Loews Royal Pacific Resort

SIGNATURE WEDDINGS

Escape to the natural elegance of the South Seas.
An Isle of Pure Romance
Picture yourself in the middle of an island paradise – your wedding a celebration of the joy and beauty surrounding you.

The setting for your wedding shouldn’t just be a place – it should be an escape, a temporary departure from the everyday world to a romantic destination where dreams come true. At Loews Royal Pacific Resort at Universal Orlando Resort®, you and everyone in your party will be transported to the enchanted isles of the South Seas.
Elegant Surroundings At Every Turn
YOUR WEDDING CEREMONY

ALL CEREMONIES INCLUDE:

• Ceremony Location
• Ceremony Rehearsal Space
• Indoor Back-up Facilities
• Outdoor Guest Seating
• Sound System with Wireless Microphone for Officiant
• Wedding Planning Services for Ceremony
• Citrus Infused Water Station
• Guest Book and Gift Table Set up

$2,600++

Minimum of 50 Guests
Packages for groups under 50 guests available. Contact Catering Manager for details

CEREMONY LOCATIONS

WEDDING LAWN

The Wedding Lawn offers a welcoming island sanctuary ideal for hosting anything from small ceremonies to gala weddings of up to 240 guests. Tucked away on the resort grounds and surrounded by lush greens, bamboo, and flowers, this secluded setting is conveniently located near the Wantilan Pavilion.

PACIFIC BEACH

Whether under the blue Florida sky or the warm glow of the evening twilight, a beach wedding at Loews Royal Pacific Resort is the ultimate romantic experience. Our pristine white sand Pacific Beach is rimmed with swaying palm trees and bordered by a tranquil body of water. It’s the ideal location for elegant beach weddings of up to 200 guests.

Indoor Ceremony Locations also available.

Ceremony Rehearsal Space and Bridal Party Changing Room are based upon availability. All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.
An Unforgettable Celebration
YOUR WEDDING RECEPTION

ALL RECEPTIONS INCLUDE:

• Cocktail Hour with One Hour Hosted Premium Collection Bar and Choice of Four Passed Hors d’oeuvres
• Choice of Plated, Buffet, Station, or Brunch Menus
• Three-Hour Hosted Premium Collection Bar during Wedding Reception
• Floor Length Table Linens available in Chocolate Brown, Gold, Black, White, Charcoal Grey and Ivory
• Wedding Planning Services for Ceremony
• Pre-Event Menu Tasting for up to Four Guests
• Complimentary Votive Candles, Dance Floor, Staging for your Band/DJ, Table Numbers, Tables for your Place Cards, Guestbook and Band/DJ

FROM $168++ PER PERSON

Minimum of 50 Guests

RECEPTION LOCATIONS

WANTILAN PAVILION

The Wantilan Pavilion is the hotel’s signature event space. Surrounded by exotic foliage and bamboo, this covered, outdoor venue embodies the natural elegance of the islands. A lava rock fire pit, tiki torches, and track lighting throughout make the pavilion perfect for dramatic evening outdoor affairs. Private and secluded, the pavilion also features a built-in stage and ample seating room for up to 240 guests.

PACIFICA BALLROOM AND OCEANA 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 aqua, pomegranate and tangerine, paired with organic patterns infuse the ballroom with the bold, vibrant charm of the South Pacific. The space 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.

TAHITIAN

Taking its inspiration from the South Pacific, the Tahitian Room warmly welcomes guests with its natural textures and peaceful tones. Stained glass, bamboo and stone come together to create a gathering place that is both dramatic and intimate. With high ceilings and a permanent bar, this space will accommodate 200 guests for dinner and 300 for receptions and dances.

All prices are subject to 25% 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.
REHEARSAL DINNER
You have many choices in Orlando for your rehearsal dinner, but Loews Royal Pacific Resort offers you an array of unique settings to create a memorable experience for your family and friends. You can hold a private banquet of event in one of the hotel’s indoor event spaces, or dine in one of our beautiful, lushly landscaped outdoor settings (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.

Islands Dining Room – This is an attractive, spacious restaurant with Indonesian style decor and a menu featuring modern, Pan Asian cuisine with a twist. A private dining room for up to 50 guests is also available.
Click for more information

Jake’s American Bar – Jake’s is a 1930’s style tropical nightspot celebrating the life of Royal Pacific Airways’ most beloved pilot, Captain Jake McNally. Jake’s is the perfect place to enjoy drinks, food and lively entertainment. A private room is available for up to 60 guests (ideal for 30–50).
Click for more information

HARD ROCK HOTEL®
The Kitchen
The Palm
Click for more information

LOEWS PORTOFINO BAY HOTEL
Mama Della’s Ristorante™
Trattoria del Porto™
Bice Ristorante
Click for more information

LOEWS SAPPHIRE FALLS RESORT
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 Freedom™
Bubba Gump Shrimp Co.™ 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
Nobody wants the good times to come to an end, so be sure to plan an “after party” in your weekend plans. Loews Royal Pacific Resort offers two ideal locations for your group to continue the party after your rehearsal dinner and wedding celebration. Choose the Orchid Court Lounge, our elegant lobby lounge adorned with beautiful orchids. Or meet for drinks and fun times at Jake’s American Bar. Click for more information

Plus you’ll find many other options for nightlife at Universal CityWalk™ entertainment complex.
Click for more information

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverage, and service charge.
COCKTAIL HOUR  |  RECEPTION  |  OUR DESTINATION  |  WEDDING SERVICES

WEDDING CAKES/DESSERTS  |  PLATED DINING MENUS  |  BUFFET DINING MENUS  |  WEDDING BRUNCH

BRIAN FOX PHOTOGRAPHY
RHETT PYLE PHOTOGRAPHY
REGINA HYMAN PHOTOGRAPHY
BRIAN FOX PHOTOGRAPHY
Cocktail Hour
Cocktail Hour

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

Cold Hors D’oeuvres

Garden:
• Artichoke and Roma Tomato Bruschetta
• Buffalo Mozzarella and Grape Tomato with Basil Leaf Lollipop
• Watermelon and Feta Cheese Skewer White Balsamic Glaze

Sea:
• Island Mango and Shrimp Salad with Crispy Tortilla
• Smoked Salmon Mousse, Crème Fraiche and Caviar Tart
• Sesame Big Eye Tuna with Paw Paw Sauce

Land:
• Thai Curry Chicken with Spicy Peanut Sauce
• Asparagus and Serrano Ham and Grain Mustard
• Pepper Seared Filet of Beef with Caramelized Onions and Maytag Blue Cheese Crostini

Additional pieces may be added, please consult your catering manager.

Hot Hors D’oeuvres

Garden:
• Guava and Cheese Empanada
• Feta Cheese, Artichoke, Tomato and Baby Spinach Mini Wrap
• Pear and Almond Brie in Phyllo

Sea:
• Caribbean Crab Cakes with Cilantro-Lime Remoulade
• Sea Scallop wrapped in Prosciutto with Lemon Grass Butter
• Lobster Corn Dog with Spicy Mango Mustard Sauce

Land:
• Coconut Chicken Tenders with Mango-Horseradish Dipping Sauce
• Tandoori Chicken Skewers with Raita Cucumber Dip
• Ginger Glazed Pork Pot Stickers with Ponzu Sauce

Premium Collection Bar (4 Hours Included in Package)

Absolut Vodka, Bombay Original Gin, Dewars White Label Scotch, Canadian Club Blend Bourbon, Jack Daniel’s Whisky, Bacardi Superior Rum, Sauza Blue Tequila,

Current wine list available upon request.

Bud Light, Budweiser, Miller Lite, Corona Extra, Stella Artois, Sam Adams Boston Lager, Blue Moon Belgian White

Each additional hour at $16.00++ per person, per hour

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Cocktail Hour not included with Wedding Brunch Menu. Prices and available options subject to change.
COCKTAIL HOUR ENHANCEMENTS – COLD SELECTIONS

LOCAL CHEESE DISPLAY
Cheddar, Cypress Point Tomme, Winter Park Blue, Havarti, and Marinated Provolone
Seasonal Berries, Dried Fruits and Toasted Nuts
Fresh Baked Baguettes, Lavosh and Assorted Crackers
(serves approximately 50 persons)
$1,000++

LOCAL, DOMESTIC AND INTERNATIONAL CHEESE DISPLAY
Manchego, Loblolly, Goat Cheese, Gorgonzola Blue, and Brie
Seasonal Berries, Dried Fruit and Toasted Nuts
Fresh Baked Baguettes, Lavosh and Assorted Crackers
(serves approximately 50 persons)
$1,100++

ROYAL PACIFIC SUSHI DISPLAY
(Based on three pieces per person)
An Assortment of Freshly Made Sashimi and Sushi Rolls,
prepared by our chef to include California, Barbequed Eel,
Spicy Tuna, Salmon and Vegetable Wasabi, pickled ginger
and light soy
$27++ per person

FRESH AND GRILLED VEGETABLE MONTAGE
Broccoli, Cauliflower, Celery, Carrots, Peppers and Cherry Tomatoes, Grilled Asparagus, Portobello Mushroom,
Eggplant, Zucchini, and Yellow Squash
Caramelized Onion Dip and a Creamy Avocado Dressing
(serves approximately 50 persons)
$800++

CHARCUTERIE STATION
Mortadella, Salami, Capicolla, Fontina, Asiago, and Marinated Provolone, Grilled and Roasted Seasonal Vegetables,
Pepperoncini, Olives, and Artichokes
Freshly Baked Flat Breads and Lavosh
(serves approximately 50 persons)
$950++

ISLAND RAW BAR
Iced Gulf Shrimp with Cocktail and Sauce Louis
$800++ per 100 pieces
Alaskan Snow Crab Claws with Lemon, Lime and Cocktail Sauce
$850++ per 100 pieces
Cultured Oysters on Half Shell with Crackers and Cocktail Sauce
$650++ per 100 pieces

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**WOK DISPLAY**
*(Based on one piece per person, per item)*
Locally Sourced Chicken Dim Sum, Pork Pot Stickers, Spicy Shrimp Satay, and Vegetable Wanton, Sweet Chili Thai, Plum, Ponzu and Sweet and Sour Sauce

$25++ per person

**CRAB CAKE STATION**
*(Based on two pieces per person)*
Island Crab Cakes with Roasted Corn and Peppers Cucumber-Mango Relish and Caribbean Remoulade

$30++ per person

**SLIDER STATION**
*Pre-Select Two of the Following:*
All Natural Grass Fed Beef with Caramelized Onions and Provolone Cheese
Slow Smoked Palmetto Creek Farms Mojo Pork, Pineapple Slaw
Spicy Buffalo Chicken, Lettuce, Tomato and Blue Cheese Dressing
Roasted Cuban Pork, Ham, Swiss Cheese, Pickles, Yellow Mustard

$24++ per person

**FLAT BREAD PIZZA STATION**
*Gourmet Flatbread Pizzas Cooked to Order*
*Pre-Select Two of the Following:*
Grilled Chicken, Onions, Ricotta Cheese, Tomato, Kalamata Olives, and Pesto
Vine Ripened Tomatoes with Fresh Buffalo Mozzarella, Basil Puree and Cracked Black Pepper
Locally Sourced Italian Sausage and Pepperoni with Aged Provolone Cheese

$24++ per person

**ITALIAN PASTA STATION**
*Pre-Select Two of the Following:*
Five Cheese Tortellini, Artichoke, Bay Shrimp, Parmesan Cream and Cracked Black Pepper
Penne Pasta, Marinara Sauce, Kalamata Olives, Basil and Arugula
Baked Gnocchi, Florida Lamb Ragu, Pecorino Cheese
Fresh Garlic Bread Sticks, Focaccia Bread and Grated Parmesan

$25++ per person

Station requiring an Attendant at $175++ plus sales tax. ++ All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverage, 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 Royal Pacific Resort promises to be an unrivaled culinary experience that will elevate your wedding from enjoyable to unforgettable.

Executive Chef Nando Belmonte, Executive Sous Chef Ron Cope, Banquet Chef Mark Kaba, and Executive Pasty Chef Rodrigo Nunez all have 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 Royal Pacific Resort, you have your choice of plated dinners 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._
Chef Inspired Creations
PLATED DINNERS —
SOUP AND SALAD SELECTION
CHOICE OF EITHER ONE SOUP OR SALAD

SOUP SELECTIONS
Roasted Butternut Squash, Crispy Pancetta
Lobster Bisque, Crème Fraiche
French Onion, Gruyere Cheese Crostini
Chicken Corn Chowder
Minestrone

Additional $13.00++ per person

SALAD SELECTIONS
Organic Mixed Greens
Balsamic Figs, Toasted Walnuts and Goat Cheese, Poached Pears Port Wine Vinaigrette

Baby Iceberg Lettuce
Buttermilk Blue Cheese, Crispy Bacon,
Grape Tomatoes, Hydroponic Cucumbers,
Balsamic Gelee, Blue Cheese Dressing

Caesar
Hearts of Romaine, Shaved Parmesan
Cheese, Crispy Pancetta, Roasted
Garlic Crouton, Caesar Dressing

Chopped Asian Salad
Romaine Lettuce, Edamame, Citrus,
Nappa Cabbage, Carrots, Red Onions,
Wonton Crisp, Ponzu Vinaigrette

Southwest Salad
Romaine Lettuce, Black Beans, Roasted
Corn, Tomatoes, Red Onions and Crispy Corn Chips, Chipotle Vinaigrette

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge.
Prices and available options subject to change.
PLATED DINNERS - ENTREE SELECTIONS

All plated dinners include Freshly Baked Rolls and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, Iced Tea and Choice of Plated Dessert.

GARDEN
Chick Pea and Quinoa Cake
Beluga Lentil and Israeli Cous Cous Stew, Roasted Yellow Pepper Nage
$168++ per person

Roasted Portobello Mushroom Stack
Sautéed Spinach, Roasted Roma Tomatoes, Zucchini, Yellow Squash, Garlic and Vegetable Broth
$168++ per person

SEA
Pan Seared Line Caught Local Catch
Okinawan Potato Hash, Seasonal Vegetables, Coconut Saffron Sauce
$179++ per person

Herbed Basted Roasted Grouper
Local Corn and Cheese Grits, Edamame Vegetable Succotash, Citrus Emulsion
$181++ per person

LAND
Rosemary Grilled Airline Chicken Breast
Yukon Potato Puree, Seasonal Vegetables, All Natural Roasted Chicken Jus
$168++ per person

Parmesan Crusted Chicken Breast
Creamy Herbed Polenta Cake, Grilled Asparagus, Oven Roasted Cippolini Onions Sundried Tomato Cream
$168++ per person

Locally Apple-wood Smoked Pork Chop
Butternut Squash and Parmesan Risotto, Roasted Vegetables, Caramelized Apple Chutney
$179++ per person

Char Grilled Beef Rib Eye Steak
Truffle Pecorino Potato Gratin, Pan Roasted Mushrooms, Shallot Confit, Roasted Asparagus Port Demi Glaze
$194++ per person

Horseradish Crusted Filet Mignon
Confit of Fennel Savory Bread Pudding, Seasonal Vegetables, Grain Mustard Sauce
$199++ per person

Braised Short Rib
Roasted Garlic Yukon Gold Crushed Potatoes, Candied Carrots and Haricot Vert, Natural Beef Jus
$181++ per person

LAND AND SEA
Lightly Smoked Filet Mignon and Pan Seared Line Caught Snapper
Truffle Scented Creamy Polenta, Roasted Broccolini and Baby Carrots, Port Wine Demi
$200++ per person

Roasted Garlic Filet Mignon and Jumbo Lump Crab Cake
Yukon Gold Potato Hash, Baby Vegetables, Grain Mustard and Peppercorn Sauce
$205++ per person

Pan Roasted Petit Tenderloin of Beef and Butter Poached Lobster Tail
Chive and Pork Belly Potato Croquette, Parmesan Crusted Asparagus, Morel Cognac Cream
$209++ 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 seven days prior to the event.

++All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.
PLATED DINNER – DESSERT SELECTIONS

• Mango Cheese Cake Lollipop and Dark Chocolate Flourless Cake with Peanut Butter Mousse
• Dark Chocolate Mud Pie with Raspberry Coulis
• Churro Bread Pudding with Dulce de Leche Ice Cream
• White Chocolate Mousse Cone in Sable Cookie Crunch
• Hazelnut Butter Cream Crunch Cake with White Chocolate Gelato
• Key Lime Cheese Cake with Merengue
• Tres Leches Cake
• Baked Coconut Flan

All prices are subject to 25% service charge and 6.5% sales tax on food, beverages, and service charge. Prices and available options subject to change.
Savory Dinner Buffets
THE STEAKHOUSE DINNER BUFFET

Freshly Baked Bread and Rolls Display with Sweet Butter

French Onion Soup, Gruyere Gratinee

Iceberg Salad with Cherry Tomatoes, Cucumbers, Red Onions, Apple Wood Smoked Bacon and Crumbled Blue Cheese Ranch, Blue Cheese and Russian Dressings

Petit Sirloin Steak
Grilled Natural Atlantic Local Catch
Roasted Natural Chicken Breast
Horseradish and Tomato Barbeque Sauces

Mashed Potatoes
Truffle Macaroni and Cheese
Seasonal Vegetable Succotash and Grilled Asparagus

Old Fashioned Apple Pie
New York Cheesecake
Double Fudge Chocolate Cake
Sourdough Bread

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

Wedding Cake

$199++ PER PERSON

Includes 3-Hour Premium Bar
Does not include Cocktail Hour with passed Hors d’oeuvres

+++All prices are subject to 25% taxable service charge and 6.5% tax on food, beverages and service charge. Prices and available options subject to change.
CARIBBEAN CARNAVAL BUFFET

SALAD DISPLAY
Organic Greens, Tomato, Avocado, Red Onion, Cucumber, Carrots, Cilantro-Lime Vinaigrette
Pinto Bean and Shrimp Salad, Locally Sourced Chorizo, Peppers, Cilantro
Oven Roasted Vegetables with Chili-Lime Vinaigrette
Mini Mango and Papaya Salad with Tropical Melons
Florida Fish Ceviche Martini

CARVING STATION
Locally Sourced Roasted Suckling Pig
Garlic-Lemon Mojo
Coconut-Pineapple Brioche Carving Roll
Del Salten
Ropa Vieja
Shredded Beef, Tomato and Natural Jus

DE PARRILLA DISPLAY
Roasted Lemon Florida Snapper, Sofrito Sauce
Jerk Chicken, Mango Papaya Relish, Jerk BBQ Sauce
Oven Roasted Sweet Potatoes and Seasonal Vegetables
House-Made Johnny Cakes

DESSERTS
Mini Desserts
Caribbean Rum Cake
Guava Flan
Coconut and Caramel Rice Pudding
Wedding Cake
Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Forte Organic Herbal Teas

$199++ PER PERSON

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WANTILAN LUAU DINNER BUFFET

Hawaiian Carving Rolls • Freshly Baked Breads and Rolls Display with Sweet Butter

MINI SALAD DISPLAY
Local Organic Greens with Beefsteak Tomato, Maui Onion, Carrots, Cucumber and Grilled Pineapple with Passionfruit Vinaigrette
Mini Mango and Papaya Salad with Tropical Melons
Chopped Napa Cabbage Salad with Lomi Lomi Salmon and Orange Ginger Dressing
Oven Roasted Vegetables with Chili-Lime Vinaigrette
Hawaiian Ahi Tuna Poke Martini

CARVING STATION 🍴
Roasted Kalua Suckling Pig
Guava Puree

HIBACHI DISPLAY
Korean Barbequed Black Angus Beef
Teriyaki Glaze

SOUTH PACIFIC DISPLAY
Pan-Seared Florida Catch of the Day with Papaya Lemon Grass Nage
Wood Grilled Szechuan Spiced Chicken Breast

WOK DISPLAY
Steamed Jasmine Rice
Oven Roasted Sweet Potatoes and Seasonal Vegetables
Johnny Cakes

DESSERTS
Wedding Cake
Coconut Bread Pudding
Dark Chocolate Banana Torte
Vanilla Waffle Cone with Golden Pineapple Mousse
Mango Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

$199++ PER PERSON

++All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge.
Chef Attendant Fee is $175++ service charge and sales tax. Prices and available options subject to change.
**CHILDREN’S MENU**

Children’s Menus are available for children under 10 years of age. Preselect one item from each course below.

**First Course**
- Locally Grown Organic Green Salad with Ranch or Italian Dressing
- Classic Caesar Salad with Garlic Croutons
- Tropical Fruits and Berries

**Second Course**
- Crispy Chicken Tenders and French Fries with Honey Mustard and BBQ Dipping Sauce
- Spaghetti Marinara with Meatballs, Garlic Breadstick
- Grilled Hamburger or Cheeseburger with Shoestring Fries
- Fire Seared or BBQ Glazed Chicken Breast with Macaroni and Cheese
- 5 oz. Grilled Top Sirloin Steak with Mashed Potatoes and Seasonal Vegetables
- 5 oz. Seared Mahi Mahi with Jasmine Rice and Broccolini

**Dessert**
- Brownie
- Chocolate Cup Cake
- Ice Cream Sundae

$53++ per person

**Under 21 Years of Age Beverage Package - $27.00++ per person**

**VENDOR MEALS**

**HOT ENTRÉE OPTIONS**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Vegetable and Ricotta Cheese Manicotti</td>
<td>$42++</td>
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<tr>
<td>Free Range Grilled Chicken Breast</td>
<td>$53++</td>
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<tr>
<td>Oven Roasted Florida Local Catch of the Day</td>
<td>$53++</td>
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<tr>
<td>Filet Mignon with Cabernet Demi Glace</td>
<td>$74++</td>
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**BOXED DINNER**

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<thead>
<tr>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Turkey, Havarti and Avocado on Seven-Grain Bread</td>
<td>$45++</td>
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<tr>
<td>Pasta Salad and Coleslaw Potato Chips</td>
<td></td>
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<tr>
<td>Whole Fruit</td>
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<tr>
<td>Chocolate Chip Cookie</td>
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</table>

All above entrees are accompanied by fresh vegetable
and starch of the day

++All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.
Celebrate Your Day
THE WEDDING BRUNCH

Host your guests for a wedding brunch in one of our beautiful locations, including the Wantilan Pavilion, with a scrumptious menu, three hour hosted bar.
*(Brunch wedding package does not include Cocktail Hour with passed hors d’oeuvres or wedding cake.)*

Freshly Squeezed Florida Orange and Grapefruit Juice, Apple and Cranberry Juice
Sliced Seasonal Fruit and Berries
Very Berry Granola Parfait with Yogurt and Wild Berries
Steel Cut Oatmeal with Raisins, Brown Sugar and Walnuts
Smoked Salmon with Red Onion, Beef Steak Tomatoes, Capers
New York City’s Finest Bagels with Butter, Cream Cheese and Preserves

$110++ PER PERSON

WEDDING BRUNCH ENHANCEMENTS

Four Passed Hors d’oeuvres
*Choose 4 hot or cold hors d’oeuvres*

$27++ PER PERSON

Bloody Mary Bar
*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 Maria made with Sauza Gold Tequila

$15++ PER PERSON

The Juice Bar
*Fresh Custom Combination Shaken to Order:*
Orange, Grapefruit, Tangerine, Pomegranate, Cranberry, Pineapple, Apple, Tomato

$8++ PER PERSON

Omelet Bar
*Dice Ham, Chorizo, Bacon, Peppers, Onions, Tomatoes, Mushrooms, Spinach, Cheddar and Mozzarella*

$13.50++ PER PERSON

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

$13++ PER PERSON

Includes 3-Hour Premium Bar
Does not Include Cocktail Hour with passed Hors d’oeuvres

++All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Brunch celebrations must conclude by 2pm.

Chef Attendant Fee is $175++ plus service charge and sales tax. Prices and available options subject to change.
BAR ENHANCEMENTS

PREMIUM COLLECTION:
(4 hours included in package)
$16++ per person for each additional hour

LUXURY COLLECTION:
Ketel One Vodka, Hendrick’s Gin, Glenfiddich 12 year Scotch, Maker’s Mark Bourbon, Crown Royal Whiskey, Bacardi 8 Rum, Patron Silver Tequila
Wine list available upon request.
$27++ additional per person
$21++ additional per person for each additional hour

NON-ALCOHOLIC BEVERAGE BAR:
Unlimited Consumption of Juices, Soft Drinks, and Bottled Waters
Ages 20 and Below - $27++ per person.

TABLESIDE WINE SERVICE WITH DINNER:
Starting at $45++ per bottle
Additional wine and champagne available upon request.

FANCY COFFEE STATION
Freshly Brewed Coffee served with a Choice of Liquors to include Amaretto, Kahlua or Sambuca, Fresh Whipping Cream Cinnamon Sticks, Rock Candy and Chocolate Shavings
$13++ per drink

Station requiring an Attendant at $175++ plus sales tax.
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The Perfect Wedding Cake
CUSTOM WEDDING CAKES

The recipient of multiple industry awards, our Executive Pastry Chef Rodrigo Nunez has over 15 years of experience in making edible works of art. Chef Nunez can create a spectacular wedding cake to bring your individual vision to life. Choose from a variety of flavors, fillings and icings to reflect your own personal taste and style.

CLASSIC CAKE FLAVORS

- Yellow Cake
- Vanilla Cake
- Marble Cake
- Chocolate Cake
- Carrot Cake

FILLINGS

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

ICINGS

- Italian Butter Cream Icing
- Whipped Cream Icing
- Rolled Fondant ($2 additional charge per person)

HOUSE SPECIALTIES $13++ PER PERSON

- Almond Frangipane Cake with Dark Chocolate Ganache and Praline Butter Cream Icing
- Red Velvet Cake with Oreo Cookie Cream Cheese Filling with Italian Butter Cream Icing
- Key Lime Chiffon Cake with Coconut Custard Cream with Chantilly Cream Icing
- Vanilla Cake with White Chocolate Mousse and Tropical Fruit Jelly Filling and Italian Butter Cream Icing

*Wedding cakes with fondant cake embellishments or extensive designs such as fresh flowers, ribbon or other non-edible décor may be subject to additional charges. Please ask your Catering Manager for details.*

++All prices are subject to 25% 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 way to say “aloha” to your guests after the weekend festivities. It’s a wonderful opportunity to share final farewells before embarking on your honeymoon and to thank all your guests for being a part of your wedding celebration.

CLASSIC CONTINENTAL
Freshly Squeezed Orange, Grapefruit and Cranberry Juices
Seasonal Sliced Fresh Fruit and Melons
Pastry Chef’s Selection of Bakeshop Specialties
Preserves, Jams, Sweet Butter, and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas

$36++ per person

ISLAND SUNRISE BREAKFAST BUFFET
Freshly Squeezed Orange, Grapefruit and Cranberry Juices
Seasonal Sliced Fresh Fruits and Berries
Hot Oatmeal with Cream, Brown Sugar, Raisins and Honey
Macadamia Nut Pancakes with a Fresh Mixed Berry Compote and Warm Maple Syrup
Scrambled Cage Free Eggs with Scallions and Shiitake Mushrooms
Griddled Country Ham and Chicken Chorizo Sausage
Potato Pancakes
Pastry Chef’s Selection of Bakeshop Specialties and Butter
Assorted Bagels with Flavored Cream Cheese

$49++ per person

BRUNCH BUFFET
Freshly Squeezed Florida Orange and Grapefruit Juice
Apple and Cranberry Juice
Sliced Seasonal Fruit and Berries
Very Berry Granola Parfait with Yogurt and Wild Berries
Steel Cut Oatmeal with Raisins, Brown Sugar and Walnuts
Smoked Salmon with Red Onion
Beef Steak Tomatoes, Capers
New York City’s Finest Bagels with Butter, Cream Cheese and Preserves
Rosemary Rubbed Roast Prime Rib
Eggs Benedict with Jumbo Lump Crab and Baby Spinach
Tahitian French Toast a L’Orange, Caramelized Bananas and Sweet Cinnamon Butter
Chicken Sausage and Applewood Smoked Bacon
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Gourmet Herbal Teas

$65++ per person

Station requiring an Attendant at $175++ plus sales tax.
++ All prices are subject to 25% 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
At Loews Royal Pacific Resort, your guests can experience the wonder of such island paradises as Fiji, Bali, and Hawaii without sailing halfway around the globe. This AAA Four Diamond Award® winning hotel re-creates a time when adventurous travelers first island-hopped the South Pacific, relaxing along their journey at magnificent resorts where they could enjoy the exquisite beauty, warmth, and hospitality of the islands.

**UNIVERSAL ORLANDO RESORT™**

Loews Royal Pacific Resort is located within easy walking distance of all the excitement of Universal Studios Florida™ and Universal’s Islands of Adventure™ theme parks, and Universal’s Volcano Bay™ Water Theme Park, plus the Universal CityWalk™ entertainment complex. Universal Orlando™ is located just 15 miles from the Orlando International Airport and 10 miles from downtown Orlando.

**UNIVERSAL HOTEL BENEFITS**

- Universal Express Unlimited™ ride access* to skip the regular lines in Universal Studios Florida™ and Universal’s Islands of Adventure™ (valid theme park admission required).
- Early Park Admission** one hour before the theme parks open (valid theme park admission required).
- 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.
- Complimentary access^ to select live entertainment venues at Universal’s CityWalk™.
- Priority seating at select Universal Orlando™ restaurants is included for guests of Loews Portofino Bay Resort, Hard Rock Hotel® and Loews Royal Pacific Resort.
- Visits with select characters at your hotel and special wake-up calls to your room.
- Golf Universal program makes it easy to play a nearby course.†

**LOEWS ROYAL PACIFIC RESORT RECREATION AND DINING**

- White sand beach, and the Royal Bali Sea interactive water play area
- Weekly Wantilan Luau dinner show
- Nightly torch lighting ceremony, ping pong, jogging paths, game room arcade
- The Gymnasium fitness center
- MANDARA SPA® at the neighboring Loews Portofino Bay Hotel
- Islands Dining Room — Pan Asian cuisine with a twist
- Jake’s American Bar – the perfect place to meet for drinks and food
- Bula Bar & Grille – a poolside eatery
- Orchid Court Sushi Bar & Lounge — Inventive sushi and sashimi presentations

*Requires theme park admission. Valid at Universal Studios Florida and Universal’s Islands of Adventure. Excludes Pteranodon Flyers™, other select attractions and separately ticketed events. Benefit not valid for guests staying at Universal's Cabana Bay Beach Resort, Loews Sapphire Falls Resort, and Universal's Aventura Hotel or for Universal's Volcano Bay Water Theme Park. Valid for the number of guests staying in the room for the length of hotel stay. Available during normal theme park operating hours only. **Requires theme park admission. Early Park Admission begins one (1) hour prior to regular scheduled park opening to either Universal Studios Florida™ or Universal’s Islands of Adventure™ as determined by Universal Orlando and Universal’s Volcano Bay™ Water Theme Park. Valid at select attractions at each park. Attractions are subject to substitutions without notice. Additional restrictions may apply. ^Not valid for separately ticketed concerts and special events. Some venues require ages 21 or older for admission. Valid Photo ID required. Does not include admission to Universal Cinemark, the Blue Man Group show or Hollywood Drive-in Golf™. Subject to change without notice. †Complimentary transportation for groups of four (4) or more available on a limited basis. Transportation for one (1) – three (3) players requires a surcharge. Program and transportation are subject to change without notice and not valid with any other promotions or discounts.
Everything You Need for Your Special Day
Loews Royal Pacific Resort 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 perfect, 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 a sushi station.
Complement your wedding cake with an ice cream station.
Upgrade your bar package or serve wine with dinner. Offer your guests a late night menu of sliders or pizza 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 brunch at Loews Royal Pacific Resort, but you can also take advantage of the exceptional venues at Universal Orlando’s other resort hotels: Loews Portofino Bay Hotel, Hard Rock Hotel® and Loews Sapphire Falls Resort. 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 will 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.

AV ENHANCEMENTS
PowerPoint Display to Include Screen, Projector and House Sound System for Music
$1,042.10 + TAX

Uplight Package to include 10 LED Lights
$996.20 + TAX

Chandelier Lighting Package
1-17 Chandeliers Suspended from the ceiling
$1,100-$1,900 + TAX

PREFERRED VENDOR LIST
In addition to our expert staff, Loews Royal Pacific Resort offers a wide variety of preferred professionals in the areas of Wedding Coordinators, Décor and Linen companies, Floral Design, Photographers, Entertainment, Officiants and more. These industry professionals are superior in their fields and have been hand-selected to complement and enhance your occasion with us.

MANDARA SPA® BRIDAL PARTY PACKAGES
Indulge yourself and your bridal party with a little relaxation, pampering and exceptional beauty services at the world-class MANDARA SPA® at the nearby Loews Portofino Bay Hotel. The spa can develop individual services tailored to the needs of you and your wedding party. Complimentary transportation for the bridal party will be provided.

WELCOME AMENITIES
Welcome out-of-town guests with a special amenity from Loews Royal Pacific Resort at Universal Orlando™. Logo merchandise, in-room food and beverage amenities, and other options are available, ask for details and pricing. If you are bringing your own amenities, the hotel charge starts at $4.00 per gift bag delivery. We can hand out welcome letters to your guests upon arrival on a complimentary basis.

AND MORE
Our on-site audio visual company, PSAV Presentation Services, offers a variety of reception lighting packages to create the perfect ambiance at your reception. Additional hotel services include on-site babysitting services, golf outings, and transportation services.

Atmosphere Lighting with Custom Gobo
(to include 10 LED Lights)
$1,416.27 + TAX

Client to provide graphic for gobo 2 weeks in advance

Airstar Light Balloon Package
$639.65 + TAX
From the exotic beauty of our island themed locations to our exceptional service and attention to detail, Loews Royal Pacific Resort promises you an unforgettable experience to share with your friends and loved ones. We look forward to planning your special day with you.

LORI MASLOWSKI
COMPLEX CATERING MANAGER
(407) 503-5122
LORI.MASLOWSKI@LOEWSHOTELS.COM

6300 HOLLYWOOD WAY • ORLANDO, FL 32819
WWW.UNIVERSALORLANDO.COM/HOTELWEDDINGS