



JW MARRIOTT
ORLANDO GRANDE LAKES®

2026 HOLIDAYS



EVENTS by JW

HOLIDAY CELEBRATIONS

Thank you for your time and interest in the JW Marriott Orlando, Grande Lakes for your Holiday Party! This is such an exciting celebration, and we are delighted to assist you with planning this special event.

The following proposal was created for you so that you may be familiarized with our wonderful event offerings and creative sample menus.

After determining availability for your preferred date, a Catering Agreement may be signed, with deposit paid in order to secure the venue on a definite basis. Your event will then be transitioned to the JW Marriott Event Management Team. One of our professional Event Managers will be selected to work with you to finalize event details, customize your menu and assist with on-site execution of your party.

Thank you again for considering the JW Marriott Orlando, Grande Lakes. We look forward to assisting you further with your holiday celebration.

Warmest regards,
The Catering Sales Team



EVENT DETAILS

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HOLIDAY CELEBRATION AMENITIES

Complimentary Floor-Length Tablecloths & Napkins

Colors include Black and Khaki
Black Dinner Napkins

Complimentary Votive Candles

Reception and Dinner Tables

Complimentary Dance Floor & Stage

Discounted Guest Parking

Valet Parking	25 plus tax per car (<i>discounted from 58</i>)
Self Parking	20 plus tax per car (<i>discounted from 40</i>)

Event Manager

On-site Coordination of Your Event
Menu Planning Assistance
Room Design Layout Assistance
Vendor Referrals
Vendor Liaison Assistance

Event Concierge

An extension of the Event Services Manager on the day of event to assist with any last-minute details

Marriott Bonvoy™ Events

The Marriott Bonvoy™ Member named on the Catering Agreement will receive Marriott Bonvoy™ Points (*two points for every one dollar spent on food and beverage charges - up to maximum 60,000 points - subject to rewards program terms and conditions*)





DINNER

DINNER

THREE-COURSE PLATED

Served with artisan bread and butter, freshly brewed coffee, decaffeinated coffee and a selection of hot teas.

FIRST COURSE | SELECT ONE

Petite Lettuces

Shaved Fennel, Radish, Dried Cranberries,
Feta, Blood Orange Vinaigrette

Grilled Endive Salad

Pomegranate, Gorgonzola, Candied Pecans,
Riesling Dressing

Baby Beet Salad

Cress, Citrus Supremes, Goat Cheese Mousse,
Pistachio, Sherry Vinaigrette

Delicata Squash

Garden Arugula, Persimmon, Cherry Tomato,
Shaved Asiago, Walnuts, Herb Dressing

Maple Pumpkin Soup

Spiced Crema, Candied Pepita

Lobster Bisque En Croute

Buttery Pastry

ENTRÉE COURSE | SELECT ONE

Citrus Brined Chicken Breast | 127 per guest

Sweet Potato Purée, Haricots Verts, Lemon Thyme Jus

Apple Smoked Chicken Breast | 127 per guest

Olive Oil Smashed Red Potatoes, Asparagus Tips, Lacinato Kale

Pan Seared Salmon | 130 per guest

Garden Herb Gnocchi, Carrot Purée, Maple Brussels Sprouts,
Thumbelinas

Local Mahi Mahi | 134 per guest

Smashed Plantain, Mango Salsa, Roast Baby Peppers

Braised Short Rib | 139 per guest

Creamy Polenta, Grilled Broccolini & Heirloom Carrots, Cabernet Jus

Manhattan Cut Strip Steak | 144 per guest

Roasted Garlic Pommes Purée, Wild Mushrooms, Pearl Onions,
Demi Glace

DESSERT COURSE | SELECT ONE

Apple Tart, Cranberries, Eggnog Anglaise, Vanilla Chantilly

Chocolate Fondant Layer Cake, Praline Crunch, Tropical Fruit Coulis

Biscoff Cheesecake, Fresh Berries, Lemon Curd



DINNER

BUFFET

Served with artisan bread and butter, freshly brewed coffee, decaffeinated coffee and a selection of hot teas.

PRICING

126 per guest	Select Two Soup or Salads, Two Entrées, Two Sides
141 per guest	Select Three Soup or Salads, Three Entrées, Three Sides
166 per guest	Select Four Soup or Salads, Three Entrées, Four Sides

SOUP & SALAD SELECTIONS

Whisper Creek Honey Roasted Squash Soup

Roasted Pepitas, Spiced Crema

Parsnip & Cauliflower Soup

Bacon Lardons, Sweet Onion, Gorgonzola

Potato & Leek Soup

Scallions, Sour Cream

Caesar Salad

Hearts of Romaine, Shaved Asiago, Caesar Dressing

Organic Greens

Pickled Red Onions, Dried Cranberries, Fuji Apple, Orange Vinaigrette

Grilled Chicories

Radichio, Endive, Pomegranate Seeds, Bleu Cheese, Candied Pecan, Tellicherry Peppercorn Vinaigrette

Delicata Squash Salad

Baby Kale Dried Cherries, Torn Herbs, Maple Cider Vinaigrette

Heirloom Tomato Caprese

Local Mozzarella, Basil Pesto, Balsamic Reduction

FESTIVE SIDES

Green Bean Casserole | Crispy Onions

Honey Glazed Heirloom Carrots | Cinnamon, Orange

Roasted Brassicas | Broccoli, Cauliflower, Brussels Sprouts

Corn Bread Stuffing | Apple Sage Sausage, Apricot, Sage

Roasted Fingerling Potatoes | Rosemary, Lemon

Whipped Potatoes | Confit Garlic

Candied Yams | Pecan Streusel, Cinnamon, WCF Honey, Marshmallows

ENTRÉE SELECTIONS

Pan Seared Snapper

Tomato Conserva, Roasted Fennel

Mahi Mahi

Mango Salsa

Butternut Squash Ravioli

Brown Butter, Sage, Pine Nuts

Roasted Eggplant

Braised Lentils, Tahini

Rosemary Roasted Chicken

Local Citrus, Pan Jus

Chorizo & Prawns Fideos

Saffron Broth

Maple Glazed Bone In Ham | Carving Station

Caramelized Apples, Whole Grain Mustard Sauce, Cheddar Biscuits

Herb Rubbed Prime Rib | Carving Station

Bordelaise, Yorkshire Puddings, Horseradish & Mustards

Slow Roasted Turkey | Carving Station

Traditional Gravy, Parker House Rolls

DESSERT

Pastry Chef's Selection of Holiday Delights





BEVERAGES

WINE

WINE

CHAMPAGNE/SPARKLING

Sparkling, Mumm Napa, Brut, Napa Valley	75
Sparkling, Moët & Chandon Imperial, Epernay, France	168
Sparkling, Prosecco, Avissi	70
Champagne, Nicholas Feuillatte, Brut, "Blue Label", France	128
Tattinger Brut "La Française", NV Champagne, France	195
Veuve Clicquot, "Yellow Label", NV, Reims	179
Schramsberg Vineyards "Mirabelle", Brut, California	115

WHITE WINES

Pinot Grigio, Pighin, Friuli-Venezi-Giulia	71
Sauvignon Blanc, Villa Maria, Marlborough, New Zealand	75
Sauvignon Blanc, Grove Mill	79
Sauvignon Blanc, Silverado	88
Sancerre, Fouassier	99
Chardonnay, Banshee	75
Chardonnay, Chalk Hill	79
Chardonnay, Ferrari-Carano	88
Chardonnay, Neyers 304, Carneros	84
Chardonnay, Flowers, Sonoma Coast	112

ROSÉ WINES

Chateau d'Esclans "Whispering Angel", Cotes de Provence	94
Rosé, Banshee	75
Rosé Bieler, Cuvee Sabine, Coteaux D'aix en Provence	77

RED WINES

Pinot Noir, Banshee	75
Pinot Noir, Belle Glos, Central Coast	89
Pinot Noir, Bouchard Aine et Fils, Bourgogne Rouge, Burgundy, France	90
Merlot, Duckhorn Vineyards, Napa Valley	130
Cabernet Sauvignon, Banshee	75
Cabernet Sauvignon, Roth	79
Cabernet Sauvignon, Ferrari-Carano	88
Cabernet Sauvignon, Quattro Theory, Napa Valley	139
Blend, The Prisoner, Napa Valley	169
Blend, Cline Cashmere	75



BAR

CASH BAR & HOURLY LIQUOR BARS

CASH 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	20 per drink
Luxury Cocktails	21 per drink
Ultra-Luxury Cocktails	22 per drink
Select Cordial	20-40 per drink
Sparkling Wine	24 per glass
Craft Beer	18 per bottle
Imported Beer	17 per bottle
Domestic Beer	15 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



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

Absolut Vodka
Bacardi Silver Rum
Dewar's White Label Scotch Whisky
Bombay London Dry Gin
Maker's Mark Bourbon
Espolon Silver Tequila
Courvoisier VS Cognac
Banshee Sauvignon Blanc, Sonoma County
Banshee Chardonnay, Sonoma County
Banshee Cabernet Sauvignon, Sonoma County

One Hour	46 per guest
Two Hours	64 per guest
Three Hours	80 per guest
Four Hours	93 per guest
Five Hours	107 per guest
A La Carte	18 per drink

LUXURY

Tito's Vodka
Bacardi 8 Rum
Glenfiddich 12 Year Scotch Whisky
Bombay Sapphire Gin
Angel's Envy Bourbon
Herradura Reposado Tequila
Courvoisier VSOP Cognac
Grove Mill Sauvignon Blanc, Marlborough
New Zealand
Chalk Hill Chardonnay, Russian River
Roth Cabernet Sauvignon, Alexander Valley

One Hour	49 per guest
Two Hours	66 per guest
Three Hours	84 per guest
Four Hours	103 per guest
Five Hours	116 per guest
A La Carte	21 per drink

ULTRA-LUXURY

Grey Goose Vodka
Ron Zacapa Rum
Glenfiddich 12 Year Scotch Whisky
Hendrick's Gin
Woodford Reserve Bourbon
Patrón Añejo Tequila
Courvoisier VSOP Cognac
Silverado Sauvignon Blanc, Yountville
Ferrari Carano Chardonnay, Sonoma County
Ferrari Carano Cabernet Sauvignon, Sonoma County

One Hour	51 per guest
Two Hours	69 per guest
Three Hours	89 per guest
Four Hours	109 per guest
Five Hours	129 per guest
A La Carte	22 per drink

BEER & WINE

One Hour	42 per guest
Two Hours	49 per guest
Three Hours	75 per guest
Four Hours	88 per guest
Five Hours	102 per guest

NON-ALCOHOLIC & SPECIALTY

Heineken 0.0, Red Bull, Fever Tree

One Hour	17 per guest
Two Hours	25 per guest
Three Hours	35 per guest
Four Hours	45 per guest
Five Hours	55 per guest

DOMESTIC BEERS

Budweiser, Bud Light, Coors Lite,
Michelob Ultra

A La Carte	15 per drink
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CRAFT, IMPORTED & SPECIALTY BEERS

Corona, Stella Artois, Samuel Adams
Seasonal, Surplus, IPA

A La Carte	16 per drink
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SOFT DRINKS

Coca-Cola Soft Drinks, Bottled Waters,
Bubly, Pellegrino

A La Carte	11 each
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ADDITIONAL DETAILS

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%. 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 Service Charges in existence at the time of the event will be charged. Increases to the Service Charges do not entitle this Agreement to be canceled without payment of the applicable cancellation liquidated damages.

FOOD AND BEVERAGE PRICING / POLICIES

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 and sales tax, currently 6.5%. Tax-exempt organizations must provide Hotel with copy of a valid Florida Tax Exempt Certificate and copy of company issued credit card or check. To ensure food quality, buffet and food display prices are based upon 1.5 hours or less. 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.

CATERING SERVICE RELATED FEES

A production fee of 500 will be applied to all catered buffet meal functions of less than 50 guests. 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.

GUARANTEES

Final guarantee of attendance and/or quantities of food items must be submitted by 3.00pm, 3 business days (72 hours) prior to event. In the event a guarantee is not received, the greater of: 1) the original contracted attendance or Food and Beverage minimum, or 2) the actual guest count, will be charged to the master bill.

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.

CATERING AGREEMENT, POLICY STATEMENT & DEPOSIT

The Catering Sales Agreement to reserve room block and private event space is to be signed and returned within 10 days of receipt, with an initial deposit of 25% of the Rental Fees, food and beverage minimum plus service charge and tax. If the function occurs within 60 days, a 50% deposit is required. If the function occurs within 30 days, a 100% deposit is required. All initial deposits are non-refundable and non-transferable. The initial deposit and the signed Catering Sales Agreement, once received, will secure your reservations for the function and guest room block. Please be advised that function space and room block will be released if the signed agreement and deposit are not received by the indicated date.

PAYMENT

All events require pre-payment unless prior arrangements have been established with Hotel. Full pre-payment will be due to the hotel 21 days in advance of the event date. 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.

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 325.



ADDITIONAL DETAILS

FOOD & BEVERAGE MINIMUM, EVENT SPACE RENTAL

Food and Beverage minimum expenditure requirements and event space rental charges are determined by the space required based upon type of set-up and the estimated number of people in attendance. Should advance set-up and/or late tear down be required, and not initially agreed upon in the Catering Sales Agreement, additional charges may be incurred.

DAMAGES

Any damage to 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.

OUTDOOR EVENTS, BACK UP SPACE AND WEATHER CALL

Outdoor events will incur a set-up fee of 10-14 per guest (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 guest and placed on the final bill. Outdoor events must conclude by 10.00 pm. Pyrotechnics and/or Fireworks must conclude by 9.00pm.

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 AUDIO/VISUAL / PRODUCTION

Quotes for Audio Visual and Production needs are available upon request through Grande Lakes Audio/Visual. All electrical needs (power), internet services 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.

GRANDE LAKES DESTINATION SERVICES

Grande Lakes Destination Services Team is available to discuss décor, entertainment, off-site events, floral, and transportation needs. Tents and fireworks/pyrotechnics 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 to hotel no more than 3 business days prior to event / your arrival. Please ensure the following appears on all shipped items:

Grande Lakes Orlando

4040 Central Florida Parkway, Orlando, Florida 32837

In 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 event master bill, unless otherwise arranged. COD deliveries will not be accepted by Hotel.

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 event at a fee beginning at 85 per hour (4 hour 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 are 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

Hotel reserves the right to approve the type and placement of all signage. Wall graphics and affixed branding must be provided and installed by 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 may apply.

PARKING

Self and Valet parking is available at the JW Marriott. The 2026 prevailing rates are 40 for self-parking and 58 for valet parking, plus applicable taxes (currently 6.5%), discounted to 20 per car plus tax for self-parking and 25 per car plus tax for valet parking. Please advise us if you wish to host parking for your attendees.

