

JW MARRIOTT
ORLANDO GRANDE LAKES®

MEETINGS & EVENTS

EVENTS by JW

BREAKFAST



BREAKFAST

BUFFETS

ORLANDO SUNRISE | $58 PER GUEST

Continental Breakfast

Market-Style Seasonal Fresh Fruits (DF, GF, NF, V)

Greek and Fruit Yogurts (GF, NF, V)

Freshly Baked Croissants, Breakfast Pastries and Muffins

House-made Jams and Whipped Butter

(Gluten-friendly options available upon request)

Beverages

Chilled Orange and Grapefruit Juices

Starbucks® Freshly-Brewed Coffee, Decaffeinated Coffee and Select Teas



All food and beverages are subject to a taxable service charge, currently at 26%, and state tax at 6.5%.

DAIRY FREE DF | GLUTEN FREE GF | NUT FREE NF | CONTAINS SHELLFISH S | PLANT BASED (VEGAN) P | VEGETARIAN V

Prices are per person unless otherwise indicated, exclusive of service charge & applicable taxes.

BREAKFAST

BUFFETS

MORNING SUNSHINE | $80 PER GUEST

World Class Bake Shoppe Pastry Display

Freshly Baked Breakfast Pastries and Bread, House Made Coffee Cake
(Gluten-Friendly Options Upon Request)

House-made Jams (DF, GF, V) and Whipped Butter (GF, V)

Oatmeal, Fruit & Yogurt

Steel-Cut Oatmeal (DF, V), Walnuts, Raisins, Brown Sugar

Market-Style Seasonal Fresh Fruits (GF, NF, P)

Plain Greek Yogurt and Lime Greek Yogurt (GF, NF, V)

Eggs | *Select One*

Cage-Free Scrambled Eggs (GF)

Egg Whites (GF)

Potatoes | *Select One*

Roasted Fingerling Potatoes | Garden Rosemary, Lemon (GF, NF, P)

Yukon Golds | Paprika, Scallions (GF, NF, P)

Sweet Potato Hash | Black Beans, Roasted Corn, Cilantro (GF, NF, P)

Roasted Baby Reds | Caramelized Onions & Peppers (GF, NF, P)

Breakfast Meats | *Select Two*

Smoked Bacon (DF, GF)

Pork Sausage Link (DF, GF)

Chicken Apple Sausage Links (DF, GF)

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BREAKFAST

BUFFETS

HEALTHY START | $84 PER GUEST

Sourdough and Multigrain Bread Toaster Station, Almond & Peanut Butter

Gluten Free Cranberry Orange Muffins (GF, NF)

Coconut Chia Seed Pudding (DF, GF, V)

Bircher Meusli | Overnight Oats, Sultanas, Pepitas, Greek Yogurt, Soy Milk

Organic Red Quinoa | Garden Kale, Lemon Dressing (DF, GF, NF, V)

Sweet Potato Hash | Black Beans, Roasted Corn, Cilantro (DF, GF, NF, V)

Chicken Apple Sausage (DF, GF, NF)

Egg White Bites | Spinach, Cherry Tomatoes, Feta (GF, NF)

Beverages

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BREAKFAST

CURATED BREAKFAST STATIONS

Build Your Own Biscuit and Gravy Station (NF) | **$21**

Minimum order of 20-30

Classic Biscuits (V), Smoked Sausage Gravy (GF), Pepper Jelly, WCF Honey Butter, Hot Sauce

Attendant optional $350 each Chef

From the Griddle | $31 per guest

Buttermilk Pancakes, Belgian Waffles and Vanilla French Toast | Maple Syrup, Whipped Cream, Berry Compote, Candied Nuts, Whipped Butter, Peanut Butter, Nutella

Perfect Parfait Bar | $23 per guest

Greek Honey Yogurt, Chia Seed Pudding, Bircher Meusli, Acai, House Made Granola, Florida Cane Syrup, Dried Fruits, Berry Compote, Toasted Coconut, Toasted Nuts

Avocado Toast Station | $23 per guest

Sourdough, Multigrain, and Gluten Free Breads
Smashed Avocado (DF, GF, V), Pickled Vegetables, Spiced Seeds (DF, GF, V)
Hard Boiled Eggs with EVOO and Chives, Feta, Radishes

Fried Chicken & Waffles | $29 per guest

Smoked Maple Syrup, Nashville Hot Spiced Dressing

Smoked Salmon Station | $24 per guest

Everything Bagel, Whipped Caper Cream Cheese (GF, V), Pickled Onion, Shaved Cucumber, Sliced Tomatoes, Hard Boiled Eggs
Toaster on Station

Crafted Omelets | $36 per guest

Chef Attendant required, $325 each Chef

Cage Free Eggs, Egg Whites, Bacon, Ham, Chicken Apple Sausage, Cheddar, Goat's Cheese, Feta, Onions, Peppers, Tomatoes, Spinach, Tomato Salsa, Ketchup, Hot Sauce

Breakfast Migas-Taco Station | $36 per guest

Chef Attendant required, $325 each Chef

Migas (GF), Bacon, Chorizo, Refried Beans (DF, GF, V), and Corn Tortillas,
Roasted Tomato Salsa (DF, GF, V), Oaxaca Chili Spiced Roasted Potatoes (DF, GF, V), Limes, Cholula

Steak and Eggs Station | $29 per guest

Chef Attendant required, $325 each Chef

Carved New York Strip, Soft Scrambled Eggs, Chimichurri, Primo Steak Sauce (GF)

House Made Bacon Station | $16 per guest

Chef Attendant required, $325 each Chef

House Cured and Applewood Smoked (DF, GF)

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BREAKFAST ENHANCEMENTS

Steel-Cut Oatmeal (V) | **$12**
Raisins, Brown Sugar, Walnuts

Breakfast Croissant | **$18**
Scrambled Egg, Bacon, Sharp Cheddar (NF)

Southern Style Grits | **$13**
Cheddar Cheese, Bacon, Scallions (GF, NF)

Open Face Breakfast Ciabatta | **$18**
Smoked Bacon, White Cheddar, Cage-Free Eggs, Red Pepper Romesco, Kale

Whisper Creek Farm Egg Sandwich | **$18**
Mustard Greens, Pimento Spread, Fried Egg, House Brioche Bun (V)

Egg & Sausage English Muffin | **$18**
Fried Egg, Chicken Sausage, American Cheese (NF)

Cage Free Egg White Frittata | **$17**
Roasted Tomato, Spinach, Feta (GF, V)

Breakfast Burrito | **$18**
Chorizo, Skillet Potatoes, Pepper-Jack Cheese, Scrambled Egg, Scallions, Roasted Tomatillo Salsa (NF)

Scrambled Eggs | **$16 per guest**

Applewood Smoked Bacon (DF, GF) | **$12 per guest**

Pork Sausage (DF, GF) | **$12 per guest**

Chicken Apple Sausage (DF, GF) | **$12 per guest**

Individual Yogurt Parfait | **$15 per guest**
WCF Honey Yogurt, House Granola, Fresh Berries, Seasonal Jam (V)

Fresh Pressed Juices | **$13 per guest**

Specialty Coffee Cakes | **$118 per dozen**

Assorted Bagels and Cream Cheese | **$125 per dozen**

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INDIVIDUALLY-CRAFTED PLATED BREAKFAST

FARM FRESH PLATED | $68 PER GUEST

Freshly-Squeezed Perricone Farms Orange Juice

Preselected Choice Of

Butter Croissants, Freshly Baked Pastry Basket, Cheddar Biscuits or Gluten Free Muffins

Seasonal Preserves & Whipped Butter

Preset | Select One

Maple Pecan Granola Parfait | Greek Yogurt, Berry Compote

Bircher Muesli | Pineapple Compote, Toasted Almond, Florida Cane Syrup

Freshly Sliced Fruit | Mint Yogurt, Honey (GF, NF)

Second Course | Select One

Cage-Free Scrambled Eggs (GF), Smoked Bacon,
Herb Roasted Potatoes (DF, GF, V), Roasted Tomatoes

Egg White Frittata, Wilted Spinach, Roasted Tomato, Goat Cheese,
Chicken Apple Sausage, Roasted Fingerling Potatoes (GF)

Short Rib Breakfast Hash, Fried Local Egg, Farm Greens,
Sweet Peppers and Red Bliss Potatoes, Chimichurri (GF)

Avocado Toast, Grilled Sourdough Bread, Soft Boiled Egg,
Spiced Seeds, Marinated Radish, Pickled Onions, Micro Cilantro (GF, V)

Beverages

Chilled Orange and Grapefruit Juice

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BREAKS



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SELECTIONS

Morning Engagement | $35 per guest

Smoothie Shots | Mango Passionfruit & Berry Banana (GF)

Granny Smith Apples

Bananas

Mandarin Oranges

Date, Fig & Pecan Bar (DF, GF, P)

Juicin' | $33 per guest

Going Green | Spinach, Kale, Celery, Cucumber, Apple (DF, GF, NF, P, V)

Golden Hour | Carrot, Orange, Turmeric (DF, GF, NF, P)

Beeting Heart | Beets, Ginger, Apple

Blue Sky | Spuralina, Pineapple, Lime, Coconut Water (DF, GF, NF, V)

Stop by the Shop | $37 per guest

Donut King Donuts | Chocolate, Old Fashioned Glazed, Sour Cream, Sprinkled

Lemon Poppyseed Cake

Cold Brew Coffee

Good Morning Smells | $39 per guest

House Baked Scones

Butter & Chocolate Croissants

Mini Coffee Cakes

Morning Glory Muffins

Honey Butter & House Made Jams

Power Recharge | $37 per guest

Trail Mix

Bananas

Apples

Protein Energy Balls

Infused Waters

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BREAKS

SELECTIONS

Snack Sessions | $37 per guest

Vegetables Crudités | Hummus & Ranch (GF, NF)

Buttered Popcorn (GF, NF)

Caramel Corn (GF)

Grande Lakes Chex Mix (DF)

Dippin' Out | $41 per guest

Tortilla Chips | Salsa Roja (DF, GF, NF, P)

House Made Kettle Chips (DF, GF, NF, P)

Root Vegetable Chips (DF, GF, NF, P)

Caramelized Onion Dip (DF, GF, NF, P)

Chipotle Queso (DF, GF, NF, P)

Sweet Tooth | $41 per guest

Snickerdoodle Cookies

Fruit Loop Bars (NF)

Chocokrispy Bars (NF)

Gluten Free Brownies (GF)

Coconut Macarons

Tropical Fruits | $41 per guest

Mango (DF, GF, NF, P)

Papaya (DF, GF, NF, P)

Pineapple (DF, GF, NF, P)

Cucumber (DF, GF, NF, P)

Jicama (DF, GF, NF, P)

Tajin (DF, GF, NF, P)

Chamoy (DF, GF, NF, P)

Limes (DF, GF, NF, P)

Cucumber Mint Agua Fresca (DF, GF, NF, P)

Watermelon Agua Fresca (DF, GF, NF, P)

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BREAKS

CREATE YOUR OWN BREAKS

Select Two | $35 per guest Select Three | $41 per guest Select Four | $46 per guest

Going Green Smoothie, Apple, Kale, Spinach, Banana (DF, GF, NF, P)

Coco-Mango Smoothie, Mango, Coconut Water, Oat Milk (DF, GF, NF, P)

Berry Smoothie, Mixed Berries, Greek Yogurt (GF, NF, V)

House Chips With Wcf Bunching Onion Dip (GF, NF, V)

Tortilla Chips Salsa Roja (DF, GF, NF, P)

House Chex Mix (DF, NF, P)

Protein Energy Balls (DF, GF, P)

Caramel Corn (GF, NF)

Dried Fruit And Nut Trail Mix (DF, GF, P)

Seasonal Fruit, With Tajin And Chamoy Platter (DF, GF, NF, P)

Plattered Vegetable Crudité, With Buttermilk Herb Dip (GF, NF, V)

Greek Hummus, Grilled Pita (DF, NF, P)

Grilled Artichoke Dip, With Toast Points (NF, V)

Freshly Baked Croissants – Chocolate Or Plain (NF, V)

Guava Cheese Danish (NF, V)

Lemon Poppyseed Cake (NF, V)

Chocolate Fudge Brownies (GF, NF, V)

Sinful Coconut Macarons (DF, GF, V)

A LA CARTE

Beverage Service | $182 per gallon

Starbucks® Freshly-Brewed Coffee, Decaffeinated Coffee, and Select Teas

Juices | $182 per gallon

Orange
Grapefruit
Apple
Cranberry
Lemonade
Fruit Punch

Selection of Coca-Cola Products | $11 each

Mineral Waters | $11 each

Bottled Juices | $12 each

Gatorade® | $12 each

Red Bull® | $12 each

Fiji or VOSS Waters | $14 each

Local Kombucha Juice | $14 each

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LUNCH



LUNCH

Day of the Week Menus. If selecting the day of the week offering, the lunch will be priced at $95 per guest

LUNCH OF THE DAY BUFFETS

SOUTHERN COOKOUT – MONDAY | $106 PER GUEST

Apple Cider Coleslaw (GF, NF, P)

Gemelli Pasta Salad | Sun Dried Tomatoes, Fresh Herbs, Shaved Red Onion (DF, NF, V)

Garden Tomato & Cucumber Salad | Buttermilk Dressing (GF, NF)

Spinach & Bibb Salad | Hard Boiled Egg, Applewood Bacon, Radish, Crispy Onions, Caramelized Shallot Vinaigrette

Corn On The Cob | Chili Sorghum Butter (GF, NF)

Hopping John | Black Eyed Peas, Rice, Onions, Bell Peppers (GF, NF, P)

Warm Potato Salad | Whole Grain Mustard, Onions, Dill, Parsley (GF, NF, P)

Southern Fried Chicken | Hot Honey Drizzle (NF)

Smoked Brisket | Black Pepper BBQ Sauce (GF, NF)

Southern Style Desserts

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas, Freshly Brewed Iced Tea

ENHANCE WITH | +$5 per guest
Brunswick Stew (DF, GF, NF)

Cornbread Muffins

PRIMO'S KITCHEN – TUESDAY | $106 PER GUEST

Heirloom Tomato Caprese | Buffalo Mozzarella, Basil, Aged Balsamic Vinegar (GF, NF)

Caesar Salad | Shaved Asiago, Focaccia Croutons, Lemon (NF)

Arugula Artichoke Antipasti Salad | White Beans, Pickled Shallots, Preserved Lemon Dressing (GF, NF, P)

Marinated Kale | Roasted Mushrooms and Sweet Peppers, Pine Nuts, Sun Dried Tomato Vinaigrette, Crispy Genoa Salami (DF)

Pesto Roasted Vegetables (GF, NF)

Campanelle Pasta Primavera (DF, NF)

Chicken Saltimbocca | Braised Lentils, Prosciutto, Sage, Madeira Jus (DF, GF, NF)

Seared Corvina | Lemon Parsley Butter, Crispy Capers (GF, NF)

Selection of Primo Inspired Desserts

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas, Freshly Brewed Iced Tea

ENHANCE WITH | +$5 per guest
House Made Minestrone (DF, NF, V)

Grilled Focaccia

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LUNCH OF THE DAY BUFFETS

SOUTHWEST BY CENTRAL FLORIDA – WEDNESDAY | $106 PER GUEST

Cobb Salad | Baby Iceberg, Tomatoes, Roasted, Corn, Sweet Peppers, Crispy Tortilla, Cotija, Ancho Ranch (GF, NF)

Vaquero Caviar | Black Beans, Black Eyed Peas, Roasted Poblano Rajas, Shredded Cabbage, Jalapeno Lime Crèma (GF, NF)

Citrus Salad | Sikil P'ak, Jicama, Citrus Segments, Arugula, Radicchio, Cucumber (GF, P)

Esquites | Grilled Corn, Lime, Tajin, Cilantro, Queso Fresco (GF, NF)

Borracho Beans | Beer, Onions, Tomatoes, Oregano (DF, NF, V)

Arros Rojo | Tomato & Garlic Rice (GF, NF, P)

Beef Barbacoa | Shredded Shortrib, Chiles, Adobo (DF, GF, NF)

Chipotle Lime Mahi | Pineapple Salsa (DF, GF, NF)

Flour & Corn Tortillas, Limes, Onions, Cilantro, Red & Green Salsa

Latin Themed Desserts

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas, Freshly Brewed Iced Tea

ENHANCE WITH | +$5 per guest
Chicken Tortilla Soup (GF, NF)

Chips & Salsa (DF, GF, NF, V)

MEDITERRANEAN SEAS – THURSDAY | $106 PER GUEST

Greek Salad | Bell Peppers, Red Onions, Cucumber, Olives, Feta, Oregano Dressing (GF, NF)

Quinoa & Lentil Tabbouleh | Cherry Tomatoes, Parsley, Mint, Lemon Dressing (GF, NF, P)

Cous Cous | Grilled Vegetables, Apricots, Za'atar (GF, NF, P)

Fatoush Salad | Organic Greens, Pickled Beets, Radish, Cucumber, Onions, Sumac Vinaigrette (DF, NF, V)

Summer Squash, Eggplant, Sweet Bell Peppers (GF, NF, P)

Confit Fingerling Potatoes, Preserved Lemon, Fresh Herbs (GF, NF, P)

Cumin Scented Grilled Chicken | Chermoula (DF, GF, NF)

Harrisa Salmon | Herb Yogurt (GF, NF)

Mediterranean Style Desserts

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas, Freshly Brewed Iced Tea

ENHANCE WITH | +$5 per guest
Lentil Soup (DF, GF, NF, V)

Grilled Pita

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LUNCH OF THE DAY BUFFETS

WHISPER CREEK FARM – FRIDAY | $106 PER GUEST

Kale & Brussels Sprout Salad | Dried Cranberries, Parmesan, Sunflower Seeds, Hot Honey Vinaigrette (GF)

Little Gem Wedge Salad | Bacon, Cherry Tomato, Pickled Shallot, Bleu Cheese Crumbles, Corn Bread Croutons, Peppercorn Dressing (NF)

Roasted Beet Salad | Arugula, Pecan Salsa Macha, Local Chevre, Citrus Segments (GF)

Grilled Sweet Potatoes | Green Goddess, Spiced Pepitas, Pea Tendrils (GF)

Baked Mac & Cheese (NF)

Roasted Cauliflower & Whisper Creek Farm Honey Carrots (GF, NF, P)

Blackened Redfish | Mango Chutney (DF, GF, NF)

Nashville Spiced Chicken | White BBQ, Fresh B&B Pickles (NF)

Farmhouse Classic Sweets

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas, Freshly Brewed Iced Tea

ENHANCE WITH | +$5 per guest
Classic Tomato Soup (GF, NF)

Cheddar Cheese Biscuits

4040 CHEF'S TABLE – SATURDAY | $106 PER GUEST

Lola Rosa & Little Gem | Tomatoes, Cucumbers, Cornbread Crumbs, Raspberry Red Wine Vinaigrette (NF)

Grilled Radicchio & Endive| Frisée, Pickle Beets, Pistachio, Feta, Citrus Vinaigrette (GF)

Wild Rice & Quinoa Salad | Roasted Squash & Peppers, Cranberries, Arugula, Maple Dijon Dressing (GF, NF, P)

Carrot & Garbonzo Bean | Baby Spinach, Shaved Red Onion, Feta, Lemon Tahini Dressing (DF, GF, NF)

Charred Brocolini | Meyer Lemon, Pine Nuts (DF, GF, V)

Gremolata Roasted Red Bliss Potatoes (GF, NF, P)

Canaveral Shrimp & Grits |Green Tomato & Fennel (GF)

Sweet Tea Brined Chicken | Citrus Fennel Slaw (DF, GF, NF)

Pastry Chef's Selection of Central Florida Themed Desserts

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas, Freshly Brewed Iced Tea

ENHANCE WITH | +$5 per guest
Corn Chowder (NF)

Sourdough Rolls

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LUNCH OF THE DAY BUFFETS

MILLS 50 – SUNDAY | $106 PER GUEST

Green Papaya Salad | Green Been, Tomato, Thai Herbs, Peanuts, Som Tam (DF, GF)

Napa Cabbage Slaw | Carrot, Edamame, Red Onions, Radish, Miso Ginger Dressing (V)

Soba Noodle Salad | Bok Choy, Scallion, Peppers, Nori, Furikake,
Sesame Tamari Vinaigrette (DF, GF, V)

Sunomono |Tofu, Cucumber, Wakame, Sesame, Rice Vinegar (DF, GF, V)

Vegetable Fried Rice (GF, NF, P)

Stir Fried Vegetables (DF, NF, V)

Beef & Broccoli (DF)

Lemongrass & Chili Chicken (DF, NF)

Asian Fusion Desserts

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas, Freshly Brewed Iced Tea

ENHANCE WITH | +$5 per guest
Miso Soup (DF, GF)

Milk Bread Rolls

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LUNCH

BAGGED LUNCH

Select 2 Sandwiches/Salads Entrée, 1 Side Salad Accompaniment, 1 Dessert. $6 per Additional Sandwich or Salad Entrée Choice.
Lunches are served in Individual Bags. Seasonal Whole Fruit, Potato Chips, and Condiments included.

$77 PER GUEST

Crafted Salads & Sandwiches | Select One

Grilled Chicken House Salad (GF, V), Kalamata Olives, Grape Tomatoes, Shaved Parmesan, Olive Oil, Croutons, Lemon Garlic Dressing

Blackened Cauliflower & Chickpea Wrap (DF, GF, V, VG), Frisée, Roasted Seasonal Vegetables, Spinach Tortilla

Oven Gold Turkey (DF), Peppered Bacon, Tomato Jam, Bibb Lettuce, Herbed Mayo, Multi-grain Bread

Peppercorn Crusted Roast Beef, Leaf Lettuce, Marinated Tomato, Havarti, Horseradish Mayo

Italian Muffuletta, Beachwood Ham, Copa, Salami, Nduja Aioli, Oven Roasted Tomato, Provolone, Arugula, Focaccia Bun (DF, GF)

Accompaniments | Select One

Southern Potato Salad (DF, GF, V)

Saffron Couscous & Curry Vegetables (DF, V)

Quinoa, Spinach, Garden Vegetables, White Balsamic Vinaigrette (DF, GF, V)

Desserts | Select One

World Famous Chocolate Chip Cookie (NF)

Gluten Free Brownie

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INDIVIDUALLY-CRAFTED PLATED LUNCH

Three courses: Select One Salad, Main Plate, Dessert to serve to all guest. Assorted House made Rolls, Salted Butter, and Sweet Delighter crafted for your event.

GREENS | SELECT ONE

Baby Romaine Caesar | Shaved Parmesan, Focaccia Crouton, Lemon, Roastic Garlic Caesar Dressing (NF)

Southwest Little Gem | Roasted Corn, Cucumber, Radish, Cotija, Crispy Tortilla, Poblano Ranch (GF, NF)

Organic Greens | Shaved Heirloom Carrot, Fennel, Chevre, Candied Pecan, Citrus Dressing (GF, NF)

MAIN PLATES | SELECT ONE

Braised Short Rib | $88
Confit Garlic Pommes Puree, Charred Broccolini & Carrot, Cabarnet Reduction (GF, NF)

Citrus Brined Chicken | $81
Herbed Israeli Cous Cous, Roasted Peppers & Asparagus, Salsa Verde (DF, NF)

Fennel Salmon | $78
Warm Farro Salad, Farmer's Market Vegetables, Smoked Tomato Vinaigrette (DF, NF)

Blackened Redfish | $85
Cheddar Grits, Roasted Tomato, Braised Greens, Corn Chow Chow (NF)

Pan Seared Filet | $91
Olive Oil Smashed Red Bliss Potato, Haricot Verts, Roasted Mushroom Demi Glace (GF, NF)

Charred Vegetable Quinoa-Garbanzo Cake | $76
Whipped Potatoes, Green Beans, Tomato Salad, Pepper Coulis (DF, GF, V)

DESSERTS | SELECT ONE

Chocolate Tart | Poached Pears, Chocolate Sauce, Whipped Milk Chocolate Ganache Poached Pears, Chocolate Sauce, Whipped Milk Chocolate Ganache (NF)

Peach Tiramisu | Mascarpone Sabayon, Grand Marnier Biscuit, Poached Peaches (GF, NF, V)

Ube Cheesecake | Mango Compote, Chantilly Cream, Graham Crackers Crumble (NF, V)

Vegan Raspberry Chia Parfait | Red Berries, Omega Granola, Toasted Coconut Flakes (GF, NF, P)

Layer Strawberry Cream Cake | Lemon Biscuit, Vanilla Diplomat, Apricot Coulis (NF)

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RECEPTION



RECEPTION

HORS D'OEUVRES

Prices listed per dozen.

COLD SELECTIONS

Vegetarian | $140 per dozen

Beet Tartare | Goat's Cheese Mousse, Dill, Pastrami Spice (NF)

Heirloom Tomato Bruschetta | Pesto Marscapone, Focaccia

Sweet Corn Esquites | Cilantro, Mayonnaise, Tajin, Cotija (GF)

Green Garbanzo Hummus | Sweet Pepper, Sumac (DF, NF, P)

Truffled Deviled Eggs | Chives (GF, NF)

Seafood | $161 per dozen

Coctel De Camarones | Avocado, Plantain Chip (DF, NF)

Spicy Tuna Tostada | Togarashi, Furikake, Wasabi Aioli (DF, NF)

Lobster Salad | Crispy Wonton, Mango, Fresno Chile, Ginger Lime Aioli (NF)

Smoked Salmon Mousse | Dill, Cucumber, Smoked Trout Roe (GF, NF)

Meat | $148 per dozen

Duck Rilettes | Crostini, Pickled Cherry (DF, NF)

Country Terrine | Pretzel, Whole Grain Mustard, Cornichon (DF)

Chicken Liver Mousse | Balsamic Onion, Sourdough (NF)

Beef Carpaccio | Horseradish Crema (NF)

Pan Con Tomate | Crispy Serrano Ham (DF, NF)

HOT SELECTIONS

Vegetarian | $140 per dozen

Vegetable Spring Roll | Sweet Chili (DF, NF, V)

Mushroom Arancini | Truffle Aioli (NF, V)

Spanokopita | Tzatziki (NF, V)

Edamame Potsticker | Black Vinegar Soy (NF, V)

Jalapeno & Cheese Arepa | Corn Salsa (NF, V)

Seafood | $161 per dozen

Crab Cake | Citrus Remoulade (NF)

Panang Shrimp Roll | Red Curry Coconut Sauce

Lobster Empanada | Mango Hot Sauce (NF)

Meat | $148 per dozen

Chicken Souvlaki | Preserved Lemon Salsa Verde (DF, GF, NF)

Tandoori Chicken | Mint Raita (GF, NF)

Pork Al Pastror Skewers | Grilled Pineapple Salsa (DF, GF, NF)

Croquetas | Bechamel, Ham, Gruyere (NF)

Date & Prosciutto Puffs | Brie, Honey, Garden Herbs (NF)

Beef Wellington | Dijon Aioli (NF)

Beef Empanada | Creamy Chimichurri (NF)

Asian Beef Kabob | Teriyaki Glaze, Scallion Sesame (DF, NF)

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DAIRY FREE DF | GLUTEN FREE GF | NUT FREE NF | CONTAINS SHELLFISH S | PLANT BASED (VEGAN) P | VEGETARIAN V

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RECEPTION

DISPLAY STATIONS

Reception stations must be ordered for at least two-thirds of the total guest count based on the serving portions denoted for each item

GRANDE LAKES RAW BAR | $65 PER GUEST

Seasonal Selection of Oysters on the Half Shell (S)
Shrimp Cocktail (DF, GF, S)
Snow Crab Claws (S)
Mignonette, Cocktail Sauce, Lemon, Tabasco

CHEESE BOARDS | $42 PER GUEST

A Market Display of Four Artisanal Cheeses
Pickled Vegetables, Preserves, Mustards,
Artisan Breads and Crackers

CHARCUTERIE | $42 PER GUEST

A Market Display of Three Cured and Smoked Meats
Olives, Nuts, Dried Fruits, Jam, Mustards and Toast Points

CHIPS, SALSA, GUAC & QUESO | $29 PER GUEST

Tortilla Chips, Salsa Roja, Salsa Verde,
Traditional Guacamole, Chipotle Queso (GF, NF)

VEGETABLE CRUDITES | $29 PER GUEST

Farmer's Market Vegetables, House Made Ranch,
Green Goddess, Roasted Garlic & Lemon Labneh (GF, NF)

DIM SUM | $39 PER GUEST

Vegetable Spring Rolls, Edamame Potstickers,
Lemongrass Chicken Wonton, Pork Dumpling, Shrimp Roll,
Sambal, Black Vinegar, Soy, Tamari, Asian Pickles

BYO BAO BAR | $37 PER GUEST

Korean Fried Chicken, Crispy Pork Belly, Crispy Tofu,
Quick Pickles, Sriracha Aioli, Cilantro, Jalapeño, Steam Buns

MEZZE | $30 PER GUEST

Traditional Hummus (DF, GF, V, VG)
Creamy Labneh-Herb Dip (GF, V)
Red Pepper Romesco Dip (GF, N, V)
Vegetable Crudité, Pita, Lavash

THE SEASONAL SALAD BAR | $35 PER GUEST

Mixed Greens and Romaine Lettuce
Chopped Tomatoes, Cucumber, Carrots, Sliced Radishes,
Bell Peppers, Olives, Crumbled Feta, Cheddar, Parmesan,
Candied Pecans, Pumpkin Seeds, Garlic Croutons
Florida Citrus Vinaigrette (DF, GF, V)
Cream Herb Dressing (GF, V)

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RECEPTION

RECEPTION STATIONS

LOW COUNTRY SEAFOOD BOIL | $52 PER GUEST

Action station optional

Lobster Tails, Shrimp, Smoked Sausage (GF, S)
Red Bliss Potato, Corn, Old Bay Butter (GF), Hot Sauce Bar

SPANISH PAELLA | $55 PER GUEST

Action station optional, Attendant required $350 each Chef

Mussels, Chorizo, Chicken, Shrimp, Bomba Rice,
Saffron Broth, Peas (GF, S)

Pan de Barra (V), Piquillo Pepper Butter (GF, V)

TACO STATION | $43 PER GUEST

Pork Al Pastor | Grilled Pineapples & Onions (DF, GF, NF)

Beef Barbacoa | Adobo (DF, GF, NF)

Pollo Asado | Cumin, Citrus, Oregano, Chili Powder (DF, GF, NF)

Fajita Vegetables | Onions, Mushrooms, Peppers,
Greens, Black Beans (DF, GF, NF)

Corn & Flour Tortillas, Limes, Onions, Cilantro,
Queso Fresco, Crema, Taqueria Style Salsas

SLIDER STATION | $43 PER GUEST

Select Three

Classic | Beef Burger, American Cheese, Pickle,
Fancy Sauce (NF)

Steakhouse | Beef Burger, Swiss Cheese,
Caramelized Onion, JW Steak Sauce (NF)

Shredded Brisket | Pickled Onion, Black Pepper BBQ (NF)

Chicken Parm | Pomodoro, Provolone (NF)

Nashville Hot Chicken | B&B Pickle, White BBQ Sauce (NF)

Pulled Pork | Slaw, Carolina BBQ (NF)

Crabcake | Remoulade (NF)

Hot Smoked Salmon | Cucumber, Lemon Caper Aioli (NF)

Black Bean | Roasted Garlic Vegan Mayonnaise,
Burger Pickle (NF)

Falafel | Tzatiki (NF)

GULF COAST FISH TACOS | $46 PER GUEST

Achiote Marinated Mahi | Pineapple Salsa (DF, GF, NF)

Grilled Prawns | Sour Orange Marinade,
Purple Cabbage Slaw (DF, GF, NF)

Corn & Flour Tortillas, Limes, Onions, Cilantro,
Queso Fresco, Crema, Taqueria Style Salsas

MAC AND CHEESE BAR | $43 PER GUEST

Traditional | Cavatappi, American Cheese, Panko Crust (NF)

Aged Gouda & Gruyere | Campanelle (NF)

Truffle & White Cheddar | Rigatoni (NF)

Bacon, Scallions, Crispy Onions, JW Steak Sauce & Spicy
Ketchup (NF)

SAUSAGE HAUS | $47 PER GUEST

Bratwurst

Polish Kielbasa

Jalapeno Sausage

Nathan's All Beef Hot Dogs

Brioche Rolls, Sauer Kraut, Sport's Peppers,
Onions, Green Relish, Ketchup

Mustard Bar | Yellow, Spicy Brown, Whole Grain,
Dijon, Honey Mustard, Beer Mustard

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RECEPTION

CARVING & ADD ON STATIONS

Carving Stations must be ordered for at least two-thirds of the total guest count based on the serving portions denoted for each item.

SMOKED BEEF BRISKET (DF, GF) | $28 PER GUEST

One carving Attendant required $350 per station

Loaded Potato Salad (GF), Dinner Rolls, House BBQ (DF, GF, V)

BBQ TOUR STATION | $61 PER GUEST

Two Carvers Required

Smoked Brisket, Hot Smoked Salmon,
Grilled Chicken, Smoked Pork Shoulder (DF, GF)

White Bread, B&B Pickles, Coleslaw,
Sweet BBQ, Carolina BBQ

JW CUBANO | $46 PER GUEST

Attendant required $350 each

Slow Roasted Pork Loin, House Smoked Pork Shoulder, Yellow Mustard, Sweet Pickles, Swiss Cheese, Cuban Bread Rolls (NF)

WHOLE ROASTED SUCKLING PIG | $50 PER GUEST

Attendant required $350 each

Carolina BBQ Sauce, Salsa Verde,
Buttermilk Slaw, Sweet Rolls (NF)

SMOKED TURKEY BREAST | $46 PER GUEST

Attendant required $350 each

Braised Red Cabbage, Brioche Rolls (DF, NF)

HOT SMOKED CORVINA | $50 PER GUEST

Attendant required $350 each

Apple Fennel Slaw, Warm Potato Salad (DF, GF, NF)

BANANA LEAF ROASTED GROUPER | $57 PER GUEST

Attendant required $350 each

Maduros, Red Beans & Rice, Mango Salsa (DF, GF, NF)

ROSEMARY ROASTED STRIPLOIN | $46 PER GUEST

Attendant required $350 each

Root Vegetables, Gremolata Potatoes, Cabernet Jus (DF, GF, NF)

SLOW ROASTED PRIME RIB | $50 PER GUEST

Attendant required $350 each

Dijon, Horseradish, Caramelized Pearl Onion Reduction,
Parker House Rolls (DF, NF)

PRIMO PASTA COUNTER | $46 PER GUEST

Attendant required $350 each
Select Two

Campanelle Bolognese (NF)

Penne Primavera (NF)

Gemelli Chicken Alfredo with Wild Mushrooms (NF)

Cavatappi Cacio E Pepe (NF)

Gnocchi Margherita (DF, NF)

Prawns with White Wine & Red Chile Stewed Tomatoes (DF, NF)

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RECEPTION

DESSERT ACTION STATIONS

One Carving Attendant required $350 per station.

STRAWBERRY JUBILEE | $30 PER GUEST

Stir-Fried Strawberries, Angel Food Cake,
Raspberry Sorbet (NF)

BANANAS FOSTER | $30 PER GUEST

Caramelized Bananas, Banana Bread,
Peanut Butter Ice Cream

ICE CREAM, GELATO AND SORBET BAR | $37 PER GUEST

Ice Cream, Gelato, and Sorbet (GF, Sorbets are DF)
Assortment of Toppings, Fresh Berries and Sauces

GRANDE LAKES ICE CREAM FLOATS* (GF, NF) | $37 PER GUEST

Requires Two Attendants $350 each

BYO SODA, Root Beer & Orange Syrup
Vanilla Ice Cream
Coconut Sorbet

MILK & COOKIES | $30 PER GUEST

Chocolate Chip
Macadamia
Oatmeal
Double Chocolate Crackle
Amaretti
Flavored Milk
Cereal Milk
Strawberry,
Coconut
Almond
Whole

PRIMO CANOLI STATION* | $30 PER GUEST

Ricotta Filling, Chocolate Filling,
Chocolate Chips, Pistachio, Amarena Cherries

CAKE POPS | $35 PER GUEST

Chocolate Dipped, Funfetti, Chocolate, Red Velvet, Vanilla

FRENCH PASTRY CART | $41 PER GUEST

Macarons, Pâte De Fruit
Chocolate Bouchons,
Almond Financiers
Petite Gâteau's

MOCHI CAKES A LA MODE* | $39 PER GUEST

Mango Coulis, Vanilla Cream,
Toasted Coconut, Ube Ice Cream

S'MORES! | $36 PER GUEST

Live Marshmallow Toasting

Graham Cracker, Chocolate, Sprinkles, Gummy Bears,
Peanut Butter Cups, Dulce De Leche, Condensed Milk

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DINNER



DINNER

BUFFETS

Served with Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas, and Freshly Brewed Iced Tea

OLD FLORIDA COUNTRY | $178 PER GUEST

Attendant Required $350 per Chef Attendant per 150 Guests

Charred Cantaloupe & Feta | Pickled Onions, Garden Mint, Watercress, White Balsamic (GF, NF, V)

Swamp Cabbage Salad | Florida Hearts of Palm, Baby Kale, Benne Seeds, Citrus Dressing (DF, GF, P)

Black Eyed Pea Salad | Roasted Corn, Sweet Pepper, Sherry Vinaigrette (DF, GF, NF, P)

Garden Rosemary & Citrus Roasted Pork Loin | Stone Fruit Chutney,
Buttermilk Cornbread Muffins, Whipped Whisper Creek Honey Butter (NF)
Carving Station, Attendant Required

Sweet Tea Brined Roasted Chicken | Pan Gravy, Crispy Shallots (NF)

Blackened Mahi | Sweet Corn Chow Chow (DF, GF, NF)

Stone Ground Grits Casserole | Aged Cheddar (GF, NF, V)

Smoked Turkey Collard Greens (GF, NF)

Charred Green Beans | Benne Seed, Preserved Citrus (DF, GF, P)

Classic Floridian Treats

4040 SMOKEHOUSE | $182 PER GUEST

Attendant Required $350 per Chef Attendant per 150 Guests

Savoy Cabbage & Granny Smith Apple Slaw | Shave Carrot, Cider Dressing (DF, GF, NF, P)

Marinated Cucumber Salad | Charred Spring Onions, Dill Green Goddess (GF, NF, V)

Baby Gem Chopped Wedge | Corn Bread Croutons, Cherry Tomatoes,
Bacon Lardons, Crumbled Bleu Cheese, Peppercorn Ranch (NF)

Slow Smoked Beef Brisket | Palmetto BBQ Sauce, B&B Pickles, Sweet Rolls (DF, NF)
Carving Station, Attendant Required

Smoked Chicken | Alabama White Sauce (DF, GF, NF)

Maple Glazed Salmon | Dijon & Cider Sauce (DF, GF, NF)

Pit Style Beans | Chopped Brisket, Bacon, Molasses (DF, GF, NF)

Chipotle Mac & Cheese (NF, V)

Poblano Creamed Corn | Cotija Cheese, Lime, Cilantro (GF, NF, V)

Smokehouse Sweet Shop

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DINNER

BUFFETS

Served with Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas, and Freshly Brewed Iced Tea

GULF & GROVE | $184 PER GUEST

Attendant Required $350 Per Chef Attendant Per 150 Guests

Citrus & Avocado Salad | Shaved Fennel, Red Onion, Bibb Lettuce, Blood Orange Vinaigrette (DF, GF, NF, P)

Marinated Hearts of Palm & Heirloom Tomatoes | Torn Basil, Sherry Vinegar (DF, GF, NF, P)

Lemon Feta Orzo Salad | Sun Dried Tomatoes, Confit Garlic, Garden Greens (NF, V)

Gulf Snapper Ceviche Station | Lime Juice, Shave Onions, Roasted Corn, Diced Jicama, Sliced Avocado, Corn Nuts, Tortilla Chips, Tostones (DF, GF, NF)

Pan Seared Cobia | Cara Cara Beurre Blanc (GF, NF)

Whisper Creek Farm Honey Rosemary Chicken | Lemon Thyme Jus (DF, GF, NF)

Saffron Rice Pilaf | Onions, Carrots, Celery, Peppers, Bay Laurel (DF, GF, NF, P)

Roasted Root Vegetables | Citrus Gastrique (DF, GF, NF, P)

Char Grilled Brocolini | Preserved Lemon Gremolata (DF, GF, NF, P)

Citrus Coast Inspired Desserts

YBOR CITY SIGHTS & SMELLS | $203 PER GUEST

Attendant Required $350 per Chef Attendant per 150 Guests

Cuban Cobb | Smoked Pork, Roasted Corn, Black Beans, Avocado, Hard Boiled Egg, Toasted Cuban Bread Croutons, Chopped Greens, Mojo Dressing (NF)

Garbanzo Bean Salad | Onions, Celery, Peppers, Scallions, Cilantro, Lime Juice (DF, GF, NF, P)

Grilled Pineapple Salad | Cress, Radish, Cherry Tomato, Cucumber, Queso Fresco, Passionfruit Vinaigrette (GF, NF, V)

Build Your Own Cuban Slider | Crispy Pork Lechon, Swiss Cheese, Pickles, Yellow Mustard, Sweet Rolls (NF)

Short Rib Rope Vieja (DF, GF, NF)

Mahi Mahi En Salsa | Tomato Sofrito, Green Olives (DF, GF, NF)

Arroz Congri | Red Beans (DF, GF, NF, P)

Maduros | Roasted Plantain (DF, GF, NF, P)

Roasted Calabazas | Roasted Squashes, Chimichurri, Toasted Pepitas (DF, GF, P)

Latin Themed Desserts

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DINNER

PLATED

Three courses: Choice of Salad, Entrée and Dessert Artisan Bread and Butter served with all menus. All plated dinners must be served inside.

SALAD COURSE | SELECT ONE

Heirloom Tomato Caprese | Dicuru Mozzarella Di Buffala, Arugula, Aged Balsamic Vinegar, Extra Virgina Olive Oil (GF, NF, V)

Watermelon Salad | Peppery Greens, Pickled Red Onion, Queso Fresco, Cucumber, Passionfruit (GF, NF, V)

Charred Cucumber & Whipped Feta | Baby Gem Lettuce, Castelvetrano Olives, Red Radish, House Made Lavash, Honey & Preserved Lemon Dressing (GF, NF, V)

Organic Greens | Roasted Gala Apples, Shaved Heirloom Carrots, Pickled Onion, Toasted Pecan, Blood Orange Vinaigrette (DF, GF, P)

Roasted Pear | Cress, Frisée, Bleu Cheese, Candied Pistachio, Champagne Dressing (GF, V)

Harvest Squash | Roasted Delicata Squash, Pickled Apple, Arugula, Chevre, Cider Vinaigrette (GF, V)

PLATED DINNER ENHANCEMENTS

Cold Appetizers | $22 per guest

Grilled Melon & Stratcciatella | Duck Breast Prosciutto, Caramelized Fig, Candied Pecan (GF)

Lobster Salad | Shaved Celery, Frisée, Bibb Lettuce, Remoulade Sauce (DF, GF, NF)

Prawn Cocktail | Hearts Of Palm, Cucumber, Avocado, Classic Cocktail Sauce (DF, GF, NF)

Hot Appetizers | $24 per guest

Zellwood's Corn & Crab Soup | Crème Fraîche, Chives, Lobster Oil (GF, NF)

House Cured & Smoked Pork Belly | Apple Butter, Braised Greens, Mustard Maple Glaze (DF, GF, NF)

Squash Ravioli | Sage, Beurre Noisette, Pine Nuts, Candied Squash (V)

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DINNER

PLATED

Three courses: Choice of Salad, Entrée and Dessert Artisan Bread and Butter served with all menus. All plated dinners must be served inside.

ENTREES | SELECT ONE

Braised Short Rib (GF, NF) | **$160 per guest**
Sweet Potato Puree, Grilled Brocolini, Heirloom Carrot, Tempranillo Braisage

Gulf Caught Grouper (GF, NF) | **$153 per guest**
Crispy Gremolata Crushed Fingerling Potatoes, Sunburst Squash, Citrus Cream

Pan Seared Salmon (DF, GF, NF) | **$149 per guest**
Warm Quinoa Salad, Roasted Sweet Pepper, Smoked Tomato Coulis

Filet Mignon (GF, NF) | **$175 per guest**
Roasted Garlic Pommes Puree, Caramelized Onion, Asparagus, Cabarnet Reduction

Whisper Creek Farm Rosemary Roasted Chicken Breast (DF, GF, NF) | **$155 per guest**
Olive Oil Smashed Baby Red Potatoes, Roasted Root Vegetables, Lemon Thyme Pan Jus

Sweet Tea Smoked Chicken (GF, NF) | **$150 per guest**
Black Eyed Pea Cassoulet, Braised Greens, Roasted Hakurei Turnip

Charcoal Roasted Sweet Potato (DF, GF, NF, P) | **$115 per guest**
Braised Lentils & Wild Rice, Sweet Potato Greens, Pickled Pepper, Fennel

Grilled Cabbage Salsa Verde (DF, GF, NF, P) | **$115 per guest**
Braised Du Puy Lentils, Market Vegetables, Romesco

Filet & Prawn (GF, NF) | **$191 per guest**
Pommes Puree, Thumbelina Carrot, Grilled Brocolini, Bordelaise

Chicken & Short Rib (GF, NF) | **$180 per guest**
Goat's Cheese Polenta, Roasted Root Vegetables, Roasted Shallot Jus

DESSERTS | SELECT ONE

Lemon Meringue Tart | Fresh Berries,
Grapefruit Gel, Toasted Meringue (NF)

Chocolate & Praliné Crunch Cake | Soft Brownie,
Chocolate Fudge, Light Dark Chocolate Mousse

New York Style Cheesecake | Blueberry Compote,
Chantilly Cream, Matcha Meringues (NF, V)

Orange Madeleine Cake | Lime & Coconut Rum Parfait,
Vanilla Whipped Ganache, Roasted Pineapple (GF, NF)

Grand Cru Chocolate Essay | Crunch Cake, Truffle,
Macaron, Moelleux, Almond
+$4 per guest additional

Beverages

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas

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DINNER

PLATED

PRE-SELECTED ENTRÉE SERVICE

Groups have the option to offer their guests
multiple entrée selections with the following guidelines:

- The menu must have the same first course (soup, salad, appetizer), dessert, and side
- Maximum of 3 entrée selections:
- 2 selections, the highest price prevails plus $12++ per guest for the entire guarantee
- 3 selections, the highest price prevails plus $18++ per guest for the entire guarantee
- Minimum 50 guests
- Entree selections must be determined (10) business days prior to the event

The client will be responsible for providing the name of each guest
with their entrée choice and a place card that will be pre-set prior to the event.

A LA CARTE SERVICE TABLESIDE

For dinner events that would like the opportunity to offer each of their guests
an entrée selection tableside live during the event, please note the following guidelines:

- The menu must have a minimum of 4 courses (with 2 courses prior to the entrée)
  and must have the same starters (soup, salad, appetizer), desserts, and sides.
- Tableside choices include vegetarian
- Tableside choices selected apply to the entrée only, with all same sides.
- 2 Choices is an additional $34++ per guest for the entire guarantee.
  The highest price prevails.
- 3 Choices is an additional $44++ per guest for the entire guarantee.
  The highest price prevails.

KIDS DINNER BUFFET

3-12 years old, Minimum 20 children

JW KIDS | $58 PER CHILD

Macaroni and Cheese (NF)
Margherita Pizza (NF)
Hot Dogs (DF, NF)
Grilled Chicken Breast (DF, GF, NF)
Mashed Potatoes (GF, NF)
Steamed Broccoli (DF, GF, NF, V)
Cupcakes, Strawberry Salad
Juice Box

TADPOLE | $48 PER CHILD

Mini Hamburgers (NF)
Chicken Fingers (NF)
Penne Butter Pasta (NF)
French Fries (NF, V)
Steamed Carrots & Green Beans (DF, GF, NF, V)
Cookies, Brownies (NF)
Juice Box

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BAR



WINE

CHAMPAGNE/SPARKLING

Sparkling, Mumm Napa, Brut, Napa Valley	$79
Sparkling, Moet & Chandon Imperial, Epernay, France	$173
Sparkling, Prosecco, Avissi	$73
Champagne, Nicolas Feuillatte, Brut, "Blue Label", France	$132
Taittinger Brut "La Française", NV Champagne, France	$201
Veuve Clicquot, "Yellow Label", NV, Reims	$184
Schramsberg Vineyards “Mirabelle”, Brut, California	$118

WHITE WINES

Pinot Grigio, Pighin, Friuli-Venezia Giulia	$73
Sauvignon Blanc, Villa Maria, Marlborough, New Zealand	$78
Sauvignon Blanc, Grove Mill	$82
Sauvignon Blanc, Silverado	$91
Sancerre, Fouassier	$102
Chardonnay, Banshee	$78
Chardonnay, Chalk Hill	$82
Chardonnay, Ferrari-Carano	$91
Chardonnay, Neyers 304, Carneros	$87
Chardonnay, Flowers, Sonoma Coast	$115

ROSÉ WINES

Chateau d'Esclans "Whispering Angel", Cotes de Provence	$97
Rosé, Banshee	$78
Rosé Bieler, Cuvée Sabine, Coteaux d'Aix-en-Provence	$79

RED WINES

Pinot Noir, Banshee	$77
Pinot Noir, Belle Glos, Central Coast	$92
Pinot Noir, Bouchard Aîné & Fils, Bourgogne Rouge, Burgundy, France	$93
Merlot, Duckhorn Vineyards, Napa Valley	$134
Cabernet Sauvignon, Banshee	$78
Cabernet Sauvignon, Roth	$82
Cabernet Sauvignon, Ferrari-Carano	$91
Cabernet Sauvignon, Quattro Theory, Napa Valley	$145
Blend, The Prisoner, Napa Valley	$174
Blend, Cline Cashmere	$78

NON-ALCOHOLIC

Sauvignon Blanc, Seaglass	$74
Cabernet Sauvignon, Luminara	$78
Sparkling Wine, Lyre's Brut	$74

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BAR

CASH BAR & HOURLY LIQUOR BARS

GUEST TO PAY BAR

Require a separate cashier for the same pricing guidelines. Minimum cash bar sales of $500 per bar must be achieved. Bars require a cashier for $350 with a three-hour minimum. Additional hours are $55 per hour.

Premium Cocktails |	$21 per drink
Luxury Cocktails |	$23 per drink
Ultra-Luxury Cocktails |	$25 per drink
Lyre's Non-Alcoholic Cocktails |	$14 per drink
Select Cordial |	$20-40 per drink
Sparkling Wine |	$25 per glass
Craft Beer |	$19 per bottle
Imported Beer |	$18 per bottle
Domestic Beer |	$16 per bottle
Mineral Water |	$12 per glass
Soft Drinks |	$11 per glass

HOURLY LIQUOR BAR

Pricing Includes:

House White Wine & Red Wine
Domestic & Imported Beers
Fruit Juices
Coca-Cola Soft Drinks
Bottled Still & Sparkling Waters

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DAIRY FREE DF I GLUTEN FREE GF I NUT FREE NF I CONTAINS SHELLFISH S I PLANT BASED (VEGAN) P I VEGETARIAN V

BAR

BAR SELECTIONS

All bars require a bartender (one per 75 guests) at $350++ per bartender for a maximum 3 hours ($55 per additional hour). Cash Bars will require a separate cashier for the same pricing guidelines.

PREMIUM

Wheatley Vodka
Captain Morgan Silver Rum
Johnny Walker Red Label Blended Scotch
Tanqueray Gin
Jack Daniels Bourbon
Espolon Silver Tequila
Courvoisier VS Cognac
Banshee Sauvignon Blanc, Sonoma County
Banshee Chardonnay, Sonoma County
Banshee Cabernet, Sonoma County
Domestic & Import Beers

One Hour |	$49 per guest
Two Hours |	$69 per guest
Three Hours |	$85 per guest
Four Hours |	$103 per guest
Five Hours |	$121 per guest
A La Carte |	$21 per drink

LUXURY

Tito's Vodka
Captain Morgan Spiced Rum
Glenfiddich 12 Year Scotch
Bombay Sapphire Gin
Maker's Mark Bourbon
Herradura Reposado Tequila
Courvoisier VSOP Cognac
Grove Mill Sauvignon Blanc, Marlborough New Zealand
Chalk Hill Chardonnay, Russian River
Roth Cabernet Sauvignon, Alexander Valley
Domestic & Import Beers

One Hour |	$53 per guest
Two Hours |	$73 per guest
Three Hours |	$94 per guest
Four Hours |	$115 per guest
Five Hours |	$136 per guest
A La Carte |	$23 per drink

ULTRA-LUXURY

Ketel One Vodka
Ron Zacapa Rum
Johnny Walker Black Blended Scotch
Hendrick's Gin
Woodford Reserve Bourbon
Casamigos Blanco Tequila
Courvoisier VSOP Cognac
Silverado Sauvignon Blanc, Yountville
Ferrari Carano Chardonnay, Sonoma County
Ferrari Carano Cabernet Sauvignon, Sonoma County
Domestic & Import Beers

One Hour |	$57 per guest
Two Hours |	$80 per guest
Three Hours |	$103 per guest
Four Hours |	$126 per guest
Five Hours |	$149 per guest
A La Carte |	$25 per drink

BEER & WINE

One Hour |	$46 per guest
Two Hours |	$53 per guest
Three Hours |	$79 per guest
Four Hours |	$94 per guest
Five Hours |	$108 per guest

NON-ALCOHOLIC & SPECIALTY

Heineken 0.0, Red Bull, Fever Tree

One Hour |	$18 per guest
Two Hours |	$26 per guest
Three Hours |	$36 per guest
Four Hours |	$46 per guest
Five Hours |	$57 per guest

NON-ALCOHOLIC COCKTAILS

Lyres Non-Alcoholic Cocktails $14 per drink

DOMESTIC BEERS

Budweiser, Bud Light, Coors Lite, Michelob Ultra
A La Carte | $16 per drink

CRAFT, IMPORTED & SPECIALTY BEERS

Corona, Stella Artois, Samuel Adams Seasonal, Surplus, IPA
A La Carte | $18 per drink

SOFT DRINKS

Coca-Cola Soft Drinks, Bottled Waters, Bubly, Pellegrino
A La Carte | $11 each

All food and beverages are subject to a taxable service charge, currently at 26%, and state tax at 6.5%.

DAIRY FREE DF | GLUTEN FREE GF | NUT FREE NF | CONTAINS SHELLFISH S | PLANT BASED (VEGAN) P | VEGETARIAN V

Prices are per person unless otherwise indicated, exclusive of service charge & applicable taxes.



GENERAL INFORMATION



GENERAL INFORMATION

EVENT TERMS & CONDITIONS

FOOD AND BEVERAGE PRICING / POLICIES / GUARANTEES

All food and beverage is to be provided by Grande Lakes Orlando. Menus and prices are subject to change. All food, beverage and Room Rental are subject to 26% taxable service charge, currently 6.5%. Tax-exempt organizations must provide Hotel with copy of a valid Florida Tax Exempt Certificate.

To ensure food quality, buffet and food display prices are based upon 1 and 1/2 hours or less. Dinner buffets are based on 2 hours or less. Break prices are for 1/2 hour service. Time may be extended for 10% of menu cost per half hour.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you are pregnant or have certain medical conditions.

Banquet Event Orders are due back signed to the Hotel by (15) business days prior to your first scheduled food and beverage function. Ten (10) business days prior to all food functions, the Hotel requires the customer to submit and expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the Hotel receives the guaranteed number of guests. The guaranteed number of guests for all food functions must be submitted by Noon, there (3) business days prior to the date of the function. If the guarantee is not received by the cut-off date/time, the Hotel will assume that the "expected" (Exp) number of guests noted at the top of the Banquet Event Order or the expected number of guests submitted to Catering (10) business days prior to the event as the guarantee. The guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for food preparation. Should the actual number of guests in attendance of the event exceed the guarantee, the customer will be charged for that number of guests. On plated food and beverage functions, the Hotel will set seating for 3% over the guarantee. Preset courses result in a la carte additional cost if above guarantee count.

SERVICE CHARGES

Staff Service Charges, House Service Charges and other Mandatory Charges are collectively referred to as "Service Charges." All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 6.5%. The group understands that its selections and preferences will affect the total pricing of the event and that the total cost may vary based on those selections and preferences. The Service Charges described herein may each increase between the date this Agreement is signed and the date of the event by up to an additional 5 percentage points (e.g., 20% to 25%). The increase may be the result of changing market conditions or costs at the time of the event, as reasonably determined by the Hotel. The Hotel will endeavor to provide not less than 45 days' notice of such increases, which notice may be by email. The group agrees to pay the Service Charges in existence at the time of the event. The group understands that increases to Service Charges do not entitle the group to cancel this Agreement without payment of the applicable cancellation liquidated damages.

CATERING SERVICE RELATED FEES

A production fee of $500 will be applied to all catered meal functions of less than 50 guests, unless Executive Menus are chosen. Action Stations are subject to Chef/Attendant fees of $350 each. Bartender Fees are $350 per bartender (3-hour minimum) plus $55 each additional hour. Cash bars require Cashiers at $350 each (3-hour minimum) plus $55 each additional hour.

CANCELLATION

A cancellation fee will be charged to group in accordance with the following cancellation schedule or Event Contract. If cancellation between 90 to 31 days prior to event, 75% of total estimated event charges will be assessed as cancellation fee. If cancellation within 30 days of event, 100% of total estimated event charges will be assessed as cancellation fee. Event charges are based on the food & beverage minimum and meeting room rental, as outlined on the Event Order plus applicable tax.

PAYMENT

All events require pre-payment unless prior arrangements have been established with Hotel. A Credit Card Authorization is required for all events. Personal checks may be accepted up to 21 days prior to event. All remaining payments may be made in the form of cashier's check, credit card or cash. Direct Billing requests require $5,000 minimum event expenditure and must be submitted to Marriott Business Services (MBS) two (2) months prior to event date. Social events are not eligible for Direct Billing.

FUNCTION/EVENT ROOM(S)

The Hotel assigns event space based on the contract and/or guaranteed number of attendees and times. Final confirmation of Event room(s) may be made at the time attendance guarantee is given unless prior agreement has been made with Hotel. All event rooms are subject to change. Any group that requires a room to be reset on the day of the function will be charged a minimum of $500.

GENERAL INFORMATION

OUTDOOR EVENTS, BACKUP SPACE, AND WEATHER CALL

Outdoor events will incur a set-up fee of $10 - $18 per person (plus tax). Inclement Weather decisions will be made at least 8 hours prior to event start time. If a double set of both indoor and outdoor locations are requested, a set-up fee (based on set-up needs) will be charged per person and placed on the final bill (range $10-$18). Outdoor events must conclude by 10:00 pm. Pyrotechnics and/or Fireworks must conclude by 9:00pm.

GRANDE LAKES AUDIO/VISUAL / PRODUCTION

Quotes for Audio Visual and Production needs are available upon request through Grande Lakes Audio/Visual. All electrical needs (power) and rigging (to ceiling) must be arranged through Grande Lakes AV. 26% taxable service charge and 6.5% sales tax will be added to all audio-visual pricing and outdoor production.

DAMAGES

Any damage to the Hotel as a result of group activity will be subject to a repair/cleaning charge. A scheduled walk-through should be arranged through your Event Manager prior to load-in, and after move-out, to assess the condition of event space.

SMOKE-FREE POLICY

In accordance with the Florida Clean Air Act, Grande Lakes Orlando is a smoke-free environment. Smoking is permitted in designated outdoor areas only.

GRANDE LAKES DESTINATION SERVICES

Grande Lakes Destination Services Team is available to discuss décor, entertainment, off-site events, floral, and transportation needs. Tents, fireworks/pyrotechnics, and airborne shows (such as drone shows), must be arranged through the Grande Lakes Destination Services team. Should you prefer to utilize non-Grande Lakes Vendors, a copy of the subcontractors' liability insurance policy is required by Hotel, showing proof of applicable minimum policy limits. Please consult with your Event Manager should you plan to utilize subcontractors or outside vendors for further requirements and approval.

SHIPPING & RECEIVING

Due to limited storage capabilities, please ensure shipped items/packages are to arrive at the hotel no more than 3 business days prior to the event / your arrival. Please ensure the following appears on all shipped items:

JW Marriott Orlando, Grande Lakes
4040 Central Florida Parkway, Orlando, Florida 32837
In the care of: Insert Event or Conference Name + Event Date
Attn: Name of person receiving shipment

Fees apply for all incoming and outgoing shipments and will be billed to the event master bill unless otherwise arranged. COD deliveries will not be accepted by the Hotel. Required package movement fees will apply.

SECURITY/FIRE MARSHAL APPROVAL

The Hotel shall not assume responsibility for the damage or loss of any item(s) left on hotel property. Arrangements for security may be made prior to the event at a fee of $90 per hour (4-hr minimum required). All outside vendors must register with Grande Lakes Safety & Security prior to load in or entering the resort. Compliance with all federal, state, and local fire/building codes is required for events. Permits, Diagrams, and Fire Watches are required for many types of events including but not limited to; exhibits/displays, general sessions, vehicles, cooking stations, Pyro, and tenting which will require prior approval. Fees will be assessed by the Orange Co. Fire Marshal. Consult your Event Manager for guidance.

SIGNAGE

The hotel reserves the right to approve the type and placement of all signage. Wall graphics and affixed branding must be provided and installed by the FedEx office. All rigging and/or hanging of items must be facilitated by Grande Lakes AV.

FURNITURE REMOVAL

Common area and/or outlet furnishings cannot be moved or utilized for other purposes unless approved by your Event Manager. Moving fees will apply.

PARKING

Daily Valet parking is $58 per car. Daily Self-parking is $42 per car, plus tax.



JW MARRIOTT

ORLANDO GRANDE LAKES®

JW Marriott Orlando Grande Lakes
4040 Central Florida Parkway, Orlando, Florida, 32837
+1 407.206.2300 | marriott.com/mcojw