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The Melia is not just a beautiful venue for your special day but a modern and boutique hotel lined with tall standing palm trees, located in the heart of all the central attractions. Only five minutes from the happiest place on earth, Melia Orlando Suite Hotel is the perfect venue to host your event

Overlooking the 360 Infinity Pool, Whirlpool Oasis and circular courtyard, the terrace at Melia Orlando Suite Hotel is an inspirational backdrop for your special day.

With amenities like free parking, shuttle to nearby attractions, hearty breakfast, and all suites make you feel comfort like you are home away from home, your guests will celebrate in style. Hosting a variety of large events and celebrations, Melia Orlando Suite Hotel at Celebration has a supportive staff and event space ready to cater to your unique needs.

We are delighted to assist you in the planning of your special occasion. It is our endeavor to create menu options using the highest quality ingredients with emphasis on freshness and taste while satisfying your guests every need and wish.

Contact our Events Professional to start planning your event at the Melia Hotel at Celebration today at (407) 964-7160.



Anthony Lukaszewski, Sales Manager | Lorena Bojeh, Catering Coordinator 225 Celebration PI, Celebration, FL 34747 | (407) 964-7160



Setting the Stage...

Whether it be a Receptions, Family Gathering, a Wedding or a Meeting, your setting can be as laid-back or as extravagant as you would like. With a large selection of food items including Platted Meals, International Buffets, Passed Hors D'oeuvres, and Stations, no palate will go unsatisfied. Our professional event planners are here to set the surroundings for your special event.



180 Event Venue

1,250 square feet

Max Capacity: 100 guests



90 Executive Meeting Room

500 Square Feet

Max Capacity: 30 Guest



Meeting Room	Sq Ft	Conference	Rounds	Reception	Theater	Classroom	Hallow Square	U-shaped	Rental	Melia Rewards Points
90 Executive Meeting Room	500	25	32	40	50	36	25	30	\$500.00	100000
Conference Suite	400	10	8	-	10	6	-	10	\$300.00	60000
180 Event Venue	1250	30	80	100	100	40	-	-	\$1,000.00	200000
The Patio	500		32	40	70	-	-	-	\$300.00	60000
Pool Lounge	400	-	32	40	50	-	-	-	\$300.00	60000
360 Buy Out	1710	-	70	150	-	-	-	-	\$6,000.00	1200000

Meeting Space rentals are subject to a 22% gratuity and a 7.5% state and local taxes. All pricing is subject to change. *Melia Reward Points can be redeemed for food and beverages and function space. Sign up for Melia Rewards at www.MeliaRewards.com, Points can not be used for Taxes and Gratuity.

Melia Breakfast Displays...

All Breakfast Displays include fresh orange juice and grapefruit juice, freshly brewed coffee and assorted specialty Hot Tea. Breakfast Display options are based on 90 minutes of service. Displays are designed for 20 or more guests; less than 20 guests, a \$25.00 fee will apply.

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\$12 / 2400 Points* Per Person

Assorted Fresh Cut Fruit

Freshly Baked Pastries

Croissants with Fruit Preserves and Fresh Butter

BISTRO CONTINENTAL

\$18 / 3600 Points* Per Person

Assorted Fresh Cut Fruit

Freshly Baked Pastries

Assorted Breads and Croissants with Fruit Preserves and Fresh Butter

ALL AMERICAN BREAKFAST

\$24 / 4800 Points* Per Person

Assorted Fresh Cut Fruit

Assorted Cereal with Regular and Skim Milk

Freshly Baked Pastries

Assorted Breads to include Croissant and Bagels with Cream Cheese and Fresh Butter

Scrambled Eggs

Applewood Bacon

Sausage Links

Roasted Potatoes.

MELIA'S HEALTHY BREAKFAST

\$26 / 5200 Points* Per Person

Assorted Fresh Cut Fruit

Yogurt Parfaits with Honey, Granola and Fresh Berries

Whole Wheat and Multi-Grain Breads

Fresh Vegetables

Quinoa Sautéed Eggs and Spinach in a Whole Wheat Wrap.

*ADD BELGIUM WAFFLES TO ANY OF YOUT BREAKFAST DISPLAYS * \$5 / 1000 Points* Per Person

Yogurt Parfaits with Honey,

Breakfast Enhancements...

All Breakfast Displays include fresh orange juice and grapefruit juice, freshly brewed coffee and assorted specialty Hot Tea. Breakfast Display options are based on 90 minutes of service. Displays are designed for 20 or more guests; less than 20 guests, a \$25.00 fee will apply.

BREAKFAST ENHANCEMENTS

Prices are per person

Assorted breakfast and granola bars - \$5/1000 Points*

Oatmeal with brown sugar, honey and dried fruit-\$6 / 1200 Points*

Vegetable and quinoa sauté -\$8 / 1600 Points*

Roasted potato with fresh herbs - \$5/1000 Points*

Egg and spinach in a whole wheat wrap - \$8 / 1600 Points*

Classic potato and corn beef hash - \$7 / 1400 Points*

Fresh hand cracked scrambled eggs - \$5 / 1000 Points*

Egg frittata with spinach, tomato, and mushroom - \$6 / 1200 Points*

Bistro eggs benedict with poached eggs, sliced cured ham, and classic hollandaise sauce - \$8 / 1600 Points*

Sliced ham or Turkey - \$5 / 1000 Points*

MELIA'S BRUNCH DISPLAY

\$34 / 6000 Points* Per Person

Assorted Fresh Cut Fruit

House Salad with Chef's Choice of Dressings

Assorted Baked Muffins, Pastries

Croissants and Bagels with Cream Cheese and Fresh Butter

Scrambled Eggs

Breakfast Potatoes with Peppers and Onions

Smoked Bacon or Sausage Links

Chef's Choice of Seasonal Vegetables

Chicken Mushroom Marsala

Beverages and Breaks...

PRE-MEETING BEVERAGES

\$12 / 2400 Points* Per Person

Choice of Orange Juice, Apple Juice or Grapefruit Juice

Bottled Water

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Hot Tea

ALL-DAY BEVERAGE STATION

\$15 / 3000 Points* Per Person

Assorted Coca-Cola Soft Drinks

Bottled Water

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Hot Tea

ON-CONSUPTION BEVERAGES

Coca-Cola Products \$3.50 / 700 Points*

Bottled Water \$3.50 / 700 Points*

Coffee Station \$45 / 9000 Points * per Gallon

Carafe of Juice \$10 / 200 Points*

Assorted Hot Tea \$3.50 / 700 Points*

Lemonade Stand \$25 / 500 Points * Per Gallon

TEA TIME BREAK

\$15 / 3000 Points* Per Person

Assortment of Petite Fours and Tea Sandwiches and a Tea Service Set.

CARNIVAL BREAK

\$12 / 2400 Points* Per Person

Delicious Hand-Spin Cotton Candy and Freshly Popped Popcorn.

Requires a \$50 Attendant Fee

ENERGY BREAK

\$15 / 3000 Points* Per Person

Nature Valley Granola Bars, naked juice selection, Mixed Sun-dried fruit & Nuts.

CANDY STAND

\$10 / 2000 Points* Per Person

Assorted Chocolate Bars, name brand candy selection, and Assorted Sweet Treats.

COOKIE BREAK

\$12 / 2400 Points* Per Person

Assortment of Freshly Baked Cookies and Brownies. With Whole and Fat Free Milk.

CONCESSION STAND BREAK

\$12 / 2400 Points* Per Person

Assortment of Chips, Popcorn, Crackers and Savory Snacks.



All Lunch Entrees Include a House Salad with Choice of Dressing, Dessert Selection and Coffee, Decaf Coffee and Hot Tea.

BEER BATTERED CHICKEN SANDWICH

\$25 / 2500 Points* Per Guest

Beer Battered Chicken Breast on a Brioche Bun with House Made Break and Butter Pickles and Arugula, Topped with a Sweet Thai Chili Aioli.

KALE AND QUINOA CHICKEN SALAD

\$24 / 4800 Points* Per Guest

Served with Freshly Baked Bread Rolls and Butter. Baby Kale, Red Peruvian Quinoa, Goat Cheese, Red Radish, Tossed in a Dijon Dressing.

CLASSIC CAESAR WITH CHICKEN

\$22 / 4400 Points* Per Guest

Served with Freshly Baked Bread Rolls and Butter. Baby Romaine Lettuce with Classic Caesar Dressing, Parmesan Cheese and House Made Croutons.

CITRUS SALMON

\$32 / 6400 Points* Per Guest

Pan Seared Salmon with a Cream Cauliflower Puree with a Florida Citrus Glaze and Locally Grown Pea Shoots and Radishes.

PENNE PRIMAVERA - V

\$18 / 3600 Points* Per Guest

Al Dente Penne Pasta Tossed in Olive Oil and Chef's Choice of Seasonal Vegetable.

DESSERT SELECTIONS:

German Chocolate Cake

New York Cheese Cake

Tiramisu Cake

Red Velvet Cake

Carrot Cake

Melia Lunch Displays...

All Lunch Displays Will Include a Selection of Ice Tea, Lemonade or Coffee, Decaf Coffee and Hot Tea.

THE BRICK OVEN

\$22 / 2200 Points* Per Person

Garden Salad with Mixed Greens, Onions, Tomatoes, Cucumbers and Chef's Choice of Dressing.

Freshly Baked Bread Rolls and Butter

Hand Tossed, Brick Oven Cheese, Pepperoni and Vegetable Pizza.

New York Cheese Cake

THE DELI

\$32 / 3200 Points* Per Person

Build Your Own Deli Sandwich:

Sliced Turkey, Ham or Roast Beer.

Cheddar, American and Provolone Cheese.

Assortment of Artisan Breads.

Lettuce, Tomatoes and Onions

Flavored Mayonnaise

Assorted Chips

Chocolate Ganache Cake

ROTISSERIE LUNCH

\$34 / 6800 Points* Per Person

Garden Salad with Mixed Greens, Onions, Tomatoes, Cucumbers and Chef's Choice of Dressing

Roasted Whole Chicken with Fresh Herd and Sherry Cream Sauce

Roasted Fingerling Potatoes

Chef's Choice of Seasonal Vegetables

Tiramisu Cake



Platted Dinners Include Bread Rolls, Choice of Starch and Seasonal Vegetables. Choice of Ice Tea or Coffee, Decaf Coffee and Hot Tea.

MELIA EXCLUSIVE

(Choice of One per Course)

Salad

Classic Caesar Garden Salad

Entrée

Chicken Mushroom Marsala
Salmon with Honey Dijon
Pork Loin with Pineapple Salsa

Dessert

Raspberry Mousse Cake

\$36 / 7200 Points* Per Person

Melia Signature Platted By:
Chef Victor Moya
Victor.Moya@Melia.com

MELIA LUXURY

(Choice of One per Course)

Soup

Vegetable Minestrone
Cream of Cauliflower
Broccoli Cheddar

Salad

Classic Caesar Garden Salad

Entrée

Chicken with Lemon Caper Butter
Panko Crusted Salmon with Honey Dijon
Beef Top Sirloin with Red Wine Reduction
Pork Loin with Pineapple Salsa

Dessert

Black Tie Mousse Cake

\$42 / 8400 Points* Per Person

MELIA SIGNATURE

(Choice of One per Course)

Soup

Vegetable Minestrone Broccoli Cheddar

Appetizer

Ziti in Cream Sauce Beef or Chicken Kabob

Salad

Garden Salad
Blue Cheese Wedge Salad

Entrée

Chicken with Lemon Caper Butter
Salmon with Honey Dijon
Beef Top Sirloin with Red Wine Reduction
Pork Loin with Pineapple Salsa

Dessert

Red Velvet Cake \$48 / 9600 Points* Per Person



All Dinner Displays will Include a Selection of Ice Tea, Lemonade or Coffee, Decaf Coffee and Hot Tea. Display options are based on 90 minutes of service. Displays are designed for 20 or more guests; less than 20 guests, a \$25.00 fee will apply.

ITALIAN FAMILY DINNER	CARIBBEAN DINNER	BRASSERIE DINNER
\$34 / 6800 Points* Per Person	\$36 / 7200 Points* Per Person	\$42 / 8400 Points* Per Person
Antipasto Platter with Assorted Cheese and Meats	Garden Salad with Mixed Greens, Onions, Tomatoes, Cucumbers and	Garden Salad with Mixed Greens, Onions, Tomatoes, Cucumbers and
Classic Caesar Salad	Chef's Choice of Dressing	Chef's Choice of Dressing
Variety of Bread Rolls	Mojo Roasted Pork Shoulder	Roasted Whole Chicken with Fresh Herd
Baked Ziti in Red Sauce	Roasted Chicken	and Sherry Cream Sauce
Pesto Penne with Grilled Chicken Breast	Traditionally Prepared Yucca	Braised Short Ribs with a Red Wine
Tiramisu Cake	Sweet Plantains	Demi
	Choice of Coconut Rica or Yellow Rice	Roasted Fingerling Potatoes
		Chef's Choice of Seasonal Vegetables
	Black Beans	Strawberry Shortcake
	Tres Leche Cake	



Reception Packages are based on 90 minutes of service. Displays are designed for 20 or more guests; less than 20 guests, a \$25.00 fee will apply. Options with bar will require a \$50.00 bartender fee. Addition service can be added at \$12.00 per person - per hour.

GATHERING RECEPTION PACKAGE

\$16 / 3200 Points* Per Person

Choice of a Domestic Cheese Board or Vegetable Crudité

Choose Three of the Following Passed Hors D'oeuvres:

- Spicy Beef Empanada
- Filet Beef Blue Cheese Mushroom Puff
- Spinach and Feta Filo
- Beef Wellington Puff
- Vegetable Spring Rolls
- Mac and Cheese Poppers with Ham
- Gruyere & Leek Tart

WELCOME RECEPTION PACKAGE

\$26 / 5200 Points* Per Person

Beer and Wine Open Bar

Choice of a Domestic Cheese Board or Vegetable Crudité

Choose Three of the Following Passed Hors D'oeuvres:

- Spicy Beef Empanada
- Filet Beef Blue Cheese Mushroom Puff
- Spinach and Feta Filo
- Beef Wellington Puff
- Vegetable Spring Rolls
- Mac and Cheese Poppers with Ham
- Gruyere & Leek Tart

CELEBRATION RECEPTION PACKAGE

\$32 / 6400 Points* Per Person

Top Shelf Open Bar

Choice of Two Between Domestic Cheese Board, Vegetable Crudité or Charcuterie

Choose Three of the Following Passed Hors D'oeuvres:

- · Spicy Beef Empanada
- Filet Beef Blue Cheese Mushroom Puff
- Spinach and Feta Filo
- Beef Wellington Puff
- Vegetable Spring Rolls
- Mac and Cheese Poppers with Ham
- Gruyere & Leek Tart

Receptions A la Cart...

HORS D'OEUVRES

\$3 / 600 Points* Per Person (25 Piece Minimum)

- Beef Kabob
- Beef Satay
- Spicy Beef Empanada
- Chicken Skew Satay
- Chicken Empanada
- Chicken & Cheese Quesadillas
- Fillet Beef Blue Cheese Mushroom
 Puff
- Duck and Apricot Brandy Filo
- Chicken Sliders
- Burger Sliders
- Spinach and Feta Filo
- Gruyere & Leek Tart
- Ratatouille Tart
- Beef Wellington Puff
- Cashew Chicken Spring roll

STATIONED PLATTERS

Artisan Cheese Display

\$40 / 8000 Points* Serves 25 Guests

A Variety of Artisan Cheese Presented
with Fresh Bread.

Charcuterie Board

\$55 / 11000 Serves 25 Guests

Assorted Sliced Meat with Accompaniments and Artisan Bread.

Vegetable Crudité

\$35 / 7000 Points* Serves 25 Guests
An Assortment of Roasted and Fresh

Vegetables Displayed with Creamy Home-Made Ranch and Honey Mustard.

Fresh Fruit Platter

\$35 / 7000 Points* Serves 25 Guests

Fresh and Local Sliced and Presented with Assorted Berries

PASTA ACTION STATION

\$18 / 3600 Points* Per Guest

(Requires \$50.00 Attendant Fee)

Choice of Two (2) Pastas:

Farfalle, Penne or Linguini

Choice of Two (2) Sauces:

Marinara, Alfredo, Vodka, Smoked Tomato Cream Sauce, Pesto, Mushroom Marsala

All Pasta Stations Include:

Shrimp, Grilled Chicken Breast, Roasted Red Peppers, Grilled Zucchini and Squash, Steamed Asparagus, Broccoli, Onions, Garlic, Olive Oil, Parmesan Cheese and Garlic Bread

BAKED COUNTRY HAM CARVING STATION

\$16 / 3200 Points* Per Person

with Honey and Apricot Glaze and Buttermilk Biscuits



BEER & WINE ONLY OPEN BAR

Prices listed are per person. *\$50 Flat Bartender Fee. Please note that individual Name Brands are subject to availability and may change without notice.

\$12 / 2400 Points* per person 1st hour \$10 / 2000 Points* per person 2nd hour \$7 / 1400 Points* per person each additional hour

Refreshment Package: Unlimited Soft Drinks, Ice Tea, Lemonade, Water \$10 per person

Soda Package: Unlimited Soft Drinks \$4.00 per person

Domestic Beer:

Up to three (3) domestics

Bud Light Budweiser

Miller Lite

Coors Lite

Yuengling

Imported Beer:

Up to three (3) imported

Heineken

Corona

Amstel Lite

Blue Moon

Red Wine:

Up to three (3)

Pinot Noir

Merlot

Cabernet Sauvignon

White Wine:

Up to three (3) imported

Chardonnay

Moscatto

Pinot Grigio

Sauvignon Blanc

Sparkling—Prosecco





FRIENDLY ECONOMY OPEN BAR PACKAGE

Prices listed are per person. *\$50 Flat Bartender Fee. Please note that individual Name Brands are subject to availability and may change without notice.

Friendly Economy Package

\$17 / 34000 Points* per person 1st hour \$12 /2400 Points* per person 2nd hour \$7 / 1400 Points* per person 3rd and 4th hour.

Top Shelf Package

\$20 / 4000 Points* per person 1st hour \$15 / 3000 Points* per person 2nd hour \$10 / 2000 Points* per person 3rd and 4th hour.

Premium Package

\$27 / 5400 Points* per person 1st hour \$22 / 4400 Points* per person 2nd hour \$17/ 3400 Points* per person 3rd and 4th hour.

Mixers:	Liquors:	Beer:	Wine:
Pineapple	House Tequila	Up to three (3) domestics	One House Red
Cranberry	Gin	Bud Light	One House White
Orange Juice	Vodka	Budweiser	
Sprite	Rum	Miller Lite	
Coke Diet	Whisky	Coors Lite	Seasonal Wine List
Coke	·	Yuengling	Available for Top
Club Soda		Heineken	Shelf and Premium
Tonic Water		Corona	
		Amstel Light	Packages

Additional Hotel Information

FOOD & BEVERAGE: All food & beverage with the exceptions of specialty cakes (including wedding cakes) must be provided by Melia Orlando Suite hotel and consumed on the premises.

BARTENDER AND ATTENDANT FEE: \$50 flat fee for (4) hours. \$15 additional hour

CONTRACT / DEPOSIT SUBMISSION: A signed contract is required for all functions. To secure your room and date, a non-refundable deposit of \$1,000.00 for the room rental is required. The deposit will be applied towards the final payment.

TIME FRAME: The times specified on the contract are the times the room have been reserved and will be strictly followed.

<u>CHARGES</u>: Full payment is required <u>Three days prior</u> to the event for social functions. No function will start without full payment. Prices do not include 7.5% sales tax and 22% service charge. Tax-exempt status may be granted as long as proper documentation is received no less than two weeks prior to the function to the sales department. Sales Tax and Service Charge are subject to change.

<u>GUARANTEED COUNT</u>: In order to ensure the success of your event, the sales office must receive a guaranteed number of guests no later than **3 (Three) days prior** to the function. The bill will be prepared for the guaranteed number or the actual number of guests served, whichever is greater. If no guarantee is received, the billing will be prepared based on the estimated number of guests. Increases may be made to this number.

MUSIC / DJ: All music must end by midnight to comply with sound ordinances, explicit audio/ songs is not permitted.

LIABILITY: A cleaning fee will be assessed if the event causes damages to the venue. All gatherings of items and decorations must be removed upon departure. Melia Orlando Suite Hotel is not responsible for lost or damaged items.

<u>DECORATIONS</u>: Decorations may not be hung with tape, wire, nails or screws which will damage the venue. Note: Rice, confetti, glitter, pyrotechnics, and sparklers are not permitted inside or outside the facility.