



# LOEWS SAPPHIRE FALLS RESORT

at Universal Orlando Resort

WEDDING BROCHURE



An island escape in the heart of the Caribbean.





## Ease Into Island Time

LOEWS  
**SAPPHIRE  
FALLS**  
RESORT  
UNIVERSAL ORLANDO

Celebrate your love in the heart of a tropical paradise.

Here, you and your guests will find yourselves surrounded by the romance and charm of the Caribbean in a setting that will add to the elegance of your wedding. At Loews Sapphire Falls Resort you'll create moments and memories to cherish forever.





## Ceremony Packages

REGINA HYMAN PHOTOGRAPHY

## CEREMONY AND RECEPTION LOCATIONS

### CAYMAN COURT LAWN AND PAVILION

Tucked away on the Loews Sapphire Falls Resort grounds and surrounded by lush greens, the Cayman Court Lawn and Pavilion offers a welcoming Caribbean escape ideal for hosting anything from small ceremonies to gala weddings of up to 400 guests.

### KINGSTON HALL AND GRAND CARIBBEAN BALLROOM

These impressive ballrooms are the largest at Universal Orlando Resort. The 21-foot high ceilings provide a grand space for your event. An updated palette of serene colors invite you to celebrate the Caribbean and South Seas. The spaces can accommodate in excess of 1,000 guests for grand wedding events, but can also be divided into twelve smaller salons for intimate receptions of 75 to 250 guests.

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



## CEREMONY PACKAGES

### 20-49 GUESTS

*Food & Beverage Minimum Required*

- Exclusive Ceremony Locations – Monday through Friday before 3PM
- Ceremony Rehearsal Space – based on availability
- Indoor Back-up Facilities, in case of inclement weather
- Outdoor Guest Seating
- Fruit Infused Water Station
- 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++**

### 50 GUESTS AND ABOVE

*Food & Beverage Minimum Required*

- Exclusive Ceremony Locations
- Ceremony Rehearsal Space – based on availability
- Indoor Back-up Facilities, in case of inclement weather
- Outdoor Guest Seating
- Fruit Infused Water Station
- 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++**

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

++Please note a food & beverage minimum is required for all Universal Hotel ceremonies. 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.





## Reception Packages

SCOTT CRAIG PHOTOGRAPHY

## RECEPTION IMMEDIATELY FOLLOWING YOUR CEREMONY

### 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, our signature linens and votive candles, and a dance floor if desired.

### CHOICE OF FOUR PASSED HORS D'OEUVRES (ONE PIECE PER PERSON)

#### COLD HORS D'OEUVRE SELECTIONS

Artichoke and Roma Tomato Bruschetta (NF, DF, VE)

Celery, Carrot, Jicama Shooter, Avocado Ranch Dressing (GF, NF, V)

Buffalo Mozzarella and Grape Tomatoes with BasilLeaf Lollipop (V)

Antipasto Skewer, Cillegine Mozzarella, Tomato, Kalamata Olive, Artichoke heart, Balsamic Reduction (GF, NF, V)

Asparagus and Serrano Ham with Grain Mustard (NF, DF, GF)

Thai Curry Chicken Summer Roll, Chili Lime Vinaigrette (GF, DF, NF)

Whipped Goat Cheese with Fig, Praline Pecans, Toasted Baguette (V)

Watermelon and Feta Cheese Skewer, White Balsamic Glaze (V, GF, NF)

Harissa Grilled Lamb Loin, Tzatziki Crispy Pita (NF)

Lomi-Lomi Salmon, Kefir Lime Yogurt on Cucumber, Wonton Crisp (NF)

Korean Beef Bulgogi on Cucumber, Kimchi Slaw (GF, DF, NF)

Heart of Palms & Cucumber Vegan Ceviche Shooter (GF, DF, NF, VE)

Pepper Seared Filet of Beef, Blackberry Jam, Chive Sour Cream on Fried Potato Cake (GF, NF)

Shrimp and Scallop Ceviche (NF, DF, GF)

Caribbean Shrimp Shooter, Horseradish Spiced Mango, Micro Cilantro (GF, DF, NF)

Shrimp Cocktail Shooter (GF, NF, DF)

Ahi Tuna Tartare, Wasabi Aioli (NF, DF, GF)

Sesame Seared Big Eye Tuna, Paw Paw Slaw (NF, DF, GF)

Prosciutto Wrapped Cantaloupe Skewer (NF, DF)

#### HOT HORS D'OEUVRE SELECTIONS

Vegan Edamame Dumpling, Sweet Soy Dipping Sauce (NF, DF, VE)

Cheese and Guava Empanada (NF, V)

Whipped Goat Cheese, Honey, Brown Sugar Crumble, Phyllo (NF, V)

Spanakopita (NF, V)

Brie en Croute with Raspberry (NF, V)

Wild Mushroom and Asiago Cheese Risotto Croquette, Roasted Red Pepper Coulis (NF, V)

Smoked Beek Brisket Picadillo Empanada (NF)

Mini Chicken Wellington (NF)

Chicken Dim Sum, Sweet Thai Chili Dipping Sauce (NF, DF)

Chicken Lemongrass Pot Sticker (NF, DF)

Pecan Chicken Tender, Hot Honey Butter Sauce

Seared Pork Pot Sticker, Ginger Glaze Dipping Sauce (DF, NF)

Crab Rangoon, Sweet & Sour Sauce (NF)

Punjabi Vegetable Samosa, Cucumber mint Raita (NF, V)

Vegetarian Spinach Artichoke Empanada (NF, V)

Braised Short Rib & Fontina Panini (NF)

Mini Beef Wellington (NF)

Sea Scallop Wrapped In Prosciutto, Lemongrass Butter (NF, GF)

Soy Ginger Marinated Shrimp in Spring Roll Wrapper, Firecracker Sauce (NF)

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

## LOCAL CHEESE DISPLAY

**Cheese Display:** Local Hawthorne Creek Creamery featuring Havarti, Gouda, Swiss, Buttermilk Blue Cheese, Seasonal Berries, Dried Fruits, Toasted Nuts, Freshly Baked Baguettes, Lavosh, Assorted Crackers (V)

**Vegetable Montage:** Broccoli, Cauliflower, Celery, Carrots, Peppers, Cherry Tomatoes, Grilled Asparagus, Portobello Mushrooms, Eggplant, Zucchini, Yellow Squash, Caramelized Onion Dip, Creamy Avocado Dressing (NF, V)

### UPGRADE TO CHARCUTERIE STATION FOR AN ADDITIONAL \$15++ PER PERSON

**Charcuterie Station:** Mortadella, Salami, Capicola, Fontina, Asiago, Marinated Provolone, Grilled and Roasted Seasonal Vegetables, Pepperoncini, Olives, Artichokes, Freshly Baked Bread, Lavosh

## CUSTOM 2-TIER WEDDING CAKE ONE-HOUR HOSTED PREMIUM BAR

**\$135++ PER PERSON REQUIRES MINIMUM OF 20 GUESTS**

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

- Choice of Four Passed Hors d'oeuvres
- Cocktail Hour with One-Hour Hosted Premium Bar
- Choice of Plated or Buffet Dinner (Lunch & Brunch Options Available)
- Three-Hour Hosted Premium Bar during Wedding Reception
- Complimentary Pre-Event Menu Tasting for up to Four Guests - Minimum Food & Beverage Required
- Custom Reception Diagram
- Choice of House Linen and Napkin
- Discounted Self and Valet Parking for Drive-In Guests on Wedding Day

**STARTING AT \$215++ PER PERSON**

Bartender fee of \$225 is required for all bars. 1 per 50 guests.

Attendant fee of \$225 is required. 1 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.





# Cocktail Hour Enhancements





## COCKTAIL HOUR

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

### COLD HORS D'OEUVRE SELECTIONS

Artichoke and Roma Tomato Bruschetta (NF, DF, VE)  
 Celery, Carrot, Jicama Shooter, Avocado Ranch Dressing (GF, NF, V)  
 Buffalo Mozzarella and Grape Tomatoes with BasilLeaf Lollipop (V)  
 Antipasto Skewer, Cillegine Mozzarella, Tomato, Kalamata Olive, Artichoke heart, Balsamic Reduction (GF, NF, V)  
 Asparagus and Serrano Ham with Grain Mustard (NF, DF, GF)  
 Thai Curry Chicken Summer Roll, Chili Lime Vinaigrette (GF, DF, NF)  
 Whipped Goat Cheese with Fig, Praline Pecans, Toasted Baguette (V)  
 Watermelon and Feta Cheese Skewer, White Balsamic Glaze (V, GF, NF)  
 Harissa Grilled Lamb Loin, Tzatziki Crispy Pita (NF)  
 Lomi-Lomi Salmon, Kefir Lime Yogurt on Cucumber, Wonton Crisp (NF)  
 Korean Beef Bulgogi on Cucumber, Kimchi Slaw (GF, DF, NF)  
 Heart of Palms & Cucumber Vegan Ceviche Shooter (GF, DF, NF, VE)  
 Pepper Seared Filet of Beef, Blackberry Jam, Chive Sour Cream on Fried Potato Cake (GF, NF)  
 Shrimp and Scallop Ceviche (NF, DF, GF)  
 Caribbean Shrimp Shooter, Horseradish Spiced Mango, Micro Cilantro (GF, DF, NF)  
 Shrimp Cocktail Shooter (GF, NF, DF)  
 Ahi Tuna Tartare, Wasabi Aioli (NF, DF, GF)  
 Sesame Seared Big Eye Tuna, Paw Paw Slaw (NF, DF, GF)  
 Prosciutto Wrapped Cantaloupe Skewer (NF, DF)

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

\*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.

Discounted package pricing available for brunch and daytime weddings. Cocktail Hour and Tasting not included in Brunch or Lunch weddings. Food and Beverage Minimums apply. Prices and available options subject to change.

### HOT HORS D'OEUVRE SELECTIONS

Vegan Edamame Dumpling, Sweet Soy Dipping Sauce (NF, DF, VE)  
 Cheese and Guava Empanada (NF, V)  
 Whipped Goat Cheese, Honey, Brown Sugar Crumble, Phyllo (NF, V)  
 Spanakopita (NF, V)  
 Brie en Croute with Raspberry (NF, V)  
 Wild Mushroom and Asiago Cheese Risotto Croquette, Roasted Red Pepper Coulis (NF, V)  
 Smoked Beek Brisket Picadillo Empanada (NF)  
 Mini Chicken Wellington (NF)  
 Chicken Dim Sum, Sweet Thai Chili Dipping Sauce (NF, DF)  
 Chicken Lemongrass Pot Sticker (NF, DF)  
 Pecan Chicken Tender, Hot Honey Butter Sauce  
 Seared Pork Pot Sticker, Ginger Glaze Dipping Sauce (DF, NF)  
 Crab Rangoon, Sweet & Sour Sauce (NF)  
 Punjabi Vegetable Samosa, Cucumber mint Raita (NF, V)  
 Vegetarian Spinach Artichoke Empanada (NF, V)  
 Braised Short Rib & Fontina Panini (NF)  
 Mini Beef Wellington (NF)  
 Sea Scallop Wrapped In Prosciutto, Lemongrass Butter (NF, GF)  
 Soy Ginger Marinated Shrimp in Spring Roll Wrapper, Firecracker Sauce (NF)

## PREMIUM COLLECTION BAR (4 HOURS INCLUDED IN THE PACKAGE)

### 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

**Select 2 white and 2 red wines**

Lunetta Prosecco  
 Caposaldo pinot grigio\*  
 Decoy by Duckhorn  
 sauvignon blanc  
 Decoy by Duckhorn chardonnay  
 Mas Le Chevaliere Rose 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 Black Cherry  
 White Claw Mango Seltzer

### 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

Bartender fee of \$225 is required for all bars. 1 per 50 guests.

Cocktail Hour and Tasting not included in Brunch or Lunch weddings. Food and Beverage Minimums apply. Prices and available options subject to change.

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

PLATED DINNER SELECTIONS

BUFFET DINNER SELECTIONS

WEDDING BRUNCH SELECTIONS

CUSTOM WEDDING CAKES

## COCKTAIL HOUR ENHANCEMENTS

### DISPLAY STATIONS

#### Cheese

Local Hawthorne Creek Creamery featuring Havarti, Gouda, Swiss, Buttermilk Blue Cheese, Seasonal Berries, Dried Fruits, Toasted Nuts, Freshly Baked Baguettes, Lavosh, Assorted Crackers (V)

**\$37++ PER PERSON**

#### Mediterranean Mezza

Baba Ghanoush (GF, DF, NF, VE), Hummus (GF, DF, NF, VE), Tabouli (DF, NF, VE), Marinated Feta (GF, NF, V), Pickled Radish (GF, DF, NF, VE), Olives (GF, DF, NF, VE), Falafel (GF, DF, NF, VE), Tzatziki (GF, NF, V), Israeli Couscous Salad, Cucumbers, Tomato, Onions, Lemon Herb Vinaigrette (GF, NF, V), Grilled Flatbread (DF, NF, VE), Lavosh (NF, V)

*(Serves Approximately 50 Guests)*

**\$1450++ PER ORDER FOR FOOD**

#### Sushi

Tuna and Salmon Sashimi (GF, DF, NF), Assorted Rolls including California (GF, DF, NF), Barbequed Eel (GF, DF, NF), Spicy Tuna (GF, DF, NF), Vegetable (GF, DF, NF, VE), Wasabi (GF, DF, NF, VE), Pickled Ginger (GF, DF, NF, VE), Gluten Free Soy Sauce (GF, DF, NF, VE)

*(Based on Three Pieces per Person)*

**\$41++ PER PERSON FOR FOOD**

### ACTION STATIONS

#### Italian Pasta

Featuring hand made pasta from Orlando City Pasta

Fresh Garlic Bread Sticks (NF, V), Focaccia Bread (NF, V), Grated Parmesan (GF, NF, V)

#### Pre-Select Two Options:

Four Cheese Ravioli, Local Royal Red Rock Shrimp, Green Peas, Caramelized Pearl Onions, Mixed Mushrooms, Parmesan Cream (NF)

Cavatappi Pasta, Baby Arugula, Kalamata Olives, Artichoke Hearts, Seasonal Squash, Pomodoro Sauce (DF, NF, VE)

Potato Gnocchi, Florida Lamb Ragout, Pecorino Cheese (NF)

*(Based on One and a Half Ounces of Each Pasta Per Person)*

**\$36++ PER PERSON FOR FOOD**

#### Sliders

#### Pre-Select Two Options:

Black Angus Short Rib Patty, Caramelized Onions, Provolone Cheese, Special Sauce, Brioche Bun (NF)

Vegetarian Meat Patty, Pickled Red Onions, Avocado Crema, Brioche Bun (NF, V)

Spicy Buffalo Chicken, Boars Head Horseradish Pickle Chip, House Blue Cheese, Brioche Bun (NF)

Roasted Cuban Pork, Boars Head Ham, Swiss Cheese, Pickles, Yellow Mustard (NF)

*(Based on 1 Slider of Each Per Person)*

**\$34++ PER PERSON FOR FOOD**

#### Flatbread Pizza

Gourmet flatbread pizzas cooked to order

#### Pre-Select Two Options:

Buffalo Chicken, Lardons Of Bacon, Bleu Cheese Crumbles, Scallions, Alfredo Sauce (NF)

Vine-Ripened Tomatoes, Fresh Buffalo Mozzarella, Basil Purée, Cracked Black Pepper (NF, V)

Locally Sourced Italian Sausage and Pepperoni, Aged Provolone Cheese (NF)

*(Based on 1 Piece of Each Flat Bread Per Person)*

**\$29++ PER PERSON FOR FOOD**

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

All Action 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.



## An Award-Winning Culinary Team



The freshest natural ingredients. Skilled, award-winning chefs. Imaginative recipes and menus tailored to your exact specifications. Every meal at Loews Sapphire Falls Resort promises to be an unrivaled culinary experience that will elevate your wedding from enjoyable to unforgettable.

Complex Executive Chef Nando Belmonte and Complex Executive Pastry Chef Rodrigo Nunez have both won multiple awards from the American Culinary Federation. Together with their talented team they can create a customized menu from a variety of cuisines — including Polynesian, French, Italian, Asian, and American classics —for any sized event, from casual to formal.

All of our freshly baked breads, desserts, ice creams, and pastries are created right in our kitchens. Our delicious stocks, soups, and sauces are all house-made, along with our salad dressings. 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.

At Loews Sapphire Falls Resort, you have your choice of plated dinner stations or buffet style service. You can take your buffet to the next level with a customized menu featuring optional action stations for the ultimate in personal service and elegance.

*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.*



## Plated Dinner Selections





## PLATED DINNERS — 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

Minestrone (GF, DF, NF, VE)

Roasted Butternut Squash, Crispy Pancetta (GF, NF, DF)

French Onion Soup, Gruyere Cheese Crostini (GF, NF)

Chicken Corn Chowder (GF, NF)

Lobster Bisque, Crème Fraiche (GF, NF)

Creamy Fennel & Carrot Soup (GF, NF, V)

Coconut Chicken Curry (GF)

Crawfish Chowder (GF, NF)

**ADDITIONAL \$15++ PER PERSON IF SOUP AND SALAD ARE CHOSEN**

#### SALADS

**The Villages Grown Mixed Greens**

*Balsamic Figs, Toasted Walnuts, Goat Cheese, Poached Pears, Sea Salt Crusted Flatbread, Port Wine Vinaigrette (V)*

**Baby Iceberg Lettuce**

*Buttermilk Blue Cheese, Crispy Bacon Lardons, Grape Tomatoes, Hydroponic Cucumbers, Balsamic Reduction, Blue Cheese Dressing (NF, GF)*

**Caesar**

*Hearts of Romaine, Shaved Parmesan Cheese, Crispy Pancetta, Oven-Dried Florida Tomatoes, Roasted Garlic Crouton, Caesar Dressing (NF)*

**Baby Kale & Frisée**

*Praline Pecans, Crumbled Goat Cheese, Marinated Cherry Tomatoes, Brioche Crouton, Lemon & Thyme Champagne Vinaigrette (V)*

**Oven Roasted Golden Beets**

*Whipped Goat Cheese, Candied Pecans, Baby Arugula & Frisée, Pumpernickel Crouton, Mustard Vinaigrette (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.

## PLATED DINNERS – ENTRÉE SELECTIONS

All plated dinners include freshly baked rolls and sweet butter, freshly brewed coffee, decaffeinated coffee, Organic Herbal Teas, Iced Tea.

### Rosemary Grilled Airline Chicken Breast (GF, NF)

*Yukon Potato Puree, Seasonal Vegetables, All-Natural Roasted Chicken Jus*

**\$215++ PER PERSON**

### Honey Garlic Airline Chicken Breast

*Thai Fried Rice, Sesame Broccolini, Crispy Shitake Mushrooms*

**\$215++ PER PERSON**

### Pan-Seared Line Caught Local Catch

*Herb Poached Fingerling Potatoes, Grilled Jumbo Asparagus, Roasted Fennel & Tomato Relish, Lemon Butter*

**\$225++ PER PERSON**

### Locally Sourced Applewood Pork Chop (NF, GF)

*Calabaza & Parmesan Risotto, Roasted Vegetables, Caramelized Apple Chutney*

**\$225++ PER PERSON**

### Manhattan Cut New York Strip

*Butter Braised Fingerling Potatoes, Parsnip Puree, Crispy Balsamic Brussel Sprouts, White Asparagus, Port Demi-Glace*

**\$235++ PER PERSON**

### Braised Short Rib (NF, GF)

*Roasted Garlic Yukon Gold Crushed Potatoes, Candied Carrots & Haricot Verts, Natural Beef Jus*

**\$235++ PER PERSON**

### Vegan Warm Basil Quinoa Salad (GF, DF, NF, VE)

*Butternut Squash Puree, Oven Roasted Baby Beets, Herb Roasted Fingerling Potatoes, Maple Glazed Acorn Squash, Haricot Verts*

**\$215++ PER PERSON**

### Herb Grilled Plant Based Steak

*Gratitude Garden Mixed Mushroom Risotto, Lemon Broccolini, Tomato Relish, Red Pepper Coulis*

**\$230++ PER PERSON**

## ENTRÉE DUETS

### Lightly Smoked Filet Mignon and Pan-Seared Line Caught Snapper (NF, GF)

*Truffle Scented Polenta Cake, Roasted Broccolini & Baby Carrots, Port Wine Demi*

**\$259++ PER PERSON**

### Roasted Garlic Filet Mignon & Crab Cake (NF)

*Yukon Gold Potato Hash, Baby Vegetables, Grain Mustard Peppercorn Sauce*

**\$269++ PER PERSON**

### Pan-Roasted Petit Tenderloin of Beef & Butter Poached Lobster Tail (NF)

*Chive & Pork Belly Potato Croquette, Fire-Roasted Asparagus, Morel Cognac Cream*

**\$289++ PER PERSON**

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.

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.



## Buffet Dinner Selections

FAMILY ART PHOTOGRAPHY

## BUILD YOUR OWN DINNER BUFFET

**\$245++ PER PERSON**

### SELECT THREE

Pure Produce greens with beefsteak tomatoes, Maui onions, carrots, cucumbers, grilled pineapple, ginger soy vinaigrette (NF, GF, DF, V), Thai peanut dressing (GF, DF, VE)

Iceberg salad: cherry tomatoes, cucumbers, red onions, Applewood smoked bacon, crumbled blue cheese dressing (GF, NF), ranch dressing (GF, NF, V), red wine vinaigrette

The Villages Grown mixed greens shredded jalapeno jack cheese, cucumber carrots, grape tomatoes, balsamic vinaigrette (GF, DF, NF, VE), ranch dressing (GF, NF, V)

Chopped hearts of romaine, grape tomatoes, shaved parmesan, garlic croutons, Kalamata olives, Chianti vinaigrette (GF, DF, NF, VE), Cesar dressing (GF, DF, NF)

Ciliegine and artichoke salad, balsamic braised pearl onions, sun-dried tomatoes, Kalamata olives, basil oregano vinaigrette (GF, NF, V)

Shaved brussels sprouts salad, local grape tomatoes, caramelized onions, lardons of bacon, shaved Parmesan, apple cider grain mustard vinaigrette (NF, GF)

Sesame-roasted chicken thighs, glass noodles, roasted peanuts, mixed peppers and onions, Thai basil, mint, chili lime vinaigrette (GF, DF)

Chilled grilled asparagus, fresh lemon zest, crumbled Feta, red peppers, roasted garlic vinaigrette (GF, NF, V)

Quinoa, baby arugula, shredded apples, dried apricots, julienne red peppers, pickled red onions, red wine vinaigrette (NF, GF, DF, VE)

Roasted golden beets, goat cheese, baby kale, farro, pecans, champagne vinaigrette (GF, V)

### SELECT THREE

True North salmon, fennel and tomato relish, lemon butter (NF, GF)

Herb marinated local mahi mahi, romesco sauce (GF, DF, NF)

Pan-seared golden sea bass, roasted corn relish, orange reduction (GF, DF, NF)

Joyce Farms chicken leg quarters, lemon and herb cauliflower, chicken jus (GF, DF, NF)

Dijon and garlic brined smoked chicken breast, sage jus (GF, DF, NF)

Bacon wrapped chicken thighs, sun-dried tomato and artichoke tapenade natural chicken jus (GF, DF, NF)

Herb marinated petite New York strip steak, red wine jus (GF, DF, NF)

Lightly smoked Black Angus beef flap steak, chimichurri (GF, DF, NF)

Braised boneless beef short rib, red wine jus (GF, DF, NF)

Coffee-rubbed HertaBerkSchwein Farm pork ribs, chipotle barbeque sauce (GF, DF, NF)

HertaBerkSchwein Farm rosemary-garlic pork loin (GF, DF, NF)

Char sui pork with steamed broccoli (DF, NF)

Vegetarian farro risotto, shitake mushrooms, sun-dried tomatoes, asparagus, Kalamata olives, Parmesan cheese (NF, VE)

Indian curry with chickpeas, cauliflower, tomatoes, potatoes, green peas, bell peppers, jasmine rice (GF, DF, NF, VE)

Potato gnocchi, caramelized onions, baby spinach, gratitude garden mixed mushrooms, salsa rosa (NF, VE)

### SELECT TWO

Rosemary roasted potatoes (NF, GF, DF, VE)

Truffle macaroni and cheese (NF, V)

Florida seasonal vegetables (NF, GF, DF, VE)

Roasted broccolini, lemon zested cauliflower, caramelized mixed peppers and onions, balsamic cremini mushrooms (NF, GF, DF, VE)

Charred asparagus, balsamic cipollini onions, oven-dried local plum tomatoes, baby carrots (NF, GF, DF, VE)

Jumbo baked potato bar, bacon bits, shredded cheddar, scallions, sour cream, sweet butter (NF, GF)

Orlando City Four cheese ravioli, baby spinach, mixed mushrooms, caramelized onions, garlic cream (NF, V)

Caponata, eggplant, zucchini, yellow squash, mixed mushrooms, onions, peppers (NF, GF, DF, VE)

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



## Wedding Brunch Selections



## THE WEDDING BRUNCH

**\$198++ 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.

*(Brunch wedding package does not include Cocktail Hour with passed hors d'oeuvres or menu tasting)*

*Freshly Squeezed Florida Orange and Grapefruit Juice, Apple and Cranberry Juice*

**Fresh Fruit Display (GF, DF, NF, VE)**

*Cantaloupe, Honeydew, Watermelon, Pineapple, Mixed Berries*

**Santa Barbara Smoke House Cold Smoked Salmon (DF, NF)**

*Plant City Roma Tomatoes, Pickled Shaved Onions, Capers, Hard Cooked Eggs, New York City's Finest Bagels with Butter, Cream Cheese, Preserves*

**Pastry Chef's Selection of Breakfast Pastries (V)**

*Cantaloupe, Honeydew, Watermelon, Pineapple, Mixed Berries*

**Carving Station (NF)** 

*Garlic and Dijon-Crusted Meats by Linz Prime Rib of Beef, Red Wine Jus, Horseradish Sour Cream, Carving Rolls*

**Cold Display**

*The Villages Grown Baby Mixed Greens, Grape Tomatoes, Cucumbers, Croutons, Feta, Dried Cranberries, Ginger Soy Vinaigrette, Roasted Red Pepper Ranch Dressing (NF, V)*

*Quinoa Salad, Shredded Honeycrisp Apple, Pickled Red Onions, Baby Arugula, Goat Cheese, Champagne Vinaigrette (GF, NF, V)*

**Hot Buffet**

*Twisted Eggs Benedict, Potato Cake, Baby Arugula, Short Rib, Poached Egg, Bacon Mornay Sauce (GF, NF)*

*Vegetable Frittata, Sun-Dried Tomatoes, Baby Spinach, Feta (GF, NF, V)*

*Paleo Hash, Yukon Gold And Sweet Potatoes, Kale, Broccoli, Caramelized Peppers And Onions (GF, NF, DF, VE)*

*Tahitian French Toast A L'orange, Carmelized Bananas, Sweet Cinnamon Butter (NF, V)*

*Chicken Sausage, Applewood-Smoked Bacon (GF, NF, DF)*

**Sweet Endings**

*Cherry Pie With Yogurt Panna Cotta (NF, V)*

*Passion Fruit Meringue Tarts (NF, V)*

*Banana Dulce Tiramisu, Almond Biscotti (V)*

*Additional charge will apply for groups larger than 50 people*

## BRUNCH ENHANCEMENTS

**Made to Order Omelets**

*(Attendant @ \$225)*

Farm Fresh, Cage-Free Whole Eggs, or Egg Whites, Diced Ham, Chorizo, Peppers, Onions, Tomatoes, Cheddar, Mozzarella, Applewood Smoked Bacon, Cremini Mushroom, Scallions

**\$23++ PER PERSON**

Bartender fee of \$225 is required for all bars. 1 per 50 guests.

Action station: \$225 per chef/attendant

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.

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

**Champagne Bar** *(Bartender @ \$225)*

Sparkling Wine will be used to create Mimosas, Bellinis, Kir Royales, and Royal Spritzers

**\$17++ PER DRINK**

**Bloody Mary Bar** *(Bartender @ \$225)*

The Traditional Morning Eye-Opener Absolut Vodka mixed with Mary Mix, Garnished with Lemon and Lime Wedges and a Celery Stick. Or try a Bloody Mary made with Sauza Gold Tequila

**\$17++ PER DRINK**

## 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 Continental Breakfast

Florida Orange, Grapefruit, Cranberry and Apple Juices  
 Oatmeal, Side of Cream, Raisins, Brown Sugar, Honey (NF, V)  
 Assorted Individual Dry Cereal  
 Whole and Skim Milk  
 Seasonal Fresh Fruits and Melons (GF, DF, NF, VE)  
 Pastry's Chef Selection of Bakeshop Specialties (V)  
 Preserves, Jams, Sweet Butter, Cream Cheese  
 Freshly Brewed Coffee, Decaffeinated Coffee, and Organic Herbal Tea

**\$50++ PER PERSON FOR FOOD**

### Central Florida Breakfast Buffet

Cold Pressed Juice  
 Golden Girl: Pineapple, Carrot, Turmeric, Lemon, Ginger  
 Pure Greens: Apple, Cucumber, Celery, Romaine, Zucchini, Kale, Spinach, Lemon, Ginger  
 House Baked Citrus Breakfast Bread, Guava and Cream Cheese Stuffed Croissants (V)  
 Seasonal Sliced Fruit Display (Gf, Df, Nf, Ve)  
 Webb's Honey Greek Yogurt Parfaits (V)  
 Honey Crisp Apple Compote, House Granola With Smashed Walnuts (Df, V)  
 Peanut Butter And Banana Overnight Oats (V)  
 True North Salmon House Cured and Cold Smoked (GF, DF, NF), Oven Dried Tomato Jam (GF, DF, NF, V), Sliced Hard Cooked Eggs (GF, DF, NF), Pickled Red Onions (GF, DF, NF, VE), Capers (GF, DF, NF, VE), Whipped Cream Cheese (GF, NF, V)  
 Lake Meadow Farms Cage Free Egg Frittata, Applewood Smoked Bacon, Cheddar, Plant City Tomato (GF, NF)  
 Local Made Chicken and Turkey Sausage (GF, DF, NF)  
 Palmetto Creek Farms Sous Vide Pork Belly (GF, DF, NF)  
 Sweet Potato Hash With Mixed Peppers And Onions, Baby Spinach, Broccoli Florets (GF, DF, NF, VE)

**\$66++ PER PERSON FOR FOOD**

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

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.





## Custom Wedding Cakes





## 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 \$18++ PER PERSON**

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

### CLASSIC CAKE FLAVORS

Yellow, Vanilla, Marble, Chocolate, Carrot and Red Velvet

### FILLINGS

Chocolate Mousse, Bavarian Cream, Chantilly Cream, Lemon, Strawberry, Raspberry or Passion Fruit Jelly

### ICINGS

Italian Buttercream, American Butter Cream, Whipped Cream Icing and Rolled Fondant

### HOUSE SPECIALTIES

Almond Frangipane Cake with Dark Chocolate Ganache and Praline Buttercream

Red Velvet Cake with Oreo Cookie Cream Cheese Filling with Italian Buttercream Icing

Key Lime Chiffon Cake with Coconut Custard Cream and Chantilly Cream Icing

Vanilla Cake with White chocolate Mousse and Tropical Fruit Jelly Filling and Buttercream Icing

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

++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'S MENU

### CHILDREN UNDER THE AGE OF 10

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

Pasta with Marinara Sauce, Garlic Breadsticks

Hamburger or Cheeseburger with French Fries

#### Third Course

Ice Cream Sundae

Brownie

Chocolate Cupcake

**\$60++ PER PERSON**

**UNDER 21 YEARS OF AGE BEVERAGE PACKAGE - \$33++ PER PERSON**

## VENDOR MEALS

### CHEF'S CHOICE HOT PLATED MEAL

Includes Hot Entree & 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 & 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.

At Loews Sapphire Falls Resort, your guests are transported to a paradise in the heart of the tropics. Blue waterfalls cascade over lush grounds, and in the distance, the calming sounds of steel drums call guests to take in the scenic water views, ease into “island time” and let go.

## UNIVERSAL ORLANDO RESORT

Loews Sapphire Falls Resort is located within easy walking distance of Universal Volcano Bay water theme park. And just a quick shuttle bus ride away from all the excitement of Universal Studios Florida, Universal Islands of Adventure, Universal Epic Universe and Universal CityWalk entertainment complex. Universal Orlando Resort is located just 15 miles from the Orlando International Airport and 10 miles from downtown Orlando.

## UNIVERSAL HOTEL BENEFITS

Guests of all Universal Orlando’s hotels enjoy special access to all four theme parks with **Early Park Admission\*** to one theme park up to one hour before the park opens (valid theme park admission required. Select Attractions).

Plus, Universal Hotel guests enjoy even more special benefits throughout their stay:

- Complimentary transportation from your hotel to Universal Orlando’s theme parks and Universal CityWalk
- Resort-wide charging privileges with your room key card.
- Complimentary delivery of merchandise purchased across the resort to your hotel.
- Priority seating\*\* at select Universal Orlando restaurants is included for guests of Loews Portofino Bay Resort, Hard Rock Hotel®, and Loews Royal Pacific Resort.
- Special wake-up calls to your room.

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.

\*\*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. \*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 Hogwarts™ 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.



Every aspect of your wedding is a moment to cherish. We're honored to make your special day – and every day you're with us – as incredible as you've always imagined.

AMANDA BRAZZEL  
 AREA CATERING SALES MANAGER  
 407-503-3100  
 AMANDA.BRAZZEL@LOEWSHOTELS.COM



6601 ADVENTURE WAY • ORLANDO, FL 32819

[WWW.UNIVERSALORLANDO.COM/HOTELWEDDINGS](http://WWW.UNIVERSALORLANDO.COM/HOTELWEDDINGS)



Sapphire Falls Resort TM & © 2025 UCF Hotel Venture III.  
 Universal elements and all related indicia TM & © 2025 Universal Studios. All rights reserved.