



Extravagant Wedding Packages

7389 Universal Boulevard Orlando FL, 32819

Aimee Vargas- Sales & Catering Manager

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Extravagant – Package One \$46.95 per person

Cocktail Hour

Select One Display, Hot or Cold Hors d'Oeuvres

- ❖ Choice of International Cheese Display
- ❖ Fresh Vegetable Crudités
- ❖ Fresh Seasonal Fruit Mirror

OR

One Hot or Cold Hors d'Oeuvre

Hot Hors d'Oeuvres

- ❖ Oriental Spring Rolls with Duck Sauce
- ❖ Breaded Chicken Tenders with Honey Mustard Sauce
- ❖ Mushroom Caps with Crabmeat Stuffing
- ❖ Beef Kabobs with Trilogy of Peppers
- ❖ Swedish Meatballs
- ❖ Cold Hors d'Oeuvres
- ❖ Deviled Eggs
- ❖ Peel & Eat Shrimp with Cocktail Sauce
- ❖ Antipasto Tray

Package Décor to Include

- ❖ White or Black Poly Tablecloths for All Guest Tables
- ❖ White or Black Skirting for all Buffet tables, Sweetheart table
- ❖ Cake Table and Gift Table

Dinner Buffet

Include Toss Green Salad or Caesar Salad

Ice Tea, Coffee Service

Select Two Entrees;

- ❖ Sliced Roast Beef with Mushroom Gravy
- ❖ Chicken Marsala
- ❖ Salmon Piccata
- ❖ Roast Pork Loin with Cracked Peppercorn Sauce
- ❖ Pernil (Roast Spanish Pork)
- ❖ Seasoned Grilled Chicken

Select One Starch and One Vegetable:

- ❖ Homemade Mashed Potatoes & Gravy
- ❖ Baked Macaroni & Cheese
- ❖ Red Skinned Roasted Potatoes
- ❖ Wild Rice Pilaf
- ❖ Yellow Rice
- ❖ Red (or Black) Beans & Rice
- ❖ Snipped Green Beans
- ❖ Field Peas & Baby Carrots
- ❖ Summer Mix- Yellow Squash, Zucchini, & Carrots
- ❖ Broccoli & Carrots
- ❖ Zucchini & Squash in Basil Sauce
- ❖ Mixed Vegetables

Extravagant— Package Two \$62.95 per person

Cocktail Hour

Select One Display, Hot or Cold Hors d' Oeuvres

- ❖ Choice of International Cheese Display
- ❖ Fresh Vegetable Crudités
- ❖ Fresh Seasonal Fruit Mirror

OR

One Hot or Cold Hors d' Oeuvre

Hot Hors d' Oeuvres

- ❖ Oriental Spring Rolls with Duck Sauce
- ❖ Breaded Chicken Tenders with Honey Mustard Sauce
- ❖ Mushroom Caps with Crabmeat Stuffing
- ❖ Beef Kabobs with Trilogy of Peppers
- ❖ Swedish Meatballs
- ❖ Cold Hors d' Oeuvres
- ❖ Deviled Eggs
- ❖ Peel & Eat Shrimp with Cocktail Sauce
- ❖ Antipasto Tray

Package Décor to Include

- ❖ White or Black Poly Tablecloths for All Guest Tables
- ❖ White or Black Skirting for All Buffet Tables, Sweetheart Table, Cake Table and Gift Table
- ❖ Dinner Napkins in Color of your Choice
- ❖ White or Black Poly Chair Covers with your Choice of Sash
- ❖ House Centerpieces
- ❖ Complimentary use of Executive Board Room for the Bridal Party

Dinner Buffet

Include Toss Green Salad or Caesar Salad

Ice Tea, Coffee Service

Select Two Entrees;

- ❖ Sliced Roast Beef with Mushroom Gravy
- ❖ Chicken Marsala
- ❖ Salmon Piccata
- ❖ Roast Pork Loin with Cracked Peppercorn Sauce
- ❖ Pernil (Roast Spanish Pork)
- ❖ Seasoned Grilled Chicken

Select One Starch and One Vegetable:

- ❖ Homemade Mashed Potatoes & Gravy
- ❖ Baked Macaroni & Cheese
- ❖ Red Skinned Roasted Potatoes
- ❖ Wild Rice Pilaf
- ❖ Yellow Rice
- ❖ Red (or Black) Beans & Rice
- ❖ Snipped Green Beans
- ❖ Field Peas & Baby Carrots
- ❖ Summer Mix- Yellow Squash, Zucchini, & Carrots
- ❖ Broccoli & Carrots
- ❖ Zucchini & Squash in Basil Sauce
- ❖ Mixed Vegetables

Extravagant— Package Three \$80.95 per person

Cocktail Hour

Select One Display, Hot or Cold Hors d'Oeuvres

- ❖ Choice of International Cheese Display
- ❖ Fresh Vegetable Crudités
- ❖ Fresh Seasonal Fruit Mirror

OR

One Hot or Cold Hors d'Oeuvre

Hot Hors d'Oeuvres

- ❖ Oriental Spring Rolls with Duck Sauce
- ❖ Breaded Chicken Tenders with Honey Mustard Sauce
- ❖ Mushroom Caps with Crabmeat Stuffing
- ❖ Beef Kabobs with Trilogy of Peppers
- ❖ Swedish Meatballs
- ❖ Cold Hors d'Oeuvres
- ❖ Deviled Eggs
- ❖ Peel & Eat Shrimp with Cocktail Sauce
- ❖ Antipasto Tray

Package Décor to Include

- ❖ White or Black Poly Tablecloths for All Guest Tables
- ❖ White or Black Skirting for All Buffet tables, Sweetheart Table
- ❖ Cake Table and Gift Table
- ❖ Dinner Napkins in Color of your Choice
- ❖ White or Black Poly Chair Covers with your Choice of Sash
- ❖ Satin Overlays for All Guest Tables and Sweet Heart Table of your Choice
- ❖ Your Choice of Either: Upgraded Centerpiece (Tall Cylinder Vase w/ Submerged Calla Lily) or Charges
- ❖ Parquet Dance Floor (12x12)
- ❖ Complimentary use of Executive Board Room for the Bridal Party
- ❖ Cake Cutting
- ❖ Champagne Toast

Dinner Buffet

Include Toss Green Salad or Caesar Salad

Ice Tea, Coffee Service

Select Three Entrees:

- ❖ Sliced Roast Beef with Mushroom Gravy
- ❖ Chicken Marsala
- ❖ Salmon Piccata
- ❖ Roast Pork Loin with Cracked Peppercorn Sauce
- ❖ Pernil (Roast Spanish Pork)
- ❖ Seasoned Grilled Chicken

Select One Starch and One Vegetable:

- ❖ Homemade Mashed Potatoes & Gravy
- ❖ Baked Macaroni & Cheese
- ❖ Red Skinned Roasted Potatoes
- ❖ Wild Rice Pilaf
- ❖ Yellow Rice
- ❖ Red (or Black) Beans & Rice
- ❖ Snipped Green Beans
- ❖ Field Peas & Baby Carrots
- ❖ Summer Mix- Yellow Squash, Zucchini, & Carrots
- ❖ Broccoli & Carrots
- ❖ Zucchini & Squash in Basil Sauce
- ❖ Mixed Vegetables

Beverage Service

Deluxe Bar Tier

Liquor Brands

Absolut Vodka
Beefeater Gin
Bacardi Rum
Daniel's Whiskey
Dewar's Scotch
Jose Cuervo Tequila

Wine

Canyon Road Chardonnay
Canyon Road Pinot Grigio
Canyon Road Cabernet Sauvignon Jack
Canyon Road Merlot

Domestic Bottled Beers

Minimum of 2 Hours

2 Hours - \$26 per Guest

3 Hours - \$36 per Guest

4 Hours - \$46 per Guest



Premium Bar Tier

Liquor Brands

Grey Goose Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Crown Royal Whiskey
Johnnie Walker Black Scotch
Patron Silver Tequila

Wine

Canyon Road Chardonnay
Canyon Road Pinot Grigio
Canyon Road Cabernet Sauvignon
Canyon Road Merlot

Domestic, Premium and Imported Beers

Minimum of 2 Hours

2 Hours - \$36 per Guest

3 Hours - \$46 per Guest

4 Hours - \$56 per Guest

Cash Bar Service

Deluxe Liquors - \$10 per Drink

Premium Liquors - \$13 per Drink

Domestic Beers - \$7 per Bottle

Imported Beers - \$8 per Bottle

House Wines - \$7 per Glass

Soft Drinks - \$3.75 Each

Still and Sparkling Water - \$3.75 per Bottle

Bar Packages Include Appropriate Mixers, Juices and Garnishes.

All Bars Require One Bartender at \$75 for Every 50 Guests.

Cash Bars Require One Cashier at \$75 for Every 50 Guests.

All Prices Subject to 22% Taxable Service Charge and 6.5% Sales Tax.