



DOUBLETREE
by Hilton™

ORLANDO AT SEAWORLD

Wedding Packages

2022-2023





Cheers!

to your new beginning

At the DoubleTree by Hilton Orlando at SeaWorld, we want to welcome you to your new life together. Celebrate with your family and friends in one of our stylish venues, from romantic terraces to grand ballrooms. Ideal for weddings or special events, we are here to see your vision come to life, whether it is a few hours or a few days! Our event specialists are here to make sure each detail is customized and tailored for a memorable and stress-free event, from securing guest rooms to planning a delicious menu. Our resort invites you to flirt with life as you experience an array of exceptional catering services that ensures your rehearsal, wedding, reception, and banquet celebration is unforgettable.

Our mission is simple. We provide a fresh perspective on wedding event planning that matches the taste and sensibility of today's couples. We believe in capturing the spirit of the day as it unfolds through delicate preparation. As every wedding is unique, it should be planned with an eye for your personality and emotion. You want your wedding to stand out and reflect who you are as a couple. So do we!

Sincerely,

Maria Fehrenbach
Director of Catering
DoubleTree by Hilton Orlando at SeaWorld



Celebrate

one of the most exciting times of your life with us

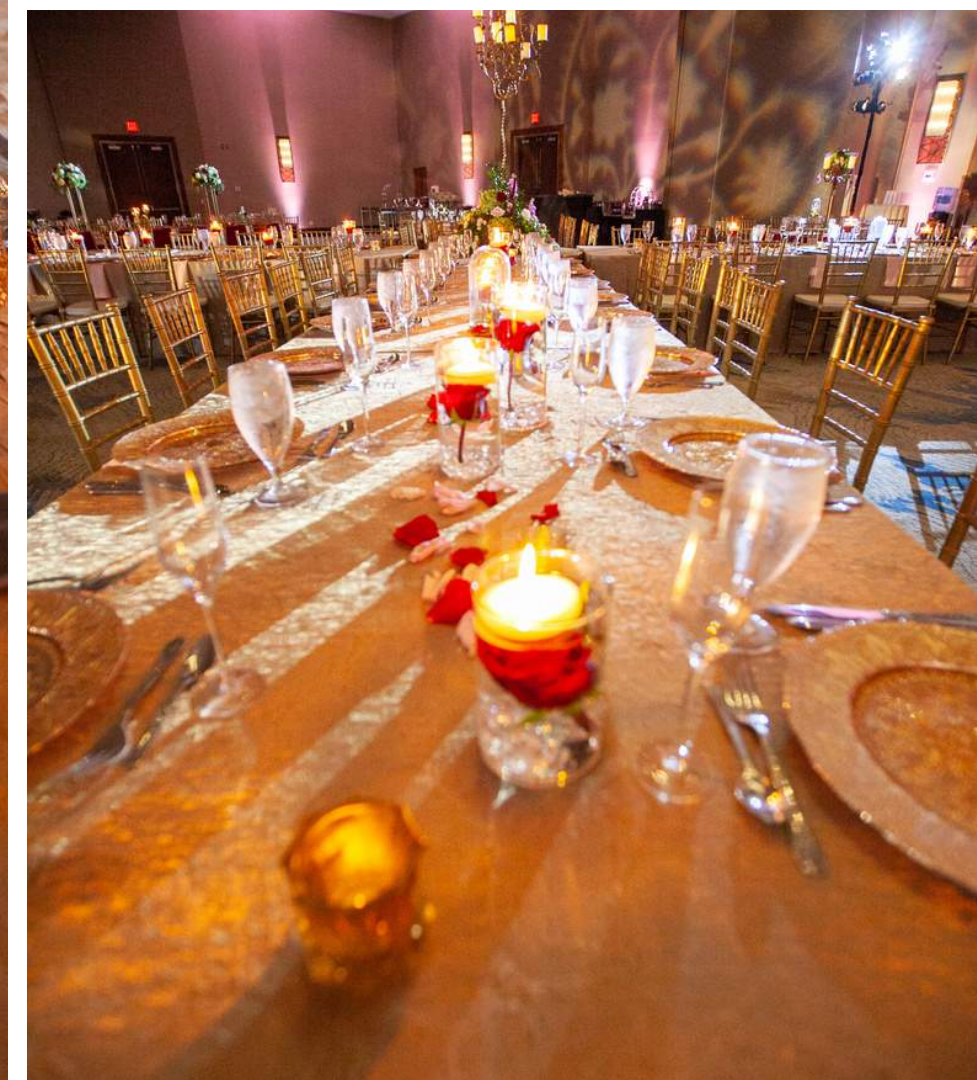
CEREMONY PACKAGE INCLUDES

- Dressing room for Wedding party
- Indoor back-up location
- One hour rehearsal the day prior to the ceremony
- Ceremony Alter Table
- Day of Wedding Coordinator
- Guest Book Table
- Theater Style Seating

RECEPTION PACKAGE INCLUDES

- Elegant floor length ivory table linens with ivory napkins.
- Head table & gift table
- Table for DJ
- Complimentary cake cutting
- Dance floor
- Staging
- Luxurious suite for wedding couple on the wedding night
- Special room rates for guests
- Discounted guest self-parking rates
- Five hour Ballroom rental
- One hour pre-reception
- Champagne toast
- Private menu tasting

Some restrictions and minimums apply. Contact our Catering Sales Manager for full terms and conditions.



The Ceremony

CEREMONY PACKAGE INCLUDES

- Beautiful Indoor & Outdoor Locations
- Rehearsal Day Before
- White Garden Chairs
- Infused Water Station
- Ceremony Alter Table

PRICE: \$2,000

Prices do not include Service Charge and Tax. Some restrictions and minimums apply. Contact our Catering Sales Manager for full terms and conditions.





Fall in Love

with our Indoor & Outdoor venues

VERANDA

Take your wedding to the next level on our spacious yet elegant Veranda space. This outdoor wedding venue is the ultimate adult playground and is perfect for casual weddings or chic celebratory affairs.

MAJESTIC BALLROOM

Our most distinguished and Majestic Ballroom features over 18,000 square feet and stunningly high ceilings to capture the most extensive imaginations. Allow us to curate the celebration of a lifetime in this magnificent space.

PAVILION

Experience our one-of-a-kind outdoor Pavilion located south of our Terrace Courtyard. This space is ideal for couples looking to add a unique touch to their outdoor wedding experience.

ROYAL BALLROOM

Gaze at the high ceilings adorned with enchanting chandeliers and envision the ideal ceremony complete with all of your wishes in mind.

THE COURT

The Orlando sky is the perfect backdrop for this gorgeous outdoor wedding venue. Located at the end of our Palms Promenade- The Court is the perfect scenery to embark on your journey together.

ORANGE BALLROOM

The Orange Ballroom features 16 chandeliers to set the mood of your fairytale evening event. The enhancement of this ballroom can provide the grandest of receptions.



Orange Blossom

PACKAGE INCLUDES

- Choice of Two (2) Hors d'oeuvres
- Plated Dinner to Include Salad and Entrée with Two Side Accompaniments
- Four (4) Hours of Premium Bar

PRICE: \$120 PER PERSON

Prices do not include Service Charge and Tax. Some restrictions and minimums apply. Contact our Catering Sales Manager for full terms and conditions.

The Royal

PACKAGE INCLUDES

- Choice of Four (4) Hors d'oeuvres
- Plated Dinner to include Salad and Duo Plated Entrée with two side accompaniments
- Four (4) Hours of Premium Bar

PRICE: \$140 PER PERSON

Prices do not include Service Charge and Tax. Some restrictions and minimums apply. Contact our Catering Sales Manager for full terms and conditions.





The Majestic

PACKAGE INCLUDES

- Choice of Four (4) Hors d'oeuvres
- Cheese and Fruit Display
- Buffet Dinner - to include Two (2) Salads, Two (2) Entrées and Three (3) Accompaniments
- Four (4) Hours of Premium Bar

PRICE: \$160 PER PERSON

Prices do not include Service Charge and Tax. Some restrictions and minimums apply. Contact our Catering Sales Manager for full terms and conditions.

Cocktail Hour

A SELECTION OF BUTLER PASSED- HOT OR COLD HORS D'OEUVRES

Based on one piece per person of each selection (included in menu price) each additional option is \$6.00 Per Piece

HOT HORS D'OEUVRES

Mini Beef Wellington
Italian or Swedish Meatballs
Shrimp & Grits Cake
Beef Teriyaki Skewers
Beef or Chicken Satay, Spicy Thai Peanut Sauce
Shrimp and Andouille Kabob
Beef Empanada with Ranch Salsa
Citrus Cilantro Bacon Wrapped Scallop
Coconut Shrimp, Orange Horseradish Sauce
Fried Ravioli with Marinara
Quiche a la Mini
Spanakopita
Fig and Caramelized Onion Puff
Vegetable Spring Roll, Coconut-Pineapple Chili Sauce
Lump Cake Cake, Creole Remoulade +2.00pp

COLD HORS D'OEUVRES

Antipasto Kabob
Charcutrie Kabob
Mediterranean Skewer
Bruschetta Crostini
Shrimp Shooter
Smoked Salmon, Herb Cheese Canape
Roasted Pepper Edamame Cup
Shrimp Mouse with Toast Garlic point
Caprese Skewer with Roasted Pepper Pesto
Chipotle Deviled Egg
Herb Seared Beef Tenderloin, Red Onion Marmalade +\$3.00pp





Salads & Soups

SALADS

Included in package

House Salad

Romaine with Diced Tomatoes, Cucumbers, Carrots, Onions, Croutons, Ranch and Balsamic Dressings

Autumn Salad

Arugula, Frizze, diced beats, dried apricots, walnuts, Goat Cheese

Spinach Salad

Purple Onions, Candied Spiced Pecans, Applewood Bacon, Bacon Dressing

Caesar Salad

Heart of Romaine, Parmesan Cheese, Garlic Croutons, Topped with Caesar Dressing

SOUPS

Additional \$6.00 pp

Roasted Tomato Bisque

Wild Mushroom Brie

Creamy Chicken Florentine

Cream Loaded Potato Soup

Chicken Noodle

Lobster Bisque

Entrées

All Entrées are served with bakery fresh dinner rolls, freshly brewed regular and decaffeinated coffee and iced tea.

CHICKEN

Herb Roasted Airline Chicken

Roasted Garlic Cream, Provençale Tomatoes

Herb-Roasted Chicken Breast

Roasted Red Pepper Sauce

Stuffed Chicken Breast

Sun Dried Tomatoes, Boursin Cheese, Fresh Herbs

Parmesan Chicken Milanese

Chardonnay Mushroom Cream, Bruschetta Tomatoes

BEEF

Texas Skirt Steak

Mushroom Shallot Demi-Glace

New York Sirloin

Merlot Peppercorn Demi-Glace

Short Rib

Red Wine Braised

Filet Mignon +\$18pp

Port Wine Reduction

FISH

Seared Market Fish

Chardonnay-Lemon Butter, Mango Pico de Gallo

Pesto Seared Salmon

Bruschetta Tomatoes, Brown Butter, Lemon, and Herb

Crab Stuffed Flounder

Lemon Beurre Blanc Sauce

Citrus Grilled Grouper +\$5pp

Key Lime Beurre Blanc, Mango Pico de Gallo

VEGETARIAN

Vegetable Lasagna

Eggplant Parmesan

Mushroom and Truffle Ravioli

Ricotta Cheese, Mushrooms, Spinach, Vegetables, Garlic Cream, Truffle Oil, Asiago



ACCOMPANIMENTS

Sautéed Broccolini

Roasted Mixed Vegetables

Grilled Balsamic Marinated

Asparagus

Charred Green Beans

Wild Rice

Au Gratin Potato

Roasted Sweet Potato

Herb Roasted Fingerling Potato

Roasted Garlic Mashed Potato

Three Cheese Risotto

Savory Mac and Cheese

VENDOR MEALS

Cold Vendor Meal \$25 Per Vendor

Chef's Selection of Sandwich, Pasta Salad, Whole Fruit, Chips, Cookie, and Beverage

Hot Vendor Meal \$35 Per Vendor

Chefs Selection of One Entrée and Two Accompaniments

ADD-ONS

Crab Cake +\$12pp

Creole Remoulade

Herb Seared Shrimp \$8pp

Garlic Butter Sauce



Enhancements

COLD DISPLAY

Fruit Tray \$14pp

Assorted Seasonal Fruits and Berries, Key-Lime Dip

International Cheese Display \$18pp

Domestic and international cheese, dried fruits, mixed nuts, assorted gourmet crackers and bread with flavored jams

Vegetable Platter \$18pp

Assorted fresh, crisp vegetables with buttermilk ranch and chipotle spread, and blue cheese

Smoked Salmon Display \$25pp

Cold Smoked salmon with diced tomatoes, capers, onions, and chopped egg, served with bagel chips.

Charcuterie Selection \$25pp

Assorted imported Italian meats and cheese, olives, roasted peppers, pepperoncini, and cornichon, and spicy mustard

CARVING STATIONS

All served with dinner rolls and butter

Honey Baked Ham \$200 - Serve 40 guests

Cranberry chutney, Maple brown sugar glaze, Mustards

Roasted Turkey Breast \$200 - Serves 40 guests

Cranberry Aioli, Herb Mayonnaise

Herb Roasted Pork Loin \$300 - Serves 30 guests

Fresh Fruit Compote and Assorted Mustards

Herbed Crusted Beef Tenderloin \$350 - Serves 25 guests

with a mushroom demi-glaze, horseradish cream, and Spicy Mustard

Enhancements

STATIONS All served with dinner rolls and butter

Pasta Station \$27pp

Tortellini and Penne with marinara, pesto, alfredo with assorted toppings, chicken, meatballs, peppers, onion, tomatoes, basil, spinach, mushrooms, garlic

Mediterranean Pita Station \$25pp

Sliced seasoned lamb, oregano, garlic chicken with shredded lettuce, tomatoes, feta, olives, onions, and tzatziki sauce

Taco Station \$25pp

Mesquite Smoked Chicken, Ground Beef, Fried Grouper with onions, peppers, tomatoes, pico de gallo, guacamole sour cream, salsa, limes, jalapeño peppers, cheese and flour tortillas

Mashed Potato Bar \$18pp

Sweet Potato

Peruvian Potatoes

Garlic Whipped Garlic Mash

With assorted toppings, bacon, sour cream, chicken, chives, sour cream, butter, candied pecans, Marshmallows, raisins, brown sugar

Grits Station \$21pp

Three Cheese cheddar grits, seasoned grits served with chorizo ragú, chicken, cheddar cheese, bacon, onions, mushrooms, scallions, butter and white sugar

Sushi Station \$28pp

Assorted sushi and sashimi, served with pickled ginger, wasabi, and soy sauce.

Priced at 4 Pieces Per Person

Raw Bar - Market Price

Oyster served with cocktail sauce and sliced lemons

Cocktail Shrimp with a sweet chili mango cocktail sauce and spicy mustard

Alaskan King Crab Legs Drawn butter

Chipotle remoulade and sliced lemon wedges

Sweet Treats \$20pp

Chef's selection of Seasonal Sweets, Cakes, Pies, and Petit Fours





Children's Menu

Ages 12 and Under

ENTREE \$30 PP

Choose One Entrée For All Children to Enjoy

Chicken Tenders

French Fries and Fruit Cup

Hamburger

French Fries and Fruit Cup

Mac-and-cheese

French Fries and Fruit cup

Spaghetti and Marinara

Garlic Bread and Fruit Cup

Grilled Cheese

French Fries and Fruit Cup

Teen's Menu

Ages 13 to 20

Teenagers will be served the same meal option as adults

\$50 per teen will be removed from adult package price



Late Night Snack

STATIONS

Nacho Station \$18pp

Tortilla Chips, Cheese Sauce with Spicy Beef, Pico de Gallo, Sour Cream, Guacamole, Salsa

Pizza Station \$22pp

pepperoni, Cheese, BBQ, Roasted Vegetables

French Fry Station \$19pp

French Fries and Potato Chips, Cheese Sauce, Ranch, Bacon, Shredded Cheese, Green Onion, Chipotle Sauce, Ketchup, Chili, Jalapenos, BBQ Sauce, Diced Tomato

PASSED

Gourmet Grilled Cheese \$13pp

Cheddar and Bacon, served with Creamy Tomato Basil Soup

Warm Pretzel Bites \$14pp

Salted and Cinnamon Sugar with Mustards and Caramel

Fried Mac-and Cheese Bites \$10pp

Fried to golden perfection

SLIDE ON BY Choice of 3 - \$26 pp

Meatball Mozzarella Sliders

Beef/Pork Italian meatball with mozzarella and marinara on Broche bun

Buffalo Chicken Sliders

Topped with blue cheese on brioche bun served with Ranch and Blue Cheese

Crab Cake Sliders

Spicy Remoulade and Arugula

Cuban Sliders

Ham, Pulled Pork, pickle, mustard aioli, and Swiss cheese

Cheese Burger Sliders

Angus beef with cheddar cheese on brioche bun

BBQ Pulled Pork Slider

Slow Roasted BBQ pork on brioche bun



PREMIUM BAR - INCLUDED IN WEDDING PACKAGE (4 HOURS)

Spirits: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila, Seagram's 7 Whiskey, Jack Daniels Bourbon, Dewar's Scotch

Red, White, and Blush Wines

Imported and Domestic Beers

Assorted Soft Drinks, Juices, Mixers

\$10 per person for each additional hour

PLATINUM BAR (4 HOURS)

Spirits: Grey Goose Vodka, Bacardi Silver or Myer's Rum, Crown Royal Whiskey, Glenlivet Scotch, Bombay Sapphire Gin, Jose Cuervo 1800 Tequila, Johnny walker Black Bourbon

Red, White, and Blush Wines

Imported and Domestic Beers

Assorted Soft Drinks, Juices, and Mixers

\$12 per guest to upgrade package

\$10 Each Additional Hour, per person

All bars require a bartender service charge of \$150.00 for (4) hours per Bartender, and \$30.00 for each additional hour per bartender

Bartender fees will be waived with liquor sales of \$750.00 per bar. All prices are subject to 24% Service Charge and 6.5% Sales tax

BEER, WINE, AND SODA BAR (4 HOURS)

Selection of Red, White & Blush Wines

Imported and Domestic Beer

Assorted Soft Drinks, Juices, and Bottled Waters

\$15 per guest removed from package price

\$10 per guest for each additional hour

CASH BAR

Platinum Brands \$10 each

Premium Brands \$9 each

Domestic Beer \$7 each

Imported Beer \$8 each

House Wines \$9 each

Soft Drinks \$5 each

Cash Bar inclusive of Sales Tax

\$50 per guest removed from package price

HOSTED BAR - ON CONSUMPTION

Platinum Brands \$11 each

Premium Brands \$10 each

Domestic Beer \$6 each

Imported Beer \$7 each

House Wines \$8 each

Soft Drinks \$5 each

Cash Bar inclusive of Service Charge and Sales Tax

\$50 per guest removed from package price



Brunch

BUFFET \$45PP

BLOODY MARY AND MIMOSA BAR

\$18 Per Guest for First Hour

\$12 Per Guest for Each Additional Hour

TO START

Sliced Fruit and Berries

Key Lime Poppy Dip

Assorted Breakfast Breads, Danish, and Pastries

Whipped Butter, Fruit Preserves, Honey

Assorted Juices, Fresh Brewed Coffee, Iced Tea

ENTREES

Choice of 2

Biscuits and Gravy

Savory Homemade Gravy

Chicken and Waffles

Syrup and Honey

French Toast

Banana Foster Sauce, Butter,

Eggs Benedict

Poached Egg, Ham, Asparagus, Hollandaise

Sunrise Quiche

Bacon, Onion, Gruyere Cheese, Sun-Dried Tomato

Pork Belly Frittata

Tomato, Artichoke, Spinach, Poached Eggs, and Béarnaise Sauce

Chicken Fried Steak

Country Gravy

Shrimp and Grits

Cheddar Cheese, Bacon, Andouille Sausage, Green Onion

Lox

Capers, Onion, Tomato, Cream Cheese, Hardboiled Egg, Bagel

SIDES

Choice of 3

Scrambled Eggs

Scrambled Eggs with Cheese

Skillet Potatoes

Flame Roasted Peppers and Onion

Hash Browns

Hardwood Smoked Bacon

Turkey Bacon

Chicken Sausage

Breakfast Sausage

Additional Information

WILL THE HOTEL'S CATERING SALES EVENT MANAGER BE PRESENT ON THE DAY OF OUR WEDDING?

Yes. Our Sales Catering Manager will be your contact from beginning to end. The Sales Catering Manager will be present at the event to provide critical oversight of the wedding preparations and service execution and coordinate all on-site internal operations to ensure a seamless and flawless wedding day.

WILL I HAVE A LOCATION INSIDE IF THE WEATHER DOES NOT PERMIT FOR MY CEREMONY TO BE OUTSIDE?

Yes, the hotel will reserve a space inside in case of inclement weather in which it does not allow us to host your ceremony or event outside. A collaborative decision will be made by the hotel, decorator, wedding planner and wedding couple on the day of the wedding. The location will be determined on the morning of or day before your wedding.

WHY IS A WEDDING PLANNER REQUIRED?

It is very beneficial to have a professional wedding planner who will concentrate on your specific needs and ease the apprehension that often accompanies the planning of such a special event. A professional wedding planner is able to assist with design elements, vendor referrals, and other selection processes while making sure that all event details are attended to, allowing you to relax and enjoy your wedding day while surrounded by friends and family.

CEREMONY

Ceremonies are welcome and will include a designated indoor or outdoor Location. Indoor Back-Up Location for Outdoor Events, White Garden Wedding Chairs (For outdoor ceremonies), Lemon/Lime Infused Water Station, and Ceremony up to 3 Hours. Ceremony fees starting at \$1,500.00.

CANDLES

Candles are not permitted on floors or carpets. If using candles on floors, runways or staging, they must be battery operated. Candles can be approved when the flame is enclosed and the candle has a sturdy base. There can be no combustible materials in the vicinity of the candle.

FOG/HAZE/SPARKLERS

Any event with heavy rigging, fog/haze and flame effects, including pyrotechnics will require a permit from the fire marshal. This includes all indoor and outdoor effects. This is mandated by the Orange County Fire Rescue office of the Fire Marshal.

MINIMUM REVENUE REQUIREMENTS

A food and beverage minimum will apply in addition to the room rental charge. This minimum is determined by the event space allocated, time of day and date of preference.

DEPOSITS

A 20% non-refundable deposit is required to secure the event space on a definite basis. Final payment is due no later than 7 business days prior to the event.

GUEST COUNT

Final attendance guarantee is due 7 business days prior to the event.

SERVICE CHARGE AND SALES TAX

6.5% sales tax and is subject to change.

CLEANING FEE

A cleaning of \$1,500 will be in effect if using real flowers, throwing rice, confetti, and glitter on the floor, runways, or staging. Real flowers stain carpets, chairs, and flooring. A cleaning fee of \$500.00 will be in effect if throwing rice.

TAXABLE SERVICE CHARGE

A service charge of 15% of the total food and beverage revenue, miscellaneous charges, AV, and room rental will be added, which will be provided to wait for staff employees, service employees, and/or service bartenders. An administrative fee of 9% of the total food and beverage revenue, miscellaneous charges, AV, and room rental, will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity, or service charge for any employee and is not the property of the employee(s) providing service to you.

(*) Equals: Consuming raw or undercooked food may increase your risk of food-borne illness, especially if you have a medical condition. Please let us know if you have any food allergies as not all ingredients are listed in the menu.



Contact us!

FOR QUESTIONS & ADDITIONAL INFORMATION:

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