



Wedding Menus



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www.esorlandosouthcatering.com

All prices are subject to a 21% service charge and applicable sales tax.
All prices are subject to change without notice.



Whether you're planning a simple afternoon ceremony or a lavish affair that pulls out all of the stops our hotels offers unsurpassed quality, elegant surroundings & impeccable service.

Let us help create the wedding experience you have always dreamed of:

Wedding Specialist - Our onsite expert will work with you or your wedding consultant to reserve your dates, plan the schedule of events and coordinate all food and beverage details, from menu design to linens, as well as assist with other aspects of your wedding experience.

Menu Choices - We pride ourselves on our culinary creativity and offer the following extensive array of menus to choose from. We can also completely custom-design a menu for you to comply with dietary preferences, theme or special tastes.

Complimentary Suite and Guest Room Accommodations - We provide a suite for the Bride and Groom the evening of your wedding and will help you arrange hotel accommodations for your guests.

Preferred Vendors - At your request, we can provide a list of recommended vendors for all your wedding needs, including service for Musicians, Florists, Decorators, Photographers, Ice Sculptures, Specialty Linens, Chair Covers, and more...



Our Worry-Free Wedding Package

For wedding receptions of 100 guests or more, you may choose any of the following amenities at no additional charge with the purchase of one of our wedding packages:

- *Complimentary suite on your wedding night
Includes our famous cooked to order breakfast the next morning!!*
- *Dance Floor customized to the size of your group*
- *Our Signature Hotel Centerpieces*
- *A bubbling champagne toast for all your guests 21 and over*
- *Decorated Head and Cake Table*
- *Experienced cake-cutting service*
- *Chair Covers with Your Choice of Color Bow*
- *Ample complimentary parking*
- *Scheduled food tasting*
- *Scheduled Rehearsal for Ceremony*
- *Special overnight suite rates for blocks of 10 suites or more can be arranged with the sales department*



BRUNCH BUFFET PACKAGE

Bubbling Brunch

(Replenished for 1 ½ Hours)

Seasonal Fruit Display

*Assorted Bagels, Croissants & Danish with Butter, Jellies & Cream
Cheese*

Crispy Bacon & Sausage Links

Scrambled Eggs, Omelet Station

Top Round of Beef with Appropriate Condiments

Oven Roasted Garlic Potatoes

Petit Fours

Champagne & Mimosas

Assorted Juices, Coffee, Tazo Tea, Starbucks Café Verona

Decaffeinated Coffee & Iced Tea

\$42.95++ per person

Our experienced staff can custom design a menu for you.



Afternoon Luncheon Package

Based on 4 Hour Reception

*One- Hour Hors D'Ouevres in Our Beautiful Atrium with
One- Hour Open Bar*

*International & Domestic Cheese Display
Garnished with Fresh Fruit
Assorted Crackers*

*Remaining Three Hours Reception in Our Grand Ballroom
One additional Hour of Open Bar:*

Salad: (Select one)

*Tossed Garden Salad with Raspberry Vinaigrette
Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese
Tomatoes and Mozzarella Cheese Salad with Virgin Olive Oil and Basil*

Entrée: (Select one)

*Breast of Chicken Marsala
Breast of Chicken with Lemon, Butter and Capers
Grilled Salmon with a Citrus Dill Buerre Blanc
Herb Roasted Prime Rib of Beef au jus
Sliced London Broil with Wine Sauce*

*All Entrees Served with Chef's Choice of Accompaniments, Specialty Breads,
Butter, Ice Water with Lemon Wheels, Iced Tea, Starbucks Café Verona
Coffee*

\$48.00++ per person

Additional Open Bar: \$6.00++ per person/per hour



Afternoon Buffet Package:

Based on 4 Hour Reception

*One- Hour Hors D'Ouevres in Our Beautiful Atrium
One- Hour Open Bar*

*International & Domestic Cheese Display
Garnished with Fresh Fruit
Assorted Crackers*

*Remaining Three Hours Reception in Our Grand Ballroom
One Additional Hour of Open Bar:*

Salads: (Select three)

*Tossed Garden Salad with Assorted Toppings & Dressings
Grilled Vegetables with Balsamic Vinaigrette
Tri-Colored Pasta Salad with Fresh Vegetables & Vinaigrette Dressing
Dilled Cucumber Salad
Traditional Caesar Salad
Marinated Mushrooms*

Entrees:

*Chicken Marsala
Chicken Florentine
Chicken with Lemon and Capers Sauce
Boneless Herb Crusted Pork Loin
Sliced Beef in Peppercorn Sauce
Grilled Grouper in Lemon Dill Sauce
Salmon in White Wine Sauce
Prime Rib of Beef au jus (\$75 Carver Fee)*

Afternoon Buffet Package Continue...

Starch - (select one)

*Oven Roasted New Potatoes
Garlic Parmesan Mashed Potatoes
Rice Pilaf*

Vegetables - (select two)

*Sautéed Vegetable Medley
Baby Carrots with Rosemary
Green Beans Almondine
Asparagus*

*All Buffets are served with Warm Rolls, Butter Rosettes,
Starbucks Café Verona
Regular & Decaf. Coffee,
Ice Water with Lemon Wheels, Iced Tea*

Two Entrees: \$54.00++ per person

Three Entrees: \$58.00++ per person

Additional Open Bar: \$6.00 ++ per person/per hour

*We offer these menus to assist you in planning your wedding reception.
Our experienced staff would be happy to customize a menu for you if you
desire.*



Evening Dinner Package

Based on 4 Hour Reception

***One- Hour Hors D'Ouevres in Our Beautiful Atrium:
One- Hour Open Bar***

*International & Domestic Cheese Display
Garnished with Fresh Fruit, Assorted Crackers*

Or

Butler Passed Cold Canapés, Swedish Meatballs, Spring Rolls and Mini Quiches

***Remaining 3 Hours Reception in Our Grand Ballroom:
Two-Hours Open Bar***

Salad: (select one)

*Rainbow Garden Salad with Raspberry Vinaigrette
Crisp Romaine Lettuce, Sliced Tomatoes Served with Chef's Specialty Dressing
Topped with Mandarin Oranges and Almonds
Traditional Caesar Salad*

Entrée: (select one)

*Breast of Chicken with Roasted Garlic Topped with Florentine Sauce
Breast of Chicken with Lemon, Butter & Capers
Grilled Salmon with a Citrus Dill Buerre Blanc
Herb Roasted Prime Rib of Beef au jus
Peppercorn Grilled Pork Tenderloin
Herb Crusted Grouper with Tomato Caper Coulis*

*All Entrees Served with Chef's Choice of Accompaniments, Specialty Breads, Butter,
Ice Water with Lemon Wheels, Iced Tea, Starbucks Café Verona
Coffee*

\$67.00++ per person

Additional Open Bar: \$6.00++ per person/per hour



Evening Buffet Package:

Based on 4 Hour Reception

***Hors D'Ouevres in Our Beautiful Atrium:
One-Hour Open Bar***

*International & Domestic Cheese Display
Garnished with Fresh Fruit, Assorted Crackers*

Or

*Butler Passed Cold Canapés, Swedish Meatballs, Spring Rolls and Mini
Quiches*

***Remaining Three Hours Reception in Our Grand Ballroom:
Two-Hours Open Bar***

Salads: (select three)

Tossed Garden Salad with Assorted Toppings & Dressings

Marinated Hearts of Palm & Roma Tomatoes

Tri-Colored Rotini Salad with Fresh Vegetables & Vinaigrette Dressing

Dilled Cucumber Salad

Traditional Caesar Salad

Marinated Mushrooms

Poultry: (select one)

Breast of Chicken Florentine

Breast of Chicken Marsala

Chicken with Lemon, Butter & Capers

Chicken with a Tequila Lime Sauce

Seafood: (select one)

Grilled Salmon with a Lemon Butter Sauce

Baked Grouper in Lemon Dill Sauce

Fillet of Sole stuffed with Crab and Saffron Crème Sauce

All prices are subject to a 21% service charge and applicable sales tax.

All prices are subject to change without notice.

Evening Buffet Package Continue....

Carving Station:

(Select one)

*Prime Rib of Beef au jus
Honey Baked Ham
Peppercorn Grilled Pork Tenderloin
(\$75 Carver Fee)*

Starch - (select two)

*Oven Roasted New Potatoes
Garlic Parmesan Mashed Potatoes
Wild Rice*

Vegetable - (select one)

*Sautéed Vegetable Medley
Broccoli Florets
Baby Carrots with Rosemary
Green beans Almondine
Asparagus*

*All Buffets are served with Warm Rolls, Butter Rosettes,
Ice Water with Lemon Wheels, Ice Tea, Starbucks Café Verona
Regular & Decaf Coffee*

\$72.00++ per person

Additional Open Bar: \$6.00++ per person/per hour

Our experienced staff can custom design a menu for you.



Enhance Your Package

Cold Hors D'Ouevres:

Finger Sandwiches

Deviled Eggs

Cherry Tomatoes Stuffed with Herbed Cheese

Salamí Cornets

Assorted Deluxe Canapés

\$200.00 per 100 pieces

International Cheese Display Garnished with Fresh Fruit & Assorted Crackers

\$4.00 per person

Crisp Vegetable Crudités with Creamy Herb Dip

\$3.50 per person

Sliced Seasonal Fruit with Raspberry Yogurt Dip

\$3.50 per person

King Crab Legs

\$350.00 per 100 pieces

Jumbo Shrimp - Served with Lemon Wedges & Cocktail Sauce

\$300.00 per 100 pieces

Hot Hors D'Ouevres

Vegetable Mini Quiche

Gourmet Meatballs with Madeira Sauce

Assorted Egg Rolls with Mustard Sauce

Chicken Strips with Dipping Sauce

Mushroom Caps Stuffed with Sausage & Cheese

Fried Mozzarella with Marinara Sauce

All prices are subject to a 21% service charge and applicable sales tax.

All prices are subject to change without notice.

\$200.00 per 100 pieces

Enhance Your Package
Continue...

Pasta Station

Chef Fee: \$75.00

*Selection of Two Pastas & Three Sauces with Fresh Vegetables,
Chicken Breast Strips, Shrimp, Scallops & Crab,
Onions, Garlic, Diced Tomato*

\$12.00++ per person

On the Sweet Side

Chocolate Fountain with assorted fruits and dipping items

\$300.00++ per 100 guests



BANQUET BEVERAGES

HOUSE BRANDS BAR

Gordon's Vodka
 Gordon's Gin
 Ron Castillo Rum
 Jim Beam
 Canadian Club
 Grants Scotch
 Sauza Gold Tequila
 Amaretto
 Triple Sec
 Copperidge Chardonnay
 Copperidge White Zinfandel
 Copperidge Cabernet Sauvignon
 Budweiser
 Bud Light
 Miller Lite
 Heineken

CALL BRANDS BAR

Smirnoff Vodka
 Beefeater Gin
 Bacardi Light Rum
 Jack Daniels
 Seagram's 7
 Johnnie Walker Red
 Jose Cuervo Gold
 Amaretto
 Peach Schnapps
 Kamora
 Triple Sec
 Copperidge Chardonnay
 Copperidge White Zinfandel
 Copperidge Cabernet Sauvignon
 Copperidge Merlot
 Budweiser
 Bud Light
 Miller Lite
 Heineken
 Corona

PREMIUM BRANDS BAR

Absolut Vodka
 Tanqueray Gin
 Bacardi Light Rum
 Makers Mark
 Crown Royal
 Johnnie Walker Black
 Jose Cuervo 1800
 Di Saronno Amaretto
 Peach Schnapps
 Kaluha
 Triple Sec
 Hennessy VS Cognac
 Copperidge Chardonnay
 Copperidge White Zinfandel
 Copperidge Cabernet Sauvignon
 Copperidge Merlot
 Budweiser
 Bud Light
 Miller Lite
 Heineken
 Corona

HOSTED BAR

House Brands	\$4.50
Call Brands	\$5.50
Premium Brands	\$6.00
Domestic Beer	\$4.00
Imported Beer	\$4.50
House Wine by the Glass	\$5.50
Soft Drinks	\$2.50
Bottled Water	\$2.50

CASH BAR

House Brands	\$5.50
Call Brands	\$6.50
Premium Brands	\$7.50
Domestic Beer	\$5.00
Imported Beer	\$6.00
House Wine by the Glass	\$6.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

Host Per Person, Per Hour, Packages

Call Brands

\$12.00 per person, first hour
 \$9.00 per person, second hour,
 \$7.00 per person each, additional hour

Premium Brands

\$14.00 per person, first hour
 \$11.00 per person, second hour,
 \$8.00 per person each, additional hour

**Beer, Wine and Sodas only: \$ 9.00 per person first hour
 \$ 6.00 per person each additional hour**

Cash Bar prices are inclusive of applicable taxes
 HOST/CASH Bartender Charge: \$75.00 per bartender

All prices are subject to a 21% service charge and applicable sales tax.
 All prices are subject to change without notice.

Wedding Services

Ceremony in Our Gazebo
\$500.00 w/ Reception
Ceremony Only - Call

Bartender Fees
\$75.00 per Bar

Carver/Chef Fees
\$75.00

Dance Floor
\$150.00

Room Rental/Set-Up Fee
\$250.00

Chair Covers w/Bows
\$5.00 per chair

Decorated Columns
\$50.00/Set of Four

Clean-up Fee for Extensive Petals, Bubbles, Etc.
NO RICE, BIRD SEED OR CONFETTI
\$75.00

Children's Menu (12 years & Under)
Chicken Tenders, Fries, Soda
\$16.95++ Per person

We Proudly Recommend The Following Vendors:

For Amazing Photos...

Franks Photography

Frank Figueroa

Frankfilms65@aol.com

(407) 592-9217

www.franksphotography.com

For a Tasty & Spectacular Cake...

A Cake to Remember

Stephan Schmid

(407) 376-4733

For Beautiful Flowers and Decorations

Kamini Design

Diana Thakur

(407) 388-1427

kddiana@aol.com

For The Perfect Make-up and Hair Style...

Crystal M. Walters

(407) 679-2924

For a Luxurious Ride...

Ramell's Limousines

(352) 536-2599

www.ramellslimousines.com

For a Great Entertainment...

Amazing Events

Frank LoCascio

(407) 381-3600

www.aevents.com

Carlos Carrion

PM Productions

(407) 733-1833

www.djlos.com

Al Dee

Music Productions

(407) 489-4671

www.djaldee.com

CULINAIRE INTERNATIONAL
EMBASSY SUITES ORLANDO INTERNATIONAL DRIVE SOUTH CC

GENERAL CATERING POLICY

MEETING AND FUNCTION SPACE

Culinaire of Florida reserves the right to charge for function space as needed, or to make changes in the function space in the event of changes to the original number of attendees. The applicable room rental charge is listed under the Function Information/Event Agenda clause of this agreement above. Culinaire of Florida reserves the right to assign function space based on the final program and guaranteed number of attendees.

TIMING OF EVENT

You agree to begin your event promptly at the scheduled time and agree to vacate the designated function space at the closing hour indicated. You further agree to reimburse us for any overtime wage payments or other expense incurred by us because of your failure to comply with this Agreement.

GUARANTEES/MINIMUM EXPENDITURE

In arranging for private functions, guarantees are required for catered events as well as meetings. It is the sole responsibility of the representative of (Group Name) to provide Culinaire International with this information. The final guarantee of attendance is required for all functions by 10:00 am 21 working days prior to the function. This number is not subject to reduction. If the final guarantee of attendance is not communicated to us, we will consider the last expected guest count as the guarantee for the function and charge accordingly. We will prepare for 5% above the final guarantee up to 25 guests.

As you have indicated to us, your expected attendance will be () guests. We have reserved appropriate function space and offered you pricing based on your expected attendance. By signing this Agreement you are agreeing to a minimum expenditure of \$() for food and beverage and room rental for your function regardless of your actual attendance. If final attendance exceeds the expected number of guests, the price of your function will be based on the per person charges times the final number of guests plus the room rental.

MENU

Menu selection and set-up details should be arranged at least 45 days in advance of your function. If the function is booked within 45 days of occurrence, the menu selections are due with this Agreement. A banquet event order will be provided once the menu selections have been made.

BEVERAGE

Culinaire of Florida is responsible for the sale and service of alcoholic beverages as regulated by (Your state department). Culinaire of Florida's alcoholic beverage license requires Culinaire of Florida to (1) request proper proof of legal age to consume alcohol. (2) refuse alcoholic beverage service if the person cannot provide the proper identification (3) refuse alcoholic beverage service to any person who, in Culinaire's judgment, appears intoxicated.

FOOD AND BEVERAGE REMOVAL

Due to food safety regulations, the removal of food and beverage from the meeting rooms and function spaces is not permitted at any time.

OUTSIDE FOOD AND BEVERAGE

Culinaire of Florida does not allow food and beverage to be brought into the hotel meetings rooms and function spaces at any time unless approved in writing by the Director of Catering.

SERVICE CHARGE AND STATE SALES TAX

A taxable 21% Service Charge will be added to the food, beverage, room rental and audio-visual totals for the function. By state law, state sales tax of 6.5 % will be added to the total cost, including the service charge.

TAX EXEMPT

If you are exempt from state and local tax, a copy of your current Sales Tax Exemption Certificate must be furnished to Culinaire no later than three weeks prior to the event.

PAYMENT POLICIES

DEPOSITS

An advance deposit and full pre-payment are required to secure space in the event an organization or individual does not have direct bill privileges. Advance deposits are non-refundable. The following schedule is required for deposits and payments:

On contract signing to secure space on a definite basis:	30% of estimated charges or \$1000.00 Minimum for Social
Forty-five (45) days prior to event:	50% of estimated charges
Twenty-one (21) days prior to event:	100% of estimated charges

PAYMENTS

Payments can be made by cash, check, certified check, credit card or pre-approved direct bill or through the hotel on your hotel master account.

Cash, Check or Certified Check

Payment by cash, check or certified check must be made in accordance with the payment schedule listed under the deposit section of this Agreement. The specific event should be referenced on the memo line at the bottom of the check.

Credit Card

We accept American Express, Visa, Master Card and Discover. If you wish to remit payment with a credit card, the credit card authorization form attached must be completed and returned with this Agreement.

The Credit Card Authorization Form includes:

- Type of Card (American Express, Visa, Master Card, Discover)
- Name of Card Holder
- Card Number
- Expiration Date

DIRECT BILL

Accounts with satisfactory credit arrangements must be settled in full upon receipt of invoice(s). Direct billing privileges are available exclusively for business and/or organizations that have established credit a minimum of four (4) weeks prior to the function. Direct billing is not allowed if total charge billed is less than \$3,000.

NOTIFICATION

Culinaire of Florida reserves the right to cancel this agreement without notice or any liability if deposit and payment terms are not met. If (GROUP NAME) fails to pay any charges under this Agreement, you shall be responsible for all of Culinaire of Florida's expenses in collecting such amounts including reasonable attorney and collection costs.

CANCELLATION

You may cancel this Agreement only upon giving written notice to us. The parties agree and understand that in the event of a cancellation, our actual damages would be difficult to determine. Should (GROUP NAME) cancel the function or move the function to another facility or city, such decision would constitute a breach of its obligation to Culinaire of Florida and Culinaire of Florida would be harmed. Therefore, the parties agree to the following terms and amounts paid as liquidated damages:

<i>Cancellation Between Date of Contract</i>	<i>Cancellation Fee</i>
To within Ninety (90) days of the event	30%
To within Forty-five (45) days prior to event	50%
To within Twenty-one (21) days prior to event	100%

Culinaire of Florida agrees that after receipt of such amounts it will not seek additional damages. In the event that this happens, Culinaire of Florida will make every effort to resell the released space and reduce the damages accordingly. Any deposit monies received will be credited toward damages due.

ADDITIONAL FEES

Room Set Up

Should advance setup or late teardown be required, an additional setup fee will be incurred. Should your meeting requirements change from the signed banquet event order after the room setup has been completed, you will be responsible for an additional setup fee.

Room Rental

Any changes requested in your agenda after receipt of the Agreement are subject to the space availability at the time of the request. If an unusual amount of meeting space is required from the signed banquet event order, an additional room rental fee will be incurred.

Labor Charges

If the guaranteed number for your function is fewer than twenty-five (25) persons, a \$50.00 labor charge will be added to your bill. This will be used to cover our costs of the event and will not be distributed as a gratuity to our employees working at your function.

PRICE INCREASES

All printed Catering menu and Room Rental prices are subject to change without notice. However, all contracted prices will be honored up to 6 months prior to the date of the function.

SECURITY

If by our sole judgment it is determined that you need uniformed security personnel to maintain adequate security measures in light of the size and/or nature of your function, you will provide security personnel supplied by a reputable licensed guard or security agency doing business in the local area at your expense. The agency will be subject to our prior approval.

DISPLAYS AND DECORATIONS

All displays and/or decorations will be subject to our prior written approval. Items may not be attached to walls, doors, windows or ceiling with tape, nails or staples. You are responsible for the removal of all decorations at the conclusion of the function. We are not responsible for any loss or damage to your property and do not maintain insurance covering it.

DELIVERIES

Arrangements for delivery of packages should be made through your catering representative. All packages sent to the property must be prepaid. Due to limited storage space, long-term storage of packages or equipment is not possible. Items stored for more than 1 day may incur additional charges.

PYROTECHNICS

No indoor pyrotechnics or other incendiary devices are allowed in the hotel. Any planned outdoor pyrotechnics must be approved by the local fire department and comply with all municipal codes.

AUXILIARY AIDS

Culinaire of Florida represents and you acknowledge that the hotel facilities being rented for you will comply with our public accommodation requirements under the Americans With Disabilities Act. You agree that by 30 days prior to event you will furnish to us a list of any auxiliary aids needed by your attendees in meeting or function space. You agree to pay all charges associated with the provision of such aids by the hotel.

NON-PERFORMANCE

Culinaire Of Florida should not be liable for non-performance of this Agreement when such non-performance is attributable to labor troubles, or strikes, accidents, government (State, Federal and Municipal) regulations of, or restrictions upon travel or transportation, non availability of food, beverage, supplies, riots, national emergencies, acts of God including hurricanes and floods, and other clauses whether enumerated herein or not, which are beyond the reasonable control of Culinaire Of Florida, preventing or interfering with Culinaire Of Florida's performance.

INDEMNIFICATION

To the extent permitted by law, you agree to protect, indemnify, defend and hold harmless Culinaire Of Florida, the Owner, and their respective employees and agents against all claims, losses or damages to persons or property, governmental charges or fines, and costs (including reasonable attorney’s fees), arising out of or connected with your function, except those claims arising out of the sole negligence or willful misconduct of Culinaire of Florida. Culinaire of Florida shall not have any responsibility for loss of personal property or articles left on the premises.

ACCEPTANCE

All of the above facilities and services are being held on a first option tentative basis until (DECISION DATE). After that date, all contractual items noted herein shall be null and void unless notified in writing by (GROUP NAME).

Should another organization request the same set of dates and desire to confirm prior to your option date, you will be notified and given twenty-four (24) hours to sign this Agreement. If the signed agreement is not returned within twenty-four (24) hours, space will be released to the other group.

Please initial each page, sign and return a copy of this Agreement by (DECISION DATE). Both parties must initial any changes to this Agreement. This Agreement will constitute a binding contract between the parties. If this Agreement is not received by the date above, all function rooms and meeting space referred to herein will be released, and neither party will have any further obligations under this Agreement. There are no other representations, implied or oral, between Culinaire and GROUP NAME with respect to this agreement

I HAVE READ AND FULLY UNDERSTAND AND AGREE TO THE TERMS HEREIN:

SIGNED _____ COMPANY _____ DATE _____

**Meeting & event set ups, Food and Beverage Services provided for
Embassy Suites International Drive South CC
by Culinaire International**