

OUR STORIES – ORLANDO

FLAVOR

TASTE
EXPLORE
ENGAGE
TOAST

FALL 19//WINTER 20

BEHIND THE SCENES
WITH THE GOOD STEWARD

BREWING
ORIGINALITY:
FLORIDA'S
BREWERY SCENE

“FOOD IS OUR
CULTURE AND IT'S
IN OUR GENETICS.”

– CHEF VINNY

Recent Carl

CITY
FLAVORS:

CURATED MENUS &
EXPERIENCES

FESTIVAL BREAKS

SWOON-WORTHY

“ACTION” STATIONS



Hilton

ORLANDO

STORIES & MENUS
of Orlando



Welcome to Orlando

At Hilton, we like to think the best meetings and events go beyond four walls or the 9-to-5 business day. When thoughtfully planned—when designed to WOW—they inspire ideas and action, turn peers into friends, create shared memories, and leave an indelible impression on everyone involved.

Like all of the special places and destinations you'll discover when staying at a Hilton hotel, Orlando offers an abundance of things to do, sights to see and unique settings. The sky's the limit, and we want you to enjoy the best Hilton and this city has to offer.

That's why we're delighted to bring you this issue of FLAVOR, where you'll find our Orlando stories, our Fall/Winter menus and our chefs' choices for things to taste, explore, engage and toast.

Think of FLAVOR as your digital concierge with locally inspired menus and other special food and beverage offerings to help you create an unforgettable experience for your clients or attendees.

Come and explore with us on these pages. Together, we'll create a whole new flavor for your next meeting or event—one curated just for you in a space only a Hilton can provide.



Hilton Orlando
6001 Destination Parkway
Orlando, FL 32819

ON THE COVER:
Executive Chef Vincent Cani



PUBLISHED PRICING VALID THROUGH MARCH 2020. Pricing does not include service charge and sales tax. Food and Beverage Tax: 6.5%, Service Charge: 11%, Tax on Service Charge: 6.5%, Gratuity: 15%

Unless indicated otherwise, the following time periods are reflected in the pricing, maximum of 90 minutes of service included in pricing, additional charges apply for events beyond the 90 minutes.

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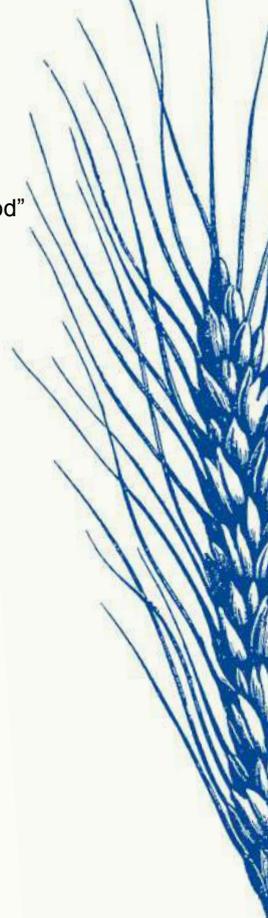
taste
explore
engage
toast





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-  Dairy free
-  No added gluten
-  Vegan
-  Vegetarian



Harmony of Food

WITH EXECUTIVE SOUS CHEF, VINCENT CANI
HILTON ORLANDO

FOR CHEF VINCENT CANI, FOOD AND MUSIC TRANSCEND INGREDIENTS AND NOTES.

He considers both to be beloved artistic pursuits, the heart and source from which he creates.

“Exploration of the arts has always been my desire, especially music,” Chef Cani says. “Like music, food is an avenue of expression that tells a very specific story.”

He sees ingredients not as single elements but “lyrics to a harmonious sensory and elemental experience. They allow a chef to really connect with people.”

Chef Cani continues: “Taking on the artistic mind of a chef is about metaphorically locking yourself in the kitchen of our minds where you create an entire experience, not just one dish. Here is where a chef gives purpose behind his meaning and creation.”

For this New York native whose entire family is, as he puts it, “off the boat,” food from different traditions was harmoniously served at the family table, the center of great family stories and dishes. Chef Cani’s mother immigrated from Ukraine while his father came from Sicily. Needless to say, the young Cani grew up in a rich cultural background where food styles held few boundaries. “Food is our culture and it’s in our genetics,” he says.

Early on, he found the beginning notes of what would lead him into a culinary career. He worked at a bakery from 3 a.m. to 11 a.m. and saw the care and passion taken to bake bread.

His education would lead him in another direction until later, when he attended culinary school at the Long Island Culinary where he was top in his class. “I wanted to be hands-on and have the freedom to be creative. The basis of my philosophy lies in continual learning.”

Chef Cani worked his way through several roles, including sous chef for banquets. Today, as executive sous chef his early



interest hasn’t waned. “I still have a passion for banquets.”

Chef Cani joined the Hilton team eight years ago and leads a team of more than 80. His neo-ethnic approach mixes cultures with current trends. “We’re doing a lot of exciting things with innovative menus, fermented foods and infusions.” In a nod to his culturally rich background, he values the diversity found when fusing different cuisines together, whether from the Middle East or Sicily.

Ideas about banquets have evolved to culinary stations and what he deems an “inside-out kitchen” where chefs create in open spaces and guests indulge. It’s right in line with his evolving culinary approach. “We’re one big family and I liken it to eating at a very large table. Food is what brings us together.”

STORIES
of Orlando

“LIKE MUSIC,
**FOOD IS AN
AVENUE OF
EXPRESSION.”**







Meatball Ingredient Mixture:

- 1 lb grass fed organic ground beef
- 1 whole egg (free range organic preferred)
- ¼ cup fresh bread crumbs
- ¼ cup freshly grated pecorino Romano cheese
- 2 oz whole milk
- 1 oz sea salt
- 1 oz fresh ground black pepper
- 2 oz chopped fresh parsley
- ¼ cup of blended olive oil (for cooking)

Sauce Ingredients:

- 2 –28 oz cans of whole peeled San Marzano Tomatoes (passed through a food mill)
- ½ cup of water
- 1 medium sized onion (small dice)
- 4 cloves of garlic (fine chopped)
- 4 oz fresh basil
- 2 oz of raw sugar
- 2 oz fresh ground black pepper
- 2 TBS extra virgin olive oil



Method for the Meatball Mixture:

1. Place ground beef in a large mixing bowl (preferably stainless steel-to maintain temperature)
2. Add the egg, pecorino, bread crumbs, milk, salt, pepper and parsley
3. Using your hands, mix all of the ingredients together, squeezing and folding, until all ingredients have just come together *****do not over mix*****, the mixture should be soft and a bit sticky to the touch
4. Next, place the mixture in the cooler for 10 minutes
5. On a tray or platter, place a piece of wax paper or parchment paper
6. Remove the mixture from the cooler, take a palm sized portion of the mixture and place it in your hand, begin rolling until a semi-ball is formed, reserve
7. *****remember, meatballs are not perfectly round and if the mixture is overworked it will become tough*****
8. Place paper towels on a plate or pan for draining the meatballs after browning
9. In a skillet over medium heat, place the blended olive oil
10. Once hot, begin placing the meatballs in the oil and lightly brown on both sides
11. Remove the meatballs from the oil and place on a plate or pan with paper towels to drain any oil
12. Last, gently place the meatballs into a low simmering sauce and cook for approximately 45 minutes to an hour.

Method for the Sauce:

1. Heat olive oil in a sauce pot, over medium to high heat
2. Begin to sweat the onions, once translucent add the garlic
3. Cook until lightly golden, then add tomatoes, water, sugar, black pepper and basil
4. Using a wooden spoon, stir mixture, reduce heat to low and place a cover on the pot tilted, to allow steam to release
5. Stir often, cook for one hour

The Good Steward

WITH EXECUTIVE STEWARD MANUEL MENA

MANUEL MENA, EXECUTIVE STEWARD AT HILTON ORLANDO, acts as Hilton's master conductor, responsible for the behind-the-scenes details, from glassware to catering equipment.

Under his direction, guests enjoy a seamless dining experience across the resort, while those in need in nearby communities receive a nourishing meal.

"I oversee all the functions and all the equipment for the hotel," Manuel says. "I walk the kitchens every day observing work done, the cleaning teams, and procedures to ensure our restaurants are inspection-ready at all times."

With more than 60 people working on his team, Manuel drives the highest standards for food safety and regulations, personally overseeing every detail. "It's very important and there is a lot of planning and coordination," he says.

Originally from the Dominican Republic, Manuel says his early experiences led him to the banquet and dining side of the hotel. But when an opportunity arose to join the stewarding department, he discovered a whole new world. "I saw everything was different every day and I liked that," he says.

Beyond his daily schedule, Manuel is busy building partnerships. In 2010, he instituted a program with the Second Harvest Food Bank of Central Florida. "We donate all of the



STORIES of Orlando



surplus banquet food to the food bank. Hilton separates food that is safe and edible from leftovers, which then head to an organic composting company. The nonedible leftovers are composted into garden mulch,” Manuel says. To date, Hilton has donated more than 19 tons of food to help feed the homeless and disadvantaged.

Today, Manuel travels the country serving as the voice of stewardship for Hilton. “I like to help and teach others and I take pride in the work.” Named the 2015 Quality Manager, Manuel also has played a role at the Hilton Global Owner’s Conference for several years. When not working, Manuel has another passion. “I race cars. I like speed,” he says with a laugh.

Whether behind the steering wheel or behind the scenes at Hilton, Manuel makes sure everything stays on track and that the hotel supports its communities as much as it can, ensuring excellence each and every day.



Breakfast Buffets

Minimum 25 guests. Maximum of 90 minutes of service.

- Accompanied by freshly brewed coffees | selection of fine teas | served tableside
- Enhancements require full guarantee of basic, standard and deluxe
- Seated continental breakfast are an additional **\$3 per person**
- For every 30 minutes of service additional, **\$3 per person** on basic, standard and deluxe, and **additional \$2 per person** on all enhancements
- Request for to go or carry out will be provided at an additional **\$2 per person**

The Basic

\$37 per person

chilled fresh orange & grapefruit juices | freshly cut citrus & melons | freshly baked flaky croissants, homestyle muffins, breakfast breads with sweet butter & jams | chilled individual vanilla & fruit yogurts

The Standard

\$41 per person

choice of chilled fresh orange, grapefruit & apple juices | seasonal fruit display | freshly baked flaky croissants, homestyle muffins, breakfast breads with sweet butter, assorted jams & marmalades | assortment of bagels with cream cheese | chilled individual vanilla & fruit yogurts | homemade granola | dry boxed cereals with 2% & whole milks

The Deluxe

\$45 per person

choice of chilled fresh orange, grapefruit & apple juices | seasonal fruit display, including mixed berries | whole seasonal fruits, including bananas | freshly baked flaky croissants, homestyle muffins, breakfast breads, & cranberry twists with sweet butter, assorted jams & marmalades | fresh bagels with plain & herb cream cheese | vanilla yogurt parfait with honey & apple compote, homemade granola | strawberry yogurt parfait with berry compote & homemade granola | muesli bar accompanied with dried fruits, nuts, 2% & whole milk

To-Go Coffee Cart Stations

\$114 per gallon

freshly brewed coffee | decaffeinated coffee | selection of fine hot teas with to-go cups and lids



**BREAKFAST
MENUS**



Breakfast Buffets

Minimum 25 guests. Maximum of 90 minutes of service.
Prices reflect when purchased with continental breakfast.

Enhancements

Eggs Bundle

fluffy scrambled eggs with fresh herbs 🌿 | choice of
crispy bacon | sausage | breakfast potatoes

\$25 per person

Oven Baked Egg Tortas

- scrambled eggs, chorizo, cheddar
- egg white, spinach and feta

\$21 per person

Savory Ham & Swiss Egg Casserole

sweet farmers cheese blintz, raspberry sauce & vanilla cream

\$24 per person

Poached Egg from the Circulator

cooked and maintained at the perfect temperature for a perfect
poached egg

\$19 per person

Hard Boiled Eggs

served chilled, deshelled & with crushed black pepper

\$52 per dozen

Steel-cut Oatmeal with Maple Chantilly and

Golden Raisins 🌿

\$9 per person

Stone-Ground Grits with Cheddar Cheese

\$9 per person

Dry Boxed Cereals

with 2% & Whole Milks

\$8 per person

Breakfast Sliders and Such

Fluffy scrambled eggs & cheese with choice of meat

(bacon | sausage | ham) and choice of bread (croissant |
biscuit | English muffin)

\$13 per person

Breakfast empanada

with ham, egg & cheese

\$13 per person

Southwestern wrap

herb floured tortilla, scrambled eggs, roasted corn, country
sausage, pico de gallo

\$13 per person

Pancakes, Waffles or French toast

choose from pancakes | waffles | French toast

with sweet butter & warm Vermont maple syrup

\$12 per person



BREAKFAST MENUS

Action stations — Made to Order

add that personal touch to your morning

[chef facility fee required, \\$225 each](#)

All Action Stations require a minimum of 25 guests.

Omelet Station

[\\$20 per person](#)

Prepared to order:

selection of eggs | egg whites | egg substitute |
diced ham | cheddar & Swiss cheeses | peppers |
zesty salsa | bay shrimp | smoked salmon |
mushrooms | onions | fresh herbs

Breakfast Burrito Station

[\\$18 per person](#)

rolled to order:

warm flour tortilla | scrambled eggs | Monterey Jack cheese |
cheddar cheese | sausage | crisp bacon | hash brown
potato | sour cream | zesty salsa

Hash a Go-Go

[\\$25 per person](#)

poached egg & hollandaise, accompanied with a variety
of hash:

Key West pink shrimp, fennel, Peruvian purple potato

72 hour beef short rib, Cipolini onion, Yukon gold potato
mushroom, onion, peppers, russet potato

sweet potato, sausage & spinach hash

Smoothie/Juice Bar

[\\$12 per person](#)

blended to order:

fresh strawberry-banana & pineapple-orange smoothies,
accompanied with carafes of acai & pomegranate juices



Plated Breakfasts

Minimum 25 guests. Maximum of 90 minutes of service

Plated breakfasts include orange juice | family style breakfast breads | fresh fruit platter | freshly brewed coffee | tea service

American Breakfast

farm fresh scrambled eggs, minced chives, plum tomato, red creamer potatoes, home fried style
choice of smoked crisp bacon, grilled link sausage, or country ham
\$44 per person

Nutella Stuffed French Toast

Nutella stuffed French toast with warm maple syrup & whipped butter | grilled link sausage
\$37 per person

Oven Baked Egg Tortas

Taylor ham, roasted tomato, sweet peppers, spinach, aged white cheddar | chicken apple sausage | pan braised potato
\$42 per person

Slider

scrambled fluffy sour cream eggs, cheddar cheese,
crispy bacon, breakfast potatoes
choice of biscuit or kaiser roll
\$39 per person

Enhancements

Strawberry Martini

fresh strawberries with vanilla ginger cream served in martini glass (replaces family style fruit platter on table)
\$9 per person

Fresh Fruit Martini

freshly cut berries & melons served in martini glass (replaces family style fruit platter on table)
\$9 per person

Greek Yogurt Parfait

Greek style yogurt with our homemade granola, fresh & dried fruits, local honey, fruit puree & agave
\$8 per person

Butter Leak Parmesan Bistro

freshly baked and served warm
\$8 per guest



**BREAKFAST
MENUS**



**BREAKFAST
MENUS**





Meet with PURPOSE

Minimum 25 guests. Maximum of 90 minutes of service.

Request for to go or carry out will be provided at an additional
\$3 per person

Breakfast Option 1

\$51 per person

Activity: A 50-minute, instructor-led yoga class that awakens and energizes the body and mind.

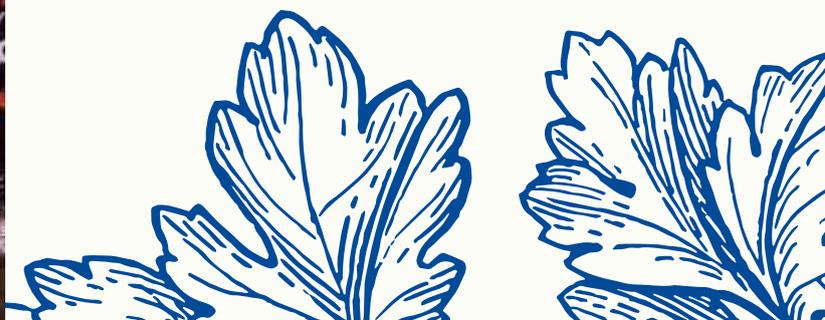
Watermelon, yuzu & mint salad with citrus basil dressing | seasonal fruit-infused yogurt | housemade granola with nuts | Lake Meadow natural egg poached over crushed avocado | pico de gallo | toasted multigrain bread | spa water—blueberry, lemon & Thai basil | bottled electrolyte water | fresh brewed coffee and tea

Breakfast Option 2

\$51 per person

Activity: a one- or two-mile, instructor-led morning fun run, or power walk around the property and town

FlaxSnack banana bread muffins | bran carrot raisin with organic honey muffin | whole bananas | vanilla whey smoothie: skim milk, oats, raisins, almonds & peanut butter | kale smoothie: cocoa nibs, goji berries, kale, yogurt, honey | mini all natural farm fresh egg casserole with mushrooms, peppers and feta | spa water—orange & berry bottled electrolyte water | fresh brewed coffee & tea



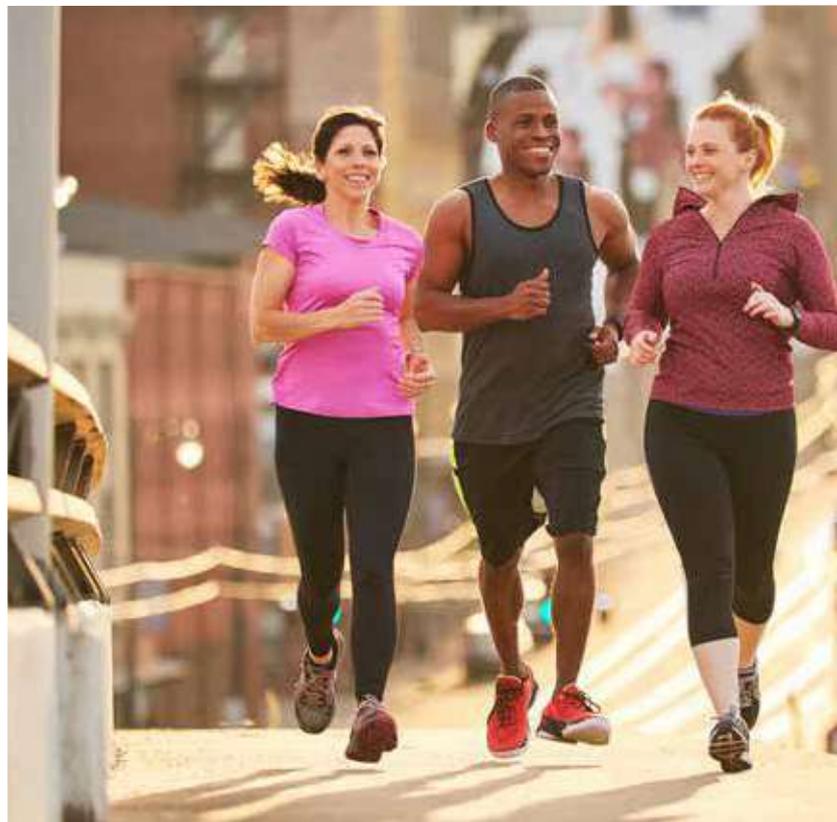
Meet with Purpose

A new way to meet for an impactful return.

THESE DAYS attendees want more. *(Tell you something you don't know, right?)* More time for exercise during the meeting day, more fulfilling breaks and more kinds of foods that keep them energized, clearheaded and powering through the afternoon slump. With Meet with Purpose you can offer all of that—plus so much more.

Planners choose from a selection of turnkey menus that pair healthy, energy-boosting meals with fitness, wellness or philanthropic activities. Even more, these packages often reduce food waste, incorporate environmentally friendly solutions and meet social responsibility goals—important issues to people looking for more purpose from their meetings.

With Meet with Purpose, you can customize your own programs or select from proven ideas that elevate the overall meeting experience for a lasting WOW impression.





Here are just a few ideas Meet with Purpose brings to the table:

Easy-to-implement, balanced menus

- Infused fruit and herb water stations
- Flavorful seasonal ingredients
- Sustainable seafood selections
- Vegetarian, vegan and no-gluten-added standard selections

Fitness- and wellness-focused breaks

- Instructor-led stretching activities
- City walk/run routes via event app
- Morning yoga, run and silent cardio-disco activities
- Meditation areas with virtual-reality headsets and headsets with music
- Standing table areas

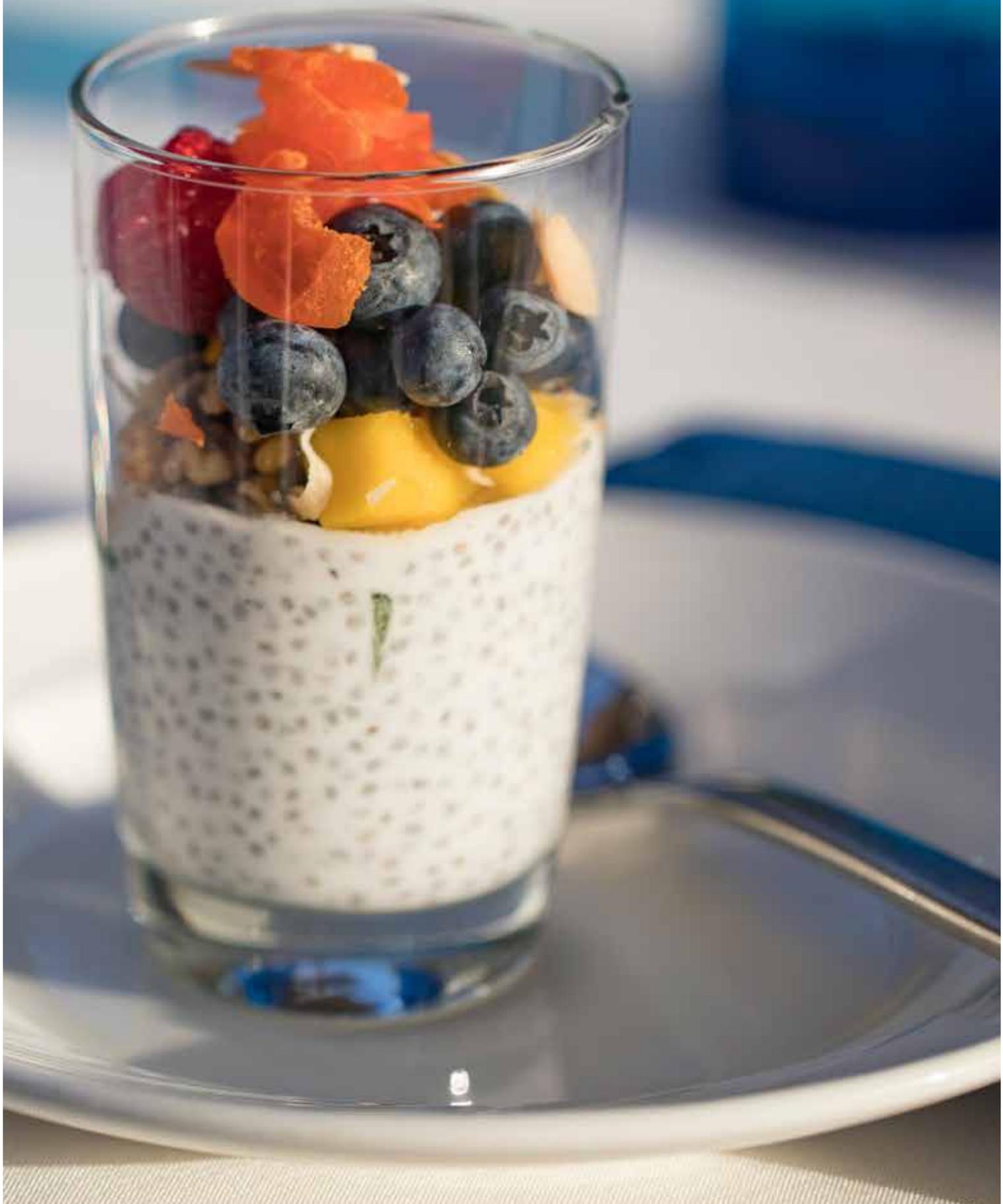
Philanthropic tie-ins

- Local community give-back on-site and off site activities arranged by hotel community projects manager

Resource management and waste reduction

- Paperless guest room check-in through Hilton Honors Digital Key
- Energy-efficient lightbulbs, not-in-use default off switches for lights and equipment
- Surplus supplies donated to local charities, arranged by hotel community projects manager
- Recycling and responsible food waste management

**AM/PM BREAK
MENUS**



Morning Breaks

Packaged break minimums are 25 people for up to 30 minutes of service.

For every 30 minutes of service additional, **\$5 per person**

Tropical Fruit Monger

Cut to order by our fruit monger: the freshest tropical fruits, berries, melons and exotics | seasonal coffee cakes | fruit-infused aqua fresca | strawberry banana smoothies

*chef required, **\$30 per person**

Berry Delicious

yogurt parfait with fresh berries & homemade granola | raspberry muffins | cranberry sweet breads | dried blueberries

\$20 per person

Awesome Avocado Toast

Our three signature recipes made with the "king of avocado," the creamy and buttery Haas, topped with:

- The Floridian
- The Mexican
- The Mediterranean

\$15 per person

Specialty Cold Drip Coffee

the contraption alone that is used to steep this coffee for 12 hours is sure to be an eye pleaser! the coffee is brewed cold, and served in a variety of flavors.

select up to 4:

- Caramel macchiato
- Mocha
- Vietnamese
- Black Forest
- Cinnamon
- White chocolate

\$16 per person, \$225 per attendant

Orange Blossom Trail

individual macerated mixed citrus, agave, and fresh mint dressing | orange scented almond cookies | orange blossom honey granola bars | honey comb cakes

fresh pressed juices: clementine, orange, and carrot | blood orange chai tea latte made with almond milk

\$27 per person

Harvest Effect

- seasonal selection of NY state and mainland apples - up to 4 varieties
- mini pies and harvest bites: strawberry/rhubarb tartlet | blackberry & apple crisp | pumpkin and cream cheese bars
- assorted paletas: pumpkin | cherry
- pumpkin spice warm apple cider with cinnamon stick garnish

\$27 per person

Plant City

strawberry shortcake tarts | berry scones | spring style bruschetta - strawberry, arugula, boursin cheese spread | strawberry and mint-infused waters

\$22 per person

Cold Brew and Bites

individual cold brew coffee selections | "housemade" syrups (vanilla, caramel, and hazelnut) | coconut milk, skim milk, half & half | coffee cakes | assorted breakfast breads: marble cinnamon, pound | house made granola bites

\$22 per person

Morning Breaks

Packaged break minimums are 25 people for up to 30 minutes of service.

For every 30 minutes of service additional, **\$5 per person**

Glazed and Confused

orange, grapefruit & strawberry skewers 🍷 |

“fill the donut hole” station:

full size Krispy Kreme glazed donuts & a variety of donut holes

(🍷 available on request)

with a toppings bar to include:

- Raspberry jelly
- Bavarian cream
- Lemon custard
- Macerated blueberries
- Chocolate sauce
- Caramel sauce
- Sprinkles
- Whipped cream

2% milk & chocolate milk served in bottles with whimsical straws | fruit infused water

\$22 per person

Fruitology Juice Bar

enjoy only the freshest ingredients and these hand-picked fruits, vegetables & herbs as they are pressed and served to order

select up to 2:

- Blackberry Pop: blackberry, kiwi, pineapple, pear
- The Backyard: spinach, pear, apple, lemon, cucumber
- Watermelon Mint Cooler: watermelon, honeydew, mint, bungalow 23 blueberry lemon
- Beet It: beet, carrot, apple
- Citrus Breeze: orange, grapefruit, pineapple
- Honeydew Delight: honeydew, spinach, kiwi, lemon, pineapple
- Rockin' Moroccan: orange, cucumber, oregano, simple syrup
- Garden Fresh: green apple, celery, kale, ginger
- Kiwi Cooler: orange, kiwi, lemon, coconut, water, honey adding matcha which is packed with antioxidants including the powerful EGCG. Boosts metabolism and burns calories. Detoxifies effectively and naturally. Calms the mind and relaxes the body
- Berry Citrus Refresher: mixed berries, lime mint, coconut milk, adding ginseng for concentration, focus, memory, and stamina

\$14 per guest, \$225 per attendant

To-Go Coffee Cart Stations

\$114 per gallon

freshly brewed coffee | decaffeinated coffee | selection of fine hot teas with to-go cups and lids

**AM/PM BREAK
MENUS**



**AM/PM BREAK
MENUS**



Afternoon Breaks

Packaged break minimums are 25 people for up to 30 minutes of service

For every 30 minutes of service additional, [\\$5 per person](#)

Trail Mix

Make your own shake & travel bag of yummy trail mix with individual bowls of homemade granola | whole wheat Chex | wasabi bites | rice crackers | dried cherries | dried papaya | dried blueberries | yogurt covered raisins | tiny garlic pretzels | sea salt cashews

[\\$24 per person](#)

Something for Everyone

whole fresh seasonal fruits | homemade granola bar | freshly baked chocolate chip cookies | tortilla chips | zesty salsa | fresh guacamole | potato chips | French onion dip

[\\$25 per person](#)

Grandma's Pantry

Enjoy freshly baked house made oatmeal raisin, peanut butter, sugar & chocolate chip cookies | freshly baked brownies | raspberry bars | homemade granola bars | ice cold milk to include whole, 2% & chocolate milk

[\\$22 per person](#)

Spring Training at the Ballpark

mini hot dogs with ketchup | ice cream novelties to include: ice cream sandwiches, Creamsicles, cookie sandwiches, bomb pops, and strawberry shortcake pops | Cracker Jacks and roasted peanuts | warm soft pretzel bites with honey mustard, spicy mustard and warm cheese sauce

[\\$26 per person](#)

The "Pit" Stop

avocado toast selections: Floridian, Mexican, and Mediterranean | assorted whole fruit | pita chips and array of hummus: traditional, roasted red pepper, edamame | blue and yellow corn tortilla chips 🌽, house made guacamole | avocado and kale smoothies made with coconut milk

[\\$25 per person](#)

Caribbean Corner

traditional style croquettes - ham & cheese | small empanadas - beef, chicken, veggie | plantain chips with mojo sauce on the side | quesito with guava | Caribbean style fruit punch

[\\$25 per person](#)

Urban Farm Store

Florida tomato gazpacho bar: beef steak with opal basil | yellow tomato, cucumber, roasted red peppers | farm fresh crudité displayed with individual bamboo cones, herb green goddess dressing | hand shaken strawberry and basil lemonades

pick your own bags:

- nuts: almonds, cashews, bourbon praline pecans, roasted peanuts
- candy: array of childhood favorites - Swedish Fish, Gummy Bears, Sour Worms, Runtz
- chocolate: Nonpareils, Reese's Pieces, M&M's, Chocolate Malt Balls, Toffee and Heat Bites

[\\$27 per person](#)

Snack Attack

- nature's candy: individual bags of dried fruit selection
- cookie jar: chocolate chip cookie, organic grass-fed milk | peanut butter cookie, almond milk
- seasonal fresh fruit salad
- assorted Kind bars and Cliff bars
- lavender and citrus-infused ice teas

[\\$24 per person](#)

Mindful Eating Breaks

Packaged break for up to 30 minutes of service.

For every 30 minutes of service additional, **\$5 per person**

Meditative Moment

Activity: 10-minute instructor-led session focusing on deep breathing and stress-relief techniques. *Optional: instructor-led, fresh-air walk.*

passion fruit watermelon smoothie | peach and orange smoothie | local seasonal melon-shaved prosciutto de parma | mushroom & tomato lemon olive oil toast | snack selections: pretzels, crisp apples, peanut butter, almond butter & local honey | spa water-mango, strawberry & rosemary | bottled electrolyte water | fresh brewed fair trade coffee & tea

\$28 per person

(Activities are at an additional cost, speak to your event manager for pricing)

Midday Stretch

Activity: 10-minute instructor-led session focusing on posture, breathing techniques and easy stretches. *Optional: instructor-led, fresh-air walk.*

seasonal hummus with mini bagel chips, charred jalapeno & mint | gazpacho bar-fire roasted tomato with Key West pink shrimp, yellow cilantro, crispy jalapeno tofu | baked pear with cranberry, brie cheese & granola | seasonal local whole fruits | spa water-mango, strawberry & rosemary | bottled electrolyte water | fresh brewed fair trade coffee & tea

\$29 per person

(Activities are at an additional cost, speak to your event manager for pricing)



**AM/PM BREAK
MENUS**



À la carte Break Selections

Per person pricing based on 90 minutes of service.

Snacks

- Assorted fresh baked muffins \$69 per dozen
- Flaky croissants \$69 per dozen
- Banana nut, orange, & cranberry sweet breads \$69 per dozen
- New York style bagels with cream cheese \$72 per dozen
- Chocolate croissants \$70 per dozen
- Cinnamon swirl coffee cake \$69 per dozen
- Homemade granola bars \$72 per dozen
- Assorted donuts \$70 per dozen
- Scones with Devonshire clotted cream \$70 per dozen
- Warm cinnamon-honey pecan sticky buns \$72 per dozen
- Assorted freshly baked cookies \$69 per dozen
- House made stuffed cookies \$74 per dozen
- Chocolate fudge brownies \$69 per dozen
- Krispy rice treats \$68 per dozen
- Assorted vanilla & chocolate cupcakes \$72 per dozen
- Raspberry bars \$70 per dozen
- Cinnamon churros \$70 per dozen
- Potato chips \$45 per pound
- Pretzels \$45 per pound
- Sweet & salty trail mix \$50 per pound
- Premium mixed nuts \$55 per pound
- Whole fresh seasonal fruits \$6 each
- Individual plain & fruit yogurts \$6.50 each
- Seasonal fruit skewers \$79 per dozen
- Sliced apples with caramel dip \$9 per person
- Sliced seasonal fresh fruit display \$22 per person
- Fun colored yogurt dipped pretzel bites \$9 per person
- Tortilla chips with salsa & guacamole \$12 per person
- Warm mini pretzel rods, cheese sauce & mustard dips \$10 per person
- Pita chips with traditional & roasted red pepper hummus \$10 per person
- Avocado toast \$18 per person, minimum 25 guests
- Individual bags of potato chips | pretzels | popcorn \$6.50 each
- Individual bags of specialty/gourmet popcorn flavors \$7 each

- Assorted candy bars \$6.50 each
- Individual bags of salted peanuts | trail mix | granola bars/ Nutri-grain bars \$6.50 each
- Cliff bars | Kind & energy bars \$7.50 each
- Haagen Dazs ice cream bars \$8 each
- Frozen fruit bars \$7 each
- Assorted tea sandwiches \$12 per person
- Assorted local artisanal paletas \$8 each

Beverages

- Freshly brewed regular coffee | freshly brewed decaffeinated coffee | assorted hot teas \$114 per gallon
- Fresh juice & lemonade \$92 per gallon
- Freshly brewed iced tea \$92 per gallon
- Infused lemonades \$95 per gallon
- Infused teas \$95 per gallon
- Diet and regular Coca-Cola soft drinks \$6.75 each
- Bottled water, still & sparkling \$6.75 each
- Assortment bottled juices \$7 each
- Bottled iced teas \$7.50 each
- Vitamin water/zero \$7.50 each
- Energy drinks \$8 each
- Vitacoco waters \$8 each
- Infused Spring Water \$89 per gallon
- Hand-made sodas \$15 per guest, minimum 50 guest, \$225 per attendant
- Yo-Shakes
select up to 2:
Blueberry Cobbler | Going Green | Pumpkin Spice (seasonal) | The Greek | Key Lime | Salted Caramel \$14 per person, \$225 per attendant

**AM/PM
BREAKS**





The Imagination Chef

WITH KEVIN SPENCER, EXECUTIVE SOUS CHEF

CHANGE DOESN'T PHASE EXECUTIVE SOUS CHEF KEVIN SPENCER.

In fact, he's constantly seeking the new and unknown while orchestrating menus and teams on any given day. "I am rooted in creation. Taking ingredients from raw form to a guest's table is the most exciting creative act in my daily life."

Food may have been a side-dish pursuit early in life but ideas of creating and connecting live within him. "I dabbled with food but was an art and computer graphics person and huge into music," he says. In fact, he played the guitar for years.

With a Polish grandmother who liked to cook, Kevin found himself spending time in the kitchen, albeit one step removed from the actual cooking. At 18, a revelation hit him when he walked into his first commercial kitchen. "I was put into a kitchen and fell in love with all of it. The speed, the pace, the adrenaline... and I knew this is where I wanted to be." He couldn't separate one element from the other. "I was obsessed with learning, the people, the culture and the kitchen. It felt like home."

From there his career took him to Disney and casual dining; later, to signature restaurants like the Grand Floridian where he learned the finer side of food and dining.

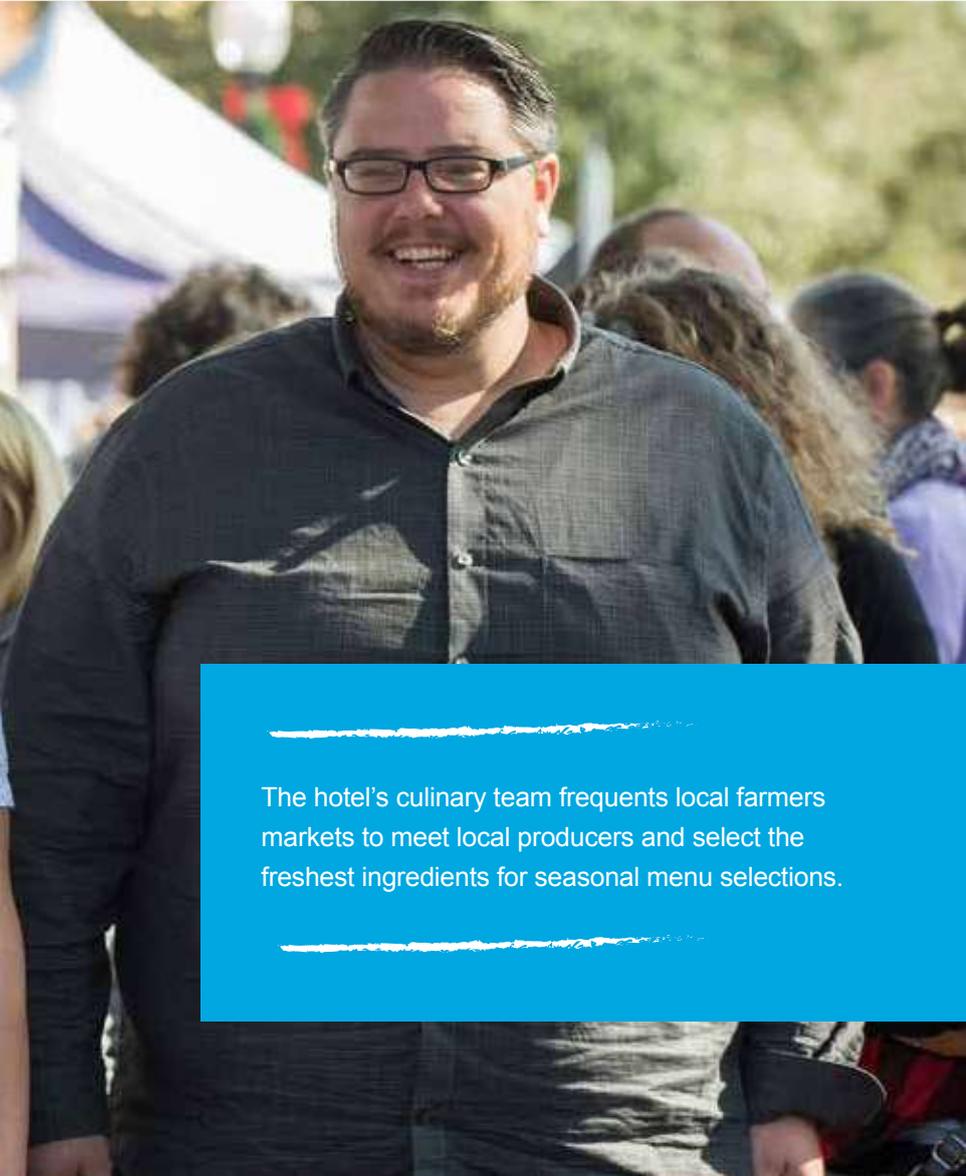
That passion still moves Kevin every day as he works with his chefs and teams. He believes strongly in watching others grow their own talents. But always, he returns to the point of origin, to his own imagination. "I've been involved in restaurant openings and enjoy putting imagination on paper and making it come to life. It's fun and exciting to create something, own it, then give it to the public."

He's dedicated to taking that creativity to his guests. "We are working to be different and to stand alone. We're using the nose to tail, so to speak, and pushing the limits. What can we do with collard green stalks to reduce food waste? The fun part is thinking outside of the box to view dining as something more than a plate of food. We want food to evoke emotion, break down barriers and bring people together."

When not working, Kevin and his wife like to explore new scenes to see what people are doing or growing or eating. "I like change. It's what makes me tick."



STORIES
of Orlando



The hotel's culinary team frequents local farmers markets to meet local producers and select the freshest ingredients for seasonal menu selections.

Monday Bistro

Minimum 25 people. Maximum of 90 minutes of service.

Accompanied by freshly brewed coffee | decaffeinated coffee | selection of fine hot teas, served upon request

There will be a \$5 per person surcharge for using a menu on a different day

Request for to go or carry out will be provided at an additional \$3 per person

truffled cauliflower veloute 🍷🍴 | house garden salad, red wine vinaigrette 🍴🍴 | roasted beets, goat cheese, pecans, citrus vinaigrette 🍴🍴 | baby kale, quinoa, berries, avocado, poppy seed dressing 🍷🍴🍴 | bistro flank steak au poivre 🍴🍴 | seasonal market fish, coconut curry, piquillo peppers 🍴🍴 | Provencal vegetable ragout 🍷🍴🍴 | crushed fingerling potatoes, fresh herbs, parmesan cheese 🍴🍴 | almond macaroons 🍴 | chocolate profiterole 🍴 | sweet palmiers 🍴 | sunburst fruit tart

\$72 per person

Enhancement

rosemary pork loin, apple sauce with cranberries 🍴🍴

\$8 per person



LUNCH MENUS



Engage & Explore Ideas

- Sip from a champagne cart.
- Capture attention with a living statue or sit-in painter during your event.

LUNCH MENUS



Engage & Explore Ideas

- Package meals together to benefit Feeding Children Everywhere.
- Dine on rustic wooden tables.
- Take a trip to one of our local Florida Farms for a taste of local foods and a firsthand look at Urban Farming.





Tuesday

Farm to Table

Minimum 25 people. Maximum of 90 minutes of service.

Accompanied by freshly brewed coffee | decaffeinated coffee | selection of fine hot teas, served upon request

There will be a \$5 per person surcharge for using a menu on a different day

Request for to go or carry out will be provided at an additional \$3 per person

smoked tomato soup 🌱🌱 | mixed bitter baby lettuces, hardboiled egg, Tasso ham, focaccia croutons, mustard seed vinaigrette | snipped greens, breakfast radish, hot house cucumber, pickled beets, pear tomato, winter park blue cheese, hazelnut vinaigrette 🌱🌱 | garden celery with house made pimento cheese 🌱 | herb chicken simply grilled, lemon parsley & butter pan jus, heirloom grain risotto, wild mushrooms, charred green onion 🌱 | seasonal market fish, red wine & fig sauce 🌱🌱 | farm fresh vegetable cassoulet 🌱🌱🌱 | parsnip & potato puree 🌱🌱 | apple brown betty 🌱 | chocolate whoopie pie 🌱 | Meyer lemon bar 🌱 | fruit cocktail with agave mint dressing 🌱🌱🌱

\$76 per person

Enhancement

lamb kabobs, mint parsley pesto 🌱🌱

\$9 per person

Wednesday

Florida BBQ

Minimum 25 people. Maximum of 90 minutes of service.

Accompanied by freshly brewed coffee | decaffeinated coffee | selection of fine hot teas, served upon request

There will be a \$5 per person surcharge for using a menu on a different day

Request for to go or carry out will be provided at an additional \$3 per person

pepper pot soup 🍴, cheddar drop biscuit | crisp fall greens, local ripe red tomato, button mushroom, spicy sprouts, herb vinaigrette ✓ 🍴 | chive & egg potato salad 🍴 | sweet creamy mustard cole slaw | pickles & sours ✓ 🍴 🍴 | slow cooked "private reserve rub" smoked brisket 🍴 🍴 | grilled seasonal market fish, green tomato succotash 🍴 🍴 | blackened butter pole beans with pearl onions ✓ 🍴 🍴 | brown sugar maple baked beans with roasted pork 🍴 | cherry cobbler 🍴 | pecan bites 🍴 | strawberry brownie s'mores 🍴 | watermelon slices ✓ 🍴 🍴

\$75 per person

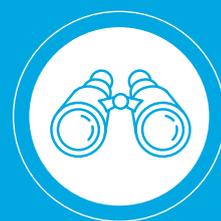
Enhancement

carved Caribbean natural turkey breast, pineapple ginger bbq 🍴

\$8 per person



LUNCH MENUS



Engage & Explore Ideas

- Create your own backyard atmosphere with corn hole, giant Jenga and ring & hook games.
- Grab from Food Trucks facades that hotel staff can serve our menu from.
- Create the perfect pairing with a local brew from the wooden beer tap wall.

LUNCH MENUS



Engage & Explore Ideas

- Create an immersive Dia De Muertos (Day of the Dead) party complete with colorful hanging banners and sugar skulls.
- Taste carefully crafted tequila atop a crate buffet.
- Enjoy classic sound of a Mariachi band.
- Host a Margarita Mixology Contest with our Chief Mixologist Julian Varela.



Thursday Mexican

Minimum 25 people. Maximum of 90 minutes of service.

Accompanied by freshly brewed coffee | decaffeinated coffee | selection of fine hot teas, served upon request

There will be a \$5 per person surcharge for using a menu on a different day

Request for to go or carry out will be provided at an additional \$3 per person

tortilla soup 🍴🌱 | torn bibb & baby iceberg lettuce, sliced cucumber, pickled red onion, jalapeno jack, pasilla-lime dressing 🌱 | romaine, arugula, tomato, marinated black beans, avocado ranch dressing 🌱 | charred chaote squash, cilantro lime ✓🌱🌱 | seasonal market fish, Veracruzana, capers, tomato, roasted peppers 🌱🌱 | garlic & herb chicken chimichurri 🌱🌱 | roasted corn, crushed red pepper, cotija cheese, fresh cilantro 🌱🌱 | arroz a la Mexicana ✓🌱🌱 | caramel flan 🌱 | chocolate spice cake 🌱 | chili chocolate dipped avocado cheesecake 🌱🌱 | tres leches with fresh fruit garnish

\$75 per person

Enhancement

Oxacan-style carne asada, tomatillo-lime sauce 🌱🌱

\$8 per person

Friday Islander

Minimum 25 people. Maximum of 90 minutes of service.

Accompanied by freshly brewed coffee | decaffeinated coffee | selection of fine hot teas, served upon request

There will be a \$5 per person surcharge for using a menu on a different day

Request for to go or carry out will be provided at an additional \$3 per person

Key West conch chowder 🍷🍷 | watermelon & feta salad, rocket arugula, margarita dressing 🍷 | grilled heart of palm, fresh citrus, cilantro vinaigrette ✓ 🍷 | tiny green beans, roasted purple Bermuda onion ✓ 🍷🍷 | pan seared seasonal market fish, guava & tamarind gastrique 🍷🍷 | jerk marinated skirt steak, charred pineapple relish 🍷🍷 | glazed root vegetables & okra ✓ 🍷🍷 | coconut roasted sweet potatoes ✓ 🍷 | orangesicle cheesecake 🍷 | chocolate rum cake 🍷 | pina colada mousse shot 🍷🍷 | Caribbean fruit ambrosia, papaya, lychee, mango, Greek yogurt 🍷🍷

\$72 per person

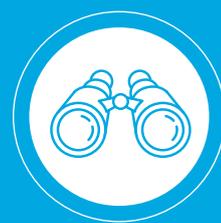
Enhancement

chicken guisado – braised chicken stew 🍷🍷

\$8 per person



LUNCH MENUS



Engage & Explore Ideas

- Visit Buena Vista Watersports for some kayaking, jet skiing, paddle boarding and beach volleyball.
- Relax to the soothing sounds of a steel drum player.
- Add a pop of color with market umbrellas at your tables.

LUNCH MENUS



Engage & Explore Ideas

- Set out on a guided boat tour learning about the history of our local town, Winter Park.
- Stroll down the streets of Park Avenue for a boutique shopping experience.
- Experience an olive oil tasting with mini bottles to take back home with you.



Lunch Buffets

Minimum 25 people. Maximum of 90 minutes of service.

Accompanied by freshly brewed coffee | decaffeinated coffee | selection of fine hot teas, served upon request

For every 30 minutes of service additional, **\$7 per person**

To-go boxes provided at an **additional \$3 per person**

Winter Park

butternut squash soup, cardamom chantilly | torn romaine greens with endive & cilantro, grapefruit, fennel & cerignola olive, banyuls vinaigrette | gulf coast scallop salad, sweet onion, citrus & pickled local pepper | walker's wood chicken salad | chimichurri flank steak, mushroom relish 🍴 | seasonal succotash | island fruit salad | coconut orange macaroons | chocolate rum cake 🍰

\$74 per person

Winter Garden

loaded potato soup, chive oil | bibb lettuce, pickled onions, citrus, selection of house dressings | panzanella salad, ciabatta, cucumber, tomato, onion, capers, sherry vinaigrette | tabbouleh salad ✓ | traditional hummus, red pepper & roasted garlic dips, grilled pita | lemon glazed market fish medallions, fennel, caper & tomato sauce 🍴 | chicken sage, tomato & spinach | saffron rice | vegetable mélange | Sicilian pistachio & apricot tart | almond amaretti cookie | traditional tiramisu

\$72 per person

LUNCH MENUS



Lunch Buffets

Deli Buffet

“I-Drive Deli”

Ya Ya’s chicken noodle soup | baby iceberg lettuce, sliced beefsteak tomatoes, sweet onions, chunky blue cheese, & Italian vinaigrette | pickles & sours | elbow macaroni salad | white albacore tuna salad | potato salad | Italian hero with salami, cappacola, mortadella & provolone | griddled reuben on thick cut marble rye with thousand island dressing | oven roasted “hand carved” turkey & Swiss cheese with cranberry & mayonnaise | shaved steamed pastrami with rye or pumpnickel breads & deli brown mustard | individual bags of kettle chips | cheesecake | vanilla rice pudding | “black & white” cookies

\$69 per person

Spoon to Fork

Select 1 soup:

- Tuscan Tomato Bisque, basil pesto
- Minestrone, foccacia crouton
- Manhattan Clam Chowder, oyster crackers
- Black Bean Soup, cilantro cream
- Turkey Chili
- Red Lentil and Sausage

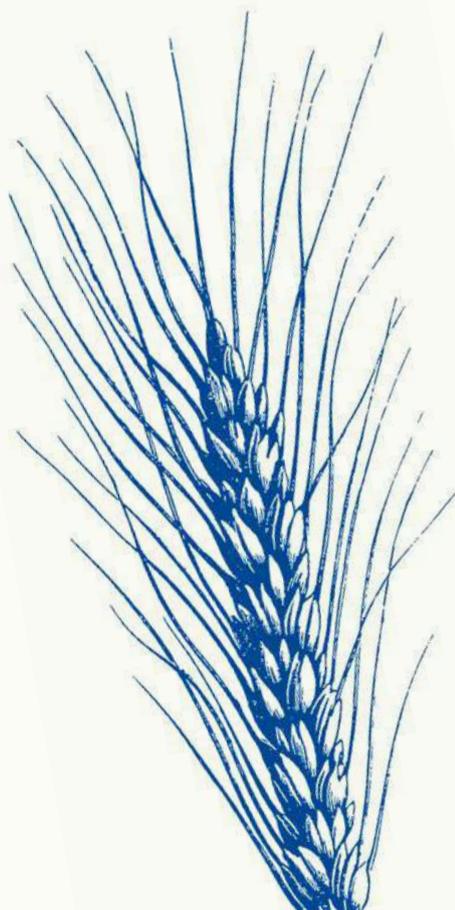
fresh from the farmers table: an array of artisan lettuce, based on seasonal availability from baby romaine, mache, arugula, baby iceberg & baby spinach | local seasonal fruits & vegetables such as heirloom tomatoes & beets, European cucumber, sprouts, olives, sweet peppers | gourmet cheeses | variety of housemade dressings | mixed quinoa salad | hot orzo provencal | rotisserie style chicken breast | pan roasted local market fish | apricot oat bar | chocolate banana pie | lemon blueberry shooter

\$65 per person

Family Style Individual Table Buffet

Okeechobee field greens, tomato, cucumber, sunflower seeds, herb garden vinaigrette | roasted beet salad with toasted walnuts & goat cheese crumbles | rotisserie Tuscan chicken with rosemary balsamic & olive oil, served over silky mashed potatoes | roasted overnight tomato | cremini mushroom ragout | ricotta filled cannoli & mini tiramisu

\$73 per person, minimum 50 guests



Plated Lunches

For the freshest ingredients, we have created menu selections based on the current season. 3 course minimum, select soup, salad, or appetizer/small bite, 1 entree and 1 dessert.

Accompanied by freshly brewed coffee | decaffeinated coffee | selection of fine hot teas | served upon request | bread service on request

Salad Starters

Baby Spinach

candied walnuts, dried cranberries, crumbled bleu cheese, roasted Asian pear, balsamic vinaigrette

Tangle of Fresh Farm Greens

plum tomato, Manchego cheese, pickled onion, blistered olives, lemon rosemary dressing

Soup Starters

Crab and corn chowder, chive oil
Tuscan tomato bisque, basil pesto

Appetizer/Small Bite

Classic Shrimp Cocktail

fresh lemon, traditional cocktail sauce
\$10 additional per person

Entrées

Scaloppine of Chicken

fresh mozzarella, basil, wood roasted tomato, mushroom, madeira sauce, garlic potatoes, winter vegetables
\$59 per person

Flame-Grilled Conrad Chicken Breast

herb cous cous, seasonal vegetables, overnight tomato, thyme-scented jus 🍷
\$59 per person

Slow Cooked Cabernet Beef Short Rib

horseradish mashed potato, soft spinach, roman carrots
\$62 per person

Pan-Roasted Local Sustainable Fish

English green peas & pearl onions, butter whipped potatoes, beurre blanc
\$62 per person

Salad Entrées

Natural Chicken Salad

herb marinated natural chicken, tender red & green romaine, roasted Bartlett pears, gold beets, dried cherries, candied pecans, herb Boursin crostini
\$55 per person

Desserts

Bailey's Tiramisu "Classico"

ladyfinger wrapped, cocoa dusted chocolate twist & cappuccino sauce

Salted Caramel Cheesecake

chocolate cookie crumble, blood orange caramel, vanilla bean chantilly cream

Goat Cheese Panna Cotta

mango apricot paint, sweet & salty sunflower seeds, chocolate twig

Mini Dessert Trio

select 3:

- Mini fudge bite
- Almond macaroon
- White and dark chocolate mousse
- Strawberry shortcake

\$3 additional per person



LUNCH MENUS



STATION MENUS



Reception Station Menus

The perfect option for your guests to interact with our culinary experts, create your own unique reception experience

Designed for 90 minutes of service, minimum of 50 guests on stations unless otherwise noted minimum of 3 selections required

For every 30 minutes of service additional, [\\$5 per person](#)

Cascade of Crudité

[\\$24 per person, minimum 25 guests](#)

artful display of crisp vegetables, to include some of our favorites: sugar snap peas | artichoke hearts | baby carrots | cherry tomatoes | zucchini & yellow squash | served with buttermilk ranch dressing & French onion dip

Imported and Domestic Cheese Display

[\\$26 per person, minimum 25 guests](#)

gruyere | Boursin | smoked cheddar | gorgonzola | port & sage derby | dried & fresh fruit garnish | crackers & French bread

The Dipping Bar

[\\$22 per person, minimum 25 guests](#)

roasted red pepper hummus | spicy feta dip | warm spinach dip | bruschetta with mushrooms | bruschetta of gorgonzola, asparagus & walnuts | olive tapenade | babaganoush | served with pita, bagel chips & sliced baguettes

Guacamole Bar

[\\$27 per person, minimum 25 guests; \\$225 per chef](#)

traditional & chunky style guacamole with Haas avocado, diced jalapeno, onion, lime, salt & pepper | queso fresco | toasted pepitas | Indian corn & black bean salsa | enhanced with pulled ancho chicken | spiced Atlantic tuna | warm tortilla chips & plantains for dipping

Carving Station

[\\$875 each, \\$225 per chef](#)

roasted and carved to order by our chefs

Select 1:

- Prime Rib of Beef, horseradish cream, silver dollar rolls (serves 20)
- Bisteca Style Beef Tenderloin, béarnaise sauce, silver dollar rolls (serves 25)
- Atlantic Tuna, ginger soy vinaigrette (serves 25)
- Whole Roasted Salmon, tomato tapenade, olive oil (serves 40)
- Suckling Pig, hoisin sauce, scallions, tropical chutney & spicy kimchee (serves 30)
- Slow Roasted Tom Turkey, fresh orange ginger cranberry sauce, stone ground mustard, silver dollar rolls (serves 40)

Side Enhancements

[\\$10 per person PER option](#)

Creamed Spinach

Mac and Cheese

Herb Whipped Potatoes

Sweet Potato Mash

Roasted Vegetables

Antipasto Display

[\\$30 per person, minimum 25 guests](#)

grilled vegetables | Italian meats | tomato & rosemary foccacia | Mediterranean-style hummus three ways:

- Roasted garlic
- Spicy harissa
- Citrus with olive oil

toasted pita & naan bread | roasted tomatoes & olives | caprese salad | chickpea salad | chorizo with roasted red peppers & almonds

Specialty Grilled Cheese

[\\$27 per person, minimum 50 guests](#)

this old time favorite with a special twist is accompanied with tomato bisque for dipping!

- Croque Monsieur, traditional French sandwich with ham and cheese, béchamel sauce
- Texas big, thick cut toast, shaved smoked beef brisket and cheddar cheese
- Autostrada, Italian dry meat and provolone cheese, pressed and served warm
- Mushroom and cheese tian, open faced with roasted mushrooms and ricotta salata cheese, olive oil and herbs

Reception Station Menus

continued

Mediterranean Street Fair

\$34 per person, minimum 50 guests, \$225 per chef
(2 chefs required)

chicken & beef shawarma carved to order with tomato cucumber tzatziki | lamb gyro | falafel cooked to order | hummus | babbagounush | moussaka | pita bread

Ichiban Wok Station

\$32 per person, minimum 50 guests, \$225 per chef
chefs prepare your 2 favorites:

- Szechuan beef with snow peas, bay sprouts, ginger oyster sauce
- Cashew chicken with Napa cabbage, red peppers, bok choy, mirin lemongrass broth
- Popcorn shrimp with water chestnut, scallion, coconut red miso sauce
- Mae ploy marinated tofu stir fry

served with steamed white rice in Chinese to-go boxes & chopsticks

Kabob Station

\$35 per person, minimum 25 guests

chef fee may be required for grilling/action, \$225 each

hot off the grills, enjoy your favorite kabob

select 3 favorites:

- Beef, mushroom and tomato, chimichurri
- Chicken, peppers and onion, basil pesto
- Lamb, potato, rosemary olive oil-shrimp, cherry tomato and zucchini, burnt lemon
- Char-grilled vegetables

served with saffron rice & spicy black beans

Italian Countryside

\$31 per person, minimum 50 guests, \$225 per chef

select your 2 favorite pastas:

- Cheese Tortellini, wild mushroom ragu
- Penne Alfredo
- Farfalle Bolognese
- Spaghetti Arrabiatta

accompanied with display of prosciutto | sopretsatta | salami picante | marinated olives | Parmigiano-Reggiano | sliced baguettes | garlic bread & grated parmesan cheese

Pasta Enhancements

grilled shrimp or seared scallops \$10 per person

Meatball Station

\$34 per person, minimum 50 guests

select your 3 favorites:

- Italian beef and veal, San Marzano tomato sauce
- Buffalo chicken and ranch
- Korean bbq pork, ginger slaw
- Salmon, lemon yogurt dill
- Black bean and quinoa, cilantro lime emulsion

Poke Bowls

\$36 per person, minimum 50 guests

ahi tuna poke, sticky rice, green onion, fried wonton, sesame seeds, diced pineapple, Siracha aioli 🌱

wild mushroom poke, ancient quinoa, roasted red peppers, crisp tofu, bean sprouts, wasabi cream 🌱

Fruits of the Sea

\$42 per person, minimum 50 guests

the freshest seafood served over ice & accompanied with lemon wedges | horseradish | cocktail sauce | Tobasco & classic mignonette

(3) Jumbo shrimp poached and chilled

(1) Alaskan snow crab claw

(1) Seasonal shucked oyster on the half shell

Sushi Display

\$37 per person, minimum 50 guests

(priced 4 pieces per person)

beautiful array of nigiri | sashimi | maki rolls | served with wasabi | pickled ginger | soy sauce & chopsticks

Comfort Food

\$49 per person, minimum 50 guests, \$225 per chef

(2 chefs required)

Chef attendants will make you feel at home!

mini beef sliders all decked out, accompanied with creamy macaroni & cheese | fish and chips in bamboo cones, malt vinegar, tartar sauce | Yukon gold mashed potato bar with gourmet toppings of pulled beef short rib & truffle-scented wild mushroom sauce

Condiment Enhancement

sour cream | bacon bits | scallions | shredded cheese

\$3 per person

STATION MENUS



STATION MENUS





Reception Station Menus

continued

Mashed Potato Station

\$25 per person, minimum 50 guests, \$225 attendant

enjoy smooth creamy Yukon gold & sweet potato purees paired with flavorful toppings by our potato mixologist served in martini glass

- Yukon gold: sour cream, chives & caviar, crisp potatoes
- Sweet potato: marshmallow brulee & bourbon maple
- Loaded potato – the holy grail: Yukon gold, turkey bacon, Tillamook cheddar, beef tenderloin chili, sour cream, crisp tobacco onion
- Cauliflower mash 🌿🌱

Grande Finales

\$24 per person, minimum 25 guests

Nutella cheesecake bites | key lime mini tarts | chocolate covered strawberries | white chocolate raspberry shooters | chocolate rum cake | macaroon tower

Liquid Nitrogen Ice Cream

\$24 per person, minimum 100 guests

320 degree Fahrenheit ice cream bar with classic flavors made from liquid nitrogen | candies & assorted toppings
*chef facility fee required, \$200 each

Wonka Chocolate Factory

\$30 per person, minimum 50 guests, \$225 per chef

see our chocolate machine in action with flowing dark tempered chocolate!

dipping bites to include: grilled fruits of pineapple | mango | pear | flavored marshmallow

accompanied with decadent house made chocolate truffles

STATION MENUS



Reception Station Menus

Designed for 90 minutes of service, minimum of 50 guests
For every 30 minutes of service additional, [\\$20 per person](#)

Gaucha Grill

Garden Fresh

displayed cold composed salads in individual vessels

- Southwest acorn squash, chayote, rocket lettuce, toasted cumin 🌱
- Green lentil salad, shaved carrots, raisins, citrus curry emulsion 🌱

Guacamole Bar (Build Your Own)

Haas avocados | diced tomato | diced red onion | olive oil | fresh squeezed lime & Mexican oregano | fresh orange & tomatillo salsa | pico de gallo | roasted garlic | wood fired tomato salsa | black bean & corn salsa | queso fresco | tri color tortilla chips 🌱

Ceviche Shooters (Passed)

- Seafood ceviche, spiced tomato, fresh cilantro, red onion, lime 🌱
- Diced mixed vegetable ceviche, green tomato juice, orange 🌱

Campfire Grill & Smokehouse Cauldron

[Attendant required at \\$225 each](#)

Hickory Smoked Carved Brisket-carved to order:

- Smoked sausage & grilled tofu
- Fire grilled pinchos (skewers)
- Cumin & smoked paprika rubbed chicken, bourbon chipotle bbq sauce 🌱
- Chimichurri beef | marinated portabella, purple onion & bell peppers, herb vinaigrette 🌱 (mushroom free on request)

Simple Sides

- Vegetable 🌱 & beef empanadas served with pimento aioli
- Vegetable & Yukon potato hash 🌱
Brussels sprouts & bean bake, gruyere cheese sauce on the side 🌱
- Corn bread 🌱
Served with yellow rice & pigeon peas & tostones 🌱

Desserts

fresh fruit salad, served in sugar cones | filthy cherry mousse shooters 🌱 | sesame soy chocolate tartlet

Displayed by Fire Pits (Modified Satellite Stations Available) ([\\$225 each for attendants](#))

marshmallow hot chocolate bar | salted caramel, raspberry & mint flavored marshmallows | served with guest's choice of white chocolate or milk hot chocolate | traditional s'mores kits, milk chocolate, marshmallow, graham cracker

[\\$135 per person](#)

Reception Station Menus

Attendants required as noted at \$225 each

Pub Night

Pub Salad Station (Attendant)

kale Caesar salad

guests choice of hearts of romaine or kale, or 50/50 kale/
Caesar combination, shaved parmesan, garlic croutons,
Caesar dressing tossed to order

roasted beet with arugula salad 🍴✔️

The Burger & Gastro Shake Bar: (Attendants)

served with house made pickles on potato buns, on 🍴
buns or bun-less, tomato, avocado, roasted corn & red bell
pepper side salad

- The Greek – fresh ground lamb burger, hot house
cucumber, cumin-oregano yogurt 🍴
- The Alaskan – sock-eye salmon, pickled red onion,
dill mayo
- The Philly – classic beef, peppers & onions,
cheese wiz 🍴
- The Napa – bun-less beyond beef burger, baby sprouts,
avocado spread 🍴✔️

gastro shakes, peaches and cream & black forest served
in to go cups with lids and straws

Dog Town

- The New Yorker – all beef Nathan's dog, topped with sauerkraut
& yellow mustard, bun
- The Chicago Dog – sport peppers, pickles, onions, green relish,
mustard, celery salt, poppy seed bun
- The Vegan – topped with Pico De Gallo & avocado cream
- Baked beans 🍴
(🍴 on Request) Attendant Required

Arepas 🍴 and Chachappas

grilled white corn arepas topped with ropa vieja, black bean
& queso fresco | vegetarian with roasted peppers, black bean
& queso fresco | sweet yellow corn cachiappas, topped with
machaca chicken, oaxaca cheese, pickled red onion & cilantro
aioli | vegetarian with pickled red onion & oaxaca cheese

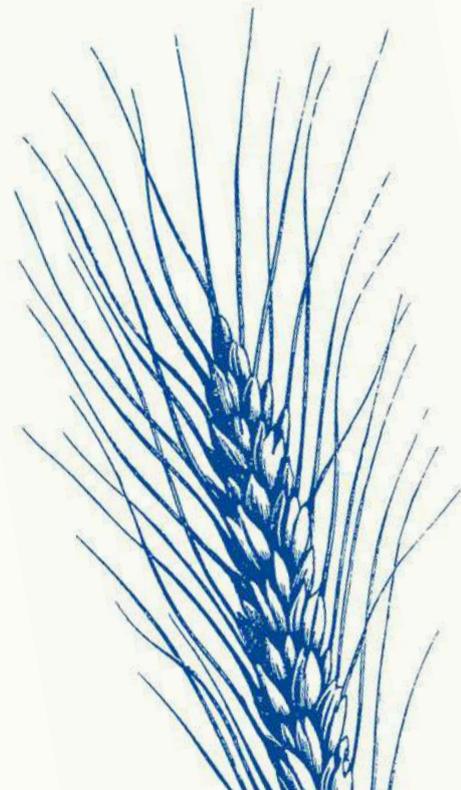
Fish And Chips (Attendants)

fish & chips, beer battered cod, pickle & caper aioli, cross cut
fries | fried summer vegetable fritters 🍴 | bean, squash &
vegetable "bake" 🍴

House made Donut Fries 🍴

dusted in powder or cinnamon sugar, dipped in chocolate with
colorful sprinkles, served in cones | colorful cake pops 🍴 options
included) | "popcorn parfaits" tres leches corn cake, sweet cream,
blueberry compote, popcorn topping 🍴

\$134 per person



STATION MENUS

International BBQ Showdown

Deconstructed Romaine and Endive Lettuce

with fresh roasted hearts of palm, vine ripe cherry tomato, fresh Florida citrus, banana peppers, creamy artisan bleu cheese, Valencia orange emulsion 🍷🌿, oil & vinegar

Zucchini "Noodle" Salad

cucumber, carrot curls, bell peppers, olives, tomatoes, green onion, lime Siracha vinaigrette 🍷🌿

Caprese Salad

fresh mozzarella, marinated tomatoes, fresh basil, aged balsamic 🍷

Action Stations:

Attendant required at \$225 each

Argentina

marinated skirt steak, chimichurri 🍷 | grilled shrimp 🍷 | roasted peppers & asparagus 🍷🌿

Hawaiian

Huli Huli chicken 🍷 | coconut purple sweet potatoes 🍷🌿 | roasted spaghetti squash, English peas, sundried tomato 🍷🌿 | roasted cauliflower with red peppers 🍷🌿

Korean

Korean bbq pork ribs | seared sweet & spicy tofu 🌿 | stir fried vegetables 🍷🌿 | brown rice 🍷🌿 | kim chee 🍷🌿

Fruitta Fresca, Fruit Salad

tossed with fresh citrus juice & Mint 🍷🌿

Artisan Local Paletas

Assorted Miniature Pies 🍷

\$225 each attendant required

prepared with Tahitian vanilla ice cream or coconut sorbet

\$136 per person

Reception Station Menus

Under the Big Top

Salads on a Stick

- Florida grown cherry tomatoes, fresh mozzarella, banana pepper, balsamic glaze 🌱
- carnival salad, iceberg & radicchio, cucumber, grape tomato 🌱🌿
- blue cheese (contains dairy) and Italian herb dressings 🌱
- roasted squash & apple, maple and mustard dressing 🌱🌿🌿

Bowls

- Thai green curry, jack fruit, basmati rice, sunflower seeds 🌱🌿
- Indian vegetable biryani, basmati rice, mango chutney 🌱🌿
- Korean vegetable bibimbap rice, tempeh, fermented radish, gochujang sesame seeds 🌱🌿
- Mediterranean marinated Provençal vegetables, quinoa, crumbled feta, tzatziki sauce 🌱🌿

Burgers & Dogs

- Ichiban beef burger, shitake mushrooms, pickled ginger, potato bun, teriyaki sauce and wasabi mayo
- bun-less vegan Beyond Burger, shitake mushrooms, pickled ginger, teriyaki sauce 🌱🌿
- Naga Dog, all beef hot dog, kimchi relish, yum yum sauce
- going vegan, vegan dog, kimchee relish, plum sauce 🌱🌿
buns available

Mac & Cheesy

our famous mac & cheese made with gluten free pasta and yellow cheddar

served in paper boats with:

toppers: bacon | turkey bacon | shredded brisket | pico de gallo | pickled jalapenos | roasted corn | tempeh

Paratha Tacos

- spiced vegan vindaloo, yellow lentil and tomato pico, pickled onion, garam masala yogurt, Served in a paratha tortilla 🌱
- Mahi taco, Key West shaved Brussels sprouts slaw

Fried & Fried

- battered fish & chips, traditional tartar sauce & malt vinegar
- chicken & waffle cones, boneless honey stung wings, served in waffle cones, bourbon maple
- mini corn dogs, pineapple mayo, served on sticks
- pickle poppers, dill mayo
- Buffalo cauliflower bites 🌱🌿🌿

Ramen

roasted ginger chicken broth, pulled chicken 🌱

triple vegetable miso 🌱🌿

topping bar: bean sprouts | wasabi peas | cucumber kimchi | tofu | scallions | garlic spinach | chopped egg |

served in disposable soup cups

Rolls

- Buffalo chicken spring rolls
 - Korean bbq short rib spring rolls
 - Vietnamese vegetable spring rolls 🌱
- served in Chinese to go containers with daikon slaw

Electric Lemonade

- blueberry
 - raspberry
 - traditional
- topped with cotton candy

Novelties

liquid nitrogen fro-yo banana split station

fresh cut bananas, topped with liquid nitrogen frozen yogurt or sorbet, topped with strawberry, blueberry or pineapple compote and whipped cream

apple fritters

caramel apples, rainbow sprinkles 🌱

colorful chocolate pretzel rods

\$160 per person

STATION MENUS



DINNER MENUS



Dinner Buffets

When the evening is about enjoying each other's company with no set agenda our buffets are the perfect way to entertain your guests

Accompanied by freshly brewed coffee | decaffeinated coffee | selection of fine hot teas | served upon request

For every 30 minutes of service additional, [\\$20 per person](#)

Authentic Lombardia

field greens, grape tomatoes, sliced red onions with basil vinaigrette ✓ | antipasto, prosciutto, genoa salami, bresaola, roasted red peppers, black & green olives, artichokes, garbanzo beans & anchovies | grilled marinated vegetables to include eggplant, zucchini, ciliegine mozzarella & red peppers 🍷 | foccacia bread & breadsticks | cruets of extra virgin olive oil & aged balsamic vinegar | calamari fritti with lemon caper aioli | chicken breast with caramelized onions in walnut pesto sauce | roasted market fish in white wine, capers, and cherry tomatoes | cheese ravioli in a milled tomato sauce | charred rapini sauteed with extra virgin olive oil & slivered garlic cloves | port wine panna cotta with berries | Nutella cheesecake bites | ricotta cannoli | chocolate espresso shooter

[\\$137 per person, minimum 25 guests](#)

Enhancements:

Quesadilla Made to Order

chicken, shrimp, and vegetarian, guacamole, pico de gallo, sour cream, salsa Spanish rice

[\\$17 per person](#)

Risotto Two Ways

grilled vegetables, tomato basil sauce & andouille sausage, roasted peppers, caramelized onions

[\\$18 per person](#)

Beef Tenderloin

bisteca style beef tenderloin, béarnaise sauce, silver dollar rolls

[\\$21 per person](#)

Sushi

sushi, maki rolls and sashimi served with pickled ginger, wasabi mustard, soy sauce and chopsticks (3 pieces per person)

[\\$25 per person](#)

Martini Bar

when the classic martini or the modern martini is your guest drink of choice the option are endless, let our mixologist create a martini to represent your event or your guest color palate: summer sky, white cosmo, cherry bomb, melon drop or the classic martini are only the beginning

[\\$20 per drink](#)

Ole!

chicken tortilla soup | chopped salad of field greens & red peppers dressed with olive oil and citrus | mixed field greens with tomato vinaigrette | apple jicama salad | queso fresco | chargrilled jumbo asparagus in lemon herb vinaigrette | sea scallop ceviche | carne asada marinated in Negra Modelo beer with onion poblano pepper rajas | camp fire style smoked chicken and roasted corn enchilada with Oaxaca cheese and salsa verde | grilled shrimp, agave and lemon | cilantro rice and Tasso ham with black beans | warm tri color tortilla chips served with fire roasted salsa, sour cream and guacamole | tequila lime pie | warm churros | pina colada tres leches | Nutella crostada

[\\$140 per person, minimum 25 guests](#)

Suggested Wine Pairing

Riesling, Pacific Rim, Washington

h3 "Les Chevaux," Horse Heaven Hills, Washington

Margarita Bar

let our expert mixologist create the perfect margarita made just the way your guests prefer:

variety of flavors, on the rocks, frozen, salt, no salt

[\\$19 per drink](#)

Asian Fusion

golden miso soup, tofu with dried seaweed ✓🍷 | mesculin greens and romaine served with wasabi-ginger dressing | warm edamame pods with fresh sea salt & sweet chili dipping sauce | sautéed shrimp garlic sesame oil | pan-seared chicken breast with lemongrass emulsion | char sue pork loin | stir fried green beans, water chestnuts and mushrooms | bamboo jasmine rice | lo mein noodles with crisp vegetables | sesame soy chocolate tartlet | coconut banana bread pudding vanilla chai tea spoon

[\\$135 per person, minimum 25 guests](#)

Suggested Wine Pairing

Sauvignon Blanc, Sterling Vintner's Collection, California

Pinot Noir, Tangle Oaks, California

Dinner Buffets

continued

Conscience Food Fare

local, close and from our backyard!

Okeechobee tomato soup, yesterday's bread | iceberg lettuce, smoked Lake Meadow bacon, cucumber, teardrop tomato, creamy blue cheese and buttermilk dressings | torn kale and romaine salad, pickled beets and onion, pumpkin seeds, warm orange blossom honey and lemon dressing | grilled zucchini, wild mushrooms, fresh basil vinaigrette, shaved grana padano | bourbon peach slow cooked short rib | citrus and rosemary natural baby chicken | market fresh fish, pan seared, golden raisins and capers | kabocha squash mac and cheese, pork rind crust | butter bean succotash | fresh fruit ambrosia | strawberry short cake | chocolate pecan bite

\$131 per person, minimum 25 guests

Family Style Dinner

Served at tables of 10 in the center of each table. beginning with all cold flights set on the table to start, continued with hot flights, followed by desserts.

Cold Flights:

caprese salad with grape tomatoes, fresh mozzarella, balsamic drizzle | roasted red pepper hummus with toasted pita bread | grilled and herb marinated vegetables with sun-dried tomato vinaigrette

Hot Flights:

rotisserie Tuscan chicken with rosemary balsamic and olive oil | lemon glazed salmon medallions, fennel, caper and tomato sauce 🌊 | silky mashed potatoes | grilled jumbo asparagus

Desserts:

ricotta filled cannoli | mini tiramisu

\$145 per person, minimum 50 guests

Suggested Wine Pairing

Pinot Grigio, Alta Luna, Italy

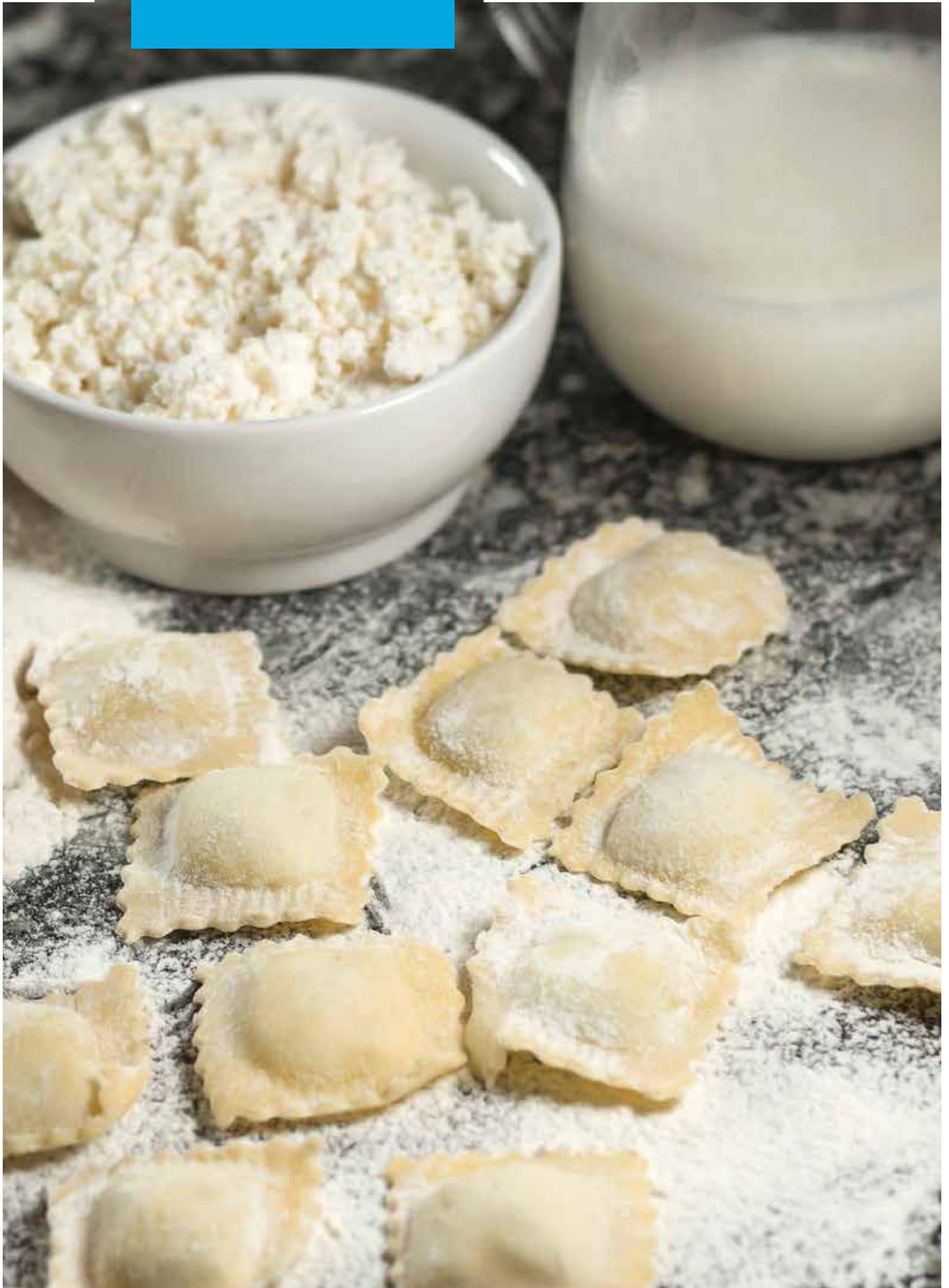
Red Blend, h3 "Les Chevaux," Horse Heaven Hills, Washington



DINNER MENUS



DINNER MENUS



Plated Dinners

To create the perfect enchanted evening, we have created seasonal selections to ensure the freshest ingredients to enhance your guests experience

Select 3 or 4 courses

3 or 4 course dinner pricing is based on one entrée selection for event

Should more than one entrée be required, dinner price charged per person will be for highest price entrée

Client required to provide menu tent card for identification purposes

Wine recommended to complement your selections, accompanied by freshly brewed coffee | decaffeinated coffee | selection of fine hot teas | served upon request

Bread service on request

Soup/salad/appetizer:

(for 3 course select 1)

(for 4 course select 2)

Salad Starters

heirloom tomatoes with blistered asparagus, frisee and spicy greens, radish tops and sprouts, roasted tomato Banyuls vinaigrette 🍷

\$19 per person

fingers of romaine, shaved parmesan, crisp capers and cracked Lampong black pepper, olive oil horseradish, Caesar dressing

\$18 per person

Wine Pairing

Chardonnay, A by Acacia, California

Soup Starters

honeydew habanero gazpacho, Loma tomato jam crostini

\$15 per person

Wine Pairing

Sauvignon Blanc, Night Harvest, California

Appetizers/Small Bites

wild mushroom ravioli, truffle butter, shaved Parmigiano Reggiano

\$16 per person

Wine Pairing

Merlot, Cathedral Cellars, Western Cape, South Africa

diver scallop with grilled fennel and vine ripe tomato, Valencia orange

\$19 per person

Wine Pairing

Riesling, Pacific Rim, Washington

Plated Dinners *continued*

Entrées

Chicken

Fire Roasted Natural Chicken Breast

lemon parsley gremolata, brule kobalt carrot and acorn squash, buttered spinach, toasted orzo

[\\$79 per person](#)

Wine Pairing

Chardonnay, Hess Shirtail Creek Vineyard, Monterey, California

Fish

Pan Seared Market Fresh Fish

olive oil poached fingerling potatoes and asparagus 🌱

[\\$83 per person](#)

Wine Pairing

Pinot Noir, Parker Station by Fess Parker, Central Coast, California

Beef

Braised Beef Short Rib with Bordelaise

parsnip whipped potato, oblique tri color carrots 🌱

[\\$85 per person](#)

Wine Pairing

Cabernet Sauvignon, BR Cohn, "Silver Label," North Coast, California



Surf and Turf

Petite Filet and Grilled Sea Scallop

potatoes au gratin, roasted garden vegetable

[\\$99 per person](#)

Wine Pairing

Merlot, Red Diamond, Washington

Surf and Turf

Porcini Rubbed Beef Tenderloin Filet and

Giant Pesto Gulf Shrimp

olive oil poached fingerlings, garlic spinach, blistered tomato, Chianti Classico sauce

[\\$97 per person](#)

Wine Pairing

Pinot Noir, Tangle Oaks, Sonoma coast, California

Vegetarian

Housemade Cannelloni

traditional ratatouille, milled tomato, basil ploosh

[\\$79 per person](#)

Wine Pairing

Red Blend, h3 "Les Chevaux," Horse Heaven Hills, Washington

Desserts

Select 1:

Apple Torta

forest berry compote, balsamic glaze, chantilly cream

[\\$17 per person](#)

Hazelnut Mocha Cremeux

caramelized cocoa nibs, roasted meringue, Frangelico gelee

[\\$19 per person](#)

Chocolate Fudge Torta

white chocolate pearls ruby red grape gastrique

[\\$17 per person](#)

Deconstructed Key Lime Pie

key lime mousse, graham cracker cake, strawberry gel and lime curd, ginger lime sorbet

[\\$22 per person](#)

Ice Wine Sabayon

red currant, lemon, shortbread, chocolate spiral, spiced fruit salsa

[\\$19 per person](#)

STATION MENUS





Brewing Originality

WITH JUSTIN GARNER,
DIRECTOR OF FOOD AND BEVERAGE



JUSTIN GARNER, DIRECTOR OF FOOD AND BEVERAGE, lives to discover the next best concept, especially when it comes to a craft brewer or vintner, and the magic that happens when vision meets collaboration.

When it comes to unique storytelling, Justin finds that inspiration continues to evolve throughout his career.

Early on, Justin worked with Interstate Hotels in South Carolina where his eyes were opened to a whole new industry. “It was there that I discovered really good wine and the difference between craft beer and mass-produced beer,” he says. A certified sommelier, Justin helped open the first gastropub in 2010 while in the Carolinas. “This was a new term and there weren’t a lot of these pubs. I was surrounded by passionate people who were really excited about offering a new type of dining.”

Later, his work took him to Hilton in Austin, Texas where he served as director of food and beverage and helped develop three original restaurant concepts.

Today at Hilton Orlando, Justin is busy sparking new ideas about identity—defining flavors and ingredients—while pushing the innovation card at Hilton. He’s building interesting local partnerships with many brewers across the state. In fact, through his partnership with the Crooked Can Brewing Company in downtown Winter Garden, Florida, Hilton now offers its own private-label beer.

“We wanted something with wide appeal that was more accessible than an IPA so we chose a pilsner-style ale. This is the only place you can find it and it’s called Waterproof Lager,” Justin says.

It’s those ideas—those sparks of stories—that still inspire him. “When I look back, it’s those distilled moments, maybe talking to a brewer or in a Napa vineyard, that drive my inspiration. I am about honoring a commitment to new ideas, teamwork and innovation.”

Meet our Frothy Friends

Ocean Sun Brewing

Learn a fact or two about Florida with these beers. The Bumpy Blonde honors an Orlando road while the Conch Cruiser pays tribute to Key West. Guests can find Ocean Sun brews at David's Club or Tap at Tropics.

Ocean Sun Brewing
3030 Curry Ford Road
Orlando, Florida

Crooked Can Brewing Company

An award-winning brewery set in the scenic Plant Street Market, Crooked Can is true to its name. Crafting light and fruity blends in cans and kegs, these brewers work to bring our guests the signature Crooked Can Workaholic and the High Stepper at Tap on Tropics.

Crooked Can Brewing Company
429 W Plant St.
Winter Garden, Florida

Central 28

Central 28 boasts award-winners like Upriver Pale Ale and Show Pigeon IPA, which IPA lovers will enjoy for its floral hops. Served in the Lobby Lounge.

Central 28
290 Springview Commerce Drive #1
DeBary, Florida

Cigar City Brewing

One of Florida's largest breweries, Cigar City brews thousands of individual brands. Guests can indulge in a Cigar City Lager or the Guayabera Citra Pale Ale filled with tangerine, lime and berries. Beers are featured at David's Club and Tap at Tropics.

Cigar City Brewing
3924 W Spruce street
Tampa, Florida

First Magnitude

With a nod to Magnitude Springs with the highest density of freshwater springs on the planet and a constant 72 degrees, First Magnitude brings us consistently original tastes. The 72 Pale Ale, available at David's Club, releases a spicy herbal aftertaste.

First Magnitude
1220 SE Veitch St.
Gainesville, Florida

Funky Buddah

Signature combinations like Maple Bacon and German-style wheat beers inspire craft creations that sell out fast with guests. The Funky Buddha Florida at David's Club remains a favorite with its light bodied personality.

Funky Buddah
1201 NE 38th Street
Okland Park, Florida

Florida Avenue Brewing Company

Brewed only for Floridians, these beers were born for the outdoors. A favorite, the crisp Waterproof Lager is a classic lager which guests can find at Scratch Market.

Florida Avenue Brewing Company
4101 N Florida Ave
Tampa, Florida

3 Daughters Brewing

Mike and Leigh Harting strive to brew perfection and originality. The Oatmeal Stout found at David's Club hints of chocolate and coffee. The signature 3 Daughters Bimini Twist IPA blends citrus floral hops and caramel. For the abstainers, hard seltzers offer a refreshing alternative at Scratch Market.

3 Daughters Brewing
222 22nd Street South
St. Petersburg, Florida

STORIES
of Orlando



Drink Sensations

WITH JULIAN VARELA,
MASTER MIXOLOGIST

WHO KNEW THINKING *INSIDE* THE BOX COULD LEAD TO SUCH AN INCREDIBLE WAY TO SERVE COCKTAILS?

The team of nearly 80 full- and part-time staff is constantly on their feet, creating, mixing and serving beverages that transcend simple drinks into divine moments. From morning citrus juicing stations for on-the-spot freshness to a champagne wall for evening cocktail elegance, the quality is always set.

That's why the team naturally thought outside the box for a recent client. They called on an unlikely partner, the nearby engineering department, to create a large acrylic box and filled it with a safe liquid smoke, so guests couldn't see drinks before a dramatic unveiling.

They, of course, drank it in—the moment as much as the drink itself.

"I hear all the time that our beverage department more than holds its own," Master Mixologist Julian Varela says of a property that regularly hosts large group functions in the thousands. "Our goal is to zone in to the vision of the client, so we can make it better."

He and fellow mixologist Michele Neglic set the bar high for their team in terms of innovation and taste, but aren't afraid to get down to work themselves. "This is a business where we go, go, go and get down and dirty," he says. "You'll find us with blackberry stains on our pants too!"





Next Great Taste

With an eye on what's next, the team sources new ideas and clever ways to WOW guests from every angle, including internal teams like sales and catering. It's very much a collective, collaborative process. "The tools and structure here at Hilton enable the creativity to flow. We all work together so well and to see it come together is cool," he says.

What's on the taste horizon, as far as Julian and his team can see? Some evolving tastes:

SHRUBS & BITTERS

Shrubs, or drinking vinegars, are a bittersweet concoction of fruit, sugar, vinegar and aromatics. Along the same lines, bitters, or drops of aromatics, like spices, seeds and fruits, are adding a spicier undertone to our pours. "They're coming forward now as a main ingredient in cocktails, not just as an accent," Julian says.

TOTAL TEXTURE SENSATION

It's the whole of the experience, not just the sip, Julian says. "We're adding flavorful foams to tops of cocktails and fresh juices into ice cubes, for example, and chilling glasses right in front of guests for immediate effect."

MOCKTAILS

Julian says of these faux cocktails made without alcoholic ingredients, "I think mocktails are great. It's a fun way to give everyone a chance to enjoy the flavors of a drink without the alcoholic effects."

Stay tuned, or better yet visit Hilton Orlando yourself to get the real flavor of favorite beverages coming out of the Beverage Department—if you can keep up with them. "There's so many ways we deliver service," Julian says. "We definitely have fun and keep it evolving—and take lots of pride in what we do."

Mixology

Julian's
FLORIDA FIZZ

Ingredients:

- 1.5 oz Don Julio Blanco
- .25 oz St. Germain
- .50 oz House Grenadine
- .50 oz Lime
- 1.5 oz House Grapefruit Syrup
- 2 oz Club Soda





BAR MENUS

**WANT ADDITIONAL
IDEAS?** JUST ASK!
WE LOVE TO TALK ABOUT
CRAFT BEERS AND
CREATIVE COCKTAILS.



Bar Packages

Blue Bar Package

Spirits:

- Smirnoff Vodka
- New Amsterdam Gin
- Myers' Platinum Rum
- Sauza Silver Tequila
- Canadian Club Blended Whiskey
- J&B Scotch
- Jim Beam Bourbon

Domestic Beer:

- Budweiser, Bud Light, Miller Lite

Imported Beer:

- Corona Extra, Heineken Lager

Wine:

- Sparkling, William Wycliff Brut
 - Chardonnay, Proverb, California
 - Cabernet Sauvignon, Proverb, California
- Soft Drinks, Still & Sparkling Bottled Waters

1-hour per person package: \$37pp

2-hour per person package: \$49pp

Each additional half-hour: \$9pp

Each additional hour: \$15pp

Gold Bar Package

Spirits:

- Absolut Vodka
- Tanqueray Gin
- Bacardi Rum
- 1800 Silver Tequila
- Bulleit Rye Whiskey
- Dewers White Label Scotch
- Jack Daniel's Bourbon

Domestic Beer:

- Budweiser, Bud Light, Miller Lite, Beck's Non-Alcoholic

Imported Beer:

- Corona Extra, Stella Artois, Blue Moon, Sam Adams

Wine:

- Sparkling, Riondo Prosecco, Spumante, Italy
 - Greystone Cabernet Sauvignon
 - Greystone, Chardonnay
- Soft Drinks, Still & Sparkling Bottled Waters

1-hour per person package: \$39pp

2-hour per person package: \$53pp

Each additional half-hour: \$10pp

Each additional hour: \$16pp

Diamond Bar Package

Spirits:

- Tito's Vodka
- Hendrick's Gin
- Banks 5 Island Blend Rum
- Casamigos Blanco Tequila
- Jameson Whiskey
- Glenmorangie 10yr Scotch
- Knob Creek Bourbon

Domestic Beer:

- Budweiser, Bud Light, Miller Lite, Beck's Non-Alcoholic

Imported Beer:

- Corona Extra, Stella Artois, Craft IPA, Local Craft

Wine:

- Chardonnay, Wente Estate
- Cabernet Sauvignon, Wente Estate
- Sparkling, Domaine Ste Michele Brut, Columbia Valley, Washington

Soft Drinks, Still & Sparkling Bottled Waters

1-hour per person package: \$43pp

2-hour per person package: \$60pp

Each additional half-hour: \$12pp

Each additional hour: \$18pp

Platinum Bar Package

Spirits:

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi Superior Rum
- Patron Tequila
- Crown Royal Whiskey

- Johnnie Walker Black Scotch

- Maker's Mark Bourbon

Domestic Beer:

- Budweiser, Bud Light, Miller Lite, Michelob Ultra, Blue Moon, Sam Adams Lager, O'Douls

Imported beer:

- Corona Extra, Heineken Lager, Stella Artois

Wine:

- Chardonnay, Smoke Tree
- Sauvignon Blanc, Matanzas Creek
- Cabernet Sauvignon, Storypoint
- Merlot, Seven Falls Cellars
- Pinot Noir, Acrobat

Soft Drinks, Still & Sparkling Bottled Waters

1-hour per person package: \$49pp

2-hour per person package: \$65pp

Each additional half-hour: \$15pp

Each additional hour: \$21pp

Beer and Wine

Domestic Beer:

- Budweiser, Bud Light, Miller Lite, Coors Light

Imported Beer:

- Corona Extra, Heineken Lager

Wine:

- Proverb Chardonnay & Cabernet Sauvignon

Soft Drinks, Still & Sparkling Bottled Waters

1-hour per person package: \$30pp

2-hour per person package: \$40pp

Each additional half-hour: \$8pp

Each additional hour: \$12pp

All bars require 1 bartender per 100 guests.

All premium bars require a minimum of \$500 per bar

Each bartender \$225 for first three hours, \$50 each additional.

Specialty Beverages & Experiences

The Tropicals

Cocktails are specially handcrafted using only fresh ingredients.

\$18 each

Wynwood Fresher

Bacardi, Bacardi Coconut, lime, pineapple, coconut water

Hurricane Rum Punchline

house made grenadine, Bacardi Superior, Bacardi Oakheart Spiced Rum, passion fruit puree, pineapple coconut milk

Blackberry Thyme Julep

Woodford Reserve Bourbon, Amaretto Disaronno, blackberries, fresh lemon juice, simple syrup, fresh thyme

Tequila Mule

Corzo Silver Tequila, agave nectar, lime, ginger beer

Hemingway Daiquiri

Papa's Pilar Blonde Rum, lime, grapefruit syrup, marachino, Monkey 47, lemon, honey, vanilla (fontana)

Pear Basil Gimlet

Grey Goose pear, St. Germain, lime simple syrup, fresh basil

Hilton Blue

London Number 1 Gin, Le Blue Combier, cranberry juice, lemon twist

The Original 1944 Mai Tai

Wray and Nephew White Rum 126, fresh lime juice, orange Curacao, house made simple syrup, orgeat syrup, Meyers Dark Rum

Raspberry Collins

Plymouth Gin, fresh lime juice, house made simple syrup, fresh raspberries

Florida Fizz

Don Julio Blanco, St. Germain, house grenadine, lime, grapefruit syrup, soda

Smoked Old Fashion

bourbon, house grenadine, bitters

Mochatini

Godiva Milk Chocolate Liqueur, patron xo caf espresso, cream, caramel sauce

Mexican Delight

Patron xo caf, Godiva Milk Chocolate Liqueur, Rumchata

Brewtails

If you've been drinking your beer straight from the bottle year after year, it's time you try something new. brewtails will please cocktail lovers as well as die-hard beer drinkers for your next event.

\$16 each

Select 3:

Beggars Banquet

Maker's Mark, maple syrup, lemon juice, dash bitters, Sam Adams
garnish: orange wheel

Captains Keg

Captain Morgan, guava nectar, grapefruit juice, Corona
garnish: lime wheel

1-2 punch

Johnny Walker Black, lemon juice, grapefruit juice, Radeberger, citrus simple syrup
garnish: lemon wheel

Irish Car Bomb

Baileys, Jameson, Brooklyn chocolate stout

Skip and Go Naked

Smirnoff, simple syrup, lemon juice, Orlando red ale garnish: lemon wheel

Shared Punch

What better way to commemorate with friends, family or colleagues than by sipping on fruity punch. With this modern twist, everyone is sure to love this centuries-old way of indulging together!

\$160 per gallon

Boozy Watermelon Punch

watermelon, mint, lime juice, simple syrup, Smirnoff, club soda
garnish: mint

Peachy Keen Punch

Maker's Mark, Peach Schnapps, 24 hr infused thyme lemonade, sprite
garnish: lemon wheel & mint

Strawberry Lemonade Fizz Punch

pineapple juice, lemonade, orange juice, strawberry puree, Bacardi Rum, sprite
garnish: strawberry & lemon wheel

BAR MENUS



Michelada

The Michelada, is one of the most popular drinks in Mexico, it is a beer-based cocktail made with lime, hot sauce, Worcestershire, and often tomato (or clamato) juice, all served over ice in a glass with a salted rim. They are perfect for mornings, afternoons or anytime drinks served at your event.

\$17 each

Classic Michelada

tomato juice, soy sauce, Worcestershire, tabasco, Modelo Dark, garnished with celery salt rim & lime wheel

Seaside Michelada

clamato juice, lime juice, dash of Worcestershire, dash soy sauce, dash tabasco, pinch of old bay, garnished with old bay rim & lime wheel

Wine Tasting Experience

Let our certified sommeliers guide your guests through an amazing wine tasting experience. Our sommeliers will hand select up to 12 different varietals that will complement the food offerings for the evening. Your guests will get individual attention and recommendations as the sommeliers pour samples from our wine cruvinet.

\$20 per guest

All bars require 1 bartender per 100 guests. All premium bars require a minimum of **\$500 per bar**

Each bartender \$225 for first three hours, \$75 each additional.

Wine Selections

Champagnes & Sparkling Wines

Domaine Ste Michele Brut

\$50 per bottle

green apple | bright citrus notes

Riondo Spumante, Italy

\$52 per bottle

golden delicious apple | pear |
acacia blossom

étoile Rosé, Napa valley, CA

\$97 per bottle

plum | raspberry | nutmeg | subtle
cocoa powder

Chandon Brut Classic, Napa valley, CA

\$90 per bottle

apple | pear | citrus flavors | hint of spice

Moët & Chandon Impérial Brut, Epernay, France

\$175 per bottle

green apple | citrus fruit | mineral | white
flowers | blonde notes

Veuve Clicquot Yellow Label, Reims, France

\$165 per bottle

yellow & white fruits | vanilla | toasty

Cabernet Sauvignon

Greystone Cellars, CA

\$58 per bottle

raspberry | plum | graham cracker |
cocoa | vanilla

Columbia Crest h3, WA

\$72 per bottle

red berry | dried herbs | warm huckleberry |
chocolate | blueberry | medium-bodied



Storypoint, CA

\$64 per bottle

dark-red fruit | subtle spice | toffee notes | full-bodied

Justin, CA

\$95 per bottle

black cherry | blackcurrant | vanilla spice | oak | brioche | medium-bodied

Merlot

Seven Falls Cellars, WA

\$65 per bottle

bright cherry | blackberry | black currant | cocoa | full-bodied

Ferrari-Carano, CA

\$92 per bottle

blueberry | pomegranate | plum | toffee | medium-bodied

Pinot Noir

Parker Station by Fess Parker, CA

\$64 per bottle

black cherry | red plum | cranberry | raspberry | vanilla | cinnamon

Meiomo, CA

\$79 per bottle

elegant | cherry | berry | vanilla | medium-bodied

Acrobat, OR

\$70 per bottle

tart cherry | bright strawberry | medium-bodied

The Four Graces, OR

\$89 per bottle

ripe strawberries | dark chocolate | earthy & spicy tones

Malbec

Terrazas alto del Plata, Argentina

\$68 per bottle

black fruits | chocolate | sweet tannins | elegant finish

Bodega Norton Barrel Select, Mendoza

\$70 per bottle

red fruit | cassis | pepper | gentle tannins

Red Blend

Murrieta's Well "The Spur," CA

\$75 per bottle

vanilla | spiced cranberry | clove | graham cracker | assertive tannins | round body

Chardonnay

Greystone Cellars, CA

\$58 per bottle

delicate pear | crisp apple | vanilla cream | mineral

Decoy by Duckhorn, CA

\$73 per bottle

green apple | white peach | honeysuckle | hints of cinnamon

Cambria, CA

\$65 per bottle

pink grapefruit | tangerine | pineapple | white peach | citrus blossom | wet stone | oak spice | bright acid

Smoke Tree, CA

\$69 per bottle

golden delicious apple | apricot | light floral notes

Sauvignon Blanc

Joel Gott, CA

\$57 per bottle

crisp | citrus | medium-bodied

Starborough, New Zealand

\$62 per bottle

passion fruit | guava | kiwi | citrus

Matanzas Creek, CA

\$69 per bottle

lemon blossom | ginger white tea | fresh lemon verbena | mineral

Pinot Grigio

Benvolio, Italy

\$58 per bottle

peach | almond | light floral notes

Castello Banfi, San Angelo, Italy

\$70 per bottle

pear | peach | anise | honey | crisp | refreshing

Riesling

Wente Riverbank, CA

\$55 per bottle

jasmine | mandarin | Asian pear | bright lingering acidity



Important Things to Know

1. Expected Attendance and Final Guarantees:

Expected attendance numbers (noted as EXP on the Banquet Event Orders) for your events must be submitted by noon, local time, 10 business days prior to the first scheduled event. Final guarantees (noted as GTD on the Banquet Event Orders) are due by noon, local time, 3 business day prior to the first scheduled event and cannot be reduced after this time. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes. Final guarantees are to be within 10% of the expected attendance numbers or additional charges will apply. If a final guarantee is reduced by more than 10% of the expected attendance number, the hotel will add a supplemental charge equal to the menu price per person multiplied by the difference between the expected attendance less 10% and the final guarantee. If a final guarantee is increased by more than 10% of the expected attendance, the hotel will add a supplement charge to cover rush orders and overtime equal to 15% of the menu price multiplied by the difference the final guarantee and the expected attendance plus 10%. Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. Hotel will only prepare food based on the final guarantees, and will not set rooms (noted as SET on the Banquet Event Orders) for more than 3% over the final guarantees.

2. Taxes, Gratuity and Service Charge:

All food and beverage and audiovisual orders are subject to a 26% taxable service charge and 6.5% sales tax, which is subject to change. This includes a 15% gratuity that is paid directly to food servers, bartenders and bus person (if applicable) serving the banquet. The remaining 11% is a service charge that is not a gratuity and is the property of the hotel to cover discretionary and administrative costs of Group's event. No other fee or charge, including



administrative fees, setup fees, labor fees, or bartender or food station fees, is a tip, gratuity or service charge for any employee. All room rental charges are subject to 26% service charge and 6.5% tax.

3. Shipping & Packages

Packages for meetings may be delivered to the hotel three (3) Working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery;

- 1) Hilton Orlando
- 2) Guest name and arrival date
- 3) Name of the event
- 4) 6001 destination parkway, Orlando, FL 32819 package handling fee will be assessed. Special mailing services are available through the business center at a nominal fee.

For your convenience and safety, we ask that all deliveries made on your behalf to our conference center be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies etc.

To move materials within the building, fees may be assessed. Rates will be determined based on quantity, size, and weight.

4. Outdoor Functions:

The hotel reserves the right to make the decision to move any outdoor function to the inside backup space if the following conditions exist: wind gusts in excess of 20 mph, temperatures below 60 or above 88 degrees, and/or 30% or higher chance of precipitation in the area. You will be advised of all options for your function at a minimum of six (6) hours in advance of the event. The hotel's decision is final. all outdoor catered events will be assessed a hotel facility charge of \$8 per person plus applicable service charge, gratuity and tax, or the current fee in effect on the day of the event. All pool events will be assessed an additional hotel facility of \$1,500 plus tax, over and above the \$8 per person fee. All entertainment for outdoor functions must end by 10:00pm.

5. Signage:

Aerial Rigging is the exclusive provider for any banner hanging or sign install needs. For your convenience, PSAV (Presentation Services Audio Visual) is our in-

house team of professionals who will provide state of the art equipment and an onsite team to assist with any needs you may have. All Audio visual services are subject to a 25 percent service charge and applicable sales tax. PSAV is the exclusive provider for all AV needs in guest sleeping rooms and parlors and boardrooms.

6. Electrical:

Edlen electric is our exclusive power provider. Additional electrical distribution is available in all function rooms. Charges will be based on labor and the actual per dropped per specifications.

7. Lost & Found:

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following and event. Prices are provided for guidance in budget development only, and are subject to increase. Event orders will confirm all final arrangements and prices.



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