



THE  
**GROVE**  
RESORT & SPA  

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ORLANDO

*A beautiful canvas to paint your perfect day...*



# *Weddings at The Grove*



*Allow our Wedding experts to help you plan and  
coordinate the Wedding of your dreams!*



# Ceremony Venues

## GARDEN TERRACE

The Garden Terrace offers couples a breathtaking outdoor garden ceremony site. Surrounded by natural Florida palm trees and tropical greenery overlooking our lagoon, your ceremony will be infused with elegance, sunshine and natural Florida beauty.

\*Guests: 100



## LAKE AUSTIN PIER

The Lake Austin Pier encompasses panoramic views of our 18-acre Lake Austin. This waterfront ceremony site offers a gorgeous, serene setting surrounded by conservation land and natural Florida foliage. It is truly perfect for your rustic, shabby chic wedding dreams.

Venue available for events before 9am and after 5pm.

\*Guests: 100



## HAMMOCK COVE

Hammock Cove is a perfect white sand beach venue without having to leave Central Florida. Exchange your vows between the palm trees with your toes in the sand. This versatile space can be dressed up with bamboo and tropical flowers for a romantic and casual ceremony.

\*Guests: 30 and under.



## TANGERINE BALLROOM

The Tangerine Ballroom offers modern romance and elegance for your wedding ceremony. This impressive space is an ideal indoor ceremony venue with large windows overlooking the resort grounds.

\*Guests: 100



# Ceremony & Reception Packages



***All Wedding Packages\* Include the Following:***

## CEREMONY

- Outdoor & Indoor Ceremony Locations
- Elegant White Garden Chairs
- Fruit-Infused Water Station

## RECEPTION

- Cocktail Hour with Open Bar and Three Tray-Passed Hors D'Oeuvres
- Three Hour Open Bar During Dinner Reception & One Hour during Cocktail Hour for a total of Four Hours
- Champagne & Sparkling Cider Toast (with Open Bar Package)
- Cake Cutting Services
- Floor-Length Poly Table Linens & Napkins (50+ Colors to Choose From)
- Round Guest Tables plus Tables for Place Cards, Gifts, Guest Book, DJ, etc.
- 12x12 Dance Floor
- Bartender(s) - 1 per 75 guests (with Open Bar Package)
- Complimentary Menu Tasting for the Couple
- Complimentary Honeymoon Suite
- Complimentary Parking for Guests not Staying at The Resort
- Discounted Room Rates for Overnight Guests

***Venue rental Fee: Starting from \$2,000 - \$3,500***  
*(based on day of the week and season)*

*\*Customization of Packages is available*



# Reception Venues

## ORANGE BLOSSOM BALLROOM

Host a grand reception in our Orange Blossom Ballroom which boasts contemporary sophistication with clean lines and neutral hues. This 2,400 square foot ballroom overlooks natural Florida gardens with a private garden terrace perfect to dance the night away under the stars. This ballroom can be divided for smaller groups.

\*Guests: 100



## TANGERINE ROOM

The Tangerine Room is private, intimate, and perfect for smaller gatherings. With large windows overlooking the resort grounds, it is perfectly suited for small wedding receptions and rehearsal dinners. Accommodating up to 50 people at a seated dinner, enjoy the intimacy of this gorgeous space with friends and family.

\*Guests: 50



## GARDEN TERRACE

This enchanting courtyard setting is framed with tropical greenery and Florida gardens overlooking our lagoon. The Garden Terrace provides a romantic and private space to host a stunning outdoor reception. Our white brick courtyard makes a wonderful space to celebrate and dance the night away under the stars.

\*Guests: 70



# Hosted Bar

Includes mixed drinks, wines by the glass,  
imported and domestic beer, soft drinks and water.

Four Hours Open Call Bar Included in All Wedding Reception Packages.

*Packages can be priced without the included open bar.*

## CALL BRANDS

Absolut Vodka, Jose Cuervo Gold Tequila, Dewar's 12 Years Scotch,  
Beefeater Gin, Bacardi Silver Rum, Jack Daniel's Whiskey

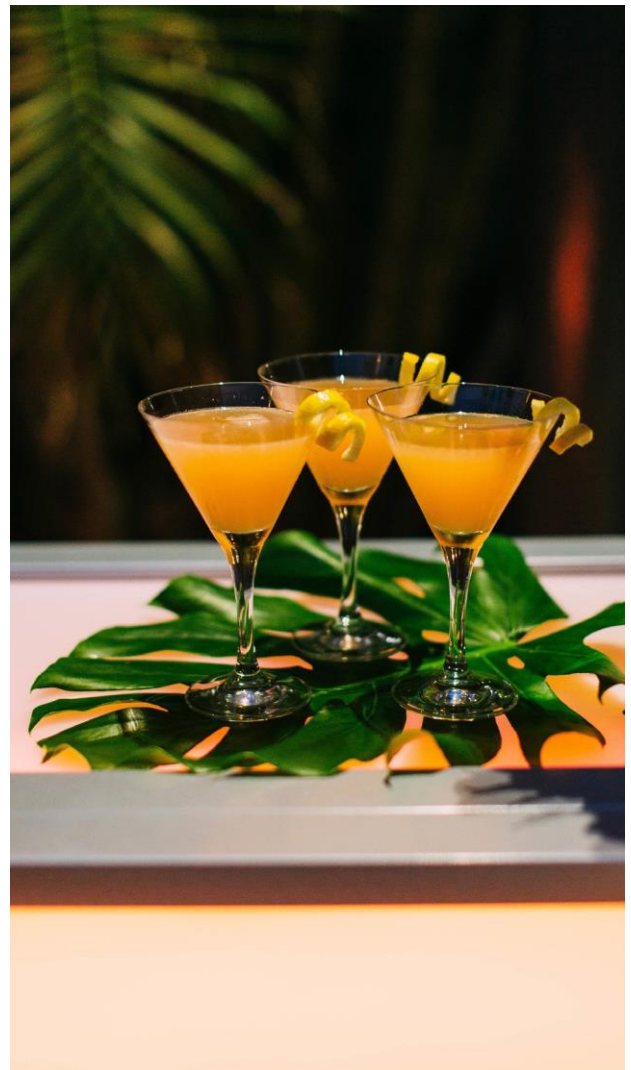
*Additional Hours - \$10 per guest per hour*

## UPGRADE TO PREMIUM BRANDS

**FOR \$10 PER GUEST**

Ketel One Vodka, Patron Silver Tequila, Johnny Walker Red Scotch,  
Hendricks Gin, Appleton Reserve Rum, Maker's Mark Whiskey

*Additional Hours - \$12 per guest*



# Classic Plated Dinner Package

## COCKTAIL HOUR (BUTLER-PASSED HORS D'OEUVRES)

(Select Three)

### VEGGIE & CHEESE

Vegetable Spring Rolls,  
Sesame and Ginger Glaze

~

Vegetable Pot Stickers, Chili Dip

~

Petite Tarts of Red Wine Braised Onions,  
Fresh Thyme and  
Gorgonzola Cheese

### SEAFOOD

Crab "Louis" on Cucumber Rounds

~

Petite Spoon of Chive & Soy-Infused  
Tuna Tartar

~

Smoked Salmon on Pumpnickel  
Rounds, Dilled Cream Cheese

### MEAT

Buffalo Chicken Skewers,  
Buttermilk & Blue Cheese

~

Ancho Chili & Garlic  
Marinated Beef "Empanada"

~

Soy & Sesame Glazed Chicken  
Skewers, Peanut Sauce

## SALAD

(Select One Salad)

Red Grape and Frisee Salad  
Frisee Lettuce, Gorgonzola Crumbles, Red Grapes,  
Sugared Pecans, Lemon Vinaigrette

~

Garden Greens Salad  
Cucumbers, Cherry Tomatoes, Red Onions,  
Carrots, Buttermilk and Boursin Dressing

Apple and Romaine Salad  
Romaine Lettuce, Apples, Bleu Cheese,  
Sugared Pecans, Cider Vinaigrette

~

Compressed Watermelon Salad  
Marinated Feta, Arugula, Toasted Cashews,  
Cilantro Vinaigrette

## ENTRÉES

(Select Two Entrées)

### POULTRY

Pan Seared Free Range Chicken Breast  
Roasted Mushrooms, Wilted  
Spinach, Lavender & Red Wine Jus

~

Herb Roasted Chicken Breast,  
Thyme Infused Pan Gravy

### BEEF

Herb and Peppercorn  
Rubbed Strip Steak  
Green Peppercorn and  
Brandy Creamy Reduction

~

Molasses and Sage Glazed  
Duroc Pork Loin Chop  
Whole Grain Mustard  
& Apple Compote

### FISH

Marinated Scottish Salmon  
Roasted Fennel & Orange Gremolada

~

Pan Seared Mahi-Mahi with Fricassee of  
Mushrooms and Asparagus

## ACCOMPANIMENTS

(Select One Starch per Entrée)

Yukon Gold Mashed Potatoes

~

Herb Roasted Fingerling Potatoes,  
Red Wine Caramelized Onions

Wild Rice and Mix  
Exotic Mushroom Pilaf

~

Creamy Potato and Leeks Gratin

Creamy Ricotta & Goat Cheese  
Polenta with Fresh Herbs

~

Ginger & Lemon Zest Infused Jasmine  
Rice with Sesame and Fresh Herbs

ALL MENUS INCLUDE CHEF'S CHOICE OF SEASONAL VEGETABLES

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food-borne illness. All pricing is per person, unless otherwise stated. Prices are exclusive of a 24% taxable service charge plus 6.5% sales tax. \*Prices are subject to change.

# Signature Plated Dinner Package

## COCKTAIL HOUR (BUTLER-PASSED HORS D'OEUVRES)

*(Select Three)*

### VEGGIE & CHEESE

Assortment of Petite Quiche

~

Mini Strudels of Raspberry & Brie

~

Heirloom Tomato, Pecorino Cheese,  
Olives & Balsamic Tapenade  
on Garlic Focaccia Bread

### SEAFOOD

Maple Glazed Scallops in Bacon

~

Grand Marnier Prawns,  
Caribbean Cocktail Sauce

~

Seared Ahi Tuna and Balsamic  
Marinated Watermelon Bites

### MEAT

Skewer of Melon, Prosciutto  
& Parmigiano-Reggiano

~

Beef Tenderloin on Focaccia Crisp,  
Gorgonzola Mousse

~

Petite Spoon of Pulled Chicken,  
Mango, Coconut and Basil

## SALADS

*(Select One Salad)*

Red Grape and Frisee Salad  
Frisee Lettuce, Gorgonzola Crumbles, Red Grapes,  
Sugared Pecans, Lemon Vinaigrette

Garden Greens Salad

Cucumbers, Cherry Tomatoes, Red Onions,  
Carrots, Buttermilk and Boursin Dressing

Apple and Romaine Salad  
Romaine Lettuce, Apples, Bleu Cheese,  
Sugared Pecans, Cider Vinaigrette

Compressed Watermelon Salad

Marinated Feta, Arugula, Toasted Cashews,  
Cilantro Vinaigrette

## ENTRÉES

*(Select Two Entrées)*

### POULTRY

Spinach and Feta Stuffed  
Free Range Chicken Breast  
Oregano and Lemon Infused Jus

~

Roasted Chicken with  
Capers & Fresh Herb Butter Sauce

### BEEF

Herb Marinated Center  
Cut Filet Mignon  
Truffle & Leeks Reduction

~

Citrus Glaze Cook Twice  
Pork Chop Duroc

### FISH

"Maryland Style" Lump Crab Cakes  
Grilled Corn & Basil Cream

~

Oven Roasted Black Grouper on a  
Stew of Tomatoes, Olives and Capers

## ACCOMPANIMENTS

*(Select One Starch per Entrée)*

Yukon Gold Mashed Potatoes

~

Herb Roasted Fingerling Potatoes,  
Red Wine Caramelized Onions

Wild Rice and Mix  
Exotic Mushroom Pilaf

~

Creamy Potato and Leeks Gratin

Creamy Ricotta & Goat Cheese  
Polenta with Fresh Herbs

~

Ginger & Lemon Zest Infused Jasmine  
Rice with Sesame and Fresh Herbs

ALL MENUS INCLUDE CHEF'S CHOICE OF SEASONAL VEGETABLES

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# Enhanced Plated Dinner Package

## COCKTAIL HOUR (BUTLER-PASSED HORS D'OEUVRES)

*(Select Three)*

### VEGGIE & CHEESE

Heirloom Tomato, Pecorino Cheese,  
Olives & Balsamic Tapenade  
on Garlic Focaccia Bread  
~

Gorgonzola Mousse, Endive,  
Caramelized Apples  
and Candied Walnuts  
~

Strawberry Relish with Whipped Blue  
Cheese in Phyllo Cup

### SEAFOOD

Miniature "Maryland Style"  
Crab Cake, Roasted Red Pepper Aioli  
~

Sweet Lobster and Melon Salad  
~

Spiced and Chilled Jumbo Shrimp,  
Zesty Cocktail Sauce

### MEAT

Miniature Beef Wellingtons  
~

Lamb Chop "Lollipops",  
Mint Infused Sun Dried  
Cherry Compote  
~

Bacon Wrapped Dates Staffing  
with Gorgonzola Cheese

## SALADS

*(Select One Salad)*

Red Grape and Frisee Salad  
Frisee Lettuce, Gorgonzola Crumbles, Red Grapes,  
Sugared Pecans, Lemon Vinaigrette  
~

Garden Greens Salad  
Cucumbers, Cherry Tomatoes, Red Onions,  
Carrots, Buttermilk and Boursin Dressing

Apple and Romaine Salad  
Romaine Lettuce, Apples, Bleu Cheese,  
Sugared Pecans, Cider Vinaigrette  
~

Compressed Watermelon Salad  
Marinated Feta, Arugula, Toasted Cashews,  
Cilantro Vinaigrette

## ENTRÉES

*(Select Two Entrées)*

### POULTRY

Pan Seared Chicken with Fresh  
Sage, Prosciutto and Fontina  
Cheese  
~

Duck Leg Confit with Berries  
and Lavender Glaze

### BEEF

Red Wine Braised Short  
Rib "Ossobuco Style"  
~

Roquefort and Walnut Crusted  
Center Cut Filet Mignon  
Thyme Infused Demi-Glace

### FISH

Pan Seared Halibut, Heirloom  
Tomato & Shallot Confit  
~

Butter Poached Maine Lobster Tail  
with Shallot Wine Butter Sauce

## ACCOMPANIMENTS

*(Select One Starch per Entrée)*

Yukon Gold Mashed Potatoes  
~

Herb Roasted Fingerling Potatoes,  
Red Wine Caramelized Onions

Wild Rice and Mix  
Exotic Mushroom Pilaf  
~

Creamy Potato and Leeks Gratin

Creamy Ricotta & Goat Cheese  
Polenta with Fresh Herbs  
~

Ginger & Lemon Zest Infused Jasmine  
Rice with Sesame and Fresh Herbs

ALL MENUS INCLUDE CHEF'S CHOICE OF SEASONAL VEGETABLES

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# Duet Entrée Dinner Package

## COCKTAIL HOUR (BUTLER-PASSED HORS D'OEUVRES)

*(Select Three)*

### VEGGIE & CHEESE

Assortment of Petite Quiche

~

Mini Strudels of Raspberry & Brie

~

Heirloom Tomato, Pecorino Cheese,  
Olives & Balsamic Tapenade  
on Garlic Focaccia Bread

### SEAFOOD

Maple Glazed Scallops in Bacon

~

Grand Marnier Prawns,  
Caribbean Cocktail Sauce

~

Seared Ahi Tuna and Balsamic  
Marinated Watermelon Bites

### MEAT

Skewer of Melon, Prosciutto  
& Parmigiano-Reggiano

~

Beef Tenderloin on Focaccia  
Crisp, Gorgonzola Mousse

~

Petite Spoon of Pulled Chicken,  
Mango, Coconut and Basil

## SALADS

*(Select One Salad)*

Red Grape and Frisee Salad  
Frisee Lettuce, Gorgonzola Crumbles, Red Grapes,  
Sugared Pecans, Lemon Vinaigrette

~

Garden Greens Salad  
Cucumbers, Cherry Tomatoes, Red Onions,  
Carrots, Buttermilk and Boursin Dressing

Apple and Romaine Salad  
Romaine Lettuce, Apples, Bleu Cheese,  
Sugared Pecans, Cider Vinaigrette

~

Compressed Watermelon Salad  
Marinated Feta, Arugula, Toasted Cashews,  
Cilantro Vinaigrette

## DUET ENTRÉES

*(Select One Entrée Group)*

Marinated Roasted Free Range  
Chicken Breast & Scottish Salmon  
Sun Dried Tomato &  
Mustard Seeds Veloute

~

Roasted Chicken & Black Grouper  
with Capers & Fresh  
Herb Butter Sauce

Grilled Center Cut Petite  
Filet Mignon & Butter  
Poached Maine Lobster Tail  
Red Wine Shallots Jam,  
Fresh Vanilla Cream Sauce

"Maryland Style" Lump Crab Cake &  
Grilled Center Cut Petite Filet Mignon  
with Roasted Shitake Mushroom, Pink  
Peppercorn Reduction

~

Jumbo Shrimp & Herb Marinated  
Center Cut Filet Mignon  
Truffle & Leeks Reduction

## ACCOMPANIMENTS

*(Select One Starch per Entrée)*

Yukon Gold Mashed Potatoes

~

Herb Roasted Fingerling Potatoes,  
Red Wine Caramelized Onions

Wild Rice and Mix  
Exotic Mushroom Pilaf

~

Creamy Potato and Leeks Gratin

Creamy Ricotta & Goat Cheese  
Polenta with Fresh Herbs

~

Ginger & Lemon Zest Infused Jasmine  
Rice with Sesame and Fresh Herbs

ALL MENUS INCLUDE CHEF'S CHOICE OF SEASONAL VEGETABLES

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# Sophisticated Buffet Dinner Package

## COCKTAIL HOUR (BUTLER-PASSED HORS D'OEUVRES)

(Select Three)

### VEGGIE & CHEESE

Assortment of Petite Quiche

~

Mini Strudels of Raspberry & Brie

~

Heirloom Tomato, Pecorino Cheese,  
Olives & Balsamic Tapenade  
on Garlic Focaccia Bread

### SEAFOOD

Maple Glazed Scallops in Bacon

~

Grand Marnier Prawns,  
Caribbean Cocktail Sauce

~

Seared Ahi Tuna and Balsamic  
Marinated Watermelon Bites

### MEAT

Skewer of Melon, Prosciutto  
& Parmigiano-Reggiano

~

Beef Tenderloin on Focaccia  
Crisp, Gorgonzola Mousse

~

Petite Spoon of Pulled Chicken,  
Mango, Coconut and Basil

## SALADS

(Select Two Salads)

Field Greens and Garden Vegetables, Bleu Cheese  
Dressing or Herb Vinaigrette

~

Classic Caesar Salad with Croutons, Parmesan Cheese

~

Salad of Grilled Vegetables and Pasta,  
Roasted Pepper Vinaigrette

Salad of Frisee Lettuce, Candied Walnuts,  
Goat Cheese, Champagne Vinaigrette

~

Stir Fried Vegetables, Tofu and Roasted  
Mushrooms on Baby Spinach,  
Ginger and Sesame Vinaigrette

## ENTRÉES

(Select Two OR Three Entrées)

### POULTRY

Roasted Chicken, Red Wine  
and Horseradish Jus

~

Grilled Chicken Breast,  
Marsala and Mushroom Sauce

~

Polo Churrasco with Sautéed Onions

### BEEF

Grilled Ribeye, Arugula Pesto

~

Rosemary Marinated Flank Steak,  
Piquillo Pepper & Lemon Coulis

~

Marinated Beef Tenderloin with  
Onions, Tomatoes and Peppers

### FISH

Dill Marinated Atlantic Salmon,  
Fricassee of Mushrooms  
and Asparagus

~

Shrimp, Scallops & Mussels,  
Curry Coconut Broth

~

Cilantro Marinated Mahi Mahi,  
Heirloom Tomato & Passion  
Fruit Salsa

## ACCOMPANIMENTS

(Select Two)

Yellow Rice

~

Garlic & Red Bliss Potatoes

Mashed Sweet Potato

~

Pappardelle Pasta

ALL MENUS INCLUDE CHEF'S CHOICE OF SEASONAL VEGETABLES

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food-borne illness. All pricing is per person, unless otherwise stated. Prices are exclusive of a 24% taxable service charge plus 6.5% sales tax. \*Prices are subject to change.



# Custom Dinner Station Package

## COCKTAIL HOUR (BUTLER-PASSED HORS D'OEUVRES)

(Select Three)

### VEGGIE & CHEESE

Assortment of Petite Quiche

~

Mini Strudels of Raspberry & Brie

~

Heirloom Tomato, Pecorino Cheese,  
Olives & Balsamic Tapenade  
on Garlic Focaccia Bread

### SEAFOOD

Maple Glazed Scallops in Bacon

~

Grand Marnier Prawns,  
Caribbean Cocktail Sauce

~

Seared Ahi Tuna and Balsamic  
Marinated Watermelon Bites

### MEAT

Skewer of Melon, Prosciutto  
& Parmigiano-Reggiano

~

Beef Tenderloin on Focaccia  
Crisp, Gorgonzola Mousse

~

Petite Spoon of Pulled Chicken,  
Mango, Coconut and Basil

## DISPLAY STATIONS

(Select Two)

### BRUSCHETTA DISPLAY

Black Olive Tapenade, White Bean  
and Parsley "Hummus", Roasted  
Pepper and Caper Salad, Marinated  
Seasonal Vegetables and Olives,  
Baguettes, Pita Chips

### CRUDITES

Assortment of Seasonal  
Vegetables and Appropriate Dips  
Tri-Color Baby Carrots, English  
Cucumber, Celery Sticks, Jicama, Pear  
Tomatoes, Florets of Cauliflower and  
Broccoli, Assorted Peppers, Bleu Cheese  
Dip, Onion Dip and  
Creamy Herb Dip

### MEAT

Romaine Hearts, Croutons, Shaved  
Reggiano Cheese, Caesar Dressing  
Grilled Chicken, Grilled Shrimp,  
Cucumbers, Cherry Tomatoes

## DINNER STATIONS

(Select One)

### PASTA STATION\*

Orecchiette and Penne Pasta  
Accompanied by: Grilled Chicken, Baby  
Shrimp, Tomatoes, Roasted Mushrooms,  
Caramelized Onions, Bell Peppers,  
Tomato Sauce, Alfredo Sauce, Pesto  
Sauce, Shaved Parmesan, Chili Flakes,  
Extra Virgin Olive Oil, Garlic Bread

### MAC N' CHEESE STATION

Cheddar, Mozzarella, Goat Cheesewith  
Truffle Cream Sauce  
Display of Accompaniments: Green  
Peas, Scallions, Green Onions,  
Bacon Bits

### YUKON GOLD POTATO "MARTINI BAR"

Creamy Yukon Gold Mashed Potatoes  
with Display of Accompaniments:  
Roasted Mushrooms, Crispy Bacon,  
Cheddar Cheese, Blue Cheese, Truffle  
Oil, Sour Cream, Scallions, Roasted Corn  
Salsa, Ragout of Braised Beef

## CARVING STATIONS

(Select Two)

### ROASTED TURKEY BREAST\*

Selection of Mustards,  
Orange-Cranberry Compote

~

### MARINATED SALMON WELLINGTON\*

Selection of Horseradish  
Cream Sauce, Cilantro Aioli

### MOLASSES & HONEY-GLAZED PORK LOIN\*

Dijon Mustard, Seasonal Fruit  
Compote

~

### ROSEMARY & GARLIC RUBBED LEG OF LAMB\*

Roasted Tomato Aioli, Assorted Rolls

### ROSEMARY & PEPPERCORN RUBBED PRIME RIB ROAST\*

Selection of Mustards, Horseradish  
Cream, Siracha Aioli, Silver  
Dollar Rolls

# Additional Offerings

## LATE NIGHT BITES

- Chorizo Risotto Bites
- Nacho-Style Tostadas
- Assortment of Miniature Pizza Bites
- Creamy Spinach and Cheese-Stuffed Pastry
- Warm Soft Pretzel with Bacon Cheese Sauce
- Bourbon BBQ or Buffalo Lollipop Chicken Wings

~

Choice of (1) = \$7 per guest

Choice of (2) = \$12 per guest

Choice of (3) = \$16 per guest

Choice of (4) = \$20 per guest

(Based on 2 pieces per each selection)

## SWEET ENDINGS

A sweet ending to your delicious meal.

Chef's assortment of decadent bite-sized desserts.

\$7 per guest



# The Details



## ADDITIONAL MEALS

Children's Meals: \$45++ per child. (Ages 3-12)

Vendor Meals: \$65++ per vendor.

## GUEST ROOMS

Best Available Rate. Booking link for your Wedding Guests will be provided. Rooms must be reserved 60 days prior to Wedding Date.

## PARKING

Complimentary self-parking guests not overnighing at the resort. Standard *overnight* rates will apply to those staying overnight.

## VENUE RENTAL FEE

\$2,000 - \$3,500

Based on the day of the week & season.

## FUNCTION TIME

Ceremonies are based on 30 minutes. Reception events are based on 5 hours (1-hour cocktail hour and 4-hour dinner reception).

Additional hours available at \$350+ per hour.

## NOISE CURFEW

The Grove Resort & Water Park Orlando has a noise curfew of 10pm for all outdoor functions.

## SERVICE CHARGE

All prices are subject to a taxable 24% service charge and 6.5% sales tax.

## WELCOME BAGS

Welcome bags can be handed out at check-in by our Front Desk agents for a service charge of \$2 per bag.

## DEPOSIT & PAYMENTS

25% non-refundable deposit is required at contract signing.

Additional 25% due at 6 months prior to event.

Final guest count & remaining balance will be due 14 days prior to your wedding date.

