



LOEWS PORTOFINO BAY HOTEL
AT UNIVERSAL ORLANDO RESORT
WEDDING BROCHURE

IMMERSE YOURSELF IN THE ROMANCE OF THE ITALIAN RIVIERA





THE EPITOME *of* EUROPEAN ELEGANCE



UNIVERSAL ORLANDO

THE ROMANCE AND ELEGANCE OF THE ITALIAN RIVIERA IS YOURS TO EXPERIENCE AS THE CHARMING SEASIDE VILLAGE OF PORTOFINO, ITALY BECOMES THE SETTING FOR YOUR SPECIAL DAY.

Just the name 'Portofino' invokes thoughts of a moonlit bay nestled on the Riviera. Every wedding at Loews Portofino Bay Hotel at Universal Orlando Resort captures the ambiance and romance of this Mediterranean oasis. The hotel is a stunning re-creation of the famed Italian seaside resort, authentic down to the last detail. At Loews Portofino Bay Hotel, your wedding will create timeless memories in an imaginative setting for you and your guests.



BRIAN FOX PHOTOGRAPHY



JEFFHAWKINS.COM

CEREMONY AND RECEPTION LOCATIONS

VILLA PIAZZA

The lush lawn of the tranquil Villa Piazza is the ideal location for a sun-kissed outdoor ceremony. The rectangular-shaped space is intimate enough for small ceremonies, yet large enough to accommodate virtually any sized function. The beautiful hotel exterior serves as a backdrop for this private area that also features a simply designed gazebo where you can host your wedding altar.

CITRUS PIAZZA

This secluded courtyard is capped with a rustic, intricately designed gazebo and a graceful fountain bringing the old world to new beginnings. Located adjacent to the Venetian Ballroom, a ceremony in this space creates an easy flow to cocktails and then to your reception. You may complement the space with additional décor, but no enhancements are necessary to this majestic setting.

INDOOR GAZEBO

Picture yourself saying, "I do" framed by a charming rustic gazebo. Adjacent to Piazza Centrale, the Indoor Gazebo is located in the foyer area in front of the Bernini event space. It's a perfect location for small ceremonies of up to 30 guests.

PIAZZA CENTRALE

Located just off the hotel lobby, this is a replica of a quaint village courtyard, exuding the romance of the surrounding Italian architectural facades. You'll find a serene fountain at the center of the piazza, which is laid with brick cobblestone. You and your guests will be transported to the heart of an authentic Italian village in this beautifully rustic setting. The space can also be used for smaller dinner and dance receptions.

BERNINI, DAVINCI, MICHELANGELO

Located on the lobby level of the hotel, the Bernini, DaVinci and Michelangelo function rooms are named after three of Italy's greatest artists. Here you can create a wedding that's a work of

art in itself. Each room can accommodate up to 30 guests for a reception with a dance floor. The rooms offer a perfect intimate dining atmosphere with 14-foot ceilings, crown molding, chair rails, decorative wall coverings and wall sconces, and a lovely cream and terracotta color scheme.

VENETIAN BALLROOM

Located adjacent to the Citrus Piazza, the Venetian Ballroom is the hotel's premier wedding and reception space and one of Orlando's most in-demand venues. The grandeur of this ballroom captures the essence of the romantic opulence of Loews Portofino Bay Hotel. Five bay windows overlook beautiful green foliage, adding natural light and a uniquely dramatic dimension to your event. Other features include elaborately designed 20-foot tray ceilings with beautiful Venetian glass chandeliers, satin wall coverings and Venetian wall sconces. This exquisite space can accommodate up to 400 guests but is flexible enough for groups of all sizes.

LIGURIAN BALLROOM

The Ligurian Ballroom is named for the body of water that feeds the Portofino harbor in Italy. Here in this intimate setting, you can host an event for groups of up to 150 guests in style. The ballroom features a lively natural color palette and is elegantly appointed with distinct crown molding, chair rails, tray ceilings and a private foyer space. The Ligurian Ballroom is conveniently located adjacent to the Citrus Piazza.

TUSCAN BALLROOM

Our largest ballroom, the grand Tuscan Ballroom is spacious and sophisticated, and an ideal location for hosting large-scale ceremonies and receptions in excess of 1,000 guests. The ballroom can be sectioned off to host smaller affairs from 100 to 250 guests. The décor features beautiful draperies, grapevine designed wall coverings with Tiffany-style chandeliers, and grand windows.

Ceremony rehearsal space based upon availability. Ceremony fee is subject to 27% service charge and 6.5% sales tax.

CEREMONY PACKAGE

PACKAGE INCLUDES:

- Beautiful Outdoor Piazza Ceremony Locations
- Ceremony Rehearsal Space (based on availability)
- Indoor Back-up Facilities
- Outdoor Guest Seating
- 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
- Bridal Party Changing Room (based on availability)

\$5800*

*Ceremony fee is plus 6.5% sales tax. Ceremony Rehearsal Space is based upon availability. 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. Ceremony rehearsal space and bridal party changing room are based upon availability.



RECEPTION *Packages*

SUNSHINE PHOTOGRAPHICS

YOUR WEDDING RECEPTION

UP TO 50 GUESTS (MINIMUM OF 25)

PACKAGE INCLUDES:

- Cocktail hour with one hour hosted premium brands bar and choice of four passed hors d'oeuvres
- Choice of plated menus
- Three hour premium brands hosted bar during wedding reception
- Complimentary votive candles, dance floor, staging for your band or DJ
- Tables for your place cards and guest book

50 GUESTS AND ABOVE

PACKAGE INCLUDES:

- Cocktail hour with one hour hosted premium brands bar and choice of four passed hors d'oeuvres
- Passed hors d'oeuvres and beverage service for bridal party during pictures/cocktail hour
- Choice of plated, station or brunch menus
- Three hour premium brands hosted bar during wedding reception
- Floor length linens in white or gold pintuck
- Pre-event menu tasting for up to four guests
- Complimentary house votive candles, dancefloor, staging for Band or DJ

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

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

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

*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 not included in brunch weddings. Food and beverage minimums apply based upon space and day of week. Prices and available options subject to change.

COCKTAIL RECEPTION

All wedding receptions include a Hosted Bar and your choice of four butler passed hors d'oeuvres. Please select from the following:

HORS D'OEUVRES SELECTIONS*

GARDEN

Cold

- Caprese Skewer with Baby Mozzarella, Grape Tomato, Balsamic Jelly
- Pistachio Crusted Grape and Blue Cheese Sphere
- Burrata and Cucumber Brushetta, Cracked Black Pepper

Hot

- Artichokes, Olive and Sun-Dried Tomato Arancini
- Baked Brie and Sweet Onion Marmalade in Puff Pastry
- Vegetable Spring Roll, Ginger Lime and Pepper Flakes Dipping Sauce

SEA

Cold

- Silver Tail Butterfly Jumbo Shrimp, Citrus Glaze
- Crab Meat Salad Dusted with Toasted Coconut, Served on Paprika Olive Oil Crostini
- Tuna Cubed Skewer Coated Lemongrass Yuzu, Dusted with Lemon Sea Salt

Hot

- Coconut Shrimp, Clear Sweet and Spicy Pink Pepper Corn Sauce
- Maine Lobster and Risotto Croquette, Caper Remoulade
- Braised Short-Rib Arancini with Jalapeno Ranch
- Bacon Wrapped Scallop, Dusted with Crispy Kale, Paprika Salt

LAND

Cold

- Caribbean Chicken Tartlet, Walnut Brittle, Tropical Fruit Salsa
- Assorted Sweet Melon with Parma Ham Brochette
- Black and White Sesame Teriyaki Beef "Tataki," Pickled Daikon Radish

Hot

- Tandoori Chicken Satay, Roasted Pineapple Chutney
- Italian Meat Ball Stuffed with Fontina Cheese, Glazed with Tomato Honey
- Chorizo Empanada, Jalapeno Ranch

*An attendant fee of \$225 will be added per 25 guests. *Additional pieces may be added, please consult with your Catering Manager.

PREMIUM BAR BRANDS COLLECTION*

PREMIUM LIQUORS

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

PREMIUM WINES

- Lunetta Prosecco
- Caposaldo pinot grigio*
- Decoy by Duckhorn sauvignon blanc
- Decoy by Duckhorn chardonnay
- Mas Le Chevaliere rosé
- Meiomi pinot noir
- Decoy by Duckhorn cabernet sauvignon
- Bodega Caro Aruma malbec

PREMIUM DOMESTIC BEERS

- Budweiser
- Bud Light
- Voodoo Ranger IPA

PREMIUM IMPORTED BEERS

- Stella Artois
- Corona Extra
- Heineken
- Heineken 0.0

HARD SELTZER

- White Claw Mango Seltzer
- White Claw Black Cherry

LOCAL CRAFT BEERS

Crooked Can Brewing Company,
Winter Garden, Florida

- High Stepper (American IPA)
- Cloud Chaser (Hefeweizen)
- Seasonal Beer Selection

NON-ALCOHOLIC BEVERAGES

- Assorted Soft Drinks
- Still and Sparkling Waters
- Juices

EXTENDED BAR SERVICE

Extend your hosted bar package for an additional **\$16 per person, per hour.**

*A Bartender fee of \$225 each will be required for all bars per 50 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 with valid photo ID to purchase and consume alcoholic beverages.

ADMIRING MOMENT ENHANCEMENTS

COLD

ANTIPASTO TABLE

\$2100

Assorted Italian Meats and Cheeses
 Prosciutto, Pepperoni, Salami, Provolone and
 Fontinella Cheeses
 Pepperoncini, Italian Black and Green Olives, Roasted
 Peppers, Marinated
 Mushrooms and Artichoke Hearts
 Buffalo Mozzarella Cheese with Sun-Dried Tomatoes and
 Sliced Ripe Tomatoes
 Italian Herbs and Olive Oil, Crackers and Focaccia Bread
 (SERVES APPROXIMATELY 50 GUESTS)

MARKET STATION

\$2000

Hearty Presentation of Imported and Domestic Cheeses
 Fresh Fruit, English Crackers, French Breads
 Rounds of Brie Baked in Brioche, Raspberry Coulis
 (SERVES APPROXIMATELY 50 GUESTS)

FRESH SEAFOOD ON ICE (PER 100 PIECES)

Jumbo 16/20 Gulf Shrimp, Cocktail and
 Cognac Sauce \$1250
 Freshly Shucked Oysters on the Half Shell \$1025
 Snow Crab Claws \$1350
 Jumbo Florida Stone Crab Claws
 (Available only from October 15 – May 15) \$4000
 Carved Ice Tray for Seafood Display \$750

SUSHI, ETC. (PER 50 PIECES)

Assorted Maki Rolls \$550
 Sashimi of Ahi Tuna, Salmon, White Fish \$550
 Soft Shell Crab Maki Rolls \$650
 Vegetarian California Rolls \$450

Side of Fresh Smoked Salmon \$510
 Portofino Chef's Season and a Side of Fresh
 Smoked Salmon.

Served with buttered brown bread, capers, chopped onion,
 chopped parsley and sliced egg.

(SERVES APPROXIMATELY 30 GUESTS)

CRUDITE

\$1400

Baby Zucchini, Patty Pan Squash, Cucumber, Celery
 and Cauliflower
 Blue Cheese and Roasted Onion Dip
 (SERVES APPROXIMATELY 50 GUESTS)

HOT

GRILLED CHEESE STATION

\$26 PER PERSON

Cream of Roasted Basil and Tomato Soup
 Grilled Cheese on Sourdough
 Melted Fontina Cheese and Ham on Multigrain Bread
 Crispy Baby Mozzarella, Sweet Paprika Remoulade

MAKE YOUR OWN NACHO BAR STATION

\$30 PER PERSON

Cheese Cigar Quesadilla
 Chicken Purse Quesadilla
 Corn Chips, Sliced Olives, Beef and Bean Chili, Jalapeno,
 Guacamole, Sour Cream, Pico De Gallo, Cheddar
 Cheese Sauce

SLIDER STATION

\$28 PER PERSON

Pre-select two options:

Chicken, Seafood or Beef Sliders:
 Shredded Lettuce, Sliced Tomato, Caramelized Onion,
 Cheddar, Swiss and Provolone Cheese



Station requiring 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.



INSPIRED *Dining* OPTIONS

RHODES STUDIOS



They may marvel at your dress. They may rave about the décor. But if there's one thing your guests will talk about for days afterward, it's a singular meal that transcends anything they've experienced before.

At Loews Portofino Bay Hotel, our award-winning chefs combine the freshest natural ingredients with unparalleled skill and artistry to create a meal sure to leave a wonderful lasting impression on your family and friends. From distinctively memorable flavors to dazzling presentations and pairings of dishes that are nothing short of inspired, your dining experience will be truly unforgettable.

The majority of the food, from baked goods and desserts to soups and sauces, is 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.

The following menus are just a guide. If you're craving something extraordinary, let us know! We can create an exquisite customized menu just for you.



DISTINCTIVELY *Memorable* FLAVORS

GINGER MIDGETT PHOTOGRAPHY

PLATED DINNERS

SOUP OR SALAD SELECTIONS

Our distinctly memorable plated dinner selections include your choice of soup (additional fees apply) or salad starter, choice of entrée, freshly baked artisan breads with butter, coffee and gourmet herbal teas served tableside.

SOUP SELECTIONS

Lobster and Corn Chowder *Cilantro Cream, Crispy Garlic*

Asparagus and Spinach Bisque *Crispy Parmesan Brittle*

Caramelized Vidalia Onion En Croute *Charred Cauliflower on Frisee*

Fagioli with Goat and Asiago Cheese Wonton *Crispy Onion*

Tuscany Roasted Basil Tomato Soup *Olive Puree Crostini*

ADDITIONAL \$15.00 PER PERSON IF SOUP AND SALAD ARE CHOSEN

SALAD SELECTIONS

Caprese

Sliced Fresh Buffalo Mozzarella Log, Baby Buffalo Mozzarella Balls, Vine-ripened Tomato, Micro Herb, Balsamic Reduction, Sea Salt Brittle

Caesar

Romaine Heart Wrapped with Cucumber, Brulee Fresh Mozzarella, Slow Roasted Plum Tomato, Focaccia Crustini, Kalamata Olive Puree, Mustard Dressing

Mixed Baby Green

Bundle with Sliced Carrot, Adam and Eve Apple Salad, Goat Cheese, Curly Beet, Balsamic Vinaigrette

Quinoa

Cranberry Scented Quinoa, Baby Greens, Marinated Cherry Tomato, Brie Cheese, Apricot Citrus Marmalade

Kale

Julienne Fresh Kale, Baby Arugula, Fresh Raspberry, Fresh Blackberry, Sliced Pear, Feta Cheese, Toasted Almond Flakes, Grape Tomato, Chia Seed Citrus Vinaigrette

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 DINNERS

ENTRÉE SELECTIONS

SELECT ONE PROTEIN.

GARDEN

Ratatouille Vegetable Strudel

*Over Roasted Plum Tomato,
Tomato Coulis*

\$225 PER PERSON

Ravioli Butternut Squash Ravioli, Pesto

Cream Sauce

\$225 PER PERSON

Limoncello Ravioli Burnt Sweet

*Butter, Carrot Top Pesto, Fried Basil with
Grana Pardo Cheese*

\$225 PER PERSON

Caprese Purse Eggplant Wrapped

*Fresh Mozzarella Cheese and Basil,
Sun-dried Tomato and Olive Gremolata*

Tomato Pomodoro

\$225 PER PERSON

SEA

Ocean Bass Oven Dried Tomato Farro

*Risotto, Sweet Fennel Compote, Baby
Spinach, Florida Citrus Emulsion*

\$228 PER PERSON

Blackened Atlantic Swordfish

*Charred Carnival Cauliflower, Herb
Roasted Fingerling Potato, Lemon
Basil Butter*

\$228 PER PERSON

Shrimp and Crab Grilled Jumbo

*Shrimp (3), Cajun Style Blue Lump Crab
Cake, Smoked Pork Belly Relish, Spicy
Pineapple Vinaigrette*

\$239 PER PERSON

Diver Scallops (4) Pan-seared and

*topped with Blue Crab, Fresh Made
Bucatini Pasta, Fried Caper Piccata
Sauce, Grilled Asparagus*

\$239 PER PERSON

LAND

Free Range Chicken Bone-In Chicken

*Breast stuffed with Spinach, Artichoke
Ricotta, Sweet Potato Puree, Baby
Zucchini, Sage Brown Butter*

\$225 PER PERSON

Chicken Marsala Ricotta Gnocchi,

*Arugula Pesto, Sweet Marsala
Wine Reduction*

\$228 PER PERSON

Beef Tenderloin Smoked Gouda

*Au Gratin Potato, Caramelized Sweet
Onion and Pancetta-Whole Grain
Mustard Demi*

\$253 PER PERSON

48 Hour Slow Braised Short Rib

*White Truffle Yukon Mashed Potato,
Baby Rainbow Carrots, Barolo
Wine Reduction*

\$248 PER PERSON

Grilled New York Strip Wild Forest

*Mushrooms and Blue Cheese, Melted
Leeks, Salt Roasted Marble Potatoes*

\$253 PER PERSON

DUO PLATES

Beef Tenderloin and Shrimp 5 oz. Beef Tenderloin, Jumbo

*Shrimp (3), Yukon Potato Puree, Grilled Asparagus, Florida
Citrus Butter*

\$263 PER PERSON

Ocean Bass and Free Range Chicken 4 oz. Ocean Bass,

*Free Range Chicken Breast, Lemon and Chive Risotto, Charred
Broccolini, Oven Dried Tomatoes, Blood Orange Emulsion*

\$248 PER PERSON

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

All prices are subject to 27% taxable service charge and 6.5% sales tax on food, beverages and service charge. If you would like to offer your guests a choice of entrée, please select up to three entrées. Final numbers are due seven days prior to the event. Prices and available options subject to change.

INTERACTIVE STATION MENU \$258 PER PERSON

CHEF TOSSED SALADS

- **Lettuce Choices:** Romaine Heart, Baby Iceberg, Baby Arugula, Lolo Roso, Frissee, Endive, Red Oak
- **Topping Choices:** Grape Tomatoes, Cucumber, Strawberry, Chopped Bacon, Feta Cheese, Slow Roasted Chipollini Onion, Olive Oil Roasted Whole Garlic, Artichoke Heart, Toasted Walnut, Almond Flakes, Spiced Pecan, Over-Dried Plum Tomato, Shaved Red Onion, Blue Cheese, Shaved Asiago, Avocado, Croutons, Crispy Wonton Skin, Crispy Tofu
- **Dressing Choices:** Ranch, Blue Cheese, Teriyaki, Balsamic Vinaigrette, Balsamic Vinegar, Extra Virgin Olive Oil

RISOTTO "YOUR WAY"

- **Flavor Choices:** White Truffle Oil, Saffron, Tomato
- **Enhancement Choices:** Roasted Mushroom, Artichoke, Shaved Prosciutto, Sun-dried Tomato, Caramelized Onion, Capocola, Calamari, Shrimp, Crab Meat, Chopped Parsley, Green Olive, Shaved Pecorino, Goat Cheese, Sweet Peas, Chiffonade Basil, Capers and Lemon Gremolata

SHRIMP STATION

Select Two

- **Hong Kong Style** *Garlic, Ginger and Chili, Sugar Snap Peas, Shitake Mushroom Topped with Fresh Bean Sprout and Sesame Oil*
- **Scampi Style** *Fresh Herb, Lemon, Garlic, White Wine, Served with Olive Oil Crostini*
- **Caribbean Style** *Pan-Seared with Coconut Marinade and Jerk Spice, Served with Mango and Pineapple Relish*

(1) PIECE OF EACH PER PERSON

JAPANESE STEAK HOUSE


- **Japanese Hanger Steak** *Marinated with Garlic, Lemon, Fermented Black Bean and Sake*
- **Tempura Chicken, Shrimp and Vegetable** *Served with Soy Dipping Sauce, Sweet Chili Sauce*
- **Teriyaki Baby Back Ribs** *Served with Pickled Daikon Relish*
- **Steamed Assorted Dumplings** *Served with Soy Dipping Sauce, Scallion Ginger Relish*
- **Steamed Edamame** *Dusted with Sesame Seaweed Salt*

PORTOFINO'S PASTA

Select Three

- Penne Pasta with Roasted Pomodoro, Basil, Chevre
- Hand-Rolled Gnocchi with Capers, Olive Oil, Dill, Asparagus
- Seafood Tortellini with Salmon, Grouper, Shrimp and Peas, Champagne Cream
- Rotini with Chicken Fennel Sausage, Peppers, Onions
- Orchiette with Slow-Cooked Short Ribs, Alfredo Cream, Caramelized Cipollini Onions

Modifications/substitutions will require Chef approval pricing.

 Chef Attendant Fee is \$225 plus service charge and sales tax. Prices and available options subject to change. All prices are subject to 27% taxable service charge and 6.5% sales tax on food, beverages and service charge.



CREATE *Timeless* MEMORIES

MARC HARMON PHOTOGRAPHY, INC.

THE WEDDING BRUNCH

\$228 PER PERSON

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

(Brunch wedding package does not include cocktail hour with passed hors d'oeuvres.)

- Fresh Squeezed Orange, Grapefruit and Cranberry Juices
- Seasonal Sliced Fruit and Whole Berries
- Imported and Domestic Cheeses with Assorted Crackers
- Smoked Salmon and Trout Display
- Fresh Field Greens with Balsamic Vinaigrette and Ranch Dressings
- Marinated Pasta and Vegetable Salad
- Roma Tomato, Buffalo Mozzarella and Red Onion Salad
- Scrambled Eggs with Mascarpone Cheese and Chives
- Country Sausage Patties and Hickory Smoked Bacon
- Pan Seared Chicken Breast, Madeira Wine Butter Sauce
- Parmesan Crusted Ocean Sea Bass, Ratatouille Vegetables
- Fresh Seasonal Sauteed Vegetables
- Chef's Choice of Starch

OMELET STATION AND EGGS TO ORDER

- Cheddar and Swiss Cheese, Wild Mushrooms, Green Onions, Peppers, Tomatoes, Ham and Salsa
- Fried Eggs and Scrambled Eggs
- Egg Beaters and Egg Whites Available
- Assorted Individual Dry Cereals with Milk
- Assorted Bagels with Butter, Preserves, and Cream Cheese
- Chef's Selection of Assorted Cakes, Pies, Tortes, and French Pastries
- Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

THREE HOUR HOSTED PREMIUM BAR PACKAGE*

PREMIUM LIQUORS

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

PREMIUM WINES

- Lunetta Prosecco
- Caposaldo pinot grigio*
- Decoy by Duckhorn sauvignon blanc
- Decoy by Duckhorn chardonnay
- Mas Le Chevaliere rosé

- Meiomi pinot noir
- Decoy by Duckhorn cabernet sauvignon
- Bodega Caro Aruma malbec

PREMIUM DOMESTIC BEERS

- Budweiser
- Bud Light
- Voodoo Ranger IPA

PREMIUM IMPORTED BEERS

- Stella Artois
- Corona Extra
- Heineken
- Heineken 0.0

HARD SELTZER

- White Claw Mango Seltzer
- White Claw Black Cherry


LOCAL CRAFT BEERS

- Crooked Can Brewing Company, Winter Garden, Florida**
- High Stepper (American IPA)
 - Cloud Chaser (Hefeweizen)
 - Seasonal Beer Selection

NON-ALCOHOLIC BEVERAGES

- Assorted Soft Drinks
- Still and Sparkling Waters
- Juices

*A Bartender fee of \$225 each will be required for all bars per 50 guests.

 Chef Attendant Fee is \$225 plus service charge and sales tax. Prices and available options subject to change. All prices are subject to 27% taxable service charge and 6.5% sales tax on food, beverages and service charge. Cocktail hour with passed hors d'oeuvres not included with brunch menu. Brunch celebrations must conclude by 2pm. Must be 21 or older with valid photo ID to purchase and consume alcoholic beverages.

BEVERAGE ENHANCEMENTS

CHAMPAGNE TOAST

\$13 PER PERSON

Celebrate your union with a glass of bubbles, one glass of Michelle Brut served per person.

EXTENDED BAR SERVICE

ADDITIONAL \$20 PER PERSON, PER HOUR

Extend your hosted bar package (based on Premium Brands Bar). Hosted bars can also be extended by the drink. Ask your catering manager for details.

UPGRADED BAR PACKAGES

BASED UPON A 4-HOUR BAR

LUXURY BAR PACKAGE

ADDITIONAL \$20 PER PERSON

Luxury Liquors

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

Luxury Wines

Nicolas Feuillatte
Brut champagne
Cavaliere d'Oro Campanile pinot grigio
Kim Crawford sauvignon blanc
The Calling chardonnay
Miraval Cotes De Provence rosé
Benziger merlot*
La Crema pinot noir
Decoy by Duckhorn cabernet sauvignon

Please consult your catering manager for wine list at dinner service.

*A Bartender fee of \$225 each will be required for all bars per 50 guests.



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

MARTINI STATION

\$19 PER DRINK

Choose 3 Vodkas: Ketel One, Belvedere, Chopin, Grey Goose, Absolut Citron, Three Olives and Mezzaluna Prepared for the perfect martini. Served in chilled martini glass and garnished with plump Ligurian olives. Specialty martinis included, consult with your catering manager for selections.

CUSTOM COCKTAILS

FROM \$19 PER DRINK

Offer your guests a personalized cocktail to tell your wedding story. Ask your catering manager for details.

Luxury Domestic Beers

Budweiser
Bud Light
Sam Adams Seasonal
Voodoo Ranger IPA

Luxury Imported Beers

Blue Moon Belgian White
Stella Artois
Corona Extra
Heineken
Heineken 0.0
Hard Seltzer
Truly Hard Seltzer – Wild Berry
White Claw Mango

Local Craft Beers

Crooked Can Brewing Company, Winter Garden, Florida
High Stepper (American IPA)
Cloud Chaser (Hefeweizen)
Seasonal Beer Selection

Non-Alcoholic Beverages

Assorted soft drinks
Still and sparkling waters
Juices



THE *Perfect* WEDDING CAKE

GINGER MIDGETT PHOTOGRAPHY



BRIAN FOX PHOTOGRAPHY



SOLIS PRODUCTIONS

WEDDING CAKE EXPERIENCE

STARTING AT \$18 PER PERSON

A consultation with our Executive Pastry Chef **at your Wedding Tasting** will help you create the one-of-a-kind wedding cake you've always dreamed of. Choose from a variety of flavors, fillings and icings to suit your own personal taste of wedding cake perfection.

CAKE FLAVORS AND TYPE

- Yellow Sponge Cake
- Chocolate Sponge Cake
- Buttery Vanilla Cake
- Red Velvet Cake
- Spiced Carrot Cake
- Lemon Cake
- Florida Orange Sponge Cake

CREAM FILLINGS

- Vanilla Butter Cream
- Chocolate Butter Cream
- Lemon Cream
- Pistachio Cream
- Raspberry Cream
- Strawberry Cream
- Orange Cream
- Cream Cheese
- Tiramisu Mascarpone Cream

FRESH FRUIT FILLING

ADDITIONAL \$3 PER PERSON

- Mixed Berries
- Pineapple Compote
- Strawberries

TOPPINGS/COATINGS

- Vanilla Butter Cream
(included with package)

GLUTEN FREE OPTION AVAILABLE AT AN ADDITIONAL COST OF \$3++ PER PERSON

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). Cakes brought in from the outside will be subject to a \$8 per person cake cutting fee. Any request for multiple flavors of cakes will incur a \$5 surcharge 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.



CHILDREN & VENDOR *Selections*

NU VISIONS IN PHOTOGRAPHY



BRIAN FOX PHOTOGRAPHY



SUNSHINE PHOTOGRAPHICS



TIFFANY BAGWELL PHOTOGRAPHY

CHILDREN'S MENU

Children's menus are available for children under the age of 10. Pre-select one item from each course below.

APPETIZER OPTIONS

Fresh Fruit Cup
Tossed Garden Salad
Caesar Salad

ENTRÉE OPTIONS

Chicken Fingers with French Fries
Macaroni and Cheese Casserole
Hamburger or Hot Dog
Personal Cheese Pizza

DESSERT OPTIONS

Brownie
Chocolate Cupcakes
Vanilla Ice Cream with Strawberry Sauce

\$60 PER CHILD

**UNDER 21 YEARS OF AGE BEVERAGE PACKAGE
\$35 PER PERSON**

VENDOR MEALS

HOT ENTRÉE OPTIONS

Chefs Choice of hot plated meal to include salad, entree and dessert.

\$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 and 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.

REHEARSAL DINNER

Organizing your rehearsal dinner can be one of the most important things on your “to do” list. Your dinner can set the tone for your entire weekend’s festivities, as well as serve as a memorable event bringing together your closest family and friends. We can set up a private banquet in one of our indoor event spaces, or you can dine al fresco in one of our beautiful outdoor piazzas (ask your catering manager for menus). Choose from one of the three incredible on-site restaurants, Universal Orlando’s other on-site hotels or one of the unique venues of Universal CityWalk. From an informal get-together to an elegant dining experience, choose from a wide range of settings to create an unforgettable rehearsal dinner for your guests.

Mama Della’s RistoranteSM – Dine in the casual comfort of the kitchen of a real Italian “Mama,” where everyone feels like family. Here you’ll enjoy authentic Old World favorites served with an abundance of warmth and hospitality. Features several private or semi-private rooms for up to 70 guests.

[Click for more information](#)

Trattoria del PortoTM – Delicious Italian cuisine infused with local ingredients, an array of innovative entrees, and a Tuscan Steak dinner menu all make this a popular location for rehearsal dinners. Dine inside or outdoors on the charming Harborside Piazza overlooking the picturesque Portofino Bay.

[Click for more information](#)

Bice Ristorante – An exquisite culinary voyage to the heart of Italy awaits you. Bice combines Old World elegance and modern chic to create a stylish dining experience featuring unforgettable food and impeccable service. Two separate private dining rooms are available for groups of up to 66 guests.

[Click for more information](#)

Hard Rock Hotel[®] at Universal Orlando

The Kitchen

The Palm

[Click for more information](#)

Loews Royal Pacific Resort at Universal Orlando

Islands Dining Room

[Click for more information](#)

Loews Sapphire Falls Resort at Universal Orlando

Amatista Cookhouse

Strong Water Tavern

[Click for more information](#)

Universal CityWalk

The Toothsome Chocolate Emporium &
Savory Feast Kitchen

Jimmy Buffett’s[®] Margaritaville[®]

Hard Rock Cafe[®] Orlando

Bob Marley – A Tribute to FreedomSM

Bubba Gump Shrimp Co.TM Restaurant & Market

Red Oven Pizza Bakery

Hot Dog Hall of Fame[®]

NBC Sports Grill & Brew

Antojitos Authentic Mexican Food

Pat O’Brien’s[®]

Vivo Italian Kitchen

The Cowfish[®] Sushi Burger Bar

[Click for more information](#)

THE AFTER PARTY

Don’t forget the “after party” following the rehearsal dinner and your wedding celebration. Loews Portofino Bay Hotel offers an ideal location for your group to keep the celebration going. You and your guests can visit the casual dockside bar, **The Thirsty FishTM**, located on the Harbor Piazza.

[Click for more information](#)

Plus you’ll find many other options for nightlife at the Universal CityWalk entertainment complex.

[Click for more information](#)

FAREWELL BREAKFAST

A farewell breakfast is an ideal way to wind down after your weekend festivities and exchange good-byes before leaving for your honeymoon. As the new Mr. and Mrs., you'll have the opportunity to thank your guests who have joined you from near and far and celebrate together one last time before embarking on your new life together.

THE CLASSIC CONTINENTAL

Freshly Squeezed Orange and Grapefruit Juices
Golden Pineapple, Honeydew Melon, Cantaloupe, Strawberries
Portofino Bay's Miniature Bake Shop Specialties including Croissants, Cranberry Twists, Chocolate Croissants, Apple Turnovers, Chocolate Twists, Blueberry Muffins and Bran Muffins with Butter, Jams and Preserves
Miniature Bagels with Regular and Low Fat Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas


\$50 PER PERSON

THE CLASSIC BUFFET BREAKFAST

Freshly Squeezed Orange and Grapefruit Juices
Golden Pineapple, Honeydew Melon, Cantaloupe, Strawberries, Blueberries, Blackberries and Raspberries
Assorted Dry Cereals with Whole and Skim Milk
Fluffy Scrambled Eggs with Cheddar Cheese
Apple Wood Smoked Bacon and Sage Sausage Links
Rosemary Roasted Red Skin Potatoes
Portofino Bay's Miniature Bake Shop Specialties including Croissants, Cranberry Twists, Chocolate Croissants, Apple Turnovers, Chocolate Twists, Blueberry Muffins and Bran Muffins with Butter, Jams and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

\$62 PER PERSON

SUNDAY BRUNCH

Selection of Fresh Squeezed Juices
Pineapple, Honeydew Melon, Cantaloupe, Strawberries, Blueberries, Blackberries, Raspberries
Portofino Bay's Miniature Bake Shop Specialties with Fruit Preserves and Butter
Assorted Miniature Bagels with Cream Cheese
Smoked Salmon with Chopped Egg, Capers, Red Onion, Crème Fraîche, Chopped Parsley
Florida Field Greens with House Dressing
Tomatoes and Ciliegine Mozzarella, Basil and Balsamic Vinaigrette
White Bean, Baby Shrimp and Red Pepper Salad
Deviled Eggs to include: Classic with Paprika, Basil Pesto and Smoked Salmon
Grilled Salmon Medallions, Fennel Butter Sauce
Citrus Brined Chicken Breast, Florida Citrus Salad
"Caribbean" BBQ Beef Brisket
Traditional Cinnamon French Toast, Warm Maple Syrup
Apple Wood Smoked Bacon and Sage Sausage Links
Sautéed Herb New Potatoes
Eggs and Omelets prepared to order 
Assorted Tea Cakes, Fruit Tarts and Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

\$118 PER PERSON

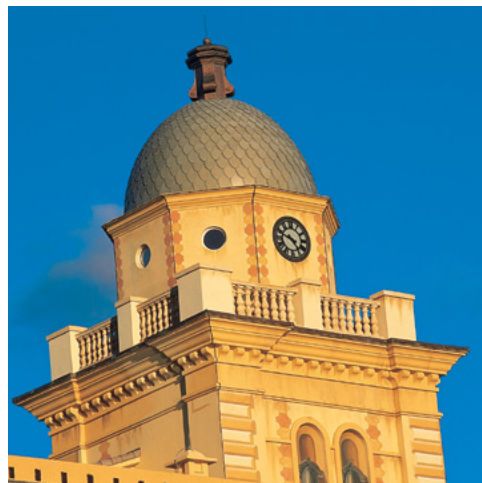
A variety of enhancements are available to complement the above menus, ask for details.



 Station requiring 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.



A DESTINATION *for* CELEBRATION



Your guests can celebrate *la dolce vita — the sweet life* — at Loews Portofino Bay Hotel at Universal Orlando. This AAA Four Diamond Award® hotel brings to life the charm and romance of the famed seaside village of Portofino, Italy, right down to the cobblestone streets and outdoor cafes. From the spacious guest rooms featuring authentic Italian furnishings to impeccable and attentive service, a spa, exceptional dining and more, your guests will be pampered at every turn.

UNIVERSAL ORLANDO RESORT

Loews Portofino Bay Hotel is located within easy walking distance of all the excitement of Universal Studios Florida and Universal Islands of Adventure theme parks, plus complimentary transportation to both Universal Epic Universe and Universal CityWalk. Universal Orlando is located just 15 miles from the Orlando International Airport and 10 miles from downtown Orlando.

UNIVERSAL HOTEL BENEFITS

- Skip the regular lines with FREE[^] Universal Express Unlimited ride access at Universal Studios Florida and Universal Islands of Adventure. Exclusive to guests staying at Loews Portofino Bay Hotel, Hard Rock Hotel®, and Loews Royal Pacific Resort. (Valid theme park admission required; select attractions. Not valid at Universal Volcano Bay or Universal Epic Universe.)
- Breeze into the parks before regular guests, each morning. Universal's hotel guests get Early Park Admission* to enjoy select attractions in one of our amazing theme parks, including Universal Epic Universe, up to an hour before park opening. (Valid theme park admission required.)
- Complimentary water taxis and shuttle buses to make getting around the resort fast and easy so you can get the most out of your time
- Priority Seating** at select restaurants throughout the Resort (Separate theme park admission is required for park entry. Restrictions apply.)
- Complimentary delivery of merchandise^^ purchased throughout the resort to your hotel
- Resort-wide charging privileges with your room key card

LOEWS PORTOFINO BAY HOTEL RECREATION AND DINING

- 3 themed swimming pools: the Roman aqueduct-themed Beach Pool, the elegant Villa Pool, and the secluded Hillside Pool
- Nightly Musica della Notte show on the Harbor Piazza (weather permitting)
- Italian Bocce ball courts, jogging paths and game room arcade
- Bice Ristorante – Northern Italian cuisine in an elegant atmosphere
- Mama Della's RistoranteSM – Family-style dining, traditional Italian specialties
- Trattoria del PortoTM – Breakfast, lunch and dinner served in a friendly, casual atmosphere
- The Thirsty FishTM – Harborside Italian wine bar
- Plus Sal's Market DeliTM, Gelateria, Café Espresso and Splendido Bar and GrillTM

[^]Requires theme park admission. Valid only at participating rides and attractions in Universal Studios Florida and Universal Islands of Adventure, during normal theme park operating hours. Not valid at Universal Volcano Bay or at Universal Epic Universe. Excludes separately ticketed events. Benefit is non-transferable and valid only for guests of Loews Royal Pacific Resort, Hard Rock Hotel® and Loews Portofino Bay Hotel, for the number of guests staying in the room for the length of hotel stay. Express ride access is a separate line with a shorter wait time at participating rides and attractions. Present valid room key card to the attendant upon entering the queue for a participating ride and attraction. Parks, attractions, operational times, and benefits are subject to substitutions, change, availability, capacity and/or cancellation without notice, and not guaranteed. Additional restrictions may apply. *Universal Orlando hotel guests must present hotel key card and valid theme park admission; all other guests must show theme park ticket stating Early Park Admission benefit. Early Park Admission begins up to one (1) hour prior to regular scheduled park opening to: (a) Universal Studios Florida and/or Universal Islands of Adventure as determined by Universal Orlando; (b) Universal Volcano Bay (weather permitting); and/or (c) Universal Epic Universe. Valid at select attractions at each park. Park-to-Park admission required to board the HogwartsTM Express. Benefit is non-transferable. Parks, attractions, operational times, and offerings for the Early Park Admission benefit may vary and are subject to substitutions, change, availability, capacity and/or cancellation without notice, and not guaranteed. Additional restrictions may apply. **Priority Seating is only available to guests of Loews Portofino Bay Hotel, Hard Rock Hotel® and Loews Royal Pacific Resort with room key card. Valid at select dining venues in Universal Studios Florida, Universal Islands of Adventure and Universal CityWalk during normal park/venue operating hours, subject to availability. Separate theme park admission is required to enter the theme parks. Parking is not included. Guests are encouraged to visit the hotel's Concierge Desk for details, availability and to make a reservation. Reservations are highly recommended but not required. Any groups over seven (7) require direct contact with the preferred venue to check and confirm availability as it is not guaranteed. Benefit and participating locations are subject to availability, change and/or cancellation without notice, and additional restrictions may apply. ^^Only merchandise purchased from select Universal Orlando owned and operated theme park stores are eligible for Hotel Delivery. Hotel Delivery concludes daily at 5pm and the service cannot be used the day of guest check out. Additional restrictions apply and are subject to change without notice.



ALL *You*, NEED TO DO IS RELAX

SOLIS PRODUCTIONS

Loews Portofino Bay Hotel offers everything you need to make your special day memorable, stress-free, and complete. From fun activities for your out-of-town guests to “must haves” to make your reception just right, we can provide the essential services and personal touches to make your wedding go smoothly. Ask your catering manager for pricing details and additional information.

ENHANCEMENTS TO CUSTOMIZE YOUR EXPERIENCE

Enhance your cocktail reception with an antipasto station. Complement your wedding cake with a gelato station. Serve your favorite wine with dinner. Offer your guests a late night menu of sliders or quesadillas at the end of your celebration. Your options are as limitless as your imagination. Talk to your catering manager to review your options, and feel free to suggest your own ideas. We're happy to work with you to create your own personalized experience.

PRE AND POST WEDDING EVENTS

You not only have a variety of options for hosting your rehearsal dinner, the after-party, wedding events, and farewell breakfast at Loews Portofino Bay Hotel, but you can also take advantage of the exceptional venues at Universal Orlando's other resort hotels: Loews Sapphire Falls Resort, Loews Royal Pacific Resort and Hard Rock Hotel®. In addition, Universal CityWalk offers a variety of one-of-a-kind venues for dining and entertainment, and our spectacular theme parks offer all kinds of amazing. Take advantage of this wide range of settings — all in one convenient location — to create a variety of unforgettable experiences for your guests.

DISCOUNTED OVERNIGHT ROOM RATES

Your guests can receive a discounted room rate, plus we will create a Personalized Reservation Webpage for them to make convenient online reservations. *Minimum of 10 guest rooms, on any one night, are required to secure a block of rooms held at discounted rates. Rates are determined by the dates selected. The rates will not be confirmed until a contract is signed.*

WELCOME AMENITIES

Welcome out-of-town guests with a special amenity from Loews Portofino Bay Hotel. Logo merchandise, in-room food and beverage amenities and other options are available, ask for details and pricing. If you are bringing your own welcome amenities, the hotel charges \$3.00 per gift bag delivery (\$4.00 per room for specific names). We can hand out welcome envelopes to your guests upon arrival for \$1.00 each.



BRIAN FOX PHOTOGRAPHY



Your wedding day is a declaration of your love and commitment to each other, and a day of celebration with your family and friends. At Loews Portofino Bay Hotel, we promise you an exceptional wedding experience surrounded by the unparalleled beauty, elegance and romance of the Italian Riviera . . . a day that you and your loved ones will cherish forever.

We look forward to planning your special day with you.

AMANDA BRAZZEL
 AREA CATERING SALES MANAGER
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UNIVERSAL ORLANDO

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