



JW MARRIOTT
ORLANDO GRANDE LAKES®

WEDDING MENU



EVENTS by JW

CONGRATULATIONS

The JW Marriott Orlando, Grande Lakes culinary team invites you to experience world-class catering. Heighten your celebration with masterful culinary presentations that will captivate your palates and imagination.

We offer a Wedding Menu Package with your choice of a formal plated dinner or food stations. You may design your personal menu with the following selections, and you may upgrade or add enhancements to the package.

Also, you may build and customize your own menu à la carte, outside of the Wedding Menu Package for a brunch, lunch or dinner reception. À la carte menu options are available upon request. Private banquet catered rehearsal dinner or farewell brunch may be created as well.

WEDDINGS



JW MARRIOTT LUXURY WEDDING

Your Luxury Wedding will include the following services.

PERSONAL EVENT MANAGER

- Partners with your Wedding Planner
- Assists in referring vendors
- Designs your Ceremony and Reception layout
- Creates your personalized wedding menu or menu package

EVENT CONCIERGE

- Escorts guests and assists Event Manager and Wedding Planner on the wedding day

CEREMONY

- White garden chairs (for outdoor ceremonies)
- Ceremony rehearsal (based on availability)
- Indoor venue as weather back-up
- Non-alcoholic beverage station for guests (choice of citrus-infused water, lemonade or warm apple cider)

RECEPTION AND DINNER

- High & Low Cocktail Tables, Round Dining Tables
- Choice of Chiavari Chairs, Dinner Event
- Floor Length Tables Linens & Napkins
- Tableware, Silverware & Glassware
- Votive Candles for Cocktail & Dining Tables
- Dance Floor & Stage, Indoor Events
- Place Setting Menu Cards, Plated Dinner
- Indoor venue as weather back-up

WEDDING EVENT SITE FEE | 6,000

Site fee is exclusive of service charge and tax.

A banquet-catered reception is required to host a Luxury Ceremony at the hotel. Optional Audio Package for Ceremony is 895 (exclusive of tax and service charge) and includes two wireless lavalier microphones, two speakers, mixer and technician.



WEDDINGS



WEDDING MENU PACKAGE

Your Wedding Menu Package will include the following.

INCLUSIONS | 250 PER GUEST

- Cocktail Reception (four butler passed Hors d'Oeuvre)
- Dinner (choice of Plated Dinner or four Food Stations)
- Four Tiered Faux Wedding Cake, Elegantly Plated Cake served for Dessert
- Premium Bar Package (five hours, including tableside wine service)
- Sparkling Wine Toast

PREMIUM BAR PACKAGE

Your Premium Bar Package will include the following.

INCLUSIONS

- Five consecutive hours of Premium Selection Unlimited Bar Service prepared with: Absolut Vodka, Captain Morgan Rum, Dewars White Label Scotch, Tanqueray Gin, High West Bourbon, Herradura Blanco Tequila, Courvoisier VS Cognac
- Domestic House Wines to include Chardonnay and Cabernet Sauvignon available on bar and served tableside during dinner
- Imported and Domestic Beer, Soft Drinks, Juices, Bottled Water and Mineral Water
- Sparkling Wine or Prosecco to be served to each guest as a toast at the Wedding Couple's discretion (one glass per guest)
- Liquor brands subject to change

Each additional hour over five hours, add 16 per guest.





COCKTAIL RECEPTION

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HORS D'OEUVRE

Butler passed, based on one piece of each per guest, please select four.

COLD SELECTIONS

Coctel de Camarones

Crispy Plantain, Cilantro

Smoked Salmon Mousse

Everything Bagel Chip, Chervil

Cured Tomato Bruschetta

Roasted Garlic, Pesto Aioli, Focaccia

Castelvetrano Olive Toast

Whipped Feta, Orange Zest, Rosemary

Horseradish Beef Crostini

Caramelized Onion Jam

Crispy Prosciutto

Compressed Melon, Chevre

HOT SELECTIONS

Lobster Empanada

Chimichurri Aioli

Lump Crab Cake

Chipotle Lime Dip

Grilled Chicken Souvlaki

Preserved Lemon Salsa Verde

Beef Bourguignon

Buttery Pastry, Burgundy Wine, Bacon, Mushrooms

Mushroom Arepa

Queso Oaxaca, Poblano Rajas

Sundried Tomato Spanakopita

Feta, Lemon Garlic Sauce





DINNER

DINNER

TWO-COURSE PLATED DINNER SERVICE

Served with assorted freshly baked rolls and butter, freshly brewed coffee, decaffeinated coffee and a selection of hot teas.

SALAD | SELECT ONE

Organic Greens

Shaved Carrots, Red Onions, Radish, Cucumber, Dried Cherries, Florida Citrus Vinaigrette

Baby Gem

Roasted Corn, Radish, Crispy Tortillas, Queso Fresco, Poblano Ranch

Caesar

Hearts of Romaine, Focaccia Croutons, Shaved Parmesan, Lemon Garlic Dressing

Heirloom Tomato Caprese

Mozzarella Di Bufala, Arugula, Balsamic Reduction, Extra Virgin Olive Oil

ENTRÉE | SELECT ONE

Beef Tenderloin

Roasted Garlic Pommes Purée, Thumbelina Carrots, Asparagus Tips, Tempranillo Demi Glace

Braised Beef Short Rib

Creamy Polenta, Broccolini, Caramelized Cipollini, Fresh Herb Braisaige

Citrus Chicken

Schmaltz Potatoes, Poached Radish & Turnips, Lemon Thyme Chicken Jus

Herb Roasted Chicken Breast

Olive Oil Smashed Potatoes, Wilted Kale, Sunburst Squash, Pan Jus

Salmon

Whipped Sweet Potato, Farm Greens, Roasted Cauliflower, Heirloom Carrots, Charred Vine Tomatoes

Lemon Dill Grouper

Smoked Tomato Braised Beluga Lentils, Rainbow Swiss Chard & Fennel Salad, Charred Broccolini

Grilled Lion's Mane Mushroom

Endive And Chicory Salad, Vegetarian Demi Glace

PRE-SELECTED CHOICE OF ENTRÉE SERVICE

MULTIPLE ENTRÉE SERVICE

The option to offer your guests multiple entrée selections is possible, with the following guidelines:

- There is a minimum of 50 guests required
- The menu must have the same first course, side dishes, and dessert
- There is a maximum of three entrée selections to include a vegetarian option
- Entrée selections must be determined ten (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



DINNER

STATIONS

Based on 1.5 hour presentation, please select two cold stations and two hot stations, additional stations are 30 each, per guest.

COLD STATIONS

Cheese Monger

Selection of Local & International Cheeses, Bleu, Triple Cream, Goat, Aged & Washed Rind Cheeses, Seasonal Chutneys & Jams, Artisan Bread & Crackers

Charcuterie Station

Chef's Curated Cuts, Prosciutto Di Parma, Genoa Salami, Coppa, Finocchiona, Bresaola, Pickled Vegetables, Mustards, House Made Crostini

Mezze

Grilled Vegetables, Marinated Artichokes, Hummus, Romesco, Roasted Garlic Labneh, Pita Chips & Lavash

Build Your Own Salad Bar

Organic Petite Lettuces, Baby Gems, Spinach, Shaved Carrots, Cherry Tomatoes, Chickpeas, Edamames, Olives, Cucumber, Red Onion, Crumbled Chevre & Blue Cheese, Buttermilk Ranch, Citrus Vinaigrette, Lemon Poppyseed Dressing

Crudites

Seasonally Inspired Vegetables, House Made Ranch, Hummus, Whipped Feta

Tomato & Mozzarella

Heirloom Tomatoes, Mozzarella Di Bufala, Burrata, Arugula, Basil, Aged Balsamic Vinegar, Extra Virgin Olive Oils, Pesto

Seafood

East Coast Oysters On The Half Shell, Poached Prawns, Crab Claws, Mignonette, Cocktail Sauce, Lemon & Tabasco

HOT STATIONS

Rosemary Roasted Prime Rib

Attendant required 325 each Chef

Gremolata Fingerling Potatoes, Glazed Heirloom Carrots, Tempranillo Jus, Sweet Rolls

Hot Smoked Salmon

Attendant required 325 each Chef

Dill Crème Fraîche, Warm Dijon Potato Salad, House Made Rolls

BYO Bao Bar

Steamed Buns, Lemongrass Chicken, Hoisin Pork Belly, Braised Shiitake Mushroom, Pickles, Cilantro, Sriracha Aioli

Mac And Cheese

Attendant required 325 each Chef

Traditional American, Brown Butter Mornay, Aged Gouda & Truffle, House Made Bacon Bits, Scallions, Crispy Onions, House Made Black Pepper Ketchup





WEDDING CAKE

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CUSTOM WEDDING CAKE OFFERINGS

Designed by our award-winning Pastry Team, our wedding cakes are made with the utmost care and detail. Let our Pastry Chef create a couture cake based on your color palette, monogram or even wedding gown. Cake included in package does not include elaborate cake designs, embellishments, sugar flowers or natural flowers.

INCLUSIONS

- Custom Four Tiered Faux Wedding Cake With Elegantly Plated Cake Served For Dessert
- Wedding Cake Served With Regular & Decaffeinated Coffee & Hot Tea Selection

SUGGESTED COMBINATIONS

New Jersey

Yellow Sponge Cake, Cannoli Filling, Limoncello Syrup, Chocolate Chips

Los Angeles

Vanilla Cake, Madagascar Vanilla Filling, Madagascar Vanilla Icing

Chicago

Vanilla Sponge Cake, White Godiva Chocolate Syrup, Lemon Cream Raspberries, Buttercream Icing

Plant City

Vanilla Sponge Cake, Diplomat Cream, Fresh Strawberries

San Francisco

Chocolate Sponge Cake, Valrhona Dark Chocolate Mousse, Fudge

Manhattan

Red Velvet Cake, Cream Cheese Filling, Buttercream Icing

Memphis

Banana Cake, Peanut Butter Crunch, Chocolate Mousse, Raspberry Jelly

Boston

Marble Cake, Bailey's Irish Cream Syrup, Chocolate Ganache, Vanilla Curd

Seattle

Chocolate Cake, Coffee Syrup, Caramel Cream

ENHANCEMENTS

Custom Gum Paste Flowers

Large, 10 each | Medium, 6 each | Small, 3 each

Duo of Wedding Cake Flavors

+5 per guest

Elaborate Decoration, Painting & Piping

Starting at 70 per tier

Additional Cake Tiers

Starting at 70 per tier

A FINAL NOTE

Personal Touches

Fresh flowers, ribbons, custom toppers and custom cake stands must be provided by client or florist within 48 hours of wedding date.

Anniversary Cake Topper

An optional cake topper can be provided to take home the day after the wedding.





ENHANCEMENTS

BAR ENHANCEMENTS



LUXURY BAR PACKAGE UPGRADE

Upgrade your included Bar Package to include the following options.

LIQUOR, WINE & BEER | +16 PER GUEST, +16 PER GUEST EACH ADDITIONAL HOUR OVER FIVE HOURS

Substitutions and/or additions to the brands listed may result in higher pricing. Cordials are not included in Bar Packages.

- Tito's Vodka, Bacardi Silver Rum, Glenfiddich Scotch 12 Year, Bombay Sapphire Gin, Maker's Mark Bourbon, Casa Noble Añejo Tequila, Courvoisier VSOP Cognac
- Upgraded Domestic House Wines to include Chardonnay and Cabernet Sauvignon available on bar and served tableside during dinner
- Imported and Domestic Beers, Soft Drinks, Juices, Bottled Water and Mineral Water

SPECIALTY & SIGNATURE COCKTAILS | +18 PER DRINK

To include, but not limited to:

- Martinis
- Mojitos
- Frozen Cocktails
- Mimosas
- Bloody Marys
- Moscow Mules

CORDIALS | +18-36 PER DRINK

Price varies, selections available upon request.



FOOD AND BEVERAGE

All food and beverage is to be purchased solely through JW Marriott Orlando, Grande Lakes with the exception of a wedding cake. All wedding event site fees and food and beverage charges are subject to a 26% taxable service charge and a 6.5% Florida sales tax. A 7.50 cake cutting fee will be applied to any cake brought in by an outside vendor. The 7.50 per guest cake cutting fee is subject to a 26% taxable service charge and a 6.5% Florida sales tax. The Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The hotel reserves the right to refuse alcoholic service to anyone. The hotel will provide a complimentary Wedding Menu Tasting for up to six (6) guests including the Wedding Couple with food and beverage minimum expenditure of 25,000 or more. Tastings allow a limited sampling to experience the flavors and a broad understanding of the culinary capability. Please consult with your Special Event Manager about your tasting needs.

GUARANTEES

A final guarantee of attendance must be submitted by 10.00 am five (5) business days prior to your event. This guarantee is not subject to reduction. In the event a guarantee is not received, the greater of the original contracted attendance or the actual attendance will be billed.

PAYMENT

A credit card must be on file in order to secure your wedding events. All functions are on a pre-payment basis. Personal checks are accepted up to 21 days prior to your function. All remaining payments can be made in the form of cashier's check, credit card or cash.

HOTEL ACCOMMODATIONS

Based upon availability, a room block at JW Marriott Orlando, Grande Lakes may be set aside at a special rate for your guests. Each room is subject to a 55 resort fee and 12.5% room tax, per day. Any unused rooms will be released 30 days prior to the wedding. Room blocks contracted with more than 10 rooms are subject to 90% attrition.

CATERING AGREEMENT AND DEPOSIT

To reserve a date and event spaces, a Catering Sales Agreement is to be signed and returned to the hotel within ten (10) days of issue, with an initial deposit of 25% of the Wedding Event Site Fee, food and beverage minimum plus service charge and tax. If the function occurs within 60 days, a 100% deposit is required. All deposits are non-refundable and non-transferable. Once received, the initial deposit and signed Catering Sales Agreement will secure your reservations for the wedding. Please be advised that date and space will be released if we do not receive the signed Catering Sales Agreement and deposit by the indicated date.

EVENT SPACE

The Wedding Event Site Fee begins at 6,000, with food and beverage minimums based on the event type, set-up type, and the number of guests in attendance. Should advance set-up and late teardown be required, an additional charge may be incurred. There may be one or more weddings and/or events taking place on the resort on any particular day.

OUTDOOR EVENT SPACE

Indoor space will be reserved for all outdoor events. Weather calls will be made at least six (6) hours prior to the event. If a ceremony double set of both indoors and outdoors is requested, a 14 per guest setup fee will be applied and placed on the final bill. A 10 per guest outdoor setup fee will be applied toward all outdoor events, excluding wedding ceremonies and wedding cocktail receptions. Events taking place outdoors must conclude musical entertainment by 10.00 pm.

AUDIO VISUAL

Grande Lakes Audio Visuals is a full service, in-house production company and the preferred provider for all audio visual needs at Grande Lakes Orlando. Our production team provides a full range of event production services, including audio and lighting equipment, screens and projectors, video production, etc. Grande Lakes Audio Visuals is the exclusive provider at the resort for power, rigging and internet services.



ADDITIONAL DETAILS

PARKING

At JW Marriott Orlando, Grande Lakes, the 2025 prevailing rate for valet parking is 58 per car with self-parking priced at 40 per car, plus applicable taxes, currently 6.5%. The hotel is not responsible for losses or damages to any vehicle or its contents. Please advise us if you wish to host parking for your attendees. Parking rates are subject to change without notice.

WEDDING PLANNER

An approved Wedding Planner is required to assist you at least 30 days prior to your wedding date, to conduct the rehearsal and be on the premises the day of the wedding to coordinate your celebration. An approved list of consultants/planners will be made available to you by JW Marriott Orlando, Grande Lakes. Fees vary with client responsible for the charges.

FLORIDA NOTICE OF OPERATIONS CHARGES

Food and Beverage Operations Charges:

All food and beverage prices are subject to a Staff Service Charge, currently 15.551%, and a House Service Charge, currently 10.449%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.

Other Mandatory Charges:

Meeting room rental prices are subject to a Service Charge, currently 26%. Audio visual rates are subject to a Service Charge, currently 26%.

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%. [ORGANIZATION NAME] 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. [ORGANIZATION NAME] agrees to pay the Service Charges in existence at the time of the event. [ORGANIZATION NAME] understands that increases to the Services Charges do not entitle [ORGANIZATION NAME] to cancel this Agreement without payment of the applicable cancellation liquidated damages.

WEDDING VENDORS

Your Event Manager may refer vendors for floral decor, entertainment, photographers and more. If you prefer to provide vendors not on the hotel's preferred vendor list, a copy of the vendor's insurance policy evidencing 1,500,000- 5,000,000 (depending on service provided) is required.

ADDITIONAL CHARGES WHICH MAY APPLY

All food, beverage, event site fees, rental fees, audio visual and related charges are subject to a 26% taxable service charge and 6.5% sales tax. Rates are subject to change.

- Cake Cutting Fee: 7.5 per guest applies to cakes from another vendor
- Welcome Bag Delivery Fee: 5 per room
- Outdoor Lighting: Starting from 2,000
- Power For Outdoor Ceremony (if hotel's optional Audio Package is not used): Starting from 1,200
- Additional Power for Entertainment (Band/DJ): Starting from 900
- Indoor/Outdoor Double Ceremony Setup: 14 per guest depending on event setup
- Outdoor Setup Fee: 10 per guest, does not apply to outdoor wedding ceremonies and/or outdoor wedding cocktail receptions
- Firewatch for Sparklers, Pyrocooking, Hazers, Confetti, Etc.: Pricing varies based on Orange County guidelines 30 days advance notice to your Event Manager required
- Production Fee: 325 per buffet meal applied for functions of less than 50 guests
- Additional Reception Hours: Starting from 500 per hour beyond 5 hours (cocktail reception and dinner)
- Chef Attendant Fee: 325 per Chef Attendant for two hours, 55 per Chef Attendant per additional hour
- Bartender Fee: 435 per Bartender for five hours, 55 per Bartender per additional hour
- Transportation & Attendant (for guests requiring assistance to/from wedding venue): 350 per golf cart with hotel driver and one guest for two hours

