

# ***Your Special Day***

## **Two Hour Hosted Bar**

Serving Silver Selection Liquors, House Wines, Domestic & Import Beer, Soft Drinks and Mineral Waters

## **Reception**

To Include Four Pieces per person to be selected from our Hors D'oeuvres Menu

## **Complimentary Champagne Toast**

Wishing the Bride & Groom a Life Long Time of Memories  
(Silver Selection)

## **Three Or Four Course Meal**

To Include Salad, Entrée, Dessert or \*Hard Rock Wedding Cake

## **Complimentary**

Bridal Accommodations  
Floor Length Linen  
Mirror and Votive Candles as Table Centerpieces  
Gift Table  
Place Card Table  
Cake Table  
Dance Floor  
Stage for Band / DJ

## **\*Traditional Wedding Cake**

Your Wedding Cake will be designed by our Pastry Chef.  
~Flavors~ As Follow: Chocolate or Vanilla  
~ Fillings ~Bavarian Cream, Chocolate Fudge, Raspberry, Trifle of Mixed Berries  
~ Liqueur Flavors ~  
(at no additional cost)  
Chambord  
Grand Marnier

Should you wish to provide your own Wedding Cake,  
A Wedding Cake Fee of \$2.50 per person will be charged.  
This fee will be waived should you wish to replace  
your dessert option with a Wedding Cake.

## **Unique Ceremony Locations - \$1,400.00**

Includes Wedding Coordinator For The Ceremony, Outdoor Chairs,  
Backup Facilities for Inclement Weather, Discounted Parking Fees, Water Station & Set Up

## **Outdoor Function Policies**

Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will be placed in a back-up location inside the Hotel. Temperatures below 60 degrees and/or wind gusts in excess of 20 mph shall cause the function to be held indoors. This decision will be made no less than four hours prior to the scheduled starting time of the function.

## **Optional Services at Additional Cost**

### **Parking**

Self Parking will be a charge of \$5.00 per vehicle  
Valet Parking will be a charge of \$10.00 per vehicle  
/ Parking charges for overnight guests will vary/

**Specialty Spa Packages for Bridal Party ~ Contact the Mandara Spa at 407-503-1244**

~ *Plated Options* ~

***White Wedding***

Assorted Breads with Olive Oil and Pesto  
Seasonal Field Greens with Balsamic Vinaigrette  
Prosciutto, Basil, Sun Dried Tomato Stuffed Chicken Breast  
~Tomato Broth  
Roasted Garlic Mash and Scented Broccolini  
Tiramisù with Pistachio and Mocha Anglaise  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Teas

**\$100.00++ per person**

***You're The Inspiration***

Assorted Breads with Olive Oil and Pesto  
Seasonal Field Greens with Balsamic Vinaigrette  
Herb Marinated New York Strip Steak  
with Potato Bacon Cake, Wild Mushroom  
Ragout, Port Wine Demi  
Flourless Chocolate Tart with Berry Compote  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Teas

**\$118.00++ per person**

***Take My Breath Away***

Assorted Breads with Olive Oil and Pesto  
Seasonal Field Greens with Balsamic Vinaigrette  
Pan Seared Grouper with Lemon Basil Braised  
New Potatoes and Fennel Garlic Confit  
with Lemon Butter  
Banana Cream Pie with Bourbon Caramel and Shaved Chocolate  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Teas

**\$110.00++ per person**

***The One***

Assorted Breads with Olive Oil and Pesto  
Romaine Lettuce with Shaved Romano  
and Garlic Croutons, Caesar Dressing  
Grilled Petit Filets of Beef and Crispy Salmon  
Lime Scented Sticky Rice & Plum Demi  
Mini-Flourless Chocolate Tart with Berry Compote & Mini-  
Strawberry Shortcake with Chocolate Drizzle  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Teas

**\$125.00++ per person**

***I Don't Want To Miss A Thing***

Assorted Breads with Olive Oil and Pesto  
Hearts of Romaine, Garlic Asiago Lavosh Crisp  
and Sun Dried Tomato Caesar Dressing  
Shrimp Cocktail  
Choice of One Entrée:  
Truffle Roasted Chicken Breast  
Polenta & Mushroom Ragout  
Crab Stuffed Filet  
Tomato, Horseradish Compote, Frilled Sweet Onion & Haricot Verts  
Cornbread Crusted Grouper  
Roasted Celeraic, Sauteed Rainbow Chard, Vanilla Rum Butter  
Flourless Chocolate Cake with Cinnamon,  
Sugar, Crisp and Pistachio Anglaise  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Teas

**\$130.00++ per person**

~ *Buffet Options Available Upon Request* ~

~ *Cold Hors D'oeuvres* ~

Beef and Roasted Pepper Roulade  
Boursin Cheese Rosettes with Sliced Almonds  
Grill and Chill Shrimp  
Prosciutto and Melon  
Bruschetta with Tomatoes, Basil and Roasted Garlic  
Smoked Salmon Potato Cake with Boursin Cheese and Chives  
Asparagus Wrapped Marinated Tenderloin  
Vietnamese Summer Rolls with Cilantro Peanut Sauce  
Flavored Sonoma Goat Cheese Balls on Pear Chips  
Salmon Stuffed Cheddar and Dill Profiteroles

~ *Hot Hors D'oeuvres* ~

Petite Quiche Lorraine  
Brie and Raspberry in Phyllo  
Boursin Stuffed Mushrooms  
Spring Rolls with Plum Sauce  
Blackened Chicken Tender with Orange Marmalade  
Beef or Chicken Satays with Thai Citrus Glaze  
Shrimp Satay with Pineapple Chutney  
Vegetable Dumplings with Sesame Soy  
Chicken Quesadillas with Salsa  
Mini Beef Wellington with Cumberland Sauce  
Sapporo Beer Tempura Vegetable Chinzillia Sweet and Sour  
Beef Hibachi Skewer  
Pot Stickers with Ponzu Sauce  
Empanada with Sofrito Mojo  
Ham & Cheese Croquets

Upgrade Your Reception For An Additional .75 cents per piece

Mini Crab Cakes with Remoulade  
Coconut Shrimp with Spicy Mango Sauce  
Rosemary Roasted Lamb Lollipops with Blue Cheese Aioli  
Tuna Lollipops with Soy Ginger Mayo

~ *Raw Bar Available Upon Request* ~

*(Minimum Order of 50 Per Selection)*

Iced Gulf Shrimp	\$5.75++ per piece
Oysters on the Half Shell with Pomegranate Balinese Mignonette	\$5.50++ per piece
Snow Crab Claws with Cocktail and Lemon Sauce	\$5.50++ per piece
Cold Smoked Diver Scallops, Horseradish Crème Fraiche	\$5.50++ per piece
Assorted Sushi with Wasabi, Soy and Pickled Ginger Sauces	\$8.00++ per piece
Chilled Stone Crab Claws, Stone Ground Mustard Remoulade	Market price
Fried Crab Claws with Roasted Poblano Mayo	Market price
Maine Lobster on the "Half Shell" Enriched Coral Butter	Market price
Spicy Crawfish, Chipotle Mayo	Market price
Assorted Caviar	Market price
Marinated Crab Fingers	Market price
Alaskan King Crab	Market price

~ Reception Enhancements ~

~ Displays ~

**Cheese**

Imported & Domestic Cheeses Garnished with Fresh Fruit and Served with Assorted Breads and Crackers  
\$10.00++ Per Person

**Crudite**

Assorted Fresh Vegetables with Chef's Selection of Dips or  
Cold Grilled Seasonal Vegetable Display  
\$7.00++ Per Person

**Antipasto**

Imported Cured Meats, Provolone, Mozzarella, Pepperoncini, Imported Olives,  
Roasted Peppers, Mushrooms, Artichoke Hearts Served with Italian Breads  
\$11.25++ Per Person

**Giant Cobb**

Build Your Own Cobb Salad Bar  
Lettuce, Tomatoes, Applewood Smoked Bacon, Avocado, Green Onion and Great Hill Bleu Cheese  
Vinaigrette and Ranch Dressings  
\$11.50++ Per Person

**Caesar**

Garlic Croutons, Asiago Cheese, and Roasted Portobello Mushrooms  
\$10.50++ Per Person

Add Grilled Chicken: \$3.00++ Additional Per Person Add Grilled Shrimp: \$5.50++ Additional Per Person

~ Action Stations ~

**Pasta**

Lobster Stuffed Ravioli, Brandy Cream **\$13.50++ Per Person**  
Pan Fried Tortellini, Smokey Mushroom Cream and Truffle Oil  
**\$11.50++ Per Person**  
Linguine, Penne, Bowtie with Alfredo and Pesto, Pomodoro,  
White Clam **\$12.50++ Per Person**  
Gnocchetti with Shrimp in a Tomato Mascarpone Sauce  
**\$15.95++ Per Person**

All Served with Warm Fresh Garlic Bread and Parmesan Cheese

**Asian**

**Choose Two of the following:**

Wok Fired Orange Chicken with Asian Vegetables  
Char Shu Beef and Chow Fun  
Vegetable Lo Mein with Chicken or Beef  
Carved Hoi Sin Pork and Mo Shu Pancakes  
Stir Fried Chicken or Beef ~ Broccoli, Green Onion, Snow Peas,  
Shitake Mushroom with Garlic and Ginger Sauces & Sticky Rice  
**\$13.75++ Per Person**

**Fajita**

**Choose Two of the following:**

Marinated Chicken, Beef or Shrimp Fajitas with Sautéed Onions  
and Pepper, Lettuce, Tomatoes, Cheddar Cheese, Sour Cream,  
Guacamole and Salsa served with Flour Tortillas and Chips  
Mole and Salsa Verde  
**\$15.75 ++ Per Person**

**Beef**

Steamsip served with Au Jus and Creamy Horseradish,  
Mustard, Mayonnaise and Rolls  
\$825.00++ each (150 servings)

**Tenderloin**

Roast Tenderloin served with Madeira Sauce and Rolls  
\$500.00++ each (35 servings)

**Ham**

Baked Country Ham with Mustard, Mayonnaise and Rolls  
\$325.00++ each (50 servings)

**Turkey**

Smoked Turkey with Mustard and Mayonnaise and Rolls  
\$325.00++ each (50 servings)

**Smoked Salmon**

Smoked Salmon Served with Capers, Lemon & Herb Boiled Egg  
\$550.00++ each (20 servings)

Attendant Required (One Attendant per 50 Guests)  
\$85.00+ for the first two hours

## ONLY THE GOOD DIE YOUNG™ - BILLY JOEL

### HOSTED BAR – BY THE DRINK

Completely stocked bars featuring Silver, Gold or Platinum brand liquors charged on a consumption (per drink) basis. Charges are based upon measured quantities of liquor with a standard pour of 1 ¼ ounces of liquor per drink.

<u>BEVERAGE</u>	<u>SILVER</u>	<u>GOLD</u>	<u>PLATINUM</u>
Mixed Drink	\$8.00++	\$8.75++	\$9.75++
Cordials	\$8.50++	\$8.50++	\$8.50++
Select Wines	\$8.00++	\$10.00++	\$12.00++
Import Beer	\$6.50++	\$6.50++	\$6.50++
Domestic Beer	\$6.00++	\$6.00++	\$6.00++
Mineral Water	\$5.00++	\$5.00++	\$5.00++
Soft Drinks	\$4.50++	\$4.50++	\$4.50++
Specialty Drinks	\$9.00++	\$9.00++	\$9.00++

### HOSTED BAR – BY THE HOUR

Completely stocked bar with unlimited consumption of beverages, based on a per person, per hour rate. Cost will be determined on a guaranteed or actual attendance, or whichever is higher, and will require a minimum of 50 guests. Please note that select wines are served with all Bar Packages.

<u>Per Person Package</u>	<u>SILVER</u>	<u>GOLD</u>	<u>PLATINUM</u>
One Hour	\$22.00++	\$24.00++	\$26.00++
Two Hours	\$25.25++	\$32.00++	\$35.25++
Each Additional Hour	\$11.00++	\$12.65++	\$14.25++

### CASH BARS

Cash bar arrangements can be made available whenever host sponsored beverages are not provided. All cash bars must have a cashier at a charge of \$100.00+ for a minimum of four (4) hours, and \$25.00+ each additional hour.

<u>Beverage</u>	<u>SILVER</u>	<u>GOLD</u>	<u>PLATINUM</u>
Mixed Drink	\$8.50++	\$9.25++	\$10.75++
Cordials	\$9.75++	\$9.75++	\$ 9.75++
Select Wines	\$9.50++	\$11.50++	\$13.50++
Import Beer	\$5.75++	\$5.75++	\$ 5.75++
Domestic Beer	\$5.25++	\$5.25++	\$ 5.25++
Mineral Water	\$5.00++	\$5.500+	\$ 5.00++
Soft Drinks	\$4.50++	\$4.50++	\$ 4.50++
Specialty Drinks	\$10.50++	\$11.25++	\$ 12.00++

### SERVICE CHARGE

A service charge of \$100.00+ per bartender is applicable whenever minimum beverage sales are less than \$200.00 per bar for the first hour and \$150.00 per bar for each hour thereafter. The number of bartenders will be determined, based upon proper service standards for the guaranteed attendance.

PLEASE NOTE: HARD ROCK HOTEL is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises. Therefore, beverages are not permitted to be brought into the Hotel

## BANQUET BAR BEVERAGE BRANDS LIST

Completely stocked bars featuring Silver, Gold or Platinum brand liquors charged on a consumption (per drink) basis. Charges are based upon measured quantities of liquor with a standard pour of 1 ¼ ounces of liquor per drink.

### BAR BRANDS

	<u>SILVER</u>	<u>GOLD</u>	<u>PLATINUM</u>
<b>Vodka</b>	Smirnoff	SKYY	Ketel One
<b>Gin</b>	Beefeater	Bombay	Hendrick's
<b>Scotch</b>	Dewars	Johnnie Walker Red	Chivas Regal
<b>Bourbon</b>	Jim Beam	Wild Turkey	Makers Mark
<b>Blend</b>	Canadian Club	Seagrams VO	Crown Royal
<b>Rum</b>	Bacardi	Mount Gay	10-Cane
<b>Tequila</b>	Sauza Gold	Cuervo	Sauza Hornitos
<b>Sparkling</b>	Kenwood Yalupa Brut	Chandon Brut Clas	Taittinger Cuvee Prestige Blanc
<b>White Wines</b>	Caposaldo Pinot Grigio	Brancott Vineyards Sauvignon Blanc	Tangent Sauvignon Blanc
	Tunnel of Elms Chardonnay	A by Acacia Chardonnay	Paraiso Chardonnay
<b>Red Wines</b>	Forestville Shiraz	Sandstone Merlot	Bridlewood Syrah
	Hayes Ranch Cabernet Sauvignon	14 Hands Cabernet Sauvignon	Trincherro Family Cabernet Sauvignon
<b>Blush</b>	Sutter Home	Sutter Home	Sutter Home
<b>Cordials</b>	Amaretto, Baileys, Hennessy VS, Kahlua, Grand Marnier		
Standard	Sambuca, Drambuie, Frangelico, B&B, Tia Maria, Chambord		
Optional			
<b>Beer</b>			
Import	Corona Extra, Corona Light, Stella Artois, Heineken, Heineken Light		
Domestic	Budweiser, Bud Light, Miller Lite, Coors Light, Samuel Adams Boston Lager, Blue Moon		
Non-Alcoholic	O'Doul's		

All banquet bars have the following juices & mixers available: Orange Juice, Grapefruit Juice, Cranberry Juice, and Pineapple Juice, Ocean Spray Mary Mix, Roses Sweet and Sour Mix, Roses Lime Juice, and Roses Grenadine.

All banquet bars have the following bar condiments available: Olives, Maraschino Cherries, Lime Wedges, Lemon Wedges, and Lemon Twists.

#### ~ Martini Station ~

Ketel One and Bombay Sapphire for the Perfect Martini  
Served in Chilled Martini Glass and Garnished with Plum Olives  
\$10.50++ each

#### ~ Frozen Drink Station ~

A Variety of Pina Coladas, Daiquiris, Margaritas and More,  
Blended to order  
\$9.00++ each

#### Espresso and Cappuccino Station

Made to Order  
Rental \$600.00  
Espresso and Cappuccino \$3.75 Per Cup  
Includes Whipped Cream, Swizzle Sticks, and Assorted Flavored Coffees  
**(1) Attendant ~ \$75.00**

#### ~ Service Charge ~

A service charge of \$100.00+ per bartender is applicable whenever minimum beverage sales are less than \$200.00 per bar for the first hour and \$150.00 per bar for each hour thereafter. The number of bartenders will be determined, based upon proper service standards for the guaranteed attendance. PLEASE NOTE: HARD ROCK HOTEL is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises. Therefore, beverages are not permitted to be brought into the Hotel.