

*Exceptional*  
EVENTS

AT THE



CASTLEHOTELORLANDO.COM  
407.345.1511

# TABLE OF CONTENTS

|                            |    |
|----------------------------|----|
| Welcome Letter .....       | 3  |
| Guidelines .....           | 4  |
| Beverages .....            | 5  |
| Breakfasts .....           | 6  |
| Breaks .....               | 8  |
| Lunches .....              | 9  |
| Receptions & Dinners ..... | 11 |





# WELCOME LETTER

8602 UNIVERSAL BLVD  
ORLANDO, FL 32819  
407-345-1511

Thank you for selecting Castle Hotel Orlando to host your upcoming event. Enclosed you will find our Exceptional Events menu which has been carefully crafted to provide your group with an inspired dining experience.

*ASnow*  
Anna Snow  
General Manager





# GUIDELINES

## PRICING

Menu prices are subject to a 24% service charge and 6.5% state sales tax

Prices are subject to change until signed event orders are received by the Events Service Manager

## BREAKS

Breaks are priced on 60 minutes of service; replenishments of any menu items after 60 minutes are charged on consumption

## BREAKFAST/LUNCH BUFFETS

Buffet menu items are displayed for a maximum of 90 minutes to ensure health and safety standards

Minimum of 20 guests

A surcharge of \$7 per person will apply for events with less than 20 guests

## CHEF INSPIRED DISPLAYS

Items are displayed for a maximum of 90 minutes to ensure health and safety standards

Each display requires a chef attendant at \$175

One chef attendant per 75 guests, minimum of 20 guests

## PLATED LUNCH AND DINNER EVENTS

Maximum of two (2) entrée selections permitted; menu will be priced based on highest priced entrée

## BARTENDER

One (1) bartender per 75 guests is required

A bartender fee of \$175 per bartender will be applied to all bars (4 hours)

Each additional hour is \$50/bartender

## BUTLER PASSED HORS D'OEUVRES

An attendant fee of \$35 per hour, per server will apply for events with passed hors d'oeuvres

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*



BEVERAGES

Charged on Consumption Unless Otherwise Noted

|  |          |
|--|----------|
| STILL WATER  | \$5      |
| SPARKLING WATER                                    | \$6      |
| ASSORTED PEPSI PRODUCTS                            | \$5      |
| ASSORTED GATORADE                                  | \$6      |
| STARBUCKS ICED COFFEE                              | \$6      |
| ASSORTED ENERGY DRINKS                             | \$7      |
| HOUSE BREWED ICED TEA                              | \$55/GAL |
| FRESHLY BREWED COFFEE                              | \$60/GAL |
| <i>Regular &amp; Decaf with Assorted Tazo Teas</i> |          |



# BREAKFAST

*Breakfast Buffets based on 90 minutes*

*Includes assorted fresh juices, brewed coffee and assorted specialty Tazo teas*

## HEALTHY START ..... \$22 / PP

Seasonal Whole Fruit

Assorted Low Fat Muffins

English Muffins with Butter and Fruit Preserves

Yogurt Parfaits with Granola, Dried Fruit,

Nuts, and Honey

Steel Cut Oats with Brown Sugar, Cranberry, Walnuts,  
Cinnamon, Apples, Blackberries, Blueberries, Cream

## THE CLASSIC ..... \$29 / PP

Seasonal Fruit and Mixed Berries

Miniature French Style Breads and Pastries

Butter and Fruit Preserves

Selection of New York Style Bagels with Cream Cheese

Yogurt with Granola, Dried Fruit, Nuts, and Honey

Scrambled Eggs

Applewood Smoked Bacon

Traditional Country Sausage

Breakfast Potatoes

## THE ROYAL ..... \$35 / PP

Seasonal Fruit and Mixed Berries

Whole Bananas

Assorted Muffins and Pastries with Butter and Fruit  
Preserves

Yogurt Bar with Strawberries, Blueberries, Blackberries,  
Granola, Nuts and Honey

Scrambled Eggs

Applewood Smoked Bacon

Traditional Country Sausage, Turkey or Pork

Brioche French Toast with Maple Syrup

Breakfast Potatoes

Steel Cut Oats - Brown Sugar, Cranberry, Walnuts, Cinnamon,  
Apples, Blackberries, Blueberries, Cream



# BREAKFAST ENHANCEMENTS

## SANDWICHES

\$12 / PP

Country Ham, Scrambled Eggs, Aged Cheddar  
Cheese on Croissant

## BREAKFAST BURRITOS

\$12 / PP

Scrambled Eggs, Sausage, Tomato, Onion,  
Cilantro, Sour Cream, Queso Fresco, Flour Tortilla

## SMOKED ATLANTIC SALMON

\$20 / PP

Accompaniments to Include: Bagels, Sliced Tomato,  
Onions, Eggs, Capers, and Cream Cheese

## HANDCRAFTED OMELETTE STATION\*

\$17 / PP

Ham, Sausage, Applewood Smoked Bacon, Swiss and  
Sharp Cheddar Cheese, Green Onions, Spinach, Roma  
Tomatoes, Mushrooms, Bell Peppers

*\*Requires Chef Attendant, \$175 per hour*

## PANCAKE AND WAFFLE STATION\*

\$17 / PP

Banana, Blueberry, Chocolate Chip, Maple Syrup,  
Raspberry Sauce, Chocolate Sauce, Fruit Compote,  
Whipped Cream

*\*Requires Chef Attendant, \$175 per hour*

## SMOOTHIES

\$10 / PP

Yogurt, Fresh Garden Berries, Bananas

## A LA CARTE

Assorted Pastries ..... \$36 per dozen

Assorted Bagels ..... \$36 per dozen

Individual Yogurts ..... \$3.50 per item



# BREAKS

*Specialty Breaks based on 45 minutes*

## **SWEET TOOTH** ..... **\$18 / PP**

Assorted Fresh Baked Gourmet Cookies  
Double Fudge Brownies  
Variety of Granola Bars  
Assorted Candy Bars

## **FIT FOR LIFE** ..... **\$20 / PP**

Crudites of Celery and Carrot Sticks with Ranch Dressing  
Selection of Seasonal Whole Fruits  
Variety of Granola Bars  
Fruit Kabob with Yogurt

## **SWEET AND SALTY** ..... **\$18 / PP**

Assortment of Fresh Baked Cookies  
Jumbo Hot Pretzels with Mustard  
Brownies  
Individual Bags of Potato Chips  
Lemonade

## **A LA CARTE**

Freshly Brewed Coffee ..... \$60 per gallon  
Assorted Bags of Pretzels and Chips ..... \$5 per person  
Tortilla Chips and House Salsa ..... \$5 per person  
Deluxe Mixed Nuts ..... \$6 per person  
Freshly Baked Assorted Cookies ..... \$36 per dozen  
Chocolate Dipped Strawberries ..... \$36 per dozen  
Whole Fruit ..... \$4 per piece





# PLATED LUNCH

*Each lunch consists of three courses  
Includes Iced Tea, Fresh Bread and Butter*

## STARTERS *(Select One)*

### HOUSE SALAD

Mixed Greens, Tomato, Cucumber, Choice of Vinaigrette or Ranch

### CAESAR SALAD

Artisan Bread Croutons

### CAPRESE

Fresh Sliced Tomato, Buffalo Mozzarella, Balsamic

## DESSERT *(Select One)*

### CHOCOLATE CAKE

### KEY LIME PIE

### NY CHEESECAKE

### CARROTT CAKE

## ENTRÉES *(Select One)*

### FRENCHED CHICKEN BREAST ..... \$38

Garlic and Boursin Mashed Potato, Seasonal Vegetables, Sun-Dried Tomato Cream Sauce

### SEARED SALMON ..... \$45

Wild Mushroom Risotto, Haricots Verts

### CHICKEN CORDON BLEU ..... \$40

Garlic and Boursin Mashed Potato, Seasonal Vegetables, Béchamel Sauce

### ROASTED PORK MEDALLIONS ..... \$45

Yucca Mash, Seasonal Vegetables, Chimichurri Fruit Glaze



# BUFFET LUNCHEONS

## GRAB & GO BOX LUNCH ..... \$28 / PP

Ham and Swiss Cheese  
Thinly Sliced Turkey and Monterey Jack Cheese  
Shaved Roast Beef and Cheddar Cheese  
Wheat Multigrain Bread  
Assorted Chips  
Whole Fruit  
Brownie or Cookie  
Assorted Condiments

## BAJA BUFFET ..... \$45 / PP

Fresh field greens with roasted tomatoes, crispy tortilla strips served with ranch dressing

### Fajita Bar

Flour Tortillas  
Marinated Grilled Steak and Chicken  
Sautéed Peppers and Onions  
Mini Cheese Quesadillas  
Seasoned Rice and Refried Beans  
Assorted Toppings including Guacamole  
Churros, Lemon Cake

## AMERICAN DELI ..... \$38 / PP

Organic Mixed Greens, Tomatoes, Bleu Cheese, Red Onion, Ranch and Balsamic Dressings

Red Bliss Potato Salad, Smoked Bacon and Old-Fashioned Grain Mustard

Sweet Vinegar Coleslaw

### Make Your Own Sandwiches:

Smoked Turkey Breast, Virginia Ham, Roast Beef

Cheddar Cheese, Provolone and Swiss Cheese

Sliced Tomatoes, Lettuce, Red Onion, Kosher Dill Pickles with Assorted Condiments

Breads

Assorted Chips

Selection of Cookies and Fudge Brownies

## BACKYARD BBQ ..... \$42 / PP

Pineapple Slaw Salad

Red Bliss Potato Salad, Smoked Bacon and Old-Fashioned Grain Mustard

Pulled Pork, BBQ Baked Chicken

Slider Buns

Cornbread

Baked beans

Corn on the Cob

Assorted Pies

## ITALIAN BUFFET ..... \$42 / PP

Caesar salad

Fresh Tomato and Buffalo Mozzarella Salad

Chicken Parmesan

Italian Meatballs

Penne and Fettuccini Pasta

Basil Marinara and Garlic Alfredo Sauces

Chef's Selection of Seasonal Vegetables

Garlic Breadsticks

Parmesan

Tiramisu and Cannoli



# HORS D'OEUVRES

## CHILLED HORS D'OEUVRES (Per 100 Pieces)

|  |              |
|--|--------------|
| <b>PROSCUITO WRAPPED ASPARAGUS</b> ..... | <b>\$275</b> |
| Balsamic Glaze                           |              |
| <b>CAPRESE SKEWER</b> .....              | <b>\$400</b> |
| Tomato, Buffalo Mozzarella, Balsamic     |              |
| <b>SMOKED SALMON CROSTINI</b> .....      | <b>\$400</b> |
| Dill Cream Cheese                        |              |
| <b>RED PEPPER HUMMUS SHOOTER</b> .....   | <b>\$300</b> |
| Pita Chip                                |              |
| <b>CITRUS SHRIMP COCKTAIL</b> .....      | <b>\$800</b> |

## WARM HORS D'OEUVRES (Per 100 Pieces)

|  |              |
|--|--------------|
| <b>BEEF SATAY</b> .....                | <b>\$325</b> |
| Thai Peanut Sauce                      |              |
| <b>MINI STUFFED MUSHROOMS</b> .....    | <b>\$300</b> |
| Italian Sausage                        |              |
| <b>CHICKEN SATAY</b> .....             | <b>\$300</b> |
| Thai Peanut Sauce                      |              |
| <b>PORK POT STICKERS</b> .....         | <b>\$300</b> |
| Sweet and Sour Sauce                   |              |
| <b>COCONUT SHRIMP</b> .....            | <b>\$400</b> |
| Orange Chili Glaze                     |              |
| <b>MINI BEEF EMPANADA</b> .....        | <b>\$300</b> |
| Salsa                                  |              |
| <b>MINIATURE CRAB CAKE</b> .....       | <b>\$350</b> |
| Remoulade Sauce                        |              |
| <b>VEGETABLE SPRING ROLL</b> .....     | <b>\$250</b> |
| Ginger Chili Sauce                     |              |
| <b>MINIATURE BEEF WELLINGTON</b> ..... | <b>\$325</b> |
| <b>SWEET AND SOUR MEATBALLS</b> .....  | <b>\$275</b> |
| <b>LAMB LOLIPOPS</b> .....             | <b>\$800</b> |
| Red Wine Glaze                         |              |





# PLATED DINNERS

*Each dinner consists of three courses  
Includes Iced Tea, Fresh Bread and Butter*

## STARTERS *(Select One)*

### TOMATO BASIL

### BISQUE MINISTRONE

### CAESAR SALAD

Artisan Bread Crouton

### FRESH HOUSE SALAD

Mixed Greens, Tomato, Cucumber, Ranch

### SPINACH SALAD

Mandarin Oranges, Heirloom Tomato, Sugared Pecans, Raspberry Vinaigrette

## DESSERT *(Select One)*

### CHOCOLATE CAKE

### KEY LIME PIE

### NY CHEESECAKE

### CARROTT CAKE

## ENTRÉES *(Select One)*

### ROASTED FRENCHED BREAST CHICKEN ..... \$50 PP

Garlic and Boursin Mashed Potato, Chef's Selection Seasonal Vegetables, Sun-Dried Tomato Crema

### PROSCUITTO WRAPPED CHICKEN BREAST ..... \$52 PP

Spinach and Boursin Stuffed, Fingerling Rosemary Potatoes, Fresh Asparagus

### WILD MUSHROOM STUFFED PORK ..... \$55 PP

Fingerling Rosemary Potatoes, Haricots Verts, Fresh Herb Crema

### GRILLED SALMON ..... \$58 PP

Wild Mushroom Risotto, Haricots Verts, Tomato Béarnaise

### CENTER CUT FILET MIGNON ..... \$60 PP

Garlic and Boursin Mashed Potato, Chef's Selection Seasonal Vegetables, Bourbon Reduction



# DINNER BUFFETS

*Includes Iced Tea, Fresh Bread and Butter*

## FLORIDA ..... \$65 / PP

### Salad

Organic Mixed Greens, Tomato, Cucumber, Carrots,  
Croutons, Cheddar, Ranch Dressing

Fresh Arugula, Pickled Onion, Florida Citrus Orange, Goat  
Cheese, Lemon Vinaigrette

Artisan Bread Display

### Entrée

Mango Habanero Chicken Breast

Citrus Marinated Salmon

Chef's Selection of Seasonal

Vegetables

Red Bliss Roasted Potatoes

### Dessert

Strawberry Shortcake

Key Lime Pie

## SURF AND TURF ..... \$80 / PP

### Salad

Arugula Salad with Golden Beets, Cucumber, Florida Orange Slices  
with Organic Citrus Vinaigrette

### Entrée

Beef Short Rib with Burgundy Demi-Glace

Gulf Shrimp Penne Pasta with a Pernod Bisque

Baked Market Fresh Whitefish with a Citrus Beurre Blanc

Porcini and Boursin Sundried Tomato Risotto

Grilled Asparagus and Cherry Tomatoes

Freshly Baked Artisan Rolls

### Dessert

Chocolate Cake

New York Cheesecake

## MEDITERRANEAN ..... \$70 / PP

### Salad

Organic Mixed Greens, Tomato, Olives, Onion, Feta,  
Balsamic Dressing

Antipasto **with** Artichokes, Roasted Peppers, Olives,  
Toasted Almonds, Soppressata, Prosciutto di Parma,  
Fresh Mozzarella, Parmigiano Reggiano

Artisan Bread Display

### Entrée

Braised Short Rib with a Wild Mushroom Red Wine Sauce

Chicken Breast topped with Spinach and Roasted Tomato

Mediterranean Vegetable Casserole

Mediterranean Couscous

### Dessert

Chocolate Cake

Lemon Bars

## TASTE OF ITALY ..... \$70 / PP

### Salad

Fresh Romaine with Shaved Parmesan and Asiago  
Bread, served with Caesar dressing

Italian Antipasti

### Soup

Pasta Fagioli

### Entrée

Chicken Piccata Dressed in Herbs and Lemon Butter  
Served with Spaghetti

Frutti De Mare – Market Fresh Seafood Stewed in  
Pomodoro Sauce

Fresh Baked Ratatouille

Fresh Garlic Breadsticks

### Desserts

Tiramisu

Cannolis



# BUFFET ENHANCEMENTS

*A Great Addition To Any Buffet Or Reception*

## DISPLAY STATIONS

### ARTISAN CHEESE DISPLAY ..... \$15/ PP

Imported and Domestic Cheeses, Fruit  
Garnish, Crackers and Sliced Baguettes

### GRILLED VEGETABLE CRUDITÉ ..... \$10 / PP

Local Vegetables, Ranch

### ANTIPASTO ..... \$25/ PP

Assorted Meats, Imported Cheeses, Artichokes,  
Roasted Peppers, Olives, Toasted Almonds,  
Soppressata, Prosciutto di Parma, Fresh  
Mozzarella, Parmigiano Reggiano, Crackers,  
Grilled Artisan Bread

## CARVING STATION

*Requires Chef Attendant, \$175 per hour*

### HAND CARVED PRIME RIB ..... \$400 | serves 25

Au Jus, Horseradish Cream

### HONEY BAKED HAM ..... \$340 | serves 30

Selection of Mustards

### SLOW ROASTED TURKEY ..... \$275 | serves 20-25

Cranberry Sauce, Sage Gravy

### PEPPER CRUSTED BEEF TENDERLOIN \$475 | serves 25

Horseradish Cream Sauce, Pommery Mustard

## PASTA & RISOTTO

*Requires Chef Attendant | \$175 per hour*

*Your Choice of 3 Dishes | \$38 per person*

### WILD MUSHROOM RISOTTO

### PENNE PASTA

Served with Basil Pomodoro Sauce

### TRI COLOR TORTELINI

Capers, Olive Oil, Garlic

### ROTINI PASTA

Sausage, Sweet and Hot Peppers

### CHICKEN MARSALA

### SHRIMP FETTUCINI ALFREDO

*Additional \$3 per person*





# RECEPTION BEVERAGES

## HOST BAR

*(On Consumption, plus Service Charge and Tax)*

|                             |                                 |
|-----------------------------|---------------------------------|
| <b>PREMIUM BRANDS</b>       | <b>\$12.00</b>                  |
| <b>LUXURY BRANDS</b>        | <b>\$14.00</b>                  |
| <b>HOUSE WINE</b>           | <b>\$9.00</b>                   |
| <b>DOMESTIC BEER</b>        | <b>\$8.00</b>                   |
| <b>IMPORT BEER</b>          | <b>\$10.00</b>                  |
| <b>ASSORTED SOFT DRINKS</b> | <b>\$5.00</b>                   |
| <b>BARTENDER FEE</b>        | <b>\$175 BASED ON (4) HOURS</b> |

## CASH BAR

*(Prices Include Service Charge and Tax)*

|                             |                                 |
|-----------------------------|---------------------------------|
| <b>PREMIUM BRANDS</b>       | <b>\$14.00</b>                  |
| <b>LUXURY BRANDS</b>        | <b>\$16.00</b>                  |
| <b>HOUSE WINE</b>           | <b>\$11.00</b>                  |
| <b>DOMESTIC BEER</b>        | <b>\$10.00</b>                  |
| <b>IMPORT BEER</b>          | <b>\$12.00</b>                  |
| <b>ASSORTED SOFT DRINKS</b> | <b>\$6.00</b>                   |
| <b>BARTENDER FEE</b>        | <b>\$175 BASED ON (4) HOURS</b> |

## OPEN HOST BAR

*(Prices are Per Person, Per Hour plus Service Charge and Tax)*

|                        |             |
|------------------------|-------------|
| <b>PREMIUM- 1 HOUR</b> | <b>\$27</b> |
| ADDITIONAL 2nd HOUR    | \$12        |
| ADDITIONAL 3rd HOUR    | \$10        |
| ADDITIONAL 4th HOUR    | \$10        |
| <b>LUXURY - 1 HOUR</b> | <b>\$31</b> |
| ADDITIONAL 2nd HOUR    | \$15        |
| ADDITIONAL 3rd HOUR    | \$13        |
| ADDITIONAL 4th HOUR    | \$13        |

**BARTENDER FEE \$175 BASED ON (4) HOURS**

*Open Host Bar Includes House Red and White Wines, Import and Domestic Beers, Soft Drinks and Juices*

