

**Flamingo Waterpark Resort** is honored that you are interested in hosting your event in our facilities! We are dedicated to provide you and your guests with an exemplary service and professional staff.

At **Flamingo Waterpark Resort**, we can assist you in the planning of your special event by providing many of the details that will make your event a success as well as unforgettable. We offer food and beverage, decorations setup and among others services. Our ideas and presentation will make your event unique.

The menu listed is just a sampling of what we can offer. We welcome the opportunity to create a custom menu to fit your needs and budget. All of the items are prepared the day of your event.

We look forward to work with you and help you create a perfect event for you. If the Flamingo Waterpark Resort can ever be of any assistance, please do not hesitate in calling us!

Sincerely,

**Flamingo Waterpark Resort**

2261 E. Irlo Bronson Memorial Hwy.

Kissimmee, Florida 34744

Email: eventsflamingowaterpark@gmail.com

Mobile: (321)284-6456

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Website: [www.flamingowaterpark.com](http://www.flamingowaterpark.com)



**Flamingo Waterpark Services**

*Weddings*

*Rehearsals*

*Dinners*

*Quinceañera*

*Sweet Sixteen*

*Formal Dinners*

*Parties*

*Just To Get Together*

*We do them all……..*

All Entrees Up to one Choices

Starches Up to one Choices

Veggies Up to one Choices

Sides Up to one Choices

*All our meals come with our House Salad, Greens,
Cherry Tomatoes, Carrots, Black Olives, Red Onion, Cucumbers*

*And your choice of – Italian, Ranch, Raspberry Vinaigrette*

*Fresh Baked Dinner Rolls and Butter*

*Fresh Brewed Coffee
Hot Tea, Ice Tea or Punch*

*Tables and Chairs – Linens – Glassware – Silverware*

**All Meals are subject to a 21% gratuity + tax**

**Flamingo Buffet Dinners - $28.95**

***Bone in Herb Baked Chicken Breast***

*Slow cooked in butter and herb Baked to a perfection, juicy, golden brown*

***Grilled Chicken Florentine***

*Topped with Boursin Cheese Fresh Spinach, Roma Tomatoes, and our Creamy Sauce…*

***Pork Loin slow cooked****Cranberry glazed with our Special Seasoning with a cranberry glaze*

***Pork Loin***

*Slow cooked, seasoned just right Sweet mandarin oranges, Pineapple bits*

***Baked Salmon in White Wine Sauce***

*Altaic Norway – tender cut of salmon, topped with our wine sauce*

***Chicken Gordon Bleu and Mushroom Volute***

*Chicken Breast, Smoked Ham and Swiss cheese, topped off with our creamy sauce*

***Seared Chicken Breast with Mango Salsa***

*Pan Seared topped with our own tasty Mango Salsa*

***Pan Seared Salmon***

*With our lemon caper ber blanc, Atlaic – Norway
Our finest Salmon Pan Seared and then our sauce just tops it off*

***Chicken Bruschetta Pasta****Chicken Breast Strips, Grate Tomatoes, Savory Cream Sauce over Bowtie Pasta*

**Flamingo Buffet Dinners - $29.95**

***Chicken Marsala with Mushrooms***

*Marinated Chicken Breast, Portabella Mushrooms in a creasy Marcella Sauce*

***Chicken Picatta***

*Our tender marinated Chicken Breast browned to perfection*

*And topped off with our capers sauce*

***Salmon Baked with Beurre Blanc Sauce***

*Our best Salmon, tender and moist, with a delicious Beurre Sauce…*

***Salmon with Artichokes Beurre Blanc***

*Altaic-Norway Salmon topped with our Artichokes Beurre Sauce, perfectly seasoned*

***Pork Loin Roasted with Bourbon Sauce***

*A tender Pork Loin seasoned just right, Bourbon Sauce added*

***Pork Loin Roasted Adobo with Wild Mushroom Demy***

*Dry rubbed, slow cooked and then the wide*

***Roasted Pork Loin with Fruit Salsa***

*Seasoned and Slow Roasted topped off with our sweet and Tangy Salsa*

**Flamingo Buffet Dinners - $31.95**

***Pork and Fried Rice***

*Juicy Tender Pork Marinade and slow cooked with
Flaky White Rice and Veggies fried in our special seasoning*

***Beef Top Round***

*A tender side of beef seasoned and slow cooked with au jus or brown gravy*

***Sirloin Steak***

*Grilled on an open flame seasoned with our special steak seasoning*

***Oven Baked Beef Short Ribs***

*Short Ribs Marinade and Dry rubbed then slow cooked to a fall off the bone perfection*

***Latin Pernil with Sofrito***

*Slow roasted Pork Shoulder with just the right amount of recaito, sazon seasoning
we add our aromatic, puree of Tomatoes, Peppers, Cilantro, Onion and Garlic*

***Penne Grilled Chicken with Sun Dried Cream Sauce***

*Our tender Chicken Breast, marinated with our sun dried tomato sauce and Penne pa*

**Flamingo Buffet Dinners - $36.95**

***Roasted Prime Rib***

*With aju, horse radish sauce, honey mustard sauce*

***Roasted Ham***

*Brown Sugar, Honey Glaze*

***Roasted Turkey***

*Roasted Golden Brown*

***Beef Stroganoff***

*Served over your choice of pasta or white rice*

***New York Strip***

*Season perfectly and fire grilled*

***Roasted Cornish Hens***

*Tender, juicy and cooked to a golden perfection*

***Churraisco***

*Pounded Filet Mignon, seasoned green Chimichurri sauce and Argentinean fries*

***Margarita Shrimp***

*Pasta with Tequila sauce, marinated and grilled, topped with
over own Tequila sauce and just a little heat*

***Starch***

*Red Rosemary Potatoes*

*Baked Potatoes*

*Baked Sweet Potatoes*

*Garlic Cheese Mashed Potatoes*

*Rice Pilaf*

*Spanish Yellow Rice Con Gandules*

*Rice and Black Beans*

*Sweet Plantains*

*Pasta / Spaghetti / Ziti with Red or White Sauce*

***Veggies***

*Yellow Corn*

*Green Beans*

*Peas and Carrots*

*Baby Carrots*

*Broccoli*

*Cauliflower*

*Mixed Veggies*

***Sides***

*Potato Salad*

*Macaroni Salad*

*Coleslaw*

*Cold Pasta Salad*

**Desserts**

**C**h**ocolate Fountain**

Fresh Strawberries, Marshmallows, Pretzels

Fresh Fine Apple, Short Bread Cookies, Bananas,

Donut Holes, Angel Food Cake, Apple Slices, Maraschino Cherries
Coconuts Chunks, Graham Crackers, Grapes, Oranges

**Extra Small:** Up to 50 People $150.00 (2) Hour Service
**Small:** Up to 100 People $300.00 (2) Hour Service

**Large:** Up to $200 People $475.00 (2) Hour Service

**Carrot Cake**

$3.50. Per slice

**Cheese Cake**$3.50. Per slice

**Chocolate 3 Layer Cake**

$3.50 per slice

**Brownies**

$2.00

**Tiramisu**

$3.50

**Cookies**

$12.00 per dozen

Chocolate Chip, Macadamia, Peanut Butter, Oatmeal Raisin

**Pies**

$3.00 per slice

Apple, Berry, Key Lime, Pecan

**Banquet Beverages**

House Brand Cocktails $4.00 House Brand Cocktails $4.00

Call Brand Cocktails $5.00 Call Brand Cocktails $5.00

Premium Brand Cocktails $7.00 Premium Brand Cocktails $7.00

Domestic Beers $3.00 Domestic Beers $3.00

Imported Beers $4.00 Imported Beers $4.00

House Wine Glass $4.00 House Wine Glass $4.00

Bottled Water $1.50 Bottled Water $1.50

Soda & Juices $1.50 Soda & Juices $1.50

**American Plan Open Bar (By the Hour)**

**House Hosted Bar (Per Person)**

Vodka, Gin, Rum, Whiskey, Bourbon, Scotch, Tequila

**Beers** Budweiser, Corona, Heineken, Bud light, Coors light

**Wines** House Selection (Merlot, Cabernet, Chardonnay, White Zinfandel) Pili

1 Hour $9.00 ++ or 3 Hours: $25 per Person

**Call Hosted Bar (Per Person)**

Pinnacle Vodka, Beefeater Gin, Bacardi Light Rum, Jack Daniel Whiskey,

Jim Beam Bourbon, Dewar’s Scotch, Jose Cuervo Tequila

**Beers** Budweiser, Corona, Heineken Bud light, Coors light
**Wines** House Selection (Merlot, Cabernet, Chardonnay, White Zinfandel)

1 Hour $12.00 03 3 Hours: $35.00 per Person

**Spirits by the Bottle**

House: $25.00 Deluxe: $125.00

**Cordial Hosted Bar By the Drinks**

$6.00 Each

Amaretto Di Saronno, Baily’s Irish Cream, Tia Marcia Coffee Liqueur,

Courvoisier Vsop, Grand Marnnier, Korbel Branch, Cointreau

**Specialty Station**

**Draft Beer**

 **Domestic:**

Please select from the following:

Budweiser, Bud Light $200.00/Keg

**Import:**

Please select from the following:

Corona, Heineken, Becks $275.00/Keg

***Hot Hors D’oeuvres***

**Prices for 100 Pieces**

 Scallops Wrapped in Bacon $150.00

 Beef Wellington $175.00

 Crab Cakes $165.00

 Beef Empanadas $175.00

 Egg Rolls (Veggie) $125.00

 Egg Rolls (Shrimp) $150.00

 Meatballs with Front Sauce $ 95.00

 Sesame Chicken Strips $150.00

 Poppers Cheese or (Jalapenos) $125.00

 Crispy Green Beans Fries $ 75.00

 Crispy Tenders lightly seasoned $ 95.00

 Boneless Ribs $ 85.00

 Mini Quiche $125.00

**Cold Hors D’ oeuvres**Prices for 100 Pieces
Shrimp (8) Large Cocktail in Glass w/Cocktail Sauce $ 15.00

 Fresh Salmon Canapés (1-5 oz.) $195.00

 Assorted Finger Sandwiches $ 95.00

***Party Platters – Made to Impress*
Fruit Platter with Seasonal Fruits**Small (Feeds 26 – 36) $125.00 Large (Feeds 35 – 75) $225.00

**Veggie Platter**Broccoli, Cauliflower, Carrots, Celery, Cherry Tomatoes Cucumber & Dipping Sauces
Small (Feeds 26 – 35) $65.00 Large Feeds (35-75) $125.00

**Cheese & Cracker Tray**
Cheddar, Colby, Swiss, Monster, Pepper Jack & Fancy Assorted Crackers
Small (Feeds 26 – 25) $150.00 Large (Feeds 35 – 75) $225.00

**Event & Catering / Conference Service
CREDIT CARD AUTHORIZATION FORM**

**CREDIT CARD INFORMATION**

Name on the Card (Print): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Company Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
(If Applicable)

Billing Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Telephone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Fax Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Card Type: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
(Accepted Cards: American Express, Master Card and Visa)

Card Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Expiration Date: \_\_\_\_\_\_\_\_\_\_\_\_

**AUTHORIZATION**

I authorize charges in the amount of $ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ to be applicable to my above credit card as a payment towards (Group Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_)

To be held on (Group Event Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_)

Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

should additional monies be owned, I authorize Flamingo Waterpark Resort to charge the balance to my card.

Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Please return this form via **FAX ONLY**. For your security please **DO NOT EMAIL** this form.

Attention: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Fax #: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

IMPORTANT INFORMATION

**Deposit and Form of Payments**

We require a $500.00 non-refundable deposit upon signing to guarantee the space, date and time of the event.

Flamingo Waterpark Resort accepts Certified Checks, Money Orders, Cash and Credit Cards. A personal check (with driver’s license) may use up to (14) days prior to event only.

**Final Payment**

Sixty (60) days prior to event 50% of event will be due, final payment is due five (5) days prior to event.

**Final Event Details**

Between 30-45 days prior to event, banquet, event order will be created by your catering manager to finalize all details of your event.

**Final Guest Guarantee**

Estimated guest count is due 7 days, prior to event day. Final guests count is due (5) working days prior to the event. If it’s a Holiday weekend final guest counts are due seven (7) days prior to your event.

**Discounted Kids Meals**

Children under 3 are free; please notify your Event Coordinator of the Children Menu request prior to the event.

**Catering**

All catering MUST be provided by the Flamingo Waterpark Resort. Wedding and special event cakes are the only exceptions to the catering policy. NO food or beverage of any kind will be permitted to be brought into the hotel by the patron or any patron’s guests or attendees.

**Service Charges & Taxes (++)**

All federal, state and municipal which may be imposed, or be applicable to this agreement and to the services by the hotel, are in addition to the prices herein agreed upon. A Services Charge of 21% will be applied plus applicable state sale tax currently 7% for all events. If tax exempt a Florida State Tax Exempt form must be on file.

**ALL PRICING IS SUBJECT TO CHANGE WITHOUT NOTICE,**

**UNTIL THE TIME AT WHICH CATERING CONTRACTS ARE FINALIZED**