla cheesecake swirled with mixed berry coulis

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

Beverages

Beverages	82
Bar Packages	84
Hosted Bar	86
Wines	87
Specialty Beverage Station	88

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

All beverage services require a bartender.

Beverages

Beverages

Freshly Brewed Regular Coffee (Per Gallon)	149
Freshly Brewed Decaffeinated Coffee (Per Gallon)	149
Selection of Organic Herbal Teas (Per Gallon)	149
Freshly Brewed Island Iced Tea (Per Gallon)	126
Fresh Lemonade (Per Gallon)	126
Island Nectar Punch (Per Gallon)	126
Infused Filtered Water with Citrus or Cucumber Mint (Per Gallon)	110
Freshly Squeezed Orange or Grapefruit Juice (Per Quart)	35
Apple, Cranberry or Pineapple Juice (Per Quart)	28
Assorted Regular and Diet Soft Drinks (Each)	10
Bottled Still Water (Each)	9
Sparkling Water (Each)	9
Bottled Tropical Juice (Each)	10
Assorted Cold-Pressed Juices (Each) <small>Not available on consumption</small>	16
Assorted Individual Bottled Flavored Teas (Each)	9
Powerade® (Each)	9
Regular, Diet and Flavored Red Bull® (Each)	10
Cold Brewed Coffee (Each)	11
Individual Servings of Milk (Each)	7

Bar Packages

Priced per person.

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.

Hosted Bar

Priced per drink.

Hosted Bar by the Drink

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.

	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

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

All drink station prices are per drink.

Smokin' Drinks* **21**

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

Tropical Island: Drinks to Welcome You to the Islands **21**

Mai tais, island punch, mojitos and daiquiris

Add Some Fizzle to Your Event* **21**

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

Shaken Not Stirred* **21**

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

Handcrafted Cocktail of the Day* (Per Gallon) **350**

Handcrafted specialty cocktail of the day

Local Beers Bar* (Per Drink) **16**

Offerings from The Crooked Can Brewing Co, Winter Garden, Florida
3 Assorted seasonal offerings

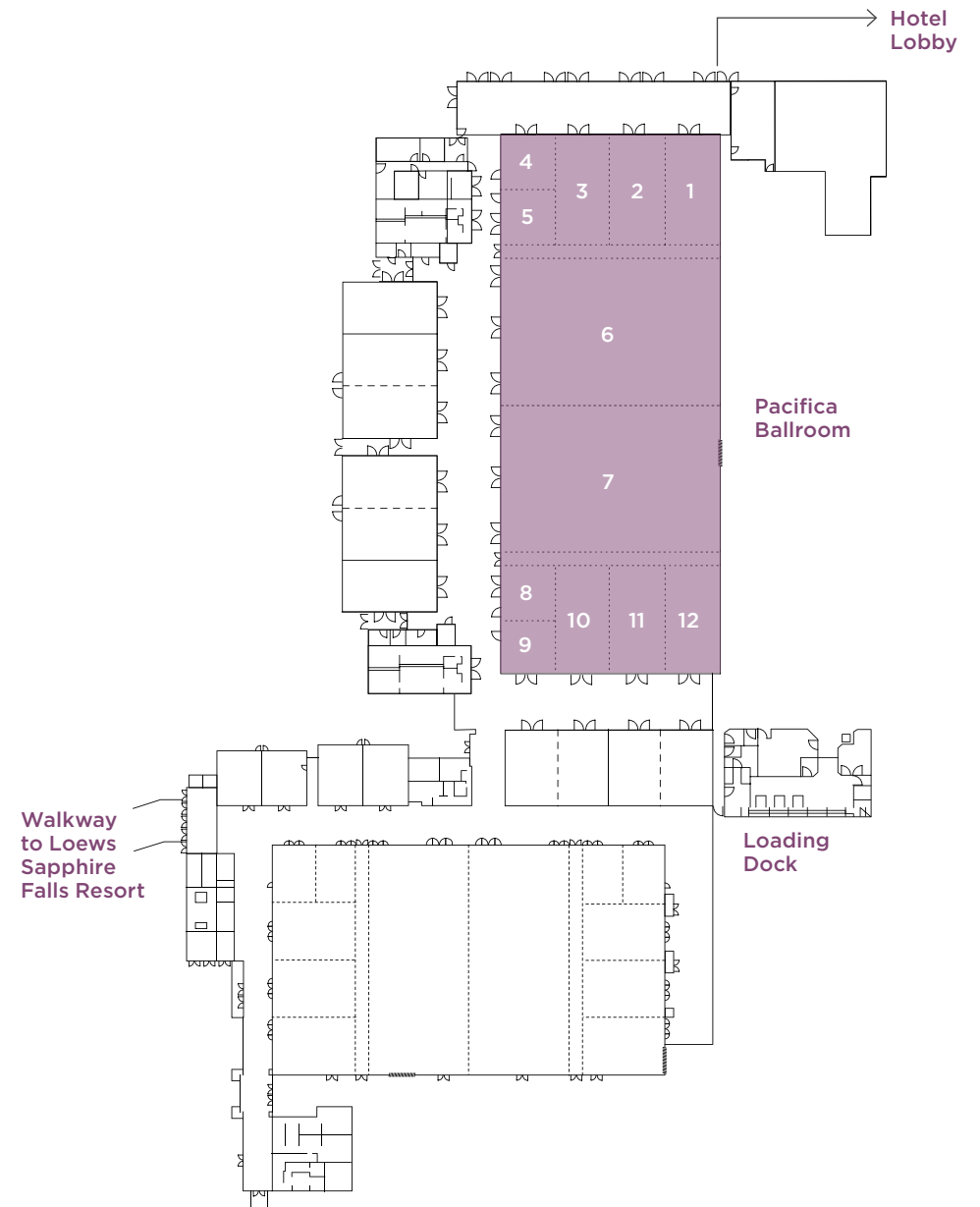
*Bartender fee required @ \$225 per attendant. Applies to all hosted bars. Fee will apply for a time period of up to three consecutive hours. An additional fee of \$75 per hour will apply for service after three hours.

Venues

Loews Royal Pacific Resort Floor Plans	92
Loews Royal Pacific Resort Capacities	110
Loews Sapphire Falls Resort Floor Plans	114
Loews Sapphire Falls Resort Capacities	124

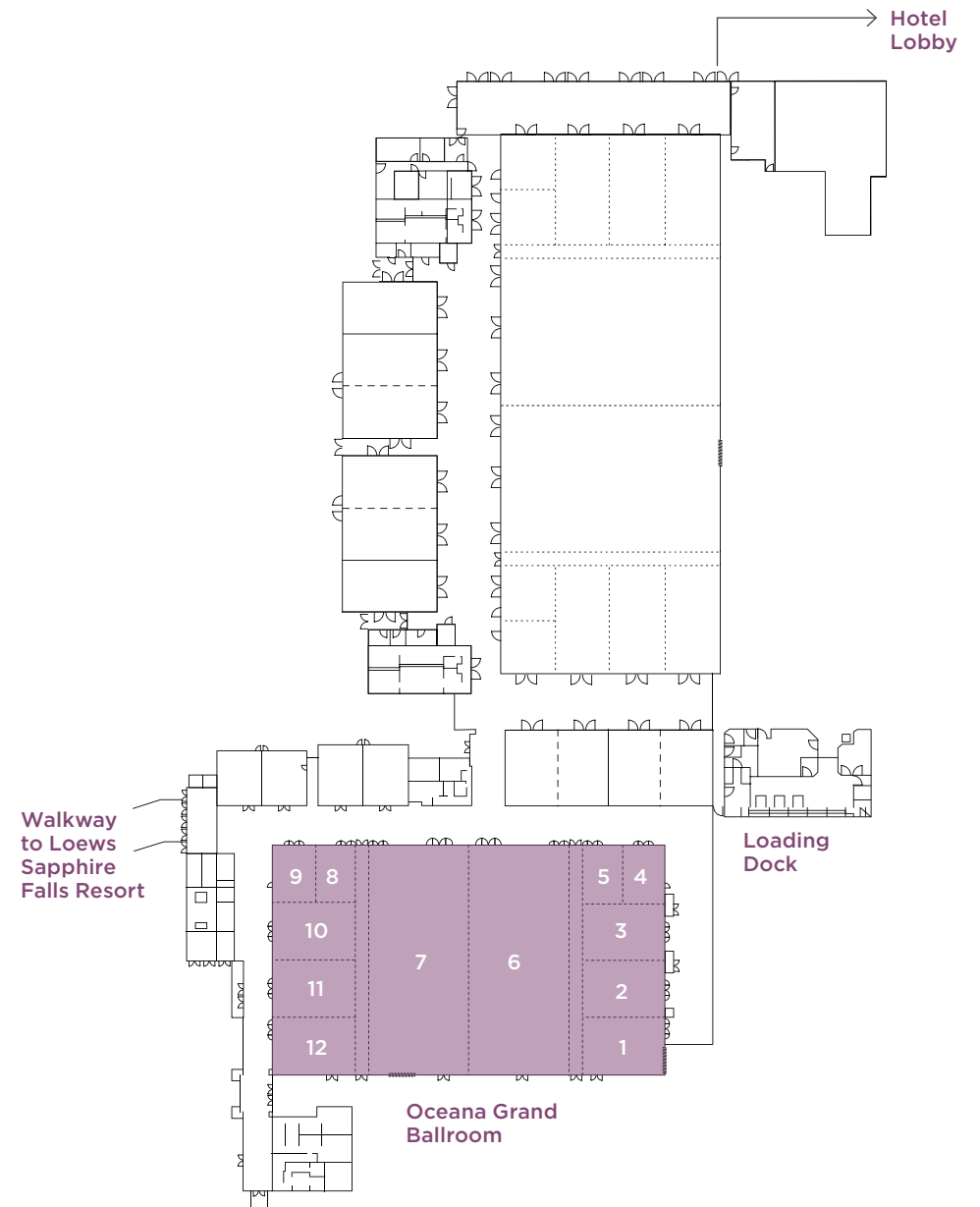


Pacifica Ballroom



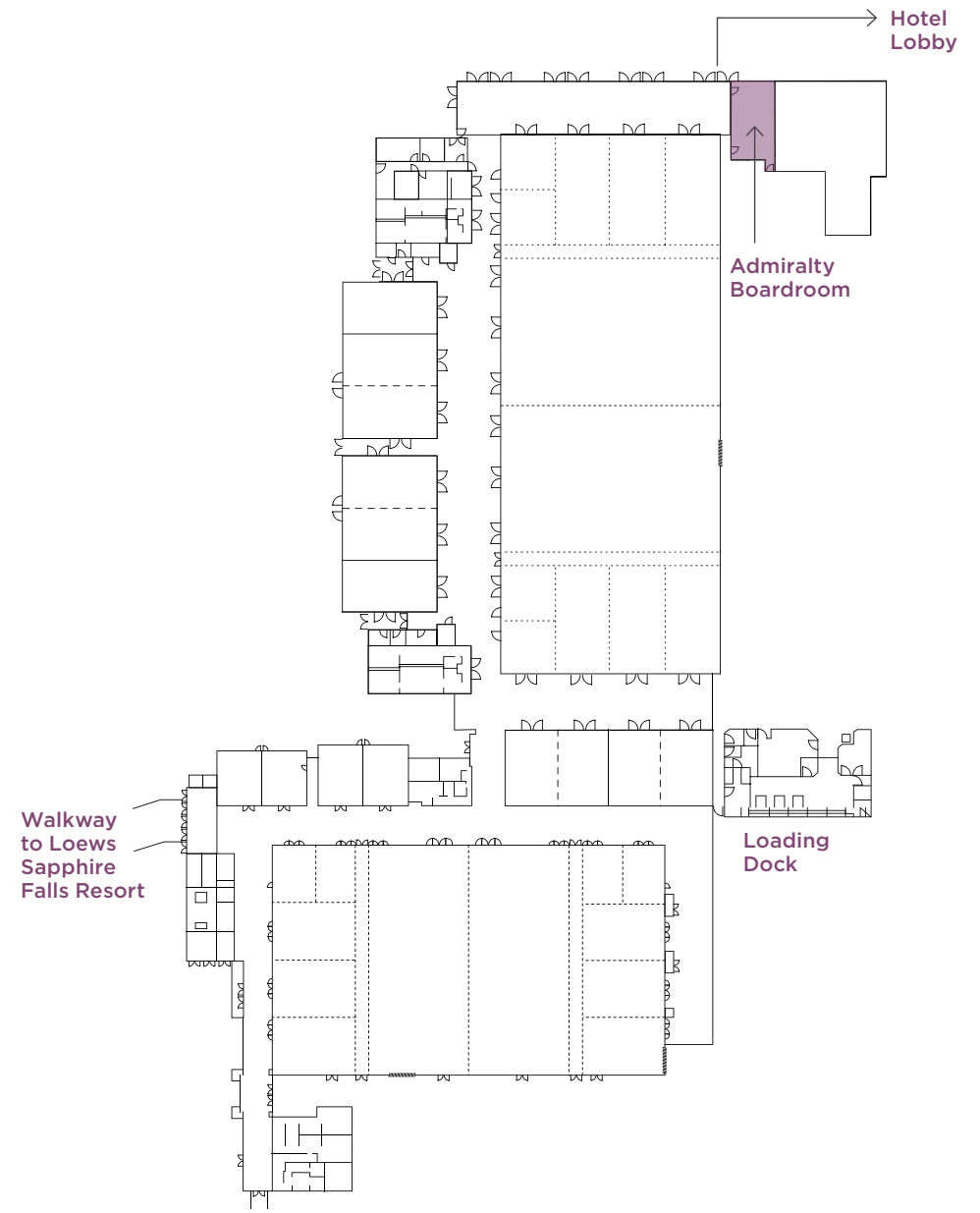


Oceana Grand Ballroom



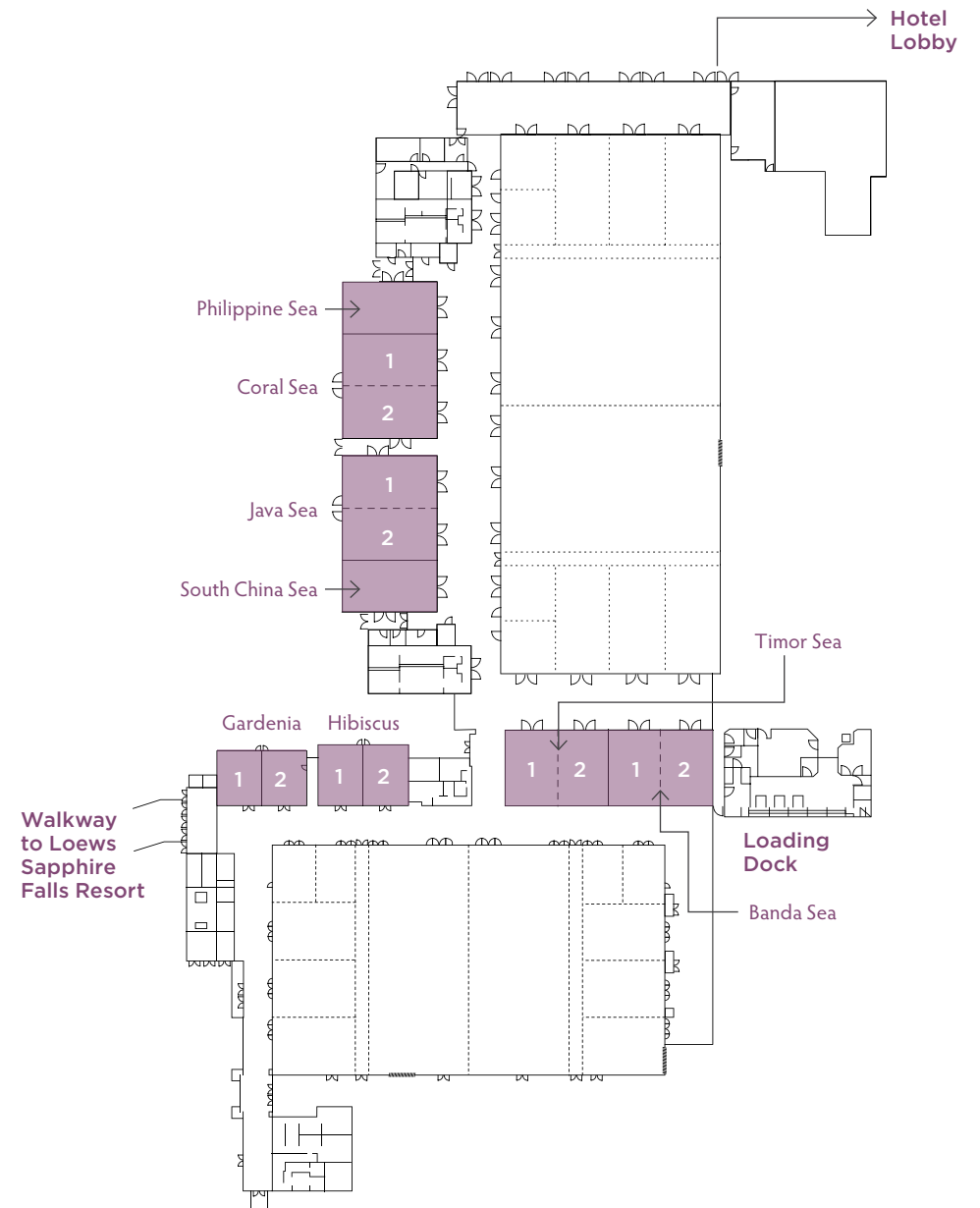


Admiralty Boardroom





Meeting Rooms













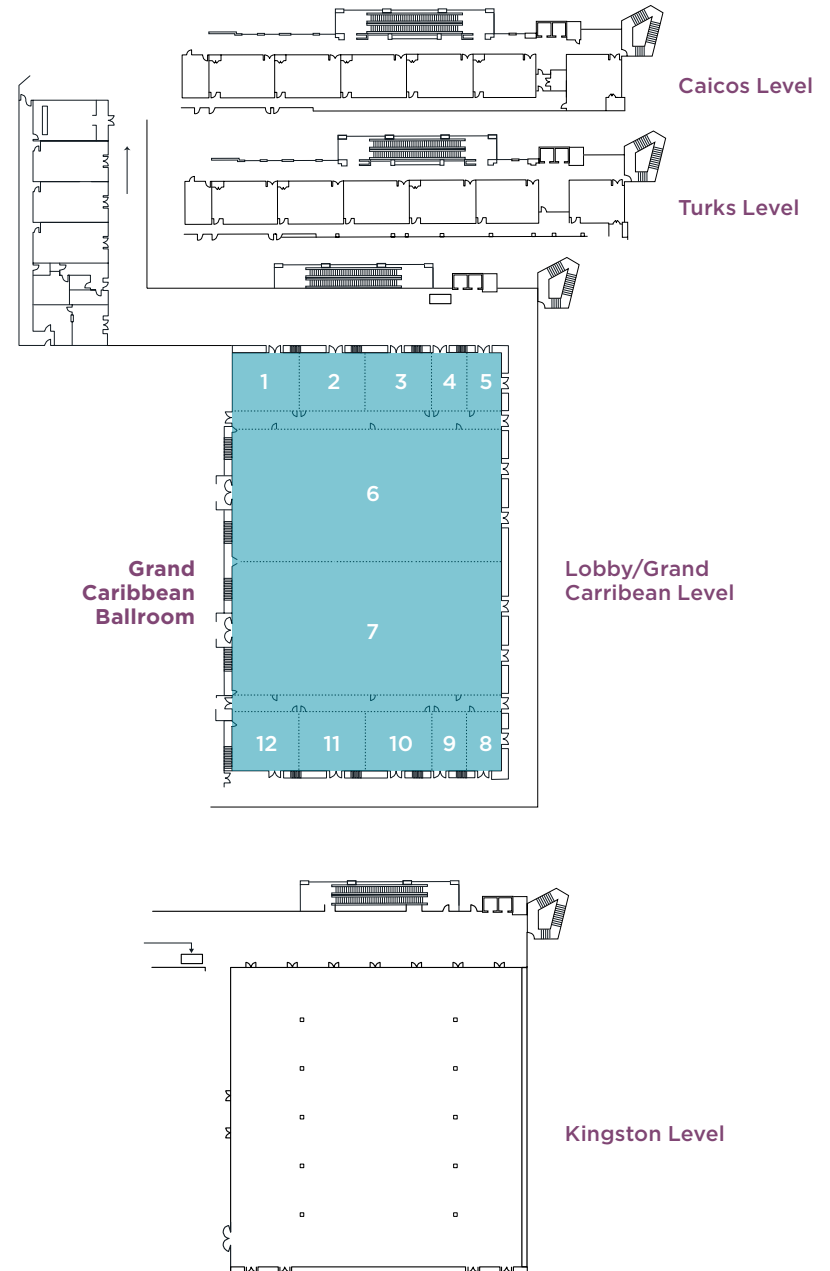
Loews Royal Pacific Resort Capacities

Venue	Sq. Ft.	Dimensions (Ft.)	Ceiling Ht. (Ft.)	Classroom	Theater	Banquet (Round of 12)	Conference	Reception
Ballrooms								
Pacifica Ballroom 1-12	41,503	319.25' × 130'	16'/21'	3,351	6,500	3,312		4,150
Pacifica Ballroom 1-5/8-12	8,450	65' × 130'	16'/ 21'	681	1,500	624		845
Pacifica Ballroom 1-6/7-12	20,752	159.63' × 130'	16'/ 21'	1,671	3,250	1,644		2,075
Pacifica Ballroom 1, 2 or 3	2,112	32.5' × 65'	16'	162	384	180	54	211
Pacifica Ballroom 4 or 5	1,057	32.5' × 32.5'	16'	75	166	72	30	105
Pacifica Ballroom 6 or 7	11,262	86.63' × 130'	21'	818	1,680	876		1,126
Pacifica Ballroom 8 or 9	1,057	32.5' × 32.5'	16'	75	166	72	30	105
Pacifica Ballroom 10, 11 or 12	2,112	32.5' × 65'	16'	162	384	180	54	211
Oceana Grand Ballroom 1-12	35,991	248'3" × 144'10"	21'	2,901	5,500	3,000		3,600
Oceana Grand Ballroom 1-5/8-12	7,452	144'10" × 51'10"	21'	588	1,320	552		745
Oceana Grand Ballroom 1-6/7-12	16,575	144'10" × 123'	21'	1,356	2,598	1,368		1,650
Oceana Grand Ballroom 1	1,864	51'10" × 35'11"	21'	150	330	144	48	186
Oceana Grand Ballroom 2 or 3	1,864	51'10" × 35'10"	21'	150	330	144	48	186
Oceana Grand Ballroom 4 or 5	930	25' 9" × 35'11"	21'	75	154	72	30	90
Oceana Grand Ballroom 6 or 7	9,123	63'2" × 144'10"	21'	735	1,600	684		910
Oceana Grand Ballroom 8 or 9	930	25' 9" × 35'11"	21'	75	154	72	30	90
Oceana Grand Ballroom 10 or 11	1,864	51'10" × 35'10"	21'	150	330	144	48	186
Oceana Grand Ballroom 12	1,864	51'10" × 35'11"	21'	150	330	144	48	186

Venue	Sq. Ft.	Dimensions (Ft.)	Ceiling Ht. (Ft.)	Classroom	Theater	Banquet (Round of 12)	Conference	Reception
Meeting Rooms								
Philippine Sea	1,641	29' x 56'	14'	108	280	120	48	164
Coral Sea	3,282	59' x 56'	14'	216	570	252	60	328
Coral Sea 1 or 2	1,641	29' x 56'	14'	108	280	120	48	164
Java Sea	3,282	59' x 56'	14'	216	570	252	60	328
Java Sea 1 or 2	1,641	29' x 56'	14'	108	280	120	48	164
South China Sea	1,641	29' x 56'	14'	108	280	120	48	164
Banda Sea	3,008	47' x 64'	14'	230	526	240	54	300
Banda Sea 1 or 2	1,504	47' x 32'	14'	110	256	120	36	150
Timor Sea	3,008	47' x 64'	14'	230	526	240	54	300
Timor Sea 1 or 2	1,504	47' x 32'	14'	110	256	120	36	150
Admiralty Boardroom	898	24' x 33'	14'	24	24		20	
Pre-Function Space	17,364		14'					1,736
Pre Function North	3,150	132' x 22'	14'					315
Pre Function West	11,064	366' x 44'	14'					1,106
Pre Function South	3,150	132' x 17'	14'					315
Gardenia	1,910	57' x 33'6"	14'	154	345	156	48	190
Gardenia 1	956	28' x 33'6"	14'	60	168	72	30	95
Gardenia 2	954	28' x 33'6"	14'	60	168	72	30	95
Hibiscus	2,137	58' x 38'	14'	164	369	156	54	213
Hibiscus 1	1,065	28'2" x 37'8"	14'	74	166	72	30	106
Hibiscus 2	1,072	28'2" x 37'8"	14'	74	166	72	30	106
Pre-Function Space	16,371		14'					
Pre-Function A	7,593	24'5" x 251'	14'					800
Pre-Function B	5,173	19' x 220'3"	14'					575
Pre-Function C	2,386	21'4" x 122'5"	14'					250
Outdoor Space								
Wantilan Luau Pavilion	6,356					276		635
Palm Garden	3,625							362
Promenade Deck	5,000					348		500
Pool Deck	10,000							1,000
Total Square Footages								
Indoor Spaces:	131,729							
Outdoor Spaces:	24,981							
Indoor and Outdoor Spaces:	156,710							

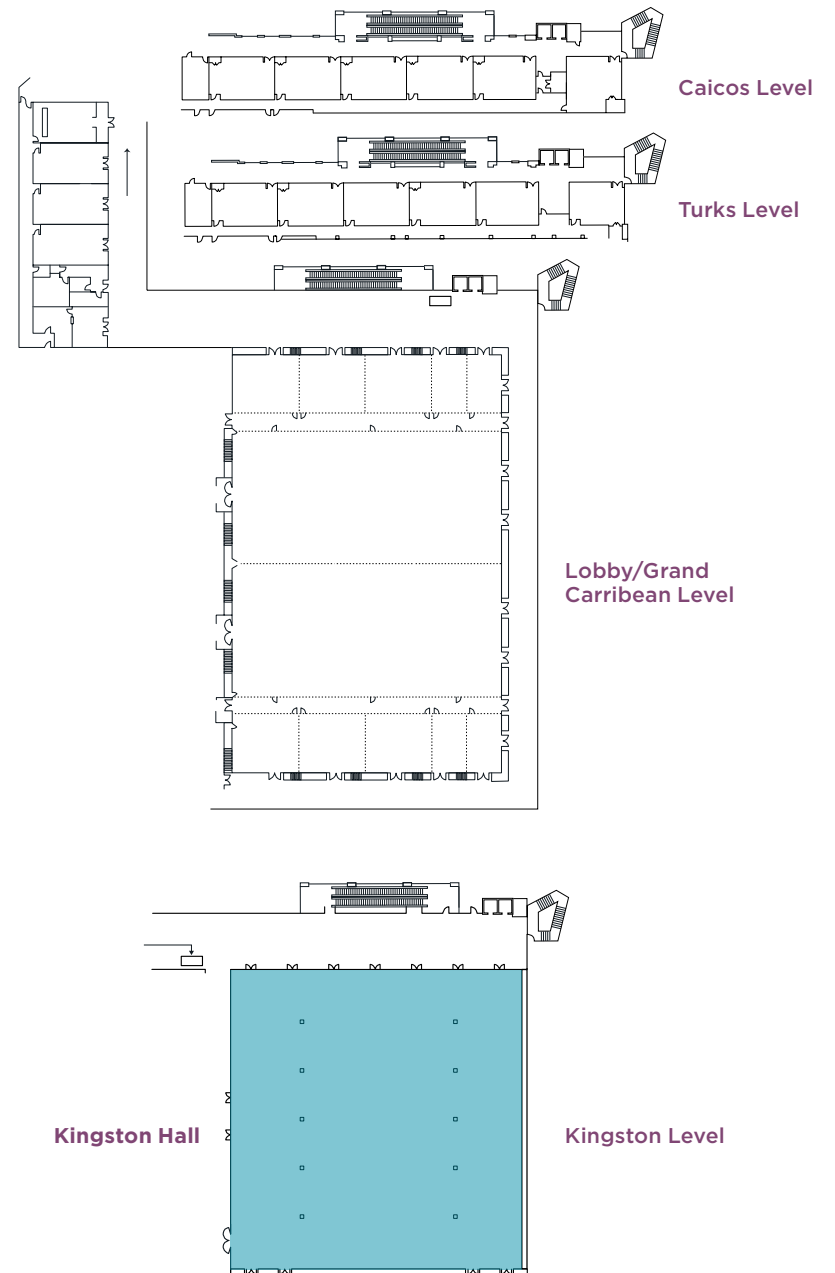


Grand Caribbean Ballroom



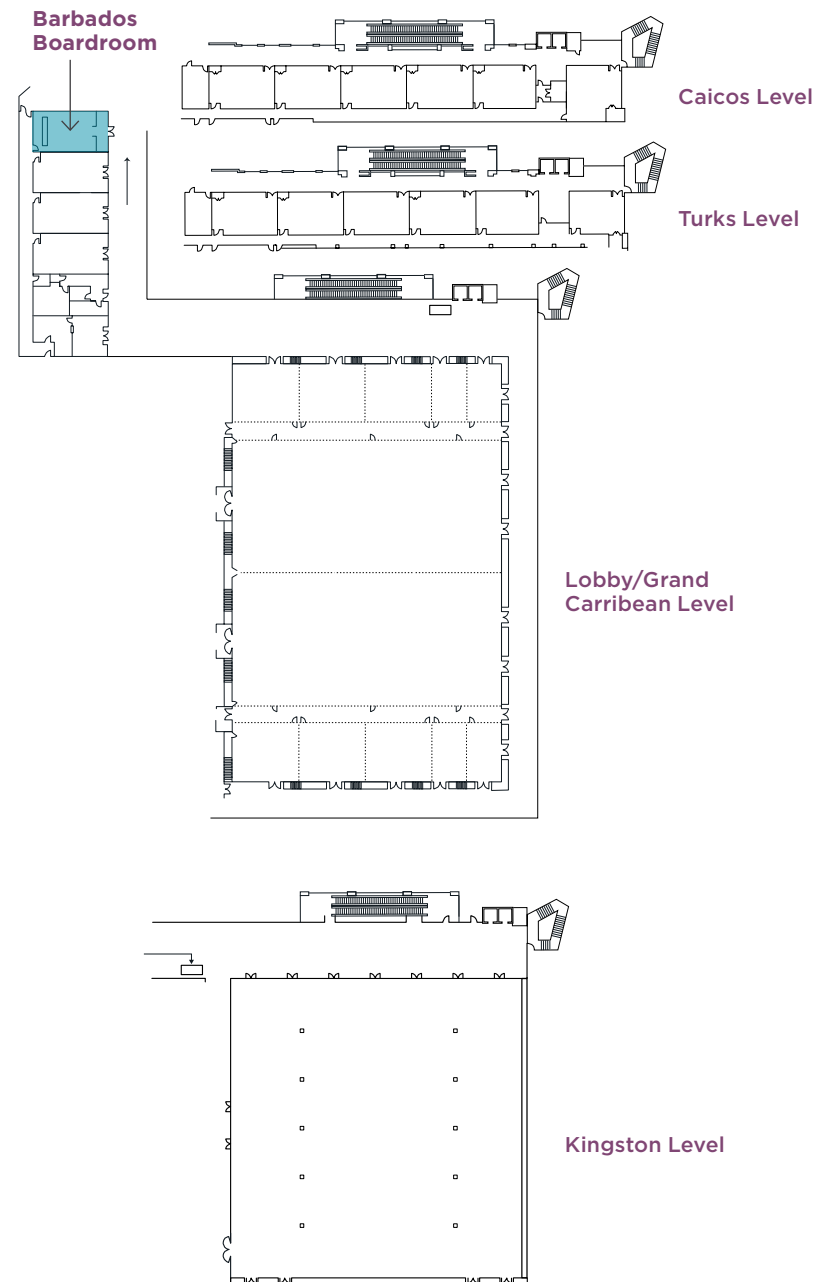


Kingston Hall



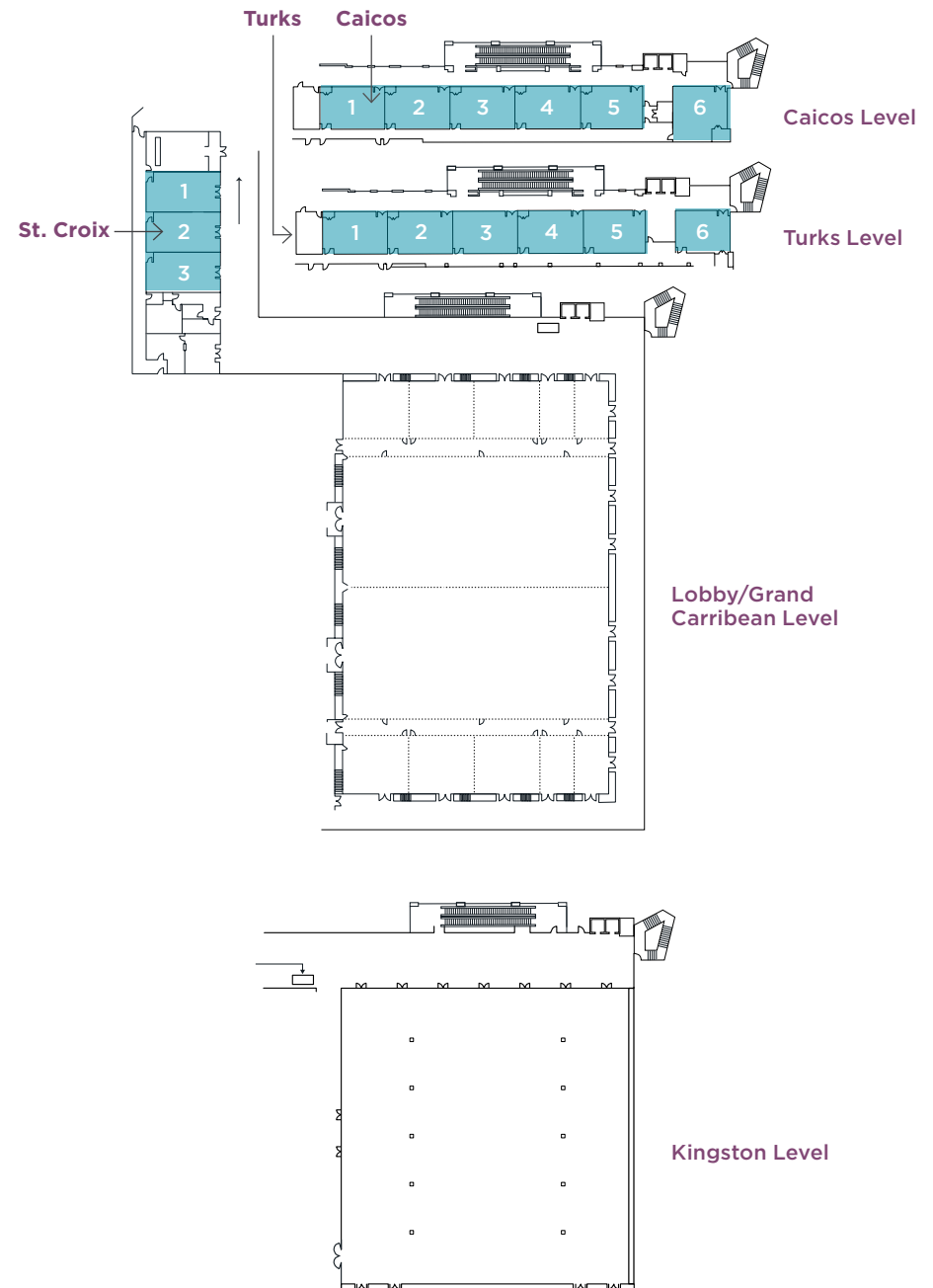


Barbados Boardroom



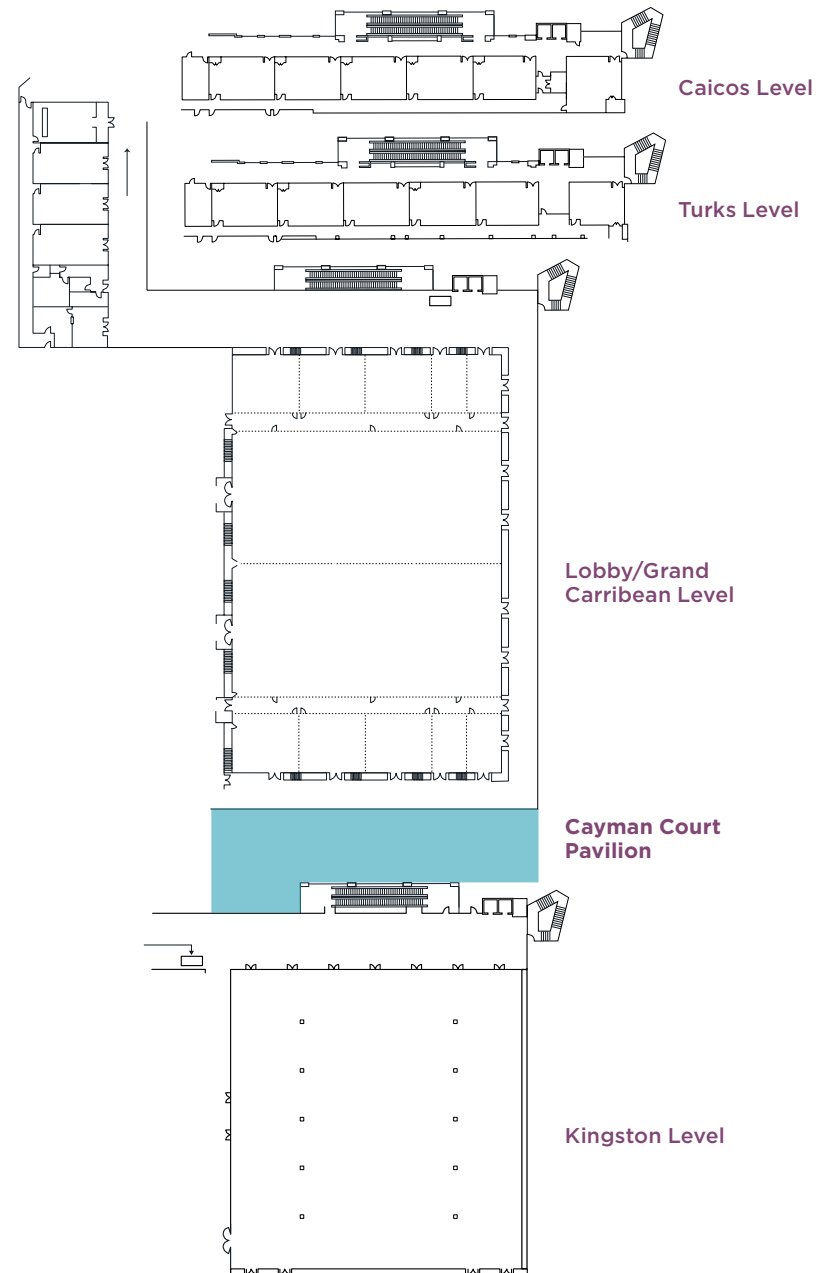


Meeting Rooms





Cayman Court Pavilion



Loews Sapphire Falls Resort Capacities

Venue	Sq. Ft.	Dimensions (Ft.)	Ceiling Ht. (Ft.)	Classroom	Theater	Banquet (Round of 12)	Conference	Reception
Ballrooms								
Grand Caribbean 1-12	40,894	161 x 254	28	3,264	4,523	3,384		4,071
Grand Caribbean 1-5	5,313	33 x 161	28	315	584	384	100	525
Grand Caribbean 1-6	20,286	126 x 161	28	1,440	2,100	1,512		1,782
Grand Caribbean 7-12	20,447	127 x 161	28	1,440	2,100	1,512		1,806
Grand Caribbean 8-12	5,313	33 x 161	28	315	581	384	100	523
Grand Caribbean 1	1,320	33 x 40	28	75	146	96	30	132
Grand Caribbean 2 or 11	1,320	33 x 40	28	75	146	96	30	131
Grand Caribbean 3 or 10	1,320	33 x 40	28	75	146	96	30	131
Grand Caribbean 4 or 9	660	33 x 20	28	36	72	48	20	64
Grand Caribbean 5 or 8	660	33 x 20	28	36	72	48	20	65
Grand Caribbean 6	12,719	79 x 161	28	894	1,396	936		1,257
Grand Caribbean 7	12,880	80 x 161	28	900	1,425	924		1,282
Grand Caribbean 12	1,320	33 x 40	28	75	144	96	30	129
Pre-Function North	9,324	37 x 252	14					927
Pre-Function East	5,320	20 x 266	14					520
Pre-Function South	3,440	20 x 172	14					367
Meeting Rooms								
Planner Office 1	104	8 x 13	10					10
Planner Office 2	198	9 x 22	10					18
Planner Office 3	374	17 x 22	10					38
Planner Lobby	156	6 x 26	10					20
Barbados Boardroom	1,080	24 x 45	14				16	
Kingston Hall	29,736	168 x 177	20	2,340	3,150	2,400		3,120
Pre-Function Kingston Hall	9,538	38 x 251	22					909
Turks 1	975	25 x 39	14	54	64	60	20	64
Turks 2	1,000	25 x 40	14	54	60	60	20	60
Turks 3	880	22 x 40	14	36	56	48	20	56
Turks 4	880	22 x 40	14	36	54	48	20	54
Turks 5	858	22 x 39	14	33	52	48	20	52
Turks 6	825	25 x 33	14	36	52	48	20	52
Caicos 1	975	25 x 39	14	54	62	60	20	62
Caicos 2, 3 or 4	1,000	25 x 40	14	54	63	60	20	63
Caicos 5	950	25 x 38	14	54	61	60	20	61
Caicos 6	1,089	33 x 33	14	57	66	60	16	66
St. Croix 1, 2 or 3	1,080	24 x 45	14	60	69	60	24	69
Outdoor Space								
Cayman Court Pavilion	4,130					288		413
Cayman Court Lawn	5,500					360		550
Cayman Court Terrace	3,732							300
Total Square Footages								
Indoor Spaces	114,885							
Outdoor Spaces	9,630							
Indoor and Outdoor Spaces	124,515							

Meeting Planner Guide

Meeting Planner Guide

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Meeting Planner Guide

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

Audio Visual Equipment

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

Exhibitors

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

Food and Beverages Pricing

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

Food and Beverage Service

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

Food Preparation

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

Guarantees

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

Kosher/Halal Meals

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

Meeting Planner Guide

Menu Selections

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

Meeting Room Keys

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

Security

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

Smoking Policy

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

Taxes and Service Charges

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

Weather Call

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

24 Hour Event Set Changes

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

Loews Royal Pacific Resort

6300 Hollywood Way
Orlando, FL 32819

Loews Sapphire Falls Resort

6601 Adventure Way
Orlando, FL 32819

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