

*simply stunning*



Reunion<sup>®</sup>  
RESORT & GOLF CLUB

DESIGN YOUR  
*“ever after”*

Your love story is special. It's all your own.  
Create a next chapter so beautiful, so extraordinary...  
the memories will bring you a lifetime of happiness.



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*This is your chance to shine... to live ever so completely  
in the moment. Then, each day after, to lift each other  
up and remember this feeling of pure love.*





SHOWCASE PERSONAL STYLE ON

*your big day*



FIVE DISTINCT  
OPTIONS  
TO SAY YOUR  
I DO'S

### GARDEN TRANQUILITY

Linear Park blooms with saturated colors and lush textures surrounded by verdant hedges. Water fountains add to the peaceful ambiance.

*Capacity: 225 Guests*

### MAJESTIC DREAM

Encompassing panoramic views of a winding bridge and the Reunion Grande, this elite ceremony venue is situated on the tee box of Hole 7 on Arnold Palmer's Signature-designed course.

*Capacity: 85 Guests*



## OUTDOOR ELEGANCE

Water cascades down a stone wall and dual staircases descend straight into the glass-enclosed Grande Falls Pavilion, with its inviting fire pit and golf course views.

*Capacity: 240 Guests*



## TRADITIONAL SOPHISTICATION

Our Grande Ballroom exudes style and grace in fine details such as wall sconces, tray ceilings, glowing chandeliers and elegant carpeting.

*Capacity: 450 Guests*



## URBAN CHIC

South Beach flair is the signature at Eleven, our spectacular rooftop venue for ceremonies and receptions featuring a pool and panoramic views of Orlando and Disney's spectacular nightly fireworks.

*Capacity: 100 Guests*

## CEREMONY & RECEPTION PACKAGES

BRING YOUR WEDDING VISION

*to life*

### DELUXE CEREMONY PACKAGE

Professional Wedding Planner

*We provide a \$500 credit from one  
of our recommended vendors*

Outdoor Ceremony Location

Indoor Back-Up Location

Ceremony Rehearsal Space

Elegant White Folding Chairs

Sound System with Wireless Lavalier Microphone

Fruit-Infused Water Station

Wedding Party Dressing Room *(based on availability)*

Complimentary Valet & Self-Parking

Complimentary Luxury Villa Accommodation  
in the Reunion Grande for the Newly Married  
Couple for Two Nights *(based on availability)*

Discounted Rates on Our Luxury Villas  
& Homes for Overnight Guests

10% Discount at The Spa at Reunion

\$2,000\*

### PLATINUM CEREMONY PACKAGE\*\*

*Dreams do come true with our Platinum Ceremony Package,  
which includes everything from the Deluxe Package (above), plus:*

Elite Wedding Site On Arnold Palmer–Designed Tee Box (Hole 7)

Golf Carts For The Wedding Party

Personalized Shuttle Service For All Guests To & From Site

\$3,500\*

\*All ceremony package pricing subject to 7.5% sales tax

\*\*Platinum Ceremony Package based on 100 guests and available after 6:00 pm seasonally from March through November

## SIGNATURE RECEPTION PACKAGE

Professional Wedding Planner

*We provide a \$500 credit from one of our recommended vendors*

Cocktail Hour: One-Hour Deluxe Open Bar with Choice of Four Passed Hors d'oeuvres and Artisan Cheese Display (information on next page)

Beverage Service for the Wedding Party During Post-Ceremony Photos

Choice of Dinner Package: Plated, Buffet & Station Options Available (details on following pages)

Three-Hour Deluxe Open Bar During Wedding Reception

Champagne Toast with House Sparkling Wine or Sparkling Cider

Custom Wedding Cake

Tables for Place Cards, Gifts and Guest Book

Band Staging or DJ Table and Dance Floor

Floor-Length House Linens with Coordinating Napkins

Votive Candles to Enhance Cocktail and Guest Tables

Power for Band/DJ

Bartender(s)

Menu Tasting for up to Four Guests

Complimentary Luxury Villa Accommodation in the Reunion Grande for the Newly Married Couple for Two Nights *(based on availability)*

Discounted Rates for Our Luxury Villas and Homes for Your Overnight Guests

10% Discount at The Spa at Reunion

Packages begin at \$149 Per Guest\*

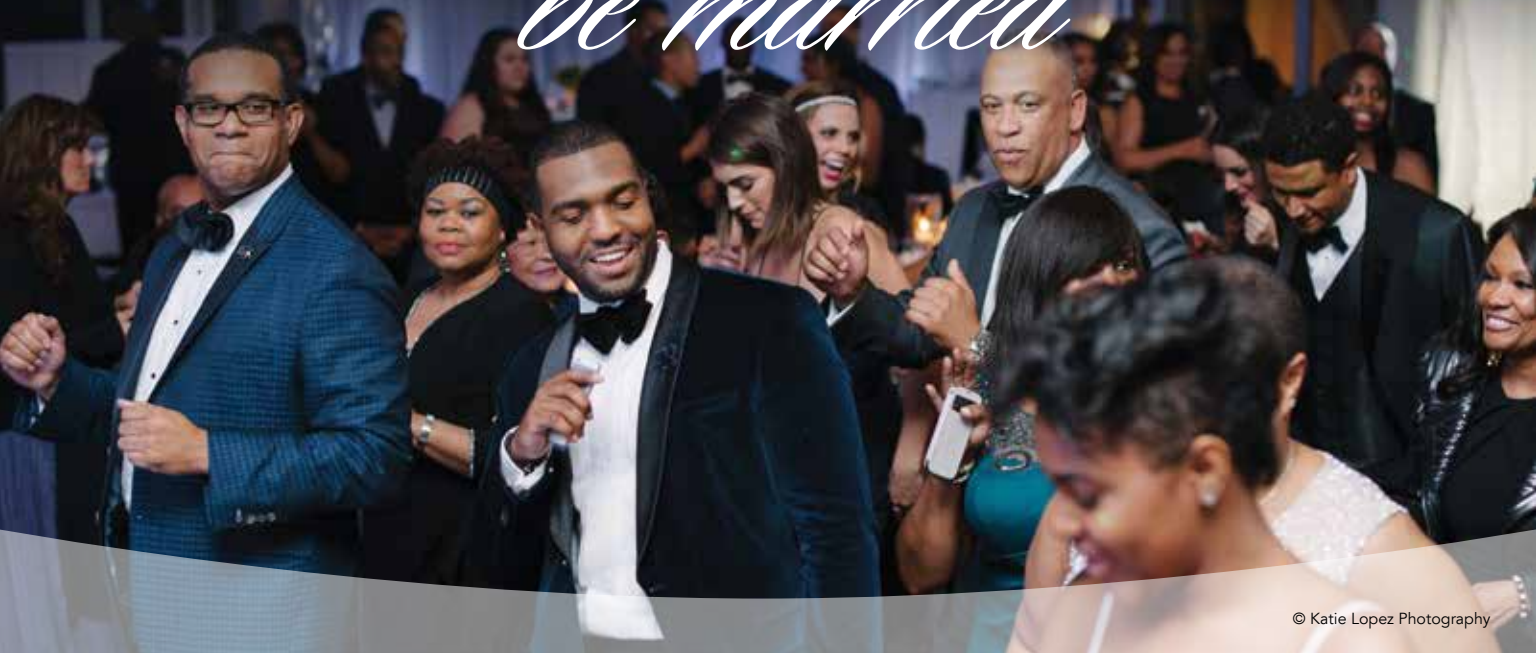
\*Reception package pricing based on a five-hour event (one-hour Cocktail Hour and four-hour Reception). Additional hours are priced at \$350/hour. Reception packages are subject to 7.5% sales tax and 25% service fee.

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RECEPTION MENUS

EAT, DRINK &

*be married*



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© La Dolce Vita Studios



© Victoria Angela Photography



## COCKTAIL HOUR

*Reception Package includes one-hour Deluxe Open Bar along with an Artisan Cheese Display and a selection of four Passed Hors d'oeuvres (choices below):*

### COLD HORS D'OEUVRE

- Tomato and Basil Bruschetta
- Seared Torarashi Tuna served on Cucumber Chip with Wasabi Aioli
- Antipasto Skewer with Fresh Mozzarella, Sun-Dried Tomato, Artichoke Heart & Black Olive
- Crostini with Bell Pepper & Spinach Roulade
- In-house Smoked Salmon Pin Wheel with Blue Cheese, Spinach and Pancetta
- Cerepe-Wrapped Asparagus, Herb Cheese and Prosciutto
- Ahi Poke on Rice Cracker with Wasabi Cream
- Citrus Cured Salmon, Capers & Chive Cream Cheese on Crostini
- Pepper Seared Beef Tenderloin on Pumpernickel with House made Harissa Horseradish Sauce
- Shrimp Cocktail Traditional or in the following styles (Grilled and Chilled, Herb Marinated, House made Curry with Traditional Accompaniments)

### HOT HORS D'OEUVRE

- Vegetarian Spring Roll with Spicy Chili Sauce
- Tandoori Chicken Skewer with Ginger Soy Glaze
- Jumbo Coconut Shrimp with Citrus Dipping Sauce
- Wagyu Beef Sliders with American Cheese & Balsamic Onions
- Duck & Apricot Brandy Phyllo
- Grilled Lamb Lollipops (Garlic Herb, Curry, Jalapeño Pickled, Soy Ginger, and BBQ)
- Beef Tenderloin Kabobs with Roasted Red Pepper Aioli Sauce
- Maryland Crab Cakes with Remoulade
- Bacon-Wrapped Scallops
- Lobster Empanadas

## BAR PACKAGE

### *Resort Cocktails*

Vodka: New Amsterdam,  
Bourbon: Old Forester, Gin: New Amsterdam, Rum: Flor de Cana,  
Scotch: Grant's, Tequila: Sauza Silver, Whiskey: Seagram's 7

### *Deluxe Wines*

Chardonnay, Cabernet & Merlot

### *Imported Beers*

Samuel Adams, Heineken & Corona

### *Domestic Beers*

Budweiser, Bud Light

### *Non-Alcoholic Beverages*

Assorted Soft Drinks, Bottled Water & Perrier

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### UPGRADE TO DELUXE BRANDS FOR \$10/GUEST\*

#### *Deluxe Cocktails*

Vodka: Smirnoff, Bourbon: Jim Beam, Gin: Beefeater, Rum: Bacardi Superior, Scotch: Dewar's White Label, Tequila: 1800 Silver, Whiskey: Jack Daniels Black

### UPGRADE TO PREMIUM BRANDS FOR \$15/GUEST\*

#### *Premium Cocktails*

Vodka: Titos, Bourbon: Makers Mark, Gin: Bombay Sapphire, Rum: Myers Dark, Scotch: Johnny Walker Black Label, Tequila: Patron Silver, Whiskey: Jameson Irish

*Signature Cocktails Available  
On Request*

*\*Based on a four-hour bar*

RECEPTION MENUS

SIT BACK &

*let us serve you*



## TRADITIONAL PLATED DINNER

*Plated Dinners Include Starter, Freshly-Baked Bread Selection and Entrée with Complementary Sides. See Selections Below:*

### STARTER *(please select one)*

#### *Reunion Garden Salad*

Array of Florida Greens with Candied Pecans, Julienne Carrots, Cucumbers, Tomatoes & Zinfandel Vinaigrette

#### *Caesar Salad*

Hearts of Romaine, Roasted Tomato, Focaccia Croutons & Shaved Parmesan Cheese with Classic Caesar Dressing

#### *Caprese Salad*

Vine Ripe Tomatoes, Fresh Mozzarella, Basil Chiffonade & Balsamic Glaze

#### *Watermelon & Feta Salad*

Arugula, Pickled Strawberries & Olive Roasted Garlic Vinaigrette

#### *Endive Salad*

Radicchio, Frisee, Treviso, Belgium Endive, Mustard Greens, Roasted Beets & Pineapple Raspberry Vinaigrette

#### *Pasta Salad*

Fresh Herbs, Goat Cheese, Roasted Garlic, Kalamata Olives, Watercress & Pumpkin Seeds

#### *Cold Soba Noodle Salad*

Toasted Sesame, Ginger & Crunchy Soy Marinated Vegetables

### ENTRÉE *(please select one\*)*

Truffle Rosemary Airline Breast of Chicken Stuffed with Prosciutto, Spinach & Gruyere Cheese Ragout with Caramelized Shallot Demi  
*\$149/Guest*

Free Range Breast of Chicken with Mango Papaya Chutney & Rum Guava Sauce  
*\$149/Guest*

Chimichurri Braised Short Rib Topped with Roasted Tomato Jam  
*\$154/Guest*

Pan Roasted Fillet of Atlantic Salmon, Choice of Saffron or Basil Red Pepper Sauce  
*\$154/Guest*

Filet Mignon of Angus Beef with Shallot Confit & Merlot Demi-Glace  
*\$164/Guest*

New York Strip Steak  
Au Poivre  
*\$164/Guest*

Seared Black Grouper with Fennel Pollen, Oven Roasted Roma Tomato & Spicy Mango Butter  
*\$164/Guest*

Duo of Petit Filet with a Pair of Jumbo Shrimp in Brandy Dijon  
*\$184/Guest*

Duo of New York Strip & Two Jumbo Shrimp with Cabernet Essence & Roasted Garlic Chardonnay Cream  
*\$184/Guest*

Duo of Cold Water Lobster Tail & Filet Mignon with Peppercorn Cream & Lemon Drawn Butter  
*\$194/Guest*

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### SWEET FINISH

Your Custom-Designed Wedding Cake with a Wide Variety of Scrumptious Flavors & Fillings to Select From, Cut & Served to Your Guests

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea Selection

Our chef will perfectly pair a starch and seasonal vegetable based upon your entrée selection. Vegan and vegetarian options are also available. Please inform your catering manager of any allergies or dietary restrictions. Please let us know if we may assist in customizing a menu to suit your particular tastes. Tableside wine service available during dinner. Please refer to our wine list for per bottle pricing.

\*If you are planning to offer your guests a choice of entrées, you may choose up to two selections. The higher-priced entrée will be the per person price. Split menu choices are due five days prior to your event. Please be prepared to identify guest entrée selections with meal cards. Custom Duo Plates are also available. All pricing subject to 7.5% sales tax and 25% service fee.



RECEPTION MENUS

INDULGE IN A

*Lavish spread*

© Kristen Weaver Photography

ELEGANT BUFFET-STYLE DINNER

STARTERS

Chef's Selection  
of Seasonal Soup

Medley of Fresh Greens,  
English Cucumber, Tomatoes,  
Carrot Threads, Choice of  
Two Dressings

Grilled Asparagus Salad with  
Portobello Mushroom &  
Goat Cheese

Fresh Mozzarella,  
Beef Steak Tomatoes  
with Basil

ENTRÉES

Floribbean Spiced Free Range  
Chicken with Mango Papaya  
Chutney, Rum Guava Sauce

Roasted Breast of Chicken  
with Prosciutto, Spinach and  
Gruyere Cheese Ragout, Fire  
Roasted Tomato Broth

Grilled Salmon with Florida  
Citrus Lemon Buerre Blanc

Jumbo Shrimp with Roasted  
Garlic Chive Butter

Black Pepper Crusted Tenderloin  
of Beef, Carved to Order

Grilled NY Sirloin Steaks  
Bordelaise, Carved to Order

ACCOMPANIMENTS

Grilled Vegetable Medley  
Oven Roasted Baby Potatoes  
with Garlic & Rosemary

Au Gratin Potatoes

Mashed Potatoes

Roasted Sweet Potatoes

Baked Pasta

Savory Baked Panzanella

A Selection of Fresh Artisan  
Rolls with Butter

THE PERFECT ENDING

Your Custom-Designed Wedding Cake with a Wide Variety of Scrumptious Flavors & Fillings to Select From,  
Cut & Served to Your Guests

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea Selection

*Two Entrees \$149/Guest · Three Entrees \$159/Guest*

## CUSTOMIZED DINNER STATIONS

*Offering a more updated version to the buffet, stations allow you to design completely different flavors without having to stay within the same taste profile. This style is perfect for getting guests to mix and mingle. We can create any combination of stations to suit your tastes.*

### SALAD STATION

#### *Caprese*

Sliced Jumbo Vine Ripened Beef Steak Tomatoes with Fresh Basil & Thyme, Buffalo Mozzarella Cheese, Extra Virgin Olive Oil, Selected Gourmet Vinegars, Kosher Salt & Pepper

#### *Deconstructed Caesar Salad*

Hearts of Romaine with Shaved Parmigiano-Reggiano, Herb Croutons & Grilled Chicken

Chef's Selection of Seasonal Soup



### CARVING STATION

*(Chef Required)*

Garlic, Onion & Black Pepper-Crusted Tenderloin of Beef with Wild Mushroom Ragout & Red Wine Reduction Accompanied with Roasted Garlic Yukon Gold Mashed Potatoes

### PASTA STATION

*(Chef Required at \$200 per 50 Guests)*

*Select Two Pastas and Two Sauces:*

#### *Pastas*

Penne, Rigatoni, Farfalle or Tri-Colored Tortellini

#### *Sauces*

Crushed Tomato Basil Marinara, Vodka Cream, Wild Mushroom, Classic Alfredo or Pesto Sauce

#### *Accents*

Grilled Chicken, Asiago & Romano Cheeses, Red Pepper Flakes, Roasted Garlic & Herb Infused Olive Oil, House-Made Garlic Bread & Breadsticks



### ASIAN STATION

#### *Sushi Platters*

California, Salmon & Spicy Tuna Rolls with Pickled Ginger, Wasabi & Soy Sauce  
*(3 pieces/person)*

#### *Assorted Dim Sum*

Pork Potstickers, Vegetable Dumplings & Shrimp Rolls

#### *Dipping Sauces*

Sweet Chili Garlic & Ponzu

### YOUR CUSTOM-DESIGNED WEDDING CAKE

A Wide Variety of Scrumptious Flavors & Fillings to Select From, Cut & Served to Your Guests

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea Selection

*\$169/Guest*



TAKE YOUR CELEBRATION

*to the next level*

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## LATE-NIGHT SNACKS & AFTER-PARTY SWEETS

### *Streets of New York*

Hot Pretzels with Warm Cheese  
Dipping Sauce & Mini Franks  
En Croute with Mustard  
\$18/Guest

### *Taco Station*

Choice of Two Proteins: Grilled  
Chicken, BBQ Beef & Pork with  
Flour Tortillas, Chips, Salsa, Chili  
Con Queso & Guacamole  
\$23/Guest  
Add a third protein for \$6/Guest

### *Wing Station*

Select Two Sauces from Classic,  
Honey BBQ, Jerk or Teriyaki •  
Accompanied by Bleu Cheese  
& Ranch Dipping Sauces, Celery  
Sticks & Carrots  
\$20/Guest

### *Build Your Own Slider Station*

Choice of Two Proteins:  
Black Angus Beef with Cheddar  
and Caramelized Onions; BBQ  
Pulled Pork with Sweet & Sour  
Slaw; Buffalo Bleu Chicken;  
Maryland Crab Cake with Spicy  
Aioli; Jerk Chicken with Mango  
Slaw, Honey & Lime Aioli or  
Italian Sausage • Served with  
House-Made Chips  
\$23/Guest; Pre-Made: \$28/Guest  
Add a third protein for \$6/Guest

### *Dessert Platters*

Served family-style to each table on  
decorative platters • Designed to  
complement your wedding cake •  
Please select one of the following  
combinations: Assorted Truffles  
& Hand-Dipped Strawberries;  
Assorted Freshly Baked Cookies  
with Ice-Cold Shooters of Milk  
or Assorted Cheesecake Pops  
& Dessert Shooters  
\$22/Guest

### *Cheesecake Pop Display*

Assorted Bite-Size Cheesecake  
Pops Including: Raspberry Swirl,  
Mocha Chocolate Chip, Piña  
Colada & Chocolate Peanut Butter  
\$17/Guest

### *Mortal Sin*

Sinfully Warm Chocolate Brownies  
Served with Vanilla & Chocolate Ice  
Cream, Chocolate & Caramel Sauce,  
Candied Walnuts, Fresh Whipped  
Cream & Fresh Seasonal Berries  
\$17/Guest

### *The Viennese Dessert Table*

Chocolate Sachertorte, Apple  
Tarte Tatin, Individual Fruit Tartlets  
and Mini Pastries, Mini Éclairs,  
Napoleons & Chocolate Truffles,  
Macaroons, Butter Cookies &  
Mini Cheesecakes  
\$23/Guest

## FAREWELL BREAKFAST

*Express your gratitude to your guests and bid them a fond farewell with delectable buffets and stations in Eleven*

Fresh Florida Orange Juice,  
Grapefruit & Cranberry Juices

Sliced Seasonal  
Fruits & Berries

Low-Fat Fruit Yogurts

House-Made Honey  
Roasted Granola &  
Sun-Dried Fruits

Selection of Dry Cereals  
with Whole & Skim Milk

Assorted New York–Style  
Bagels with Assorted  
Cream Cheeses

Selection of Oven-Fresh  
Bakery Specialties to Include  
Croissants, Danishes & Muffins  
Served with Fruit Preserves &  
Sweet Creamery Butter

Farm-Fresh Fluffy Scrambled  
Eggs with Fresh Herbs

Applewood Smoked Bacon  
or Breakfast Sausage Links

Home Fried Potatoes

Freshly Brewed Coffee,  
Decaffeinated Coffee  
& Herbal Tea Selection

*\$34/Guest*

## BREAKFAST ENHANCEMENTS

*Specialty stations can enhance a buffet breakfast or brunch:*

### *Egg & Omelet Station*

Fillings Include: Cheddar Cheese, Shrimp, Wild Mushrooms, Diced Onions, Diced Peppers, Tomatoes, Ham, Jalapeño Peppers & Salsa

• Egg Beaters & Egg Whites Available

*\$12/Guest • Chef Required at \$200 per 50 Guests*

### *Belgian Waffle Station*

Toppings Include: Seasonal Berries, Fruit Compote,  
Whipped Butter, Whipped Cream, Vermont Maple Syrup,  
Chocolate Chips & Powdered Sugar

*\$8/Guest • Chef Required at \$200 per 50 Guests*

### *Bloody Mary & Mimosa Bar*

Chilled Spicy Bloody Marys & Sparkling Fresh Orange Juice Mimosas

*\$9/Glass*

## MAKE IT A WEEKEND-LONG CELEBRATION

### *Wedding Showers*

Create lifetime memories with your loved ones in our elegant banquet rooms or in one of our cozy restaurant settings with scenic views of the resort for a lunchtime event

### *Golf Outings*

Where else can you and your wedding party play a round with golf's greatest legends — Jack Nicklaus, Arnold Palmer and Tom Watson?

### *Rehearsal Dinners*

Enjoy Forte's traditional Italian cuisine with your family and friends in a warm, rustic atmosphere complete with a private dining room or atop the Grande in our spectacular rooftop restaurant, Eleven

### *Spa Packages*

Relax with a boutique spa experience of serenity and luxury at The Spa at Reunion





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