



UNIVERSAL ORLANDO

Weddings

[HARDROCKWEDDINGS.COM](http://HARDROCKWEDDINGS.COM)

Love  
**HARD**

Play  
**HARD**

Hard Rock is about going all the way, in music, in life and in love.

However or with whomever it is that you find your balance. Loud or quiet, barefoot in the sand or stilettos in the ballroom, there's no wrong way to celebrate here.

Be like your favorite song. Be wild, be happy, be in love, be yourselves.

From intimate to outrageous, five to five hundred and every relative awkwardly dancing in between... we'll set the stage for your family & friends to honor you.

However you express your love, just make sure the two of you do it to the fullest.

Zero regrets. All the way to forever.

Love Hard. Play Hard.

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# Say Yes to **HARD ROCK**

You're not an average couple. And at the Hard Rock Hotel® at Universal Orlando Resort, you're not going to have an average wedding. From the moment you arrive at our posh Bel-Air mansion to the very last dance, your special day will be filled with unforgettable moments that create an event of epic scale. When you get married at Hard Rock Hotel® Orlando, you know it will be as memorable for your guests as it will be for you.



### **HARD ROCK HOTEL® ORLANDO RECREATION AND DINING**

The exciting Hard Rock Hotel® Orlando is the perfect mix of funk and just plain fun. This AAA Four Diamond Award® winner will make your guests feel like rock royalty with impeccable accommodations, a wealth of recreation, and personal service and attention fit for “A-List” celebrities. Designed in California mission-style architecture, the Hard Rock Hotel® Orlando embodies the soul, spirit and attitude of music.



### **UNIVERSAL ORLANDO RESORT**

Hard Rock Hotel® Orlando is located within easy walking distance to all the excitement of Universal Studios Florida and Universal Islands of Adventure theme parks. Guests of the hotel also have access to complimentary transportation to and from all four Universal Orlando Resort theme parks including Universal Volcano Bay water theme park and Universal Epic Universe. Plus, enjoy Universal CityWalk – a dining and entertainment complex. Universal Orlando is located just 15 miles from the Orlando International Airport and 10 miles from downtown Orlando.



*Separate theme park ticket purchase is required for admission into the theme parks.*

### **UNIVERSAL HOTEL BENEFITS**

When you and your guests stay at one of our Universal Hotels, you get to enjoy exclusive theme park benefits you can't get by staying anywhere else! Guests of Hard Rock Hotel® Orlando receive the following benefits:

- Universal Express Unlimited ride access.\*
- Early Park Admission\*\* to the theme parks.
- Complimentary water taxis and shuttle buses.
- And more!

*Restrictions Apply. See final page for details.*



# Ceremony PACKAGES

Hard Rock Hotel® Orlando offers everything you need to make your special day as memorable and exciting as it is mellow and stress-free. From fun activities for your out-of-town guests to “must haves” to make your reception perfect, we can provide the essential services and personal touches to make your wedding go smoothly.



### 10 - 49 GUESTS

- Exclusive Ceremony Locations – Monday through Friday before 3:00pm
- Ceremony Rehearsal Space
- Indoor Back-up Facilities, in case of inclement weather
- Outdoor Guest Seating
- Fruit Infused Water Station
- Additional Tables set up if necessary
- Sound System with Wireless Microphone for Officiant
- Professional Wedding Coordinator Services for Rehearsal and Wedding Ceremony – *Creating wedding day timeline-overseeing and conducting rehearsal and wedding ceremony. Additional Wedding Day planning Services available through our Preferred Vendor at an additional Fee*

**\$3,000 ++**

*Reception only will carry a Venue Fee along with a Food & Beverage minimum spend*

### 50 GUESTS AND ABOVE

- Ceremony Exclusive Locations
- Ceremony Rehearsal Space
- Indoor Back-up Facilities, in case of inclement weather
- Outdoor Guest Seating
- Fruit Infused Water Station
- Additional Tables set up if necessary
- Sound System with Wireless Microphone for Officiant
- Professional Wedding Coordinator Services for Rehearsal and Wedding Ceremony – *Creating wedding day timeline-overseeing and conducting rehearsal and wedding ceremony. Additional Wedding Day planning Services available through our Preferred Vendor at an additional Fee*

**\$4,500 ++**

Ceremony fee is plus 27% service charge and 6.5% sales tax. Ceremony Rehearsal Space is based upon availability. Prices and available options are subject to change.



# *Our* **CEREMONY VENUES**

Take that wedding you've always dreamed of and crank it up a notch. Our beautifully designed indoor and outdoor wedding venues help you create a wedding ceremony and reception fit for a star. Take the main event outdoors on the Woodstock Lawn before getting your dance on in the Avalon Ballroom.

We've got you covered.

**BUTTERFLY GARDEN**

**GROTTO**

**LAGOON'S EDGE**

**WOODSTOCK LAWN**



### **BUTTERFLY GARDEN**

This serene, butterfly-shaped garden on the hotel grounds is a lovely setting for an intimate outdoor wedding. Here, surrounded by fragrant floral landscaping, you can say your vows under a gazebo filled with beautiful greenery for up to 75 guests.



### **GROTTO**

The Grotto is a unique location situated near the resort's picturesque waterways. Well-shaded and lined with tall bamboo shoots, the Grotto provides privacy and exclusivity for your outdoor celebration of up to 30 guests.



### **LAGOON'S EDGE**

The Lagoon's Edge is a spacious, yet intimate space overlooking the meticulously groomed Resort Waterway. The scenic views and shades of green provide the perfect backdrop for weddings of up to 100 guests.



### **WOODSTOCK LAWN**

Peace, love, and rock – what better location for your wedding than the hotel's Woodstock Lawn, named for the iconic 1969 outdoor music festival. The expansive oval-shaped lawn features beautiful landscaping and lighting. With the stunning architecture of the Hard Rock Hotel® Orlando as the backdrop, this palm tree-lined lawn is the ideal setting for outdoor ceremonies of up to 150 guests.



*Staff &*  
**CULINARY  
TEAM**



## DINING OPTIONS THAT ROCK

Love All Serve All – that’s Hard Rock’s motto, and we guarantee that your wedding will include dining experiences that live up to our high standards and surpass your wildest dreams. We strive to anticipate every guest’s needs, while cranking up the personal service to make you and your invitees feel like you’re at center stage every moment.

We amplify American classics! Our experienced culinary team is passionate about capturing cuisines from around the country — and around the world — to create bold flavor combinations and dazzling presentations, from stylishly elegant to far out and quirky. At Hard Rock Hotel® Orlando, you’re free to be as adventurous and expressive in creating your own personalized menu as you like. Because that’s what rock is all about.

At Hard Rock Hotel® Orlando, the majority of the food, from baked goods and desserts to soups and sauces, are made from scratch right in our kitchens. Our fruits and vegetables are all freshly cut, and much of our produce and other food products are locally sourced from nearby farms and vendors for the utmost in freshness and sustainability.

We offer you a choice of plated dinners or a buffet style service. Want to take your buffet to the next level? Customize your menu with optional action stations for that personal touch.

*The following menus are just a guide. If you have a specific theme or particular dishes in mind, we can work with you to create a customized menu just for you.*



# Weekday **INTIMATE RECEPTIONS**

**LESS THAN 49 GUESTS**

**Monday - Friday prior to 3pm**

Celebrate your nuptials with family and friends at an intimate reception featuring passed hors d'oeuvres, a domestic cheese display, a one-hour hosted bar, and a custom two-tier wedding cake. Hosted in a separate location from the ceremony, your reception will be set with tables, votive candles, and a dance floor provided based on location.



**CHOICE OF FOUR PASSED HORS D’OEUVRES** One Piece Per Person

**COLD HORS D’OEUVRE SELECTIONS**

Seared Scallop, Pinot Noir Compressed Watermelon, Arugula Pistou (GF)

Caprese Lollipop with Tomato, Mozzarella, Balsamic Drizzle (GF, V)

Spooned Shrimp Ceviche, Tomato, Red Onion, Cilantro (GF, NF) and Plantain Chip

Ahi Tuna, Shrimp, Jalapeno Scallion Cream (GF, NF), Phyllo Cup

Fresh Ricotta, Pecorino, Leek Confit, Red Pepper and Extra Virgin Olive Oil Crostini (V)

Vietnamese Vegetable Summer Rolls, Spicy Ponzu Sauce (VE)

Bruschetta with Tomatoes, Basil and Roasted Garlic (VE)

Assorted Sushi with Wasabi, Soy and Pickled Ginger Sauces

GF: Gluten-Free / V: Vegetarian / VE: Vegan / DF: Dairy Free / NF: Nut Free

**HOT HORS D’OEUVRE SELECTIONS**

Ancho Chicken, Manchego Cheese Quesadilla

Shrimp, Corn, and Jalapeno Hush Puppies with Spicy Ranch

Roasted Vegetables, Basil, Feta and Mozzarella in Phyllo (V)

Beef Skewer (GF), Soy and Ginger Marinated with General Tso’s Glaze

Blackened Chicken Tender, Orange Marmalade

Vegetable Dumplings, Sesame Soy (VE)

Mini Crab Cakes, Remoulade

Chicken Empanada, Cilantro Aioli

Fried Lobster Mac and Cheese

A Bartender fee of \$225 is required per 50 guests. An Attendant fee of \$225 is required per 25 guests.

All prices are subject to 27% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.

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

**LOCAL CHEESE DISPLAY**

Cheddar, Monterey, Winter Park Blue, Havarti and Marinated Provolone, Seasonal Berries, Dried Fruits and Toasted Nuts, Fresh Baked Baguettes, Lavosh and Assorted Crackers

*(You may substitute an Assorted Fresh Vegetable Platter with Chef’s Selections of Dips if interested).*

**CUSTOM 2-TIER WEDDING CAKE**

**ONE-HOUR HOSTED GOLD BAR**

**\$135 Per Person Requires Minimum of 10 Guests.**



## SIGNATURE WEDDINGS

### FOR 50 GUESTS AND ABOVE, YOUR RECEPTION PACKAGE WOULD INCLUDE:

- Cocktail Hour with One-Hour Hosted Gold Bar and Choice of Four Passed Hors d'oeuvres
- Choice of Plated or Buffet Dinner (Lunch and Brunch Options Available)
- Three-Hour Gold Bar during Wedding Reception
- Pre-Event Menu Tasting for up to Four Guests – Minimum Food and Beverage Required
- Custom Reception Diagram

- Choice of House Linen & Napkin to Include White & Black
- Complimentary Votive Candles to Accompany Your Centerpiece
- Complimentary Dance Floor
- Discounted Self and Valet Parking for Drive-In Guests on Wedding Day

**Starting at \$215 Per Person** Minimum of 50 guests

\*A Bartender fee of \$225 will be added per 50 guests.  
An Attendant fee of \$225 will be added per 25 guests.

All prices are subject to 27% taxable service charge and 6.5% sales tax on food, beverages and service charge. Discounted package pricing available for brunch and daytime weddings. Cocktail Hour and Tasting not included in Brunch or Lunch weddings. Prices and available options subject to change.



*Cocktail Hour*  
**AND**  
**ENHANCEMENTS**



All dinner receptions include one-hour Gold Bar and your choice of four butler-passed hors d'oeuvres. Please select from the following:

### **COLD HORS D'OEUVRE SELECTIONS**

- Seared Scallop, Pinot Noir Compressed Watermelon, Arugula Pistou (GF)
- Caprese Lollipop with Tomato, Mozzarella, Balsamic Drizzle (GF, V)
- Spooned Shrimp Ceviche, Tomato, Red Onion, Cilantro (GF, NF) and Plantain Chip
- Ahi Tuna, Shrimp, Jalapeno Scallion Cream (GF, NF), Phyllo Cup
- Fresh Ricotta, Pecorino, Leek Confit, Red Pepper and Extra Virgin Olive Oil Crostini (V)
- Vietnamese Vegetable Summer Rolls, Spicy Ponzu Sauce (VE)
- Bruschetta with Tomatoes, Basil and Roasted Garlic (VE)
- Assorted Sushi with Wasabi, Soy and Pickled Ginger Sauces

GF: Gluten-Free / V: Vegetarian / VE: Vegan / DF: Dairy Free / NF: Nut Free

### **HOT HORS D'OEUVRE SELECTIONS**

- Ancho Chicken, Manchego Cheese Quesadilla
- Shrimp, Corn, and Jalapeno Hush Puppies with Spicy Ranch
- Roasted Vegetables, Basil, Feta and Mozzarella in Phyllo (V)
- Beef Skewer (GF), Soy and Ginger Marinated with General Tso's Glaze
- Blackened Chicken Tender, Orange Marmalade
- Vegetable Dumplings, Sesame Soy (VE)
- Mini Crab Cakes, Remoulade
- Chicken Empanada, Cilantro Aioli
- Fried Lobster Mac and Cheese

\*A Bartender fee of \$225 will be added per 50 guests.  
\*An Attendant fee of \$225 will be added per 25 guests.

### **GOLD COLLECTION BAR (4 Hours Included in the Package)**

- Tito's Vodka, Bombay Original Gin, Dewar's White Label Scotch, Jack Daniel's Whiskey, Canadian Club Blended Bourbon, Bacardi Superior Rum, Exotica Blanco Tequila
- Two White Wines and Two Red Wines
- Bud Light, Budweiser, Corona Extra, Voodoo Ranger IPA
- Heineken, Heineken 0.0, Stella Artois, Seasonal Beer
- Truly Hard Seltzer

\*Based on one piece per person of each selection. Additional pieces may be added, please consult with your Catering Manager for pricing. All prices are subject to 27% taxable service charge and 6.5% sales tax on food, beverages and service charge. Cocktail Hour not included with Wedding Brunch or Lunch Menu. Prices and available options subject to change.

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



## DISPLAY STATIONS

### Cheese

Imported and Domestic Cheeses  
Garnished with Fresh Berries (GF, V)

Assorted Breads and Crackers

**\$37 Per Person**

### Antipasto

Imported Cured Meats: Genoa Salami,  
Prosciutto and Mortadella

Provolone, Mozzarella, Pepperoncini,  
Imported Olives, Roasted Peppers,  
Mushrooms, Artichoke Hearts (GF, NF),  
Italian Breads

**\$42 Per Person**

### Rock and Roll Sushi Display

Spicy Salmon Roll, Tuna and California  
Roll with Assorted Sashimi

Wasabi, Soy and Pickled Ginger

**\$41 Per Person** (Based on 3 Pieces Per Person)

## ACTION STATIONS

### Pasta *Select Two:*

Five Cheese Tortellini, Artichoke, Pesto and Pomodoro  
Sauces and Cracked Black Pepper (V)

Penne Pasta, Marinara Sauce, Kalamata Olives, Basil  
and Crushed Red Pepper (VE)

Gnocchetti, Shrimp, Tomato Mascarpone Sauce

Fresh Garlic Bread Sticks, Focaccia Bread and  
Grated Parmesan

**\$36 Per Person**

### Gourmet Mac and Cheese Station

Creamy Mac and Cheese, Smoked Gouda, Cheddar and Gruyere Cheeses (V)

*Assorted Toppings to Include:* Grilled Portobello Mushrooms, Oven-Roasted Tomatoes, Caramelized Onions,  
Spicy Italian Sausage, Applewood Smoked Bacon, Jalapenos, Toasted Bread Crumbs

**\$36 Per Person**

### Slider Station *Select Two:*

Black Angus Beef Sliders with Caramelized Onions,  
Cheddar or Blue Cheese, Lettuce and Tomato

Pulled Pork Sliders with Carolina Slaw

Buffalo Chicken Sliders with Blue Cheese, Lettuce  
and Tomato

Lamb Sliders with Red Onion, Cucumber, Feta Cheese,  
and Tzatziki Sauce

Falafel Slider with Sun-Dried Tomato Confit and Tzatziki

**\$34 Per Person**

GF: Gluten-Free / V: Vegetarian / VE: Vegan / DF: Dairy Free / NF: Nut Free

All Stations require an Attendant at \$225 each. All prices are subject to 27% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



*Plated*  
**DINNER  
SELECTIONS**



## **PLATED DINNER SELECTIONS – SOUP AND SALAD SELECTION**

Our imaginative plated dinner selections include your choice of soup or salad starter, choice of entrée, freshly baked artisan breads with butter and freshly brewed coffee, decaffeinated coffee and gourmet herbal teas served tableside.

Choice of either one Soup or Salad.

### **SOUPS**

Loaded Potato with Cheddar Cheese, Bacon and Scallions  
Tomato Basil Bisque, Croutons, Shaved Parmesan Cheese  
Butternut Squash Spiced Crema, Pepita Seeds, Balsamic Reduction  
Chicken Noodle Soup, Orzo Pasta, Mirepoix Vegetables, Garden Herbs  
White Gazpacho with White Grapes, Almonds, Sourdough Bread

**Additional \$13 Per Person if soup and salad are chosen**

### **SALADS**

Field Greens, Cucumber, Local Tomatoes, Carrots, Red Onion (V, VE, GF, NF)  
Butter Lettuce, Gorgonzola Cheese, Candied Pecans, Roasted Strawberry, Shallot Vinaigrette (V)  
Iceberg Wedge, Local Tomato, Red Onion, Maytag Blue Cheese, Crisp Bacon, Dill Garden Ranch (GF, NF)  
Baby Romaine Caesar, Shaved Parmesan (GF, NF), Focaccia Croutons  
Roasted Beets, Goat Cheese, Arugula, Pistachio, Citrus Vinaigrette (V)



## PLATED DINNER – ENTRÉE SELECTION

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

### Pan Roasted Gremolada Chicken Breast

**\$215 Per Person**

Rosemary Parmesan Polenta, Blistered Tomatoes, Grilled Buttered Broccolini and Shallot Beurre Blanc

### Rosemary and Sage Roasted Chicken Breast

**\$215 Per Person**

Potato Puree, Brussel Sprouts, Confit Grape Tomatoes, Chardonnay Chicken Jus

### Grilled True North Salmon

**\$225 Per Person**

Farro, Garlic, Chives, Oven-Dried Tomatoes, Cauliflower, Mint

### Soy and Ginger Tare Glazed Chilean Sea Bass

**\$241 Per Person**

Jasmine Rice and Scallion Melange, Asparagus, Pickled Fresno Peppers, Lemongrass Butter

### Pan Seared New York Strip Loin

**\$235 Per Person**

Mushroom Duxelles, Parsnip and Potato Puree, Roasted Asparagus, Blistered Grape Tomatoes, Pinot Nair Reduction (GF)

### Butter Poached Filet Mignon

**\$249 Per Person**

Sugar Snap Peas, Corn, Red Bell Pepper Succotash, Duck Fat, Fingerling Potatoes, Napa Valley Merlot Glaze

### Tofu Shakshuka

**\$215 Per Person**

San Marzano Tomatoes, Sweet Peppers, Onions, Garlic and Red Pepper Flakes, Cilantro (V, VE, GF)

## ENTRÉE DUETS

### Roasted Herb Chicken and Fresh Local Catch

**\$235 Per Person**

Yukon Gold Potato Mash, Buttered Broccolini, Red Wine Demi Glaze, Lemon Butter

### Roasted New York Sirloin and Seared Shrimp

**\$254 Per Person**

Yucca and Potato Garlic Mash, Sugar Snap Peas, Malbec Reduction

### Pan Seared Filet and Jumbo Lump Crab Cake

**\$259 Per Person**

Sweet and Russet Potato Gratin, Asparagus, Cabernet Reduction, Cajun Aioli

Choice entrees are available for your guests. The higher price entrée prevails for both entrees. Please identify guest entrée selection with meal cards. Final numbers are due seven days prior to the event.



# Buffet **DINNER SELECTIONS**



## **BUILD YOUR OWN DINNER BUFFET**

**\$240 Per Person**

### **Select Two**

Field Greens, Cucumber, Carrots, Red Onions, Local Grape Tomatoes (V, VE, GF, NF)

Bowtie Pasta, Roasted Local Grape Tomatoes, Red Onions, Fresh Mozzarella, Basil, Tomato Vinaigrette (V)

Grilled Vegetable Quinoa Salad, Oregano Vinaigrette (V, VE, GF, NF)

Napa Cabbage, Red Cabbage, Carrots, Cilantro, Sesame Vinaigrette (V,VE)

Spring Greens, Cucumber, Chickpeas, Oven-Dried Local Tomatoes, Red Onions, Feta Cheese, Greek Yogurt Vinaigrette (V)

Thai Noodle Salad, Sweet Peppers, Scallions, Carrots, Napa Cabbage, Cilantro Thai Chili Dressing (V)

Shrimp Penne Pasta Salad, Red Onions, Kalamata Olives, Oven-Dried Local Tomatoes, Roasted Shallot Tomato Basil Vinaigrette

Buffalo Mozzarella, Local Heirloom Tomatoes, Basil, Balsamic Vinaigrette (V, GF, NF)

### **Select Three**

Roasted New York Striploin, Pinot Nair Reduction (GF, NF)

Petit Sirloin Steak, Port Wine Mushrooms (GF, NF)

Braised Short Ribs, Red Wine Sauce Texas-Style Barbecue Brisket (GF, NF)

Grilled Gremolada Natural Chicken Breast, Tomato Basil Jus (GF, NF)

Herb-Roasted Natural Chicken Breast, Chardonnay Cream

Ancho Brined Rotisserie Chicken, Pan Gravy

Seven Spice Rubbed Natural Chicken Breast, Soy Butter Glaze

Seared True North Salmon, Tarragon Shallot Butter (GF, NF)

Roasted Florida Grouper, Lemon Tarragon Caper Butter (GF, NF)

Local Cape Canaveral Golden Tile Fish, Fennel Tomato Butter

Local Catch of the Day, Sofrito Sauce (GF)

Crispy Tofu, Grilled Scallions, Sweet Soy Garlic Glaze (V)

GF: Gluten-Free / V: Vegetarian / VE: Vegan / DF: Dairy Free / NF: Nut Free

All prices are subject to 27% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



**Select Two**

- Roasted Garlic Mashed Potatoes (V, GF, NF)
- Parmesan Reggiano Risotto (GF, NF)
- Spinach, Roasted Pepper and Artichoke Orzo (V)
- Baked Spinach, Ricotta and Cheddar Penne Pasta (V)
- Oven-Roasted Rosemary Potatoes (V, VE, GF, NF, DF)
- Herb Goat Cheese Polenta (V)
- Macaroni and Cheese

- Broccolini, Garlic Butter (V, GF, NF)
- Grilled Squash, Sweet Peppers, Onions (V, VE, GF, NF)
- Green Beans, Toasted Almonds (V, GF)
- Roasted Cauliflower, Broccoli, Sweet Peppers (V, VE, GF, NF)
- Honey-Glazed Carrots (V, GF)
- Vegetable Succotash (V)



*Wedding*  
**BRUNCH  
SELECTIONS**



**THE WEDDING BRUNCH \$179 Per Person**

Host your guests for a wedding brunch in one of our beautiful reception locations with a scrumptious menu and three hour hosted bar.

- Florida Orange, Grapefruit, Cranberry and Apple Juices
- Display of Whole and Sliced Fruits, Seasonal Berries (GF, VE, DF, NF)
- Farm Fresh Scrambled Eggs (GF, V, NF)
- Breakfast Potatoes (VE, DF, NF)
- Crisp Applewood Smoked Bacon (GF, DF, NF)
- Individual Fruit & Greek Yogurts (V, NF)
- Poached Pear, Spinach and Blue Cheese Salad with Candied Pecans and Champagne Vinaigrette
- Waffles with Maple Syrup
- Roasted Herb Chicken Breast with Chardonnay Sauce
- Warm Orzo with Roasted Red Peppers and Artichoke Hearts

GF: Gluten-Free / V: Vegetarian / VE: Vegan / DF: Dairy Free / NF: Nut Free  
 Brunch wedding package does not include cocktail hour with passed hors d'oeuvres, wedding cake or menu tasting.  
 A Bartender fee of \$225 is required.

- Pastry Chef's Selection of Bakeshop Specialties with Butter and Preserves
- Chef's Selection of Mini Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee, and Organic Herbal Teas

**BRUNCH ENHANCEMENTS**

**Omelet Station**  
**\$23 Per Person**  
 Diced Tomatoes, Onions, Peppers, Ham, Mushrooms, Broccoli, Spinach, Shrimp, Bacon, Sausage, Cheddar and Swiss

**Vanilla Mascarpone Filled Brioche French Toast Station**  
**\$17 Per Person**  
 Berries, Chantilly Cream and Blueberry Maple Syrup

**Florentine and Benedict Station**  
**\$25 Per Person**  
 Spinach, Canadian Bacon, Multi-Grain Bread, Mornay or San Marzano Tomato Sauce, Poached Egg, Toasted English Muffin and Citrus Hollandaise

Action station:  
 \$225 per chef/attendant required

All prices are subject to 27% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



## FAREWELL BREAKFAST

A Farewell Breakfast is the perfect encore for your weekend celebration. You can exchange good-byes before departing on your honeymoon, and thank all your family and friends for being a part of this special moment in your lives.

### Classic Rock Continental Breakfast

**\$47 Per Person**

Florida Orange, Grapefruit, Cranberry and Apple Juices

Seasonal Sliced Fresh Fruit and Melons (GF, VE, DF, NF)

Pastry Chef's Selection of Bakeshop Specialties to Include:

Bagels, Plain and Chocolate Croissants, Muffins, Fruit

Danish, Preserves, Jams, Sweet Butter and Flavored

Cream Cheese

Assorted Individual Yogurts

Assorted Breakfast Breads

Freshly Brewed Coffee, Decaffeinated Coffee, and Organic Herbal Teas

### Yacht Rock Rock

**\$51 Per Person**

Florida Orange, Grapefruit, Cranberry and Apple Juices

Seasonal Sliced Fresh Fruit and Melons (GF, VE, DF, NF)

Individual Fruit & Greek Yogurts

Spinach Wrap with Smoked Salmon, Cucumber, Tomato,

Red Onion, Arugula and Capers

Assorted Individual Regular and Gluten-Free Cereals with Whole and Skim Milk

Oatmeal with Raisins, Brown Sugar and Honey (V)

Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas

### Breakfast In America

**\$56 Per Person**

Florida Orange, Grapefruit, Cranberry and Apple Juices

Display of Whole and Sliced Fruits, Seasonal Berries (GF, VE, FD, NF)

Assorted Individual Regular and Gluten-Free Cereals with Whole and Skim Milk

Farm Fresh Scrambled Eggs (GF, VE, NF)

Breakfast Potatoes (VE, DF, NF)

Crisp Applewood Smoked Bacon (GF, DF, NF)

Pastry Chef's Selection of Bakeshop Specialties with Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas

GF: Gluten-Free / V: Vegetarian / VE: Vegan / DF: Dairy Free / NF: Nut Free

Enhancements are available to compliment the above menus. Ask your catering manager for details

All prices are subject to 27% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



# *Custom* **WEDDING CAKES**

Our cake designers are able to create the one-of-a-kind wedding cake you have always dreamed of. Our pastry chef will create for you a masterpiece of culinary artwork from a variety of flavors, fillings and icings to suit your own personal taste of wedding cake perfection.



If you are interested in including elaborate wedding cake embellishment such as sugar flowers, edible lace, diamond ribbons or specialty colors, please consult with your catering manager (4 weeks' notice required).

**Starting at \$16++ Per Person**

### **CLASSIC CAKE FLAVORS**

Vanilla, Marble, Chocolate, Red Velvet Carrot and Lemon

### **FILLINGS**

Dark Chocolate Mousse, Pastry Cream, Butter Cream, White Chocolate Cream Cheese, Cannoli, Raspberry Jam, Fresh Berries

### **ICINGS**

Swiss Butter Cream, Rolled Fondant

*Gluten Free and Vegan Cake options are available upon request at an additional cost*

\*Cakes brought in from the outside will be subject to a \$8 per person cake cutting fee

All prices are subject to 27% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



*Children &*  
**VENDOR  
SELECTIONS**



## **CHILDREN UNDER THE AGE OF 10**

**\$60 Per Person**

Pre-select one item from each course below.

### **First Course**

Fresh Fruit Cup

Caesar Salad with Garlic Croutons

### **Second Course**

Chicken Tender and French Fries with Honey Mustard and BBQ Dipping Sauce

Macaroni and Cheese Casserole with Seasonal Vegetables

Hamburger or Cheeseburger with French Fries

### **Third Course**

Ice Cream Sundae

Brownie

Chocolate Cupcake

**Under 21 years of Age Beverage Package \$33++ Per Person**

## **VENDOR MEALS**

**Chef's Choice Hot Plated Meal**

**\$60++ Per Person**

## **TASTINGS**

Pre-event menus tastings can be scheduled weekdays, based on availability, for up to four people. Complimentary tastings will consist of:

Salad – up to 2 selections

Four entrees with accompanying sides

Cake – up to 3 cake flavors & 4 cream fillings

**Additional Guests at \$100++ Per Person**

All prices are subject to 27% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



**UNIVERSAL ORLANDO**

*Weddings*

**AMANDA BRAZZEL • AREA CATERING SALES MANAGER**

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