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6677 Sea Harbor Drive | Orlando | Florida 32821

www.renaissanceseworld.com

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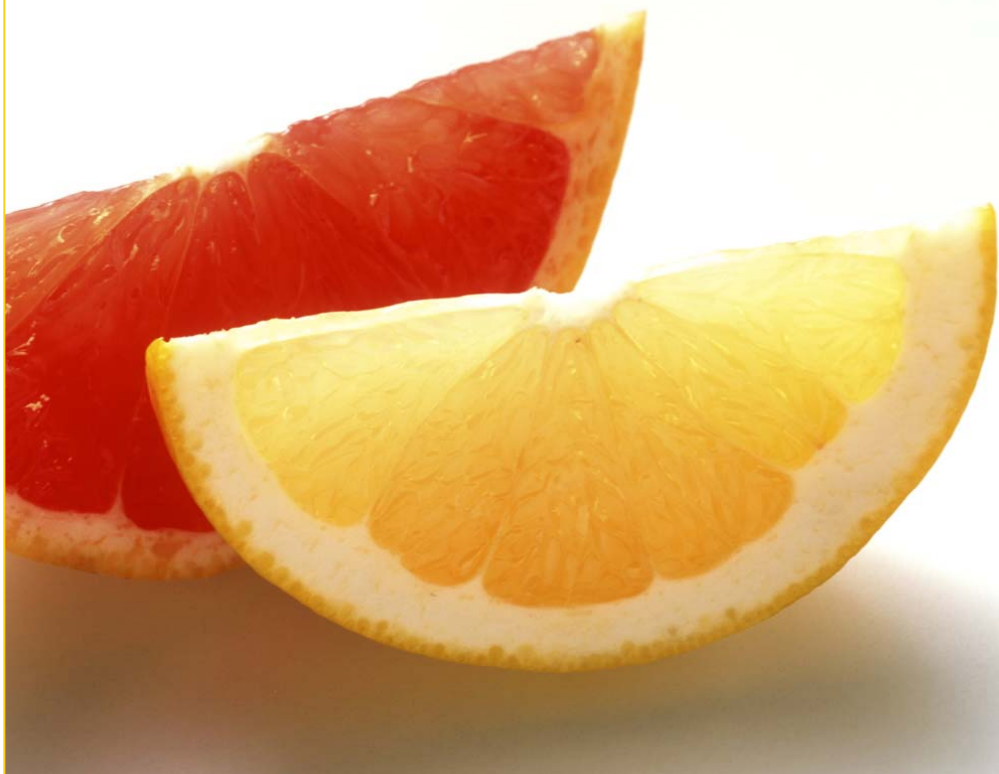
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continental breakfast

basic | \$24

An Assortment of Juices to Include:

Orange Juice, Apple, Grapefruit and Cranberry

Sliced Fresh Seasonal Fruit & Berries With Organic Winter Park Honey Vanilla Cream

Fruit Filled and Cheese Danish

Assorted Bagels, Muffins, Flaky Croissants & Breakfast Breads

Plain Cream Cheese, Butter, Preserves & Jams

Starbucks® Coffee and Specialty Tazo Teas

enhancements | \$8.95

Sunshine Breakfast Wrap: Scrambled Eggs, Chorizo, Manchego Cheese, Piquillo Peppers

Breakfast Egg Sandwiches: Selection of Croissant, Biscuit or English Muffin Select a Meat: Bacon, Ham or Sausage

Broken Egg Sandwich Pannini Prosciutto and Fresh Mozzarella

Based upon one hour of service in your meeting room or pre-function area. Additional charge of \$2 per person for seated continental breakfast

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continental breakfast

Traditional | \$26

An Assortment of Juices to Include:

Orange Juice, Apple, Grapefruit and Cranberry

Sliced Fresh Seasonal Fruits & Berries With Organic Winter Park Honey Vanilla Cream

Assorted Cold Cereals

Whole Milk, 2% and Skim Milk

Whole Bananas, Seasonal Berries, & Dried Fruit

Individual Fruit Flavored Yogurts House Made Granola

Fruit Filled and Cheese Danish, Assorted Bagels, Muffins, Flaky Croissants & Breakfast Breads

Plain Cream Cheese, Butter, Preserves & Jams

Starbucks® Coffee and Specialty Tazo Teas

Based upon one hour of service in your meeting room or pre-function area.

Additional Charge of \$2 per person for seated continental breakfast

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continental breakfast

deluxe | \$28

An Assortment of Juices to Include: Orange
Apple, Grapefruit and Cranberry

Sliced Fresh Seasonal Fruits and Berries with Organic Winter Park
Honey Vanilla Cream

Assorted Cold Cereals Whole Milk, 2%, and Skim Milk

Whole Bananas, Seasonal Berries, Dried Fruits

Individual Fruit Flavored Yogurts House Made Granola

Smoked Salmon Display With Traditional Garnitures

Display of Artisan Style Cheese & Meats With Sliced Bread
Baguettes

Assorted Donuts, Fruit Filled and Cheese Danish,

Assorted Bagels, Muffins, Flaky Croissants &
Breakfast Breads

Plain Cream Cheese, Butter, Preserves & Jams

Starbucks Coffee® and Specialty Tazo Teas

Based upon one hour of service in your meeting room or
pre-function area.

Additional charge of \$2 per person for seated
continental breakfasts

Plated Breakfast

All American Breakfast | \$28

Fresh Berry, Yogurt and House Made Granola Martini

Scrambled Eggs

Choice of Bacon, Sausage or Ham

Chef's Selection of Breakfast Potatoes

Southern Sunrise | \$30

Fresh Berry, Yogurt and House Made Granola Martini

Cinnamon French Toast Cinnamon Sugar Brioche Bread with warm Maple Syrup

Choice of Bacon, Sausage or Ham

Served with Warm Fruit Compote

Morning Delight | \$36

Tropical Fruit Plate with Organic Winter Park Honey Vanilla Cream Sauce

Grilled Filet Mignon with Scrambled Eggs

Asparagus Spears, Crab Meat & Bearnaise Sauce

Chef's Selection of Breakfast Potatoes

Individual Quiche | \$31

Fresh Berry, Yogurt and House Made Granola Martini

Spinach Florentine and Quiche Lorraine

Chef's Selections of Breakfast Potatoes



All Breakfast Entrees Include Orange Juice,

Freshly-Baked Breakfast Pastries with Butter, Preserves and Jam

Starbuck's Coffee® and Specialty Tazo Teas

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Breakfast Buffet

Traditional | \$35

An Assortment of Juices to Include:
Orange, Apple, Grapefruit & Cranberry

Sliced Fresh Seasonal Fruits & Berries With
Organic Winter Park Honey Cream

Individual Fruit Flavored Yogurts House
Made Granola

Farm Fresh Scrambled Eggs

Crisp Bacon Strips and Sausage Links

Chef's Selection of Breakfast Potatoes

Chef's Breakfast Bakeries

Butter, Preserves, Jam and Cream Cheese

Starbucks® Coffee and Specialty Tazo
Teas

Country | \$37

An Assortment of Juices to Include: Orange,
Apple, Grapefruit and Cranberry

Sliced Fresh Seasonal Fruit & Berries

With Organic Winter Park Honey Cream

Assorted Cold Cereals Whole Milk, 2% and

Skim Milk Whole Bananas, Seasonal Berries

Individual Fruit Flavored Yogurts House Made
Granola

Farm Fresh Scrambled Eggs

Waffles With Maple Syrup

Crisp Bacon Strips and Country Style Ham

Southern Grits with Cheese

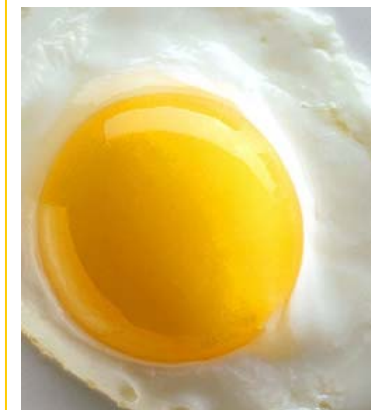
Chef's Selection of Breakfast Potatoes

Biscuits with Sausage Gravy

Assorted Freshly-Baked Breakfast Pastries and
Bagels

Butter, Preserves, Jam and Cream Cheese

Starbucks® Coffee and Specialty Tazo Teas



Minimum of 25 guests.

Service Charge of \$100 for groups less than 50

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Breakfast Buffet

Floridian | \$38

An Assortment of Juices to Include:
Orange, Apple, Grapefruit &
Cranberry

Sliced Fresh Seasonal Fruits & Berries
With Organic Winter Park Honey
Vanilla Cream

Assorted Cold Cereals Whole Milk, 2% and Skim Milk

Whole Bananas, Seasonal Berries

Farm Fresh Scrambled Eggs with
Chives

Cheese Blintzes, Tart Cherry
Compote

Crisp Bacon Strips and Sausage Links

Chef's Selection of Breakfast
Potatoes

Assorted Freshly-Baked Breakfast
Pastries and Bagels

Butter, Preserves, Jam and Cream
Cheese

Starbucks® Coffee and Specialty
Tazo Teas



Minimum of 25 guests

Service Charge of \$100 for groups less than 50



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Build Your Own Breakfast Enhancements

**Stuffed French Toast Station | \$10

Cooked to order by Uniformed Chef

Cinnamon Sugar Dusted Brioche Bread With Banana Cream

Warm Vermont Maple Syrup

Whipped Cream & Whipped Butter

**Belgium Waffle Station | \$11

Cooked to order by Uniformed Chef

Fruit Compote, Chocolate Chips

Warm Vermont Maple Syrup

Whipped Cream & Whipped Butter

**Omeletes Made to Order | \$10

Cooked to Order by a Uniformed Chef

Eggs & Egg Whites, Dried Ham, Crumbled Bacon, Sausage, Swiss Cheese, Cheddar Cheese, Onions, Peppers, Mushrooms, Spinach, Diced Tomatoes and Salsa.

Display of Artisan Style Cheese and Meats | \$12

With Sliced French Bread Baquettes

**Attendants @\$175 each, Minimum of 25 guests Service Charge of \$100 for groups less than 50

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Hot Cereals | \$5

Southern Grits with Cheese and Butter

Or

Traditional Oatmeal With Brown Sugar and Dried Fruits

Or

Georgia Peach and Pecan Oatmeal

**Buttermilk Pancake Tasting Station | \$10

Cooked to order by Uniformed Chef

Blueberry, Chocolate Chips, Georgia Pecan, Banana, Traditional Fruit Compote

Warm Vermont Maple Syrup

Whipped Cream & Whipped Butter

Biscuits and Gravy | \$6

House Made Cheddar Cheese Biscuits & Savory Sausage Gravy

Breakfast Truffle Station | \$7

House Made Granola, Organic Yogurt, Winter Park Honey

Assorted Dried Nuts

**Attendants Fee \$175 Each. Minimum 25 guests Service Charge of \$100 for groups less than 50



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DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

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Themed Breaks

Thirsty Gator | \$12

Soft Drinks and Bottled Water

Starbucks® Coffee and Specialty Tazo Teas

Morning Stretch | \$18

Individual Bottled Fruit Juices

Whole Fresh Fruit, Power Bars, Granola Bars, Trail Mix

Soft Drinks, Energy Drinks and Bottled Water

Starbucks® Coffee and Specialty Tazo Teas

Coffee Break Packages Based on 30 Minute Service.

All American | \$14

Whole Fresh Fruit

Sliced Apple Strudel and Cherry Turnovers

Soft Drinks and Bottled Waters

Starbucks® Coffee and Specialty Tazo Teas

Donut Break | \$14

Donut Holes

Yogurt and Fruit Smoothies with Attendant

Soft Drinks and Bottled Water

Starbucks® Coffee and Specialty Tazo Teas

Bakers Dozen | \$15

Whole Fresh Fruit

Assorted Donuts

Soft Drinks and Bottled Water

Starbucks® Coffee and Specialty Tazo Teas



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Themed Breaks

Cookie Jar | \$14

Assorted Gourmet Cookies

Soft Drinks and Bottled Water

Chilled Individual White and
Chocolate Milk

Starbucks® Coffee and
Specialty Tazo Teas

Down by the Sea | \$16

Dolphin Shaped Sugar Cookies
with Raspberry Filling

Haagen Dazs Ice Cream and Frozen Fruit Bars

Soft Drinks and Bottled Water

Starbucks® Coffee and Specialty Tazo Teas

Coffee Break Packages Based on 30 Minute Service

Snack Attack | \$18

Assorted Candy Bars

Chips Ahoy®, Oreo®, Potato
Chips, Popcorn, Pretzels and
Baked Chips

Roasted Nut Station

Soft Drinks and Bottled Water

Starbucks® Coffee and Specialty
Tazo Teaz

Orlando Magic Break | \$19

Soft Warm Pretzels with Cheese
Sauce

Mini Hot Dogs with Mustard

Cracker Jacks, Dry Roasted
Peanuts and Popcorn

Arizona Iced Tea, Lemonade,
Soft Drinks and Bottled Water

Starbucks® Coffee and
Specialty Tazo Teas



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Gourmet Cookies | \$19

Palmier, Coconut Macarons, Almond Horns and Sables Cookies

Chilled Individual White and Chocolate Milk

Assorted Soft Drinks and Bottled Water

Starbucks® Coffee and Specialty Tazo Teas

Coffee Break Package Based Upon 30 Minutes of Service

Themed Breaks

Chocolate Extravaganza | \$17

Freshly-Baked Gourmet Chocolate Chip Cookies and Chocolate Chunk Cookies

Freshly-Baked Gourmet Chocolate Fudge Brownies

Chocolate Covered Strawberries

Soft Drinks and Bottled Water

Chilled Individual White and Chocolate Milk

Starbucks® Coffee and Specialty Tazo Teas

Florida Sunshine | \$19

Freshly Prepared Fruit Smoothies to Include Choice of Two Flavors: Strawberry, Banana, Peach, Pina Colada or Raspberry

Key Lime Cookies

Lemon Squares

Tropical Fruit Tartlets

Soft Drinks and Bottled Water

Starbucks® Coffee and Specialty Tazo Teas (Minimum of 50 Guests)

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All-Day Coffee Break Packages

Selection #1 | \$46

One Hour Morning Break

Assorted Juices

Sliced Fresh Fruit

Freshly-Baked Pastries and Bagels

Butter, Preserves, Marmalade and Cream Cheese

Soft Drinks and Bottled Waters

Starbucks® Coffee and Specialty Tazo Teas

Thirty Minute Mid-Morning Break

Soft Drinks and Bottled Waters

Starbucks® Coffee and Specialty Tazo Teas

Thirty Minute Afternoon Break

Gourmet Cookies and Chocolate Brownies

Soft Drinks and Bottled Waters

Starbucks® Coffee and Specialty Tazo Teas

Selection #2 | \$52

One Hour Morning Afternoon Break

Assorted Juices

Sliced Fresh Fruit

Freshly-Baked Pastries and Bagels

Butter, Preserves, Marmalade, and Cream Cheese

Soft Drinks and Bottled Waters

Starbucks® Coffee and Specialty Tazo Teas

Thirty Minute Mid-Morning

Whole Fresh Fruit

Power and Granola Bars

Soft Drinks and Bottled Waters

Starbucks® Coffee and Specialty Tazo Teas

Thirty Minute Afternoon Break

Potato Chips, Pretzels and Popcorn

Assorted Candy Bars

Soft Drinks and Bottled Water

Starbucks® Coffee and Specialty Tazo Teas



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Morning and Afternoon Enhancements

Beverage Selections

Soft Drinks | \$4.50

Bottled Fruit Juices | \$5.00

Tazo Flavored Iced Teas | \$5.00

Bottled Water | \$4.50

Fiji Water | \$5.00

Voss Water | \$5.00

Evian Water | \$5.00

Bottled Lemonade | \$4.50

Energy Drinks | \$6.00

Bottled Frappuccinos | \$5.00

Lemonade | \$60 Gallon

Fruit Punch | \$60 Gallon

Starbucks® Coffee | \$83 Gallon

Specialty Tazo Teas | \$83 Gallon

Boathouse Farm Organic Individual Juices | \$6.00

A la Carte Selections

Individual Yogurts | \$5

Assorted Boxed Cereals | \$5

Whole Fruit | \$4

Hard Boiled Eggs | \$2

Assorted Donuts / Assorted Donut Holes | \$48 Dozen

Danish, Muffins, Croissants and Coffee Cakes | \$48 Dozen

Assorted Fruit and Nut Breads | \$48 Dozen

Assorted Bagels and Cream Cheese | \$48 Dozen

Specialty Coffee Cakes | \$50 Dozen

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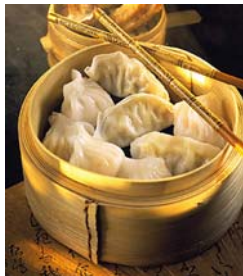
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Tasty Treat Selection |

Gourmet Cookies, Lemon Squares, Brownies, Blondies and Linzer Squares | \$48 Dozen

Warm Pretzels with Cheese Sauce | \$5

Mini Hot Dogs with Mustard | \$5

Fresh Fruit Kabobs | \$60 Dozen

Assortment of Frozen Fruit Bars and Gourmet Ice Cream Bars | \$6

Assorted Candy Bars, Granola Bars and Breakfast Bars | \$4

Assorted Tea Sandwiches | \$50 Dozen

Individual Bag of Potato Chips, Popcorn and Pretzels | \$5

Individual Bags of Terra Chips | \$5.50

Freshly-Popped Popcorn | \$4

Popcorn Machine with Attendant (50 Guest Minimum) \$175

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Plated lunches

[Starters](#) | [Selection of One](#)

Classic Caesar Salad

Garden Greens

Wedge Salad

Soup du Jour

Sliced Fresh Seasonal Fruit

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Strawberry Shortcake

Mango Upside Down Cake

Chocolate Pot de Crème

Apple Cake

Florida Key Lime Pie

Peanut Butter Tart

All Entrees Include:

Choice of One Starter and Dessert

Chef's Selection of a Fresh Vegetable and Potato or Rice with Hot Entrees

Freshly-Baked Assorted Roll and Butter

Iced Tea, Starbucks® Coffee and Specialty Tazo Teas

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Cold Plated Selection

Deli Plate | \$36

Sliced Deli Style

Top Round of Beef, Smoked
Breast of Turkey, Black Forest
Ham with Swiss Cheese

Lettuce, Tomato, Pickle

Penne Pasta Salad

"Vickies®" Kettle Chips

Sandwich Roll

Wraps | \$38

Choice of 2 Wraps

Turkey & Brie Wrap

Marinated & Grilled Garden
Vegetable Wrap

Harris Ranch Steak Wrap

Italian Wrap

"Vickies®" Kettle Chips

Classic Grilled Chicken Caesar
Salad | \$36

Grilled Chicken Breast Atop Crisp
Romaine Hearts, Shaved
Romano, Parmesan Dressing

Assorted Rolls and Butter
Chop Salad | \$39

Latin Spiced Shrimp Atop
Organic Greens and Exotic
Fruits, Mango Dressing

Assorted Rolls and Butter

Black & Bleu Salad | \$39

Crisp Iceberg Lettuce Topped with Harris
Ranch Skirt Steak,
Heirloom Tomato, Bermuda Onion,
Applewood Smoked Bacon,
Buttermilk Gorgonzola Dressing

Assorted Rolls and Butter



All Cold Plated Selections are Served with the Soup of the Day and Choice of Dessert

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Plated Hot Selections

Wild Salmon | \$44

With Saffron Tomato Sauce

Grouper | \$46

Key Lime & Coconut Sauce

Mahi Mahi | \$46

Ginger Chili Sauce

Boneless Chicken Breast | \$38

Lemon Thyme Sauce

Pork Chop Apple | \$45

Apple Au Jus

Filet Mignon 6oz. | \$46

Gorgonzola Sauce

NY Strip 8oz. | \$47

Chimmichurri Sauce

Penne Pasta & Grilled Chicken | \$39

Sun Dried Tomato Cream Sauce

Orecchiette With Italian Crumbled Sausage | \$39

Rustic Tomato Sauce



All Entrées Include

Choice of One Starter and Dessert

Chef's Selection of Starch and Vegetable

Assorted Breads and Rolls

Starbucks® Coffee and Specialty Tazo Teas

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lunch buffet

Deli | \$41

Multi Grain Brioche Rolls and Ciabatta
Tomatoes, Lettuce, Onions, Pickles and Olives
Potato Salad with Chopped Egg & Chives

House Made Slaw

Farfalle Pesto Pasta Salad

"Vickies®" Kettle Chips

Turtle Bites and Blondies

Assorted Deli Meats

Smoked Turkey

Black Forest Ham

House Roasted Top Round of Beef

Assorted Deli Cheese

Aged Cheddar

Swiss

Provolone

Chicken Salad | \$3.00 Per Person Additional

Tuna Salad | \$3.00 Per Person Additional



Minimum of 25 Guest Required

Service Charge of \$100 for groups less than 50 guests. Pricing based on one and one half hour of service

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lunch buffet

Picnic | \$45

- Crisp Iceberg Salad
- Red Skin Potato Salad
- Organic Marinated Vegetable Salad
- House Made Slaw
- Southern Fried Chicken
- Char Grilled Angus Hamburgers
- "Lager Style" Bratwurst
- Sliced Cheese, Lettuce, Tomato Onion
- Corn on the Cob
- Sugar Cane Spiked BBQ Baked Beans
- Tator Tots
- "Vickies®" Kettle Chips
- Assorted Rolls and Butter
- Orange Cookies
- Apple Crisp with Sauce Anglaise
- Starbucks® Coffee and Specialty Tazo Teas

Minimum 25 Guests Required

Service Charge of \$100 for groups less than 50 guests

Pricing based on one and one half hour of service.

*Attendant Fee \$175



Italy | \$45

- Caesar Salad
- Antipasti Salad
- Heirloom Tomato & Boccocini with Basil Oil
- Pan Seared Chicken Mushroom Sauce
- Mushroom Ravioli
- Meat Lasagna
- Flank Steak Rosemary Sauce
- Fire Roasted Seasonal Vegetable
- Garlic Breadsticks, Artisan Breads & Foccacia
- Espresso Pot De Crème & Amoretti



South of the Border | \$43

- Tortilla Soup
- Roasted Corn Salad
- Cucumber Jicama Slaw
- *Chicken Fajitas With Attendant
- Flank Steak "Chimmichurri Style"
- Saffron Rice
- Sweet Plantains
- Jalapeno Cornbread with Whipped Butter
- Guava Cheesecake with Dark Chocolate Sauce, Pistachio Bites

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Lunch buffet

Executive | \$45

Individual Salad

Gazpacho Salad

Potato Salad

Harris Ranch Tenderloin BBQ Horseradish Sauce
on a Petit Pan

Caribbean Rock Shrimp Key Lime Pepper
Mayonnaise on a Butter Brioche

Warm Tuscan Chicken Basil Aioli and Sun Dried
Tomato on Ciabatta

Chocolate Mango Cheesecake, Coconut
Macaroons

Maximum of 200 People

Minimum of 25 Guests Required

Service Charge of \$100 for groups less than
50 guests.

Pricing based on one and one half hour of
service

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Atrium Buffet | \$47

Soup of the Day

Make Your Own Cobb Salad
Crisp Iceberg Lettuce with
Diced Chicken, Avocado,
Bacon, Chopped Egg, Diced
Tomatoes, Bleu Cheese
Crumbles Served with Bleu
Cheese Dressing

Grilled Chicken, Roasted
Thyme Pineapple

Pan Seared Grouper, Mango
Papaya Salsa

Flank Steak "Churrasco" Style

Chef's Selection of Vegetables

Roasted Sweet Potatoes

Assorted Rolls and Butter

Strawberry Chocolate Popsicle,
Mango Tarts

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Lunch Buffet

Mediterranean Buffet | \$50

Tender Greens, Spicy Cucumber Dressing

Ratatouille Salad

Winter Park Honey Beet, Walnut & Orange Salad

Samosas With Dipping Sauce

Harris Ranch Tenderloin Spinach & Artichoke Sauce

Braised Grouper, Olives & Pernod

Curry Tangine Chicken Breast, Saffron Onion Broth

Green Beans & Pearl Onions

Basil Orzo

With Spinach, Mushroom & Tomatoes

Assorted Rolls and Butter

Strawberry Mascarpone Tartlets

Lemon – Cello Parfait with Organic Blueberries

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Cold hors d' oeuvres | \$4.75

- *Salami Cornets
- *Strawberries Filled with Brie Cheese
- *Tomato Gondola with Shrimp
- *Smoked Salmon Mousse or Boursin Cheese on Cucumber Round
- *Key West Chicken and Mandarin Orange Tartlet
- *Medallion of Pork Tenderloin



\$5.25 per piece

- *Pinwheel of Smoked Salmon
- *Medallion of Beef Tenderloin Canapé
- *Chicken Roulade with Citrus Teriyaki Glace
- Vietnamese Summer Rolls with Peanut Sauce

\$6 per piece

- Iced Jumbo Shrimp with Cocktail Sauce
- Skewered Herb Grilled Shrimp
- *Pepper Tuna, Mango Salsa
- Lobster Medallion with Prosciutto

Minimum Order of 100 Pieces Per Selection

*Indicates Items May be Butler Passed

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Hot hors d' oeuvres | \$5 per piece

- Middle Eastern Meatballs
- Chinese Egg Rolls, Soy and Duck Sauce
- Chicken Tandoori
- Chicken Tenders, Honey Mustard
- *Chicken Samosa
- *Vegetable Samosa
- *Chorizo Empanada
- Steamed Pork Dumplings, Ginger Soy Sauce
- *Mushroom Tartlets Topped with Boursin Cheese
- *Spanakopita
- *Pear and Roquefort Phyllo Star
- *Boule Tomato Bisque Soup

Minimum Order of 100 Pieces per selection.

*Indicates Items may be Butler Passed



\$5.50 per piece

- *Cozy Shrimp
- *Lobster Empanada
- Blackened Scallops, Papaya Salsa
- Spinach Pesto Flatbread
- Teriyaki Beef Kabobs
- *Mini Beef Burger
- Blackened Pork Medallion, Apple Salsa
- *Mini Asian Short Rib Pot Pie



\$6.25 per piece

- Crab Cakes, Citrus Sauce
- Coconut Shrimp, Orange Marmalade
- Blackened Shrimp, Herbed Sour Cream

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Chip, Dip and Salsa | \$10

Potato Chips

Pretzels

Tortilla Chips

Crispy Pita Chips, French Onion Dip and Salsa

Receptions Presentations

Imported & Domestic Cheese | \$12

Served with Gourmet Crackers

Sushi Display | \$600 per 100 Pieces

Assorted Sushi Rolls and Nigiri

Grilled Vegetable Display | \$11

With Sun-Dried Tomato Aioli and Garlic Aioli

Seasonal Fruit Display | \$10

Served with Strawberry Yogurt Sauce and Winter Park Honey

Individual Fresh Vegetable Crudite | \$11

Served with Asian Sesame Ginger, Tahini Yogurt and Curried Dips

Antipasto Display | \$13

Bruschetta Display | \$13

Toppings to Include: Black Olive Tapenade, Spinach and Sun-Dried Tomato

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Action Stations

**Fajita Station | \$15

Strips of Grilled Marinated Chicken Breast and Beef Served with Sautéed Onions and Peppers, Chopped Tomatoes, Shredded Lettuce, Cheddar Cheese, Sour Cream, Guacamole, Salsa and Warm Flour Tortillas

**Mashed Potato Bar | \$12

Red Skin, Sweet and Purple Potatoes Sautéed Shitake Mushrooms, Bacon, Cheddar Cheese, Chives, Green Onions. Sour Cream and Butter

Mini Meatloaf and Mashed Potato | \$19

Mini Meatloaf with Warm Gravy and mashed Potatoes

**Paella Station | \$18

Mussels, Clams, Shrimp, Chicken, Chorizo Sausage, Saffron Rice, Green Peas and Red Peppers

**Pasta Station | \$16

Fiocchetti and Penne Pasta Served with Alfredo and Marinara Sauce

**Quesadilla Station | \$14

Smoked Chicken and Cheese Quesadillas

Cooked to Order with Shredded Pepperjack and Cheddar Cheese

Served with Salsa, Guacamole and Sour Cream

**Stir Fry Station | \$18

Stir Fried Beef and Chicken Sautéed with Oriental Vegetable, Teriyaki Sauce and Steamed Rice

****\$175 Fee Per Attendant Minimum of 50 Guests Required**

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Carving Stations

****Roasted Tenderloin of Beef | \$450**

Balsamic Demi Glace

Sliced French Baquette and Traditional Condiments

(Serves Approximately 25 Guests)

****Roasted Pork Loin | \$425**

Seasoned with Rosemary and Sage,

Fresh Sage Bordelaise

Miniature Rolls and Traditional Condiments

(Serves Approximately 50 Guests)

****Roasted Breast of Turkey | \$400**

With Peach and Chive Mango Chutney or Turkey Gravy

Miniature Rolls and Traditional Condiments

(Serves Approximately 50 Guests)

****Baked Sugar-Glazed Ham | \$425**

Apple Chutney, Buttermilk Biscuits

And Traditional Condiments

(Serves Approximately 50 Guests)

****New York Strip Loin | \$425**

Peppercorn Sauce Horseradish,
Dijon Mustard

Miniature Rolls and Traditional
Condiments

(Serves Approximately 25 Guests)



****\$175 Fee Per Attendant**

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Dessert Stations

Chocolate Fountain | \$17

Rich Belgian Chocolate Cascading from a Three (3) Tier Flowing Fountain

Presentation with a Variety of Dipping Fruits to Include: Strawberries, Pineapple, Banana Slices and Melon Cubed Pound Cake, Mini Cream Puffs, Marshmallows and Rice Krispy Squares

(Minimum of 50 Guests)



Viennese Display | \$17

An Elaborate Display of Petit Fours

Chocolate Dipped Fruit, Fresh Fruit Tartlets, White and Dark Chocolate Truffles, Mini Cannolis, Eclairs, Napoleons and Cream Puffs

Based upon Four (4) Pieces Per Person

(Minimum of 50 Guests)

Espresso Bar

Regular and Decaffeinated Espresso Coffees

With an Assortment of French Syrups and Swizzle Sticks in Crystal and Amber, and Chocolate Covered Espresso Beans

Includes Authentic Bar Setting with Professional Barista Attendant(s)

25 – 99 Guests \$800

200-299 Guests \$1,000

300-399 Guests \$1,200

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Plated Desserts

Almond Pear Tart

Served with a Cabernet Ginger Sauce

Lemon Parfait

Served with a Cassis Sauce with Hints of Thyme

Chocolate & Cream Parfait

Layers of Chocolate Cream and Brandied Cherries Served with a Vanilla Sauce with Cherry Brandy

Cappuccino Mousse with Hazelnut Cake

Served with a Chocolate Sauce

Green Tea Bavarian Dessert

With Rosehip Glaze and Ginger Wafers

Chocolate Truffle Mousse Dome

With Grand Marnier



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Themed Reception

A Tropical Excursion | \$85

Fruit Skewers

Fresh Grilled Vegetable

Coconut Shrimp, Orange Marmalade

Crab Cakes, Citrus Sauce

Polynesian Egg Rolls, Pineapple Sauce

Mushroom Tartlets Topped with Boursin Cheese

Teriyaki Chicken Drumettes

Sauteed Sea Scallops with Bowtie Pasta

Carved Roasted Tenderloin of Beef*

*Carved Caribbean Spiced Roasted Pork Loin

Key Lime Pie

Pineapple Upside Down Cake

Tropical Fruit Tartlets

Starbucks Coffee® and Specialty Tazo Teas

Minimum of 75 Guests Required Pricing based on Two Hours of Service Total of Fifteen (15) Pieces Per Person

*\$175 Fee Per Attendant

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Themed Reception

International Splash of Adventure | \$90

Asian Wave:

Sushi and Nigiri Station

**Chicken and Beef Stir Fry Station

Mediterranean Wave:

Greek Salad

Antipasto Display

Italian Wave:

Selection of Bruschetta

**Pasta Station To Include:

Fiocchetti and Penne Pasta with Alfredo and Marinara

American Wave:

**Carved Barbecue Round of Beef

Popcorn Rock Shrimp

Buffalo Wings

European Wave:

Three Tier Belgian Chocolate Fountain

Selection of Miniature Gourmet Pastries

Starbucks® Coffee and Specialty Tazo Teas



Minimum of 75 Guests Required Pricing Based on
Two Hours of Service

Total of Fifteen (15) Pieces Per Person. **\$175 Fee per
Attendant

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FLAVOR

- salads
- salmon
- poultry
- scallops
- filet
- lamb
- desserts
- beverages

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Dessert Stations

Bananas Foster | \$16

Fresh Bananas Sauteed in Brown Sugar, Cinnamon and Rum

Death By Chocolate | \$15

Chocolate Lava Cake

Milk Chocolate Dipped Strawberries

Chocolate Pot de Cream

White Chocolate Parfait

Cheesecake Station | \$14

Rich Creamy New York Style Cheesecake

Presented with Choice of Toppings:
Raspberry, Hershey, Blueberry and Key Lime

Ice Cream Sundae Bar | \$13

Vanilla, Chocolate and Strawberry Ice Cream

Presented with Choice of Toppings:
Raspberry, Butterscotch, Hot Fudge, Caramel Sauce, Assorted Sprinkles, Toasted Coconut, Chopped Nuts, Crushed Oreos and Whipped Cream

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All Entrees Include:

Choice of One Starter and Dessert

Chef's Selection of a Fresh Vegetable and Potato or Rice

Freshly-Baked Assorted Dinner Rolls with Butter

Starbucks® Coffee and Specialty Tazo Teas

Plated Dinner

Starters

Tossed Tableside Organic Green Salad with an Orange Blossom Vinaigrette

Tossed Tableside Heart of Romaine with Our Own Caesar Dressing

Plated

Baby Spinach, Wild Mushrooms, Smoked Almonds, Pork Cracklings with Warm Winter Park Honey Vinaigrette

Organic Cherry Tomatoes & Tender Green Salad with Meyer Lemon Vinaigrette

Baby Iceberg, Pear Tomatoes, Bleu Cheese Crisps & Buttermilk Ranch Dressing

Enhancements | \$8

Lobster Bisque en Croute

Wild Mushroom Soup

Tuna Tataki with Sake Vinaigrette

Four Cheese Ravioli and Organic Tomato Sauce

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Plated Entrée's

Harris Ranch Rib Eye | \$75

Truffle Goat Cheese Butter

Harris Ranch Filet Mignon | \$82

Garlic Thyme Sauce

Roasted Silverton Lamb | \$88

Lemon Coriander Sauce

Seared Chicken Breast | \$68

Caramelized Onion/Lemon Grass
Sauce

Seared Grouper | \$76

Key Lime Cilantro Sauce

Wild Salmon | \$74

Key Lime Cilantro Sauce

Stuffed Chicken with Wild
Rice & Boursin | \$71

Merlot Sauce

Roasted Veal | \$84

Lemon Sage Sauce

Double Cut Pork Chop | \$78

Shallot Glaze

Braised Snapper | \$78

Paella Sauce

Pan Seared Sea Bass | \$81

Olive Tapenade Vinaigrette

Oven Roasted Shrimp | \$77

Coconut Sauce

Mixed Grille Duo

4oz. Filet Mignon With Choice of:

Shrimp | \$90

Salmon | \$88

Seared Chicken Breast | \$87



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Elements of Taste Dinner Buffet | \$85

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Water

Rotisserie Chicken & Corn Chowder

Earth

Organic Salad Bar

Salad Dressing as Follows:

Orange Blossom, Mojito, Point Reyes Bleu
 Cheese Ranch, Caesar, and Balsamic
 Vinaigrette

Toppings: Heirloom Tomatoes, Organic
 Rainbow Carrots, Cucumbers, Cippolini Onions
 and Pork Cracklings

Fire

Grouper with Citrus Vinaigrette

*Carved Harris Ranch Tenderloin

Seared Chicken Herb Marinade

Barbecue Beans

Sweet Corn with Assorted Butters

Roasted Fingerling Potatoes

Air

Organic Root Vegetables

Chocolate Meringue, Yogurt Chiffon, Fresh
 Marshmallow Lollipop with Macadamia Dust

Starbucks® Coffee and Specialty Tazo Teas

New World Flavors Buffet | \$89

Soup Station

Tortilla Soup

Chef Crafted Salad Station to
 include: Arugula Greens with
 Spiced Mustard Vinaigrette

Gazpacho Salad

Tuna Nicoise Salad

*Carved Harris Ranch Rib Eye
 Steak With a Garlic Lime Cilantro
 Sauce

Over Roasted Chicken With a
 Caramelized Onion Broth

Charred Shrimp, Thai Curry
 Sauce

Jasmine Rice, Yukon Gold Mash
 & Organic Vegetable Medley

Assorted Rolls and Butter

Pomegranate Gelee,
 Cardamom Panna Cotta, Savory
 Chocolate Caramel Tart

Starbucks® Coffee and Tazo
 Teas



*Attendant Fee \$175

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Steak House Buffet | \$90

French Onion Soup

Wedge Salad

Classic Caesar Salad

Heirloom Tomato & Bermuda Onion

BBQ Shrimp

Carved Harris Ranch Manhattan Cut
Strip Loin with Horseradish Sauce

Grilled Chicken Breast, Lemon Sage

Wild Salmon, Onion Marmalade

Creamed Spinach, Roasted
Mushrooms

The Ultimate Baked Potato Bar

Butter, Cheddar Cheese, Bacon,
Chives & Sour Cream

Assorted Rolls and Butter

Banana Bread Pudding, Jack
Daniels Sauce, Chocolate Cake with
Peanut Butter Caramel Glaze

Starbucks® Coffee and Tazo Teas

Moonlight on the Orient | \$84

Pork Dumplings

Lemon Grass Broth

Herb and Mixed Green Salad

Soy Ginger Dressing

Sesame Cucumber Salad

Long Bean Salad

Shanghai Shrimp and Rice Noodle
Salad

Chang-Mai Chicken

Grilled Flank Steak, Soy Garlic &
Coriander Sauce

Snapper, Garlic Lime Sauce

Stir Fried Tofu & Vegetables

Lemon Grass Steamed Rice

Plum Wine – Leche Gelee, Ginger
Cookie

Starbucks® Coffee and Tazo Teas

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cocktails

Hosted Bar

Premium Well Cocktail | \$7.75

Top Shelf Cocktail | \$8.00

Imported Beer | \$7.00

Domestic Beer | \$6.50

House Wine | \$7.75

Soft Drinks | \$4.50

Natural Bottled Water | \$4.50

Cordials | \$8.50

Cash Bar Available upon Request

Premium Well Liquors |

Smirnoff, Gordons, Bacardi,

Jim Beam, Grants, Canadian
Club and Sauza Gold

Top Shelf Liquors

Absolut, Tanqueray,
Captain Morgan, Jack
Daniels, Dewars, Crown
Royal and Jose Cuervo

Bartender Fee of \$175 per our Three hour
Minimum Additional House \$25 per Hour

Cashier Fee of \$175 per Bar Three Hour
Minimum Additional Hours \$25 per Hour

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Bar Package

Premium Well Cocktails

- One Hour | \$21
- Two Hours | \$27
- Three Hours | \$32
- Four Hours | \$39
- Each Additional Half Hour | \$5

Top Shelf Cocktails

- One Hour | \$22
- Two Hours | \$28
- Three Hours | \$33
- Four Hours | \$40
- Each Additional Half Hour | \$6

Bar Enhancements

Tropical Frozen Drinks | \$10

- Fresh and Fruity Creations Prepared Right at the Bar!
- Select two: Pina Coladas, Fruit Daiquiris, Margaritas
- Ice Cream Drink Specialties

Martini Madness Bar | \$10

- Kettle One, Belvedere, Grey Goose and Absolut Citron
- Prepared for the Perfect Martini...
- Garnished with Green Olives or Lemon Twist

Sponsored Beverage Tickets

- Premium Well Cocktails | \$7.75
- Top Shelf Cocktails | \$8.00



red wines

*Indicates House Wines

*Cabernet Sauvignon, Aquinas, Napa Valley | \$40

Cabernet Sauvignon, Penfolds, Koonunga Hill | \$49

Cabernet Sauvignon, Estancia, Paso Robles | \$56

Cabernet Sauvignon, Columbia Crest, Grande Estates | \$44

Cabernet Sauvignon, Penfolds Bin 407 South Australia | \$62

Cabernet Sauvignon, Franciscan Oakville Estate, Oakville | \$68

Pinot Noir, Kim Crawford, Marlborough | \$62

Zinfandel, Ravenswood Vinter's Blend, California | \$44

Zinfandel, St. Francis Old Vines, Sonoma | \$68

*Merlot, Aquinas Napa Valley | \$40

Merlot, Meridian Vineyards, California | \$43

Merlot, Columbia Crest, Grande Estates | \$44

Merlot, Clos du Bois Special Select, Sonoma | \$54

Merlot, St. Francis, Sonoma | \$60

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white wines and champagne

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White Wine

*Indicates House Wine

Chardonnay, Lindeman's South African, Western Cape | \$40

Chardonnay, Colombia Crest Grande Estates, Columbia | \$42

*Chardonnay, Aquinas, Napa Valley | \$40

Chardonnay, Meridian, Santa Barbara County | \$42

Chardonnay, Clos du Bois, Special Select, North Coast | \$44

Chardonnay, Penfolds Koonunga Hill, Southeaster Australia | \$51

Chardonnay, Sebastinani Vineyard and Winery, Sonoma | \$50

Chardonnay, Chateau St. Michele Canoe Ridge, Columbia | \$51

Riesling, Chateau St. Michele, Columbia | \$50

Pinto Grigio, Columbia Crest Grand Estates, Columbia | \$42

Pinot Grigio, Pighin, Grove del Frulli | \$50

Fume Blanc, Ferrari - Carrano, Alexander Valley | \$50

Sauvignon Blanc, Kim Crawford | \$67

White Zinfandel, Beringer, California | \$36

Champagne

Aria Estate, Brut, Spain | \$40

Segura Viudas, Aria Estate Brut | \$48

Mumm Cuvee Napa, Brut, Napa | \$55

Moet & Chandon, White Star, Extra Dry, France | \$85

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yogurt

nuts

salad

fruit

salmon

vegetables

pita



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Breakfast

Bowl of Fresh Fruit | \$6

Crunchy French Toast | \$38

Egg White Vegetable Frittata | \$38



Coffee Breaks

Am - Deviled Eggs and Bacon | \$5per piece

PM - Crudites with Hummus | \$12 per person

These Selections are Healthy options to our regular menu selections

Lunch

Spring Provençal Salad | \$39

Thai Tuna and Papaya Salad | \$40

Grilled Shrimp Salad | \$41

Box lunches

Steak and Bleu Cheese Cobb | \$38

Turkey, Roasted Pepper and Cucumber Wrap | \$38



Reception

Passed - Tomato/Basil Bruschetta | \$5 per piece

Passed - Moroccan Beef Skewers | \$5.25 per piece

Station - Asparagus Salad | \$9 per piece

Station - Ahi Tuna with Sweet Lime Chili Sauce | \$14 per Person

Station - Little Neck Clams with Chorizo | \$16 per Person

Dinner

Miso Glazed Salmon | \$69

Prosciutto Wrapped Pork Tenderloin | \$72

Thai Inspired Tuna | \$65

Porcini Crusted New York Steak | \$78

These Selections are Healthy options to our regular menu selections

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lights
camera
action

Meeting Support

Flipchart w/pad & 2 Markers | \$45

Whiteboard (3x4) | \$30

Projector Cart with Skirt | \$20

Laser Pointer | \$45

Speaker Timer | \$75

Teleconferencing Unit | \$175



Video

27" Monitor / Receiver with Cart | \$130

VHS Player / Recorder | \$70

DVD Player | \$85

Sony Beta Player/Rec | \$350

Wii Games Available | \$ (Pease call)

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Audio Equipment

Microphone | \$50

PZM Microphone | \$65

Wireless Handheld Microphone \$160

Wireless Lavalier Microphone | \$160

4 Channel Mixer | \$55

6 Channel Mixer | \$65

12 Channel Mixer | \$120

16 Channel Mixer | \$160

Power Speaker | \$100

Cassette Player/Rec | \$65

5 Disc CD Player | \$65



Data Display / Projection

20" Flat Screen Monitor | \$200

42" Flat Screen Monitor | \$550

LCD 3K Projector | \$500

LCD 6K Projector (200+ people) | \$800

Client Projector Package | \$120

Screens

6' x 8' Tripod Screens with Dress | \$50

10' x 12' Cradle Screens with Dress | \$110

7.5' X 10' Fastfold Screens with Dress | \$175

9' x 12' Fastfold Screen with Dress | \$250

10.5' x 14' Fastfold Screens with Dress | 325

Black Velour Drape 8'-16' High | \$18/ft

Black Velour Drape 16'-22' High | \$22/ft

Labor Rates

Av Technician/Operator | \$400/Half Day

| \$600/Full Day

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Food and Beverage

Due to Liability and legal restrictions, no outside food and beverage may be brought into the Resort. The Resort reserves the right to charge for any beverages and food supplied in violation of this policy. The Resort specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the Resort premise, the Resort will require that all beverages are dispensed only by the Resort servers and bartenders. The Resort's alcoholic beverage license requires the Resort to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, on the Resort's judgment, appears intoxicated.

Banquet Menus

Menu selections for all banquet events should be submitted to your Event Manager a minimum of fifteen (15) business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. Banquet Event Orders will then be generated by your Event Manager to review and approve to confirm all event details.

Guarantees

Where charges are made on a per person basis, a guaranteed attendance must be communicated to the Event Management office by noon, three (3) business days prior to the event. Guarantees for Saturday, Sunday and Monday are due by noon the preceding Wednesday. Guarantees for Tuesday are due by noon the preceding Thursday. This number is not subject to reduction. If no guarantee is received, the number indicated on the event order will be considered as such. The Resort cannot be responsible for services over (5%) of the guarantee for events up to 500 people or three percent (3%) for events exceeding 500 people.

Please refer to the Resort's Banquet Menus for minimum requirements for number of guests served and for changes should guaranteed number of guests be less than required minimums.

Service Charge / Tax

All food and beverage will be subject to a 24% taxable service charge and a Florida State sales Tax of 6.5%.

Function Space

The Resort has reserved adequate function space based on the contracted number of people and set requirements. Should the number of people or set requirements change, the Resort reserves the right to reassign any or all of the function space to accommodate both the group and any other group utilizing the facilities and services of the Resort. The Resort does not guarantee that event space not outlined on the contractual event agenda will be available.

Outdoor Function

A \$5.00 per person service fee will be applied to all outdoor banquet events. In compliance with the Orange County Noise Code Ordinance, events must conclude by 10:00pm. Any props, décor and/or entertainment must be coordinated in advance with your Event Manager. Customized menu packages and enhanced lighting are also available, please consult your Event Manager for further details.

Weather Guidelines for Outdoor Functions

The Resort reserves the right to make final decisions to move any schedule functions indoors due to inclement weather. Should there be a weather report of thirty percent (30%) or more chance of precipitation in the area, the scheduled function will take place in the designated indoor back-up location. Temperatures below 60 degrees and/or wind gust in excess of 20mph shall also be cause to hold the function indoors. The decision will be made by the Resort five (5) hours prior to the scheduled event start time.

Signage/Displays/Damages

Pre-approved signage is permitted in registration areas and immediately outside function rooms. Any additional locations including the Resort's Atrium and indoor/outdoor balconies must be approved in advance with the Event Management office. All signs must be of professional style. The Resort will not permit the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any substance. In the event this is done without authorization and any damage is suffered, the cost of repair and/or replacement will be charged to the patron. The Resort is not responsible for the retention or removal of any signs, banners, decorations audio visual or other equipment used in the Resort. All displays or exhibits, if any, must conform to the Orange County Fire Code Ordinance.

Convention Material Storage and Handling

All letters and soft packages will be received at not charge. Each guest may also receive up to five (5) boxes at no charge. There will be a fee of \$5.00 per box for all additional boxes and a fee of \$50.00 per pallet or crates. All exhibit related packages must be sent to the Drayage Company contracted for the exhibit. Prices are subject to change.

Audio Visual

Our in-house audio visual department will be more than delighted to assist you with your audio visual needs. Price list are available upon request.

Electrical and Rigging

Aerial Rigging and Edlen Electric are the Resort's exclusive agents to perform rigging and electrical. Should rigging or electrical services be required, please contact your Event Manager in advance of making any electrical or rigging arrangements. The Resort provides at no charge the use of an electrical outlet customarily found installed in function rooms. Any additional electrical needs will be provided at a charge with estimates provided in advance by the resort or its agents based on advance information given. This applies to production sets, exhibits, stage shows, etc. Any additional rigging and electrical charges can be charged to the patron's master account if desire.

Smoking

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

Property Damage

Any damages to the Resort, as a result of group activity, will be subject to a repair charge. A scheduled walk-through should be coordinated through the Event Management office prior to move-in and after move-out to assess the condition.

Lost and Found

The Resort will not be held liable for the damages or loss of any merchandise brought into the Resort by a patron or patron's guest.