



LOEWS SAPPHIRE FALLS RESORT

at Universal Orlando Resort

WEDDING BROCHURE



An island escape in the heart of the Caribbean.





Ease Into Island Time

KATHY THOMAS PHOTOGRAPHY

LOEWS

SAPPHIRE
FALLS

RESORT

UNIVERSAL ORLANDO

Celebrate your love in the heart of a tropical paradise.

Here, you and your guests will find yourselves surrounded by the romance and charm of the Caribbean in a setting that will add to the elegance of your wedding. At Loews Sapphire Falls Resort you'll create moments and memories to cherish forever.





Ceremony Packages

REGINA HYMAN PHOTOGRAPHY

CEREMONY AND RECEPTION LOCATIONS

CAYMAN COURT LAWN AND PAVILION

Tucked away on the Loews Sapphire Falls Resort grounds and surrounded by lush greens, the Cayman Court Lawn and Pavilion offers a welcoming Caribbean escape ideal for hosting anything from small ceremonies to gala weddings of up to 400 guests.

KINGSTON HALL AND GRAND CARIBBEAN BALLROOM

These impressive ballrooms are the largest at Universal Orlando Resort. The 21-foot high ceilings provide a grand space for your event. An updated palette of serene colors invite you to celebrate the Caribbean and South Seas. The spaces can accommodate in excess of 1,000 guests for grand wedding events, but can also be divided into twelve smaller salons for intimate receptions of 75 to 250 guests.

Ceremony rehearsal space based upon availability. Ceremony fee is subject to 25% service charge and 6.5% sales tax.



CEREMONY PACKAGES

20-49 GUESTS

Food & Beverage Minimum Required

- Exclusive Ceremony Locations – Monday through Friday before 3 PM
- Ceremony Rehearsal Space – based on availability
- Indoor Back-up Facilities, in case of inclement weather
- Outdoor Guest Seating
- Fruit Infused Water Station
- Additional Tables set up if necessary
- Sound System with Wireless Microphone for Officiant
- Professional Wedding Coordinator Services for Rehearsal and Ceremony – *Assistance booking vendors such as officiant, photography, florals, etc. – Creating wedding day timeline – Overseeing and conducting rehearsal and ceremony*

\$1,800++

50 GUESTS AND ABOVE

Food & Beverage Minimum Required

- Exclusive Ceremony Locations
- Ceremony Rehearsal Space – based on availability
- Indoor Back-up Facilities, in case of inclement weather
- Outdoor Guest Seating
- Fruit Infused Water Station
- Additional Tables set up if necessary
- Sound System with Wireless Microphone for Officiant
- Professional Wedding Coordinator Services for Rehearsal and Wedding Day: – *Assistance booking vendors such as officiant, photographer, florals, and music – Creating wedding day timeline – Overseeing and conducting rehearsal and ceremony*

\$3,000++

++Please note a food & beverage minimum is required for all Universal Hotel ceremonies. Ceremony fee is plus 25% service charge and 6% sales tax. Ceremony Rehearsal Space is based upon availability. Prices and available options are subject to change.



JESSICA RICHARDS PHOTOGRAPHY



KATHY THOMAS PHOTOGRAPHY





Reception Packages



SCOTT CRAIG PHOTOGRAPHY

RECEPTION IMMEDIATELY FOLLOWING YOUR CEREMONY

LESS THAN 49 GUESTS

MONDAY-FRIDAY PRIOR TO 3PM

Celebrate your nuptials with family and friends at an intimate reception featuring passed hors d'oeuvres, a domestic cheese display, a one-hour hosted bar, and a custom two-tier wedding cake. Hosted in a separate location from the ceremony, your reception will be set with tables, our signature linens and votive candles, and a dance floor if desired.

CHOICE OF FOUR PASSED HORS D'OEUVRES (ONE PIECE PER PERSON)

COLD HORS D'OEUVRE SELECTIONS

- Artichoke and Roma Tomato Bruschetta (NF, DF, VEGAN)
- Buffalo Mozzarella and Grape Tomatoes with Basil Leaf Lollipop (V)
- Feta Cheese, Artichoke, Tomato and Baby Spinach Mini Wrap (NF, V)
- Asparagus and Serrano Ham with Grain Mustard (NF, DF, GF)
- Thai Curry Chicken, Spicy Peanut Sauce (DF)
- Lomi-Lomi Salmon, Wonton Crisp (NF)
- Watermelon and Feta Cheese Skewer, White Balsamic Glaze (V, GF, NF)
- Smoked Salmon Mousse, Crème Fraiche, Caviar Tartlet (NF)
- Jerk Chicken Salad, Plantain Cup, Mango Papaya Relish (NF, DF, GF)
- Pepper Seared Filet Of Beef, Caramelized Onion (NF)
- Buttermilk Blue Cheese Crema Crostini (NF)
- Shrimp and Scallop Ceviche (NF, DF, GF)
- Island Mango and Shrimp Salad, Crispy Tortilla (NF, DF, GF)
- Ahi Tuna Tartare, Wasabi Aioli (NF, DF, GF)
- Sesame Seared Big Eye Tuna, Paw Paw Slaw (NF, DF, GF)
- Prosciutto Wrapped Cantaloupe Skewer (NF, DF)

HOT HORS D'OEUVRE SELECTIONS

- Vegan Edamame Dumplings (NF, DF)
- Cheese and Guava Empanada (NF, V)
- Pear and Almond Brie with Phyllo (NF, V)
- Spanakopita (NF, V)
- Fig and Mascarpone Crisp (NF, V)
- Chicken Dim Sum, Sweet Thai Chili Dipping Sauce (NF, DF)
- Chicken Lemongrass Pot Sticker (NF, DF)
- Coconut Chicken Tenders, Mango Horseradish Sauce (NF, DF)
- Tandoori Chicken Skewer, Cucumber Raita Dip (NF, GF)
- Ginger Glazed Pork Pot Sticker (NF, DF)
- Mini Beef Wellington (NF)
- Vegetable Samosa (NF, V)
- Vegetarian Spinach Artichoke Empanada (NF, V)
- Sea Scallop Wrapped In Prosciutto, Lemongrass Butter (NF, GF)
- Tempura Shrimp, Sweet Thai Chili Sauce (NF, DF)
- Caribbean Crab Cake, Cilantro-Lime Remoulade (NF, DF)

GF: Gluten-Free / V: Vegetarian / VE: Vegan / DF: Dairy Free / NF: Nut Free

LOCAL CHEESE DISPLAY

Cheddar, Monterey, Winter Park Blue, Havarti and Marinated Provolone, Seasonal Berries, Dried Fruits and Toasted Nuts, Fresh Baked Baguettes, Lavosh and Assorted Crackers

(You may substitute an Assorted Fresh Vegetable Platter with Chef's Selections of Dips)

CUSTOM 2-TIER WEDDING CAKE
ONE-HOUR HOSTED PREMIUM BAR

\$110++ PER PERSON REQUIRES MINIMUM OF 20 GUESTS

FOR 50 GUESTS AND ABOVE YOUR RECEPTION PACKAGE
WOULD INCLUDE:

- Cocktail Hour with One-Hour Hosted Premium Bar and Choice of Four Passed Hors d'oeuvres
- Choice of Plated or Buffet Dinner (Lunch and Brunch Options Available)
- Three-Hour Premium Bar during Wedding Reception
- Pre-Event Menu Tasting for up to Four Guests – Minimum Food and Beverage Required
- Custom Reception Diagram
- Choice of Linen & Napkin
- Complimentary Votive Candles to Accompany Your Centerpiece
- Complimentary Dance Floor, staging for your band/DJ, table numbers and tables for your place cards, and guest book.
- Special Room Rates for Guests, if Requested (based on availability, rates vary)
- Discounted Self and Valet Parking for Drive-In Guests on Wedding Day

STARTING AT \$180++ PER PERSON

++All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.





Cocktail Hour Enhancements





COCKTAIL HOUR

All dinner receptions include one-hour Premium Bar and your choice of four butler-passed hors d'oeuvres. **Please select from the following:**

COLD HORS D'OEUVRE SELECTIONS

- Artichoke and Roma Tomato Bruschetta (NF, DF, VEGAN)
- Buffalo Mozzarella and Grape Tomatoes with Basil Leaf Lollipop (V)
- Feta Cheese, Artichoke, Tomato and Baby Spinach Mini Wrap (NF, V)
- Asparagus And Serrano Ham with Grain Mustard (NF, DF, GF)
- Thai Curry Chicken, Spicy Peanut Sauce (DF)
- Lomi-Lomi Salmon, Wonton Crisp (NF)
- Watermelon and Feta Cheese Skewer, White Balsamic Glaze (V, GF, NF)
- Smoked Salmon Mousse, Crème Fraiche, Caviar Tartlet (NF)
- Jerk Chicken Salad, Plantain Cup, Mango Papaya Relish (NF, DF, GF)
- Pepper Seared Filet of Beef, Caramelized Onion (NF)
- Buttermilk Blue Cheese Crema Crostini (NF)
- Shrimp and Scallop Ceviche (NF, DF, GF)
- Island Mango and Shrimp Salad, Crispy Tortilla (NF, DF, GF)
- Ahi Tuna Tartare, Wasabi Aioli (NF, DF, GF)
- Sesame Seared Big Eye Tuna, Paw Paw Slaw (NF, DF, GF)
- Prosciutto Wrapped Cantaloupe Skewer (NF, DF)

HOT HORS D'OEUVRE SELECTIONS

- Vegan Edamame Dumplings (NF, DF)
- Cheese and Guava Empanada (NF, V)
- Pear and Almond Brie with Phyllo (NF, V)
- Spanakopita (NF, V)
- Fig and Mascarpone Crisp (NF, V)
- Chicken Dim Sum, Sweet Thai Chili Dipping Sauce (NF, DF)
- Chicken Lemongrass Pot Sticker (NF, DF)
- Coconut Chicken Tenders, Mango Horseradish Sauce (NF, DF)
- Tandoori Chicken Skewer, Cucumber Raita Dip (NF, GF)
- Ginger Glazed Pork Pot Sticker (NF, DF)
- Mini Beef Wellington (NF)
- Vegetable Samosa (NF, V)
- Vegetarian Spinach Artichoke Empanada (NF, V)
- Sea Scallop Wrapped in Prosciutto, Lemongrass Butter (NF, GF)
- Tempura Shrimp, Sweet Thai Chili Sauce (NF, DF)
- Caribbean Crab Cake, Cilantro-Lime Remoulade (NF, DF)

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*Based on one piece per person of each selection. Additional pieces may be added, please consult with your Catering Manager for pricing. All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Cocktail Hour not included with Wedding Brunch or Lunch Menu. Prices and available options subject to change.

Discounted package pricing available for brunch and daytime weddings. Cocktail Hour and Tasting not included in Brunch or Lunch weddings. Food and Beverage Minimums apply based upon space and day of week. Prices and available options subject to change.

PREMIUM COLLECTION BAR (4 HOURS INCLUDED IN THE PACKAGE)

PREMIUM LIQUORS

Tito's vodka
Bombay Original gin
Jack Daniel's whiskey
Dewar's White Label scotch
Canadian Club blend
Bacardi Superior rum
Exotico Blanco tequila

PREMIUM WINES

Select 2 white and 2 red wines

Lunetta Prosecco
Caposaldo pinot grigio
Benziger sauvignon blanc
La Crema chardonnay
Pink Flamingo rosé
Mark West pinot noir
Tribute by Benziger cabernet sauvignon
Bodega Caro Aruma malbec

PREMIUM DOMESTIC BEERS

Budweiser
Bud Light
Sam Adams Seasonal
Voodoo Ranger IPA
Blue Moon Belgian White

PREMIUM IMPORTED BEERS

Stella Artois
Corona Extra
Heineken
Heineken 0.0

HARD SELTZER

White Claw Mango
Truly Hard Seltzer-Wild Berry

LOCAL CRAFT BEERS

**Crooked Can Brewing Company,
Winter Garden, Florida**

High Stepper (American IPA)
Cloud Chaser (Hefeweizen)
Mr. Tractor (Kolsch)

NON-ALCOHOLIC BEVERAGES

Assorted soft drinks
Still and sparkling waters
Juices

Discounted package pricing available for brunch and daytime weddings. Cocktail Hour and Tasting not included in Brunch or Lunch weddings. Food and Beverage Minimums apply based upon space and day of week. Prices and available options subject to change.
Must be 21 or older with valid photo ID to purchase and consume alcoholic beverages.

PLATED DINNER SELECTIONS

BUFFET DINNER SELECTIONS

WEDDING BRUNCH SELECTIONS

CUSTOM WEDDING CAKES

COCKTAIL HOUR ENHANCEMENTS

DISPLAY STATIONS

Cheese

Imported and Domestic Cheeses Garnished with Fresh Berries (GF, V)
Assorted Breads and Crackers

\$25++ PER PERSON

Antipasto

Imported Cured Meats: Genoa Salami, Prosciutto and Mortadella
Provolone, Mozzarella, Pepperoncini, Imported Olives, Roasted Peppers, Mushrooms, Artichoke Hearts (GF, NF)
Italian Breads

\$20++ PER PERSON

Sushi Display

Spicy Salmon Roll, Tuna and California Roll with Assorted Sashimi
Wasabi, Soy and Pickled Ginger
(Based on Three Pieces per Person)

\$30++ PER PERSON

ACTION STATIONS

Pasta Select Two:

Five Cheese Tortellini, Artichoke, Pesto and Pomodoro Sauces and Cracked Black Pepper (V)
Penne Pasta, Marinara Sauce, Kalamata Olives, Basil and Crushed Red Pepper (VE)
Gnocchetti, Shrimp, Tomato Mascarpone Sauce
Fresh Garlic Bread Sticks, Focaccia Bread and Grated Parmesan

\$26++ PER PERSON

Slider Station Select Two:

Black Angus Beef Sliders with Caramelized Onions, Cheddar or Blue Cheese, Lettuce and Tomato
Slow-Smoked Palmetto Creek Farms Mojo Pork, Pineapple Slaw
Buffalo Chicken Sliders with Blue Cheese, Lettuce and Tomato
Roasted Cuban Pork, Ham, Swiss Cheese, Pickles, Yellow Mustard

\$26++ PER PERSON

Flatbread Pizza Station Select Two

Gourmet flatbread pizzas cooked to order
Grilled Chicken, Onions, Ricotta Cheese, Tomato, Kalamata Olives (NF)
Red Wine Reduction
Vine-Ripened Tomatoes, Fresh Buffalo Mozzarella, Basil Puree (NF, V)
Cracked Black Pepper
Locally Sourced Italian Sausage and Pepperoni, Aged Provolone Cheese (NF)

\$26++ PER PERSON

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All Action Stations require an Attendant at \$225 each.

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An Award-Winning Culinary Team



The freshest natural ingredients. Skilled, award-winning chefs. Imaginative recipes and menus tailored to your exact specifications. Every meal at Loews Sapphire Falls Resort promises to be an unrivaled culinary experience that will elevate your wedding from enjoyable to unforgettable.

Complex Executive Chef Nando Belmonte and Complex Executive Pastry Chef Rodrigo Nunez have both won multiple awards from the American Culinary Federation. Together with their talented team they can create a customized menu from a variety of cuisines — including Polynesian, French, Italian, Asian, and American classics —for any sized event, from casual to formal.

All of our freshly baked breads, desserts, ice creams, and pastries are created right in our kitchens. Our delicious stocks, soups, and sauces are all house-made, along with our salad dressings. Our fruits and vegetables are all freshly cut, and much of our produce and other food products are locally sourced from nearby farms and vendors for the utmost in freshness and sustainability.

At Loews Sapphire Falls Resort, you have your choice of plated dinner stations or buffet style service. You can take your buffet to the next level with a customized menu featuring optional action stations for the ultimate in personal service and elegance.

The following menus are just a guide. If you're craving something extraordinary, let us know! We can create an exquisite customized menu just for you.



Plated Dinner Selections

GINGER MIDGETT PHOTOGRAPHY



GINGER MIDGETT PHOTOGRAPHY



GINGER MIDGETT PHOTOGRAPHY



PLATED DINNERS — SOUP AND SALAD SELECTION

Our imaginative plated dinner selections include your choice of salad starter, choice of entrée, freshly baked artisan breads with butter and freshly brewed coffee, decaffeinated coffee and gourmet herbal teas served tableside.

CHOICE OF EITHER ONE SOUP OR SALAD

SOUPS

- Minestrone (GF, NF, DF, VEGAN)
- Roasted butternut squash, crispy pancetta (GF, NF, DF)
- French onion soup, gruyere cheese crostini (GF, NF)
- Chicken corn chowder (GF, NF)
- Lobster bisque, crème fraîche (GF, NF)

ADDITIONAL **\$13.00++** PER PERSON

SALADS

- Organic Mixed Greens**
Balsamic Figs, Toasted Walnuts, Goat Cheese, Poached Pears, Port Wine Vinaigrette (V, GF)
- Baby Iceberg Lettuce**
Buttermilk Blue Cheese, Crispy Bacon Lardons, Grape Tomatoes, Hydroponic Cucumbers, Balsamic Caviar, Blue Cheese Dressing (NF, GF)
- Caesar**
Hearts of Romaine, Shaved Parmesan Cheese, Crispy Pancetta, Oven-Dried Florida Tomatoes, Roasted Garlic Crouton, Caesar Dressing (NF)

- Chopped Asian Salad**
Romaine Lettuce, Edamame, Citrus, Napa Cabbage, Carrots, Red Onions, Wonton Crisps, Ponzu Vinaigrette (V, DF, NF)
- Southwest Salad**
Romaine Lettuce, Black Beans, Roasted Corn, Tomatoes, Red Onions, Crispy Corn Chips, Chipotle Vinaigrette (NF, GF, DF, VEGAN)

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PLATED DINNERS – ENTRÉE SELECTIONS

All plated dinners include freshly baked rolls and sweet butter, freshly brewed coffee, decaffeinated coffee, Organic Herbal Teas, Iced Tea and choice of plated dessert.

Rosemary Grilled Airline Chicken Breast (GF, NF, DF)

Yukon Potato Puree, Seasonal Vegetables, All Natural Roasted Chicken Jus

\$180++ PER PERSON

Parmesan and Panko Crusted Chicken Breast (NF)

Cheesy Herb Polenta Cake, Grilled Asparagus, Oven Roasted Cipollini Onions, Sun-Dried Tomato Cream

\$180++ PER PERSON

Pan Seared Line Caught Local Catch (NF, DF, GF)

Okinawan Potato Hash, Seasonal Vegetables, Coconut Saffron Sauce

\$190++ PER PERSON

Herb Based Florida Grouper (NF, GF)

Local Corn and Cheese Grits, Edamame Vegetable Succotash, Citrus Emulsion

\$193++ PER PERSON

Local Applewood Smoked Pork Chop (GF, NF)

Butternut Squash and Parmesan Risotto, Roasted Vegetables, Caramelized Apple Chutney

\$190++ PER PERSON

Braised Short Rib (NF, GF)

Roasted Garlic Yukon Gold Crushed Potatoes, Candied Carrots and Haricots Verts, Natural Beef Jus

\$193++ PER PERSON

Horseradish Crusted Filet Mignon (NF)

Confit Of Fennel, Savory Bread Pudding, Seasonal Vegetables, Whole Grain Mustard Sauce

\$210++ PER PERSON

Chickpea and Quinoa Falafel (NF, DF, GF, Vegan)

Beluga Lentil and Israeli Couscous Stew, Roasted Yellow Pepper Nage

\$180++ PER PERSON

Pot Pie (NF, DF, Vegan)

Wild Mushroom, Butternut Squas, Sage

\$180++ PER PERSON

ENTRÉE DUETS

Lightly Smoked Filet Mignon and Pan Seared Line Caught Snapper (NF, GF)

Truffle Scented Creamy Polenta, Roasted Broccolini and Baby Carrots, Port Wine Demi

\$210++ PER PERSON

Roasted Garlic Filet Mignon and Jumbo Lump Crab Cake (NF)

Yukon Gold Potato Hash, Baby Vegetables, Grain Mustard Peppercorn Sauce

\$215++ PER PERSON

Pan Roasted Petit Tenderloin of Beef and Butter Poached Lobster Tail (NF)

Chive and Pork Belly Potato Croquette, Fire Roasted Asparagus, Morel Cognac Cream

\$220++ PER PERSON

Choice entrees are available for your guests. The higher price entrée prevails for both entrees. Please identify guest entrée selection with meal cards. Final numbers are due seven days prior to the event.

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PLATED DINNER SELECTION – DESSERT SELECTION

- Mango Cheesecake (NF, V)
- Lollipop, Dark Chocolate (GF, V)
- Flourless Cake Peanut Butter Mousse
- Dark Chocolate Mud Pie, Raspberry Coulis
- Churro Bread Pudding, Dulce De Leche Ice Cream (V)
- Tres Leches Cake (NF, V)
- White Chocolate Mousse Cone in Sable Cookie Crunch (NF)
- Golden Apple and Ginger White Chocolate Crunch Cake (NF)
- Key Lime Cheesecake, Merengue (NF, V)
- Baked Coconut Flan (GF, V)

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Buffet Dinner Selections

FAMILY ART PHOTOGRAPHY

PLATED DINNER SELECTIONS

BUFFET DINNER SELECTIONS

WEDDING BRUNCH SELECTIONS

CUSTOM WEDDING CAKES

BUILD YOUR OWN DINNER BUFFET

\$214++ PER PERSON

SELECT THREE

Local Organic Greens With Beefsteak Tomatoes, Maui Onions, Carrots, Cucumbers, Grilled Pineapple, Passion Fruit Vinaigrette (NF, GF, DF, V)

Chopped Napa Cabbage Salad with Lomi-Lomi Salmon and Orange-Ginger Dressing (NF, DF, GF)

Mango and Papaya Salad with Tropical Melons (GF, DF, NF, VEGAN)

Iceberg Salad: Cherry Tomatoes, Cucumbers, Red Onions, Applewood Smoked Bacon, Crumbled Blue Cheese Dressing (NF)

Pesto Seasoned Fresh Buffalo Mozzarella Salad: Heirloom Tomatoes, Balsamic Reduction (NF)

Mixed Garden Greens, Shredded Jalapeno Jack Cheese, Cucumber, Carrots, Grape Tomatoes, Avocado-Ranch Dressing (NF)

Grilled Asparagus, Pickled Shiitake Mushrooms, Sesame Vinaigrette (NF, GF, DF, V)

Crisp Red and Green Cabbage Cole Slaw (NF, GF)

Southern-Style Macaroni Salad, Roasted Corn (NF)

Florida Seasonal Grilled Roasted Vegetables, Marinated Olives (NF, GF, DF, V)

Hearts Of Romaine and Radicchio Salad, Artichokes, Kalamata Olives, Red Onions, Chianti Vinaigrette (NF, GF, DF, V)

SELECT THREE

Roasted Kalua Suckling Pig, Guava Puree (NF, DF, GF)

Korean Barbequed Black Angus Beef, Teriyaki Glaze (NF)

Pan Seared Florida Catch of the Day, Papaya Lemongrass Nage (NF)

Wood Grilled Szechuan Spiced Chicken Breast (NF)

Palmetto Creek Farms Roasted Suckling Pig, Garlic-Lemon Mojo (NF)

Ropa Vieja, Shredded Beef, Tomatoes, Natural Jus (NF)

Roasted Lemon Florida Snapper, Sofrito Sauce (NF)

Jerk Chicken, Mango Papaya Relish, Jerk Barbecue Sauce (NF)

Petit Sirloin Steak, Kissimmee River Oyster Mushrooms, Red Wine Demi Glaze (NF)

Seared Local Fish of the Day, Lemon Butter (NF)

Roasted Natural Chicken Breast, Natural Jus (NF)

Braised Short Ribs, Natural Beef Jus (NF)

Pan Roasted Local Catch, Smoked Red Pepper Sauce (NF)

Citrus Brined Barbequed Chicken (NF)

Grilled Chicken Breast, Webb's Honey BBQ Sauce (NF)

Coffee Rubbed Palmetto Cream Farm Pork Ribs, Smoky BBQ Sauce (NF)

Texas-Style Smoked Brisket (NF)

Rosemary-Garlic Palmetto Creek Pork Loin (NF)

Grilled Farm Raised Salmon Puttanesca, Black Olives, Capers, Plum Tomatoes (NF)

Vegan Thai Curry, Vegetables, Tofu, Jasmine Rice (NF)

Indian Chana Masala, Chickpeas, Tomatoes, Baby Spinach, Basmati Rice (NF)

SELECT TWO

Steamed Jasmine Rice (NF, GF, DF, V)

Oven Roasted Sweet Potatoes and Seasonal Vegetables (NF, GF, DF, V)

Red Beans and Rice, Vegetable Succotash (NF, GF, DF, V)

Mashed Potatoes (NF, GF, DF, V)

Truffle Macaroni and Cheese (NF, GF, V)

Florida Seasonal Vegetables (NF, GF, DF, V)

Oven Roasted Sweet Corn, Scallion Butter (NF, GF, DF, V)

Hot Potato Salad, Onions, Tomatoes, Scallions, Extra Virgin Olive Oil (NF, V)

SELECT TWO

Coconut Bread Pudding (NF, V)

Dark Chocolate Banana Torte (NF, V)

Caribbean Rum Cake (NF)

Guava Flan (NF, VEGAN)

Old Fashioned Apple Pie (NF, V)

Double Fudge Chocolate Cake (NF, V)

Oreo Cheesecake (NF, V)

Chocolate Mud Pie (V)

Tiramisu (NF, V)

Florida Strawberry Panna Cotta (NF, V)

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Wedding Brunch Selections

RHODES STUDIOS



THE WEDDING BRUNCH

\$130++ PER PERSON

Host your guests for a wedding brunch in one of our beautiful reception locations with a scrumptious menu and three hour hosted bar.

(Brunch wedding package does not include Cocktail Hour with passed hors d'oeuvres, wedding cake or menu tasting)

- Freshly Squeezed Florida Orange and Grapefruit Juice, Apple and Cranberry Juice

Sliced Seasonal Fruit and Berries (GF, DF, NF, VEGAN)

Very Berry Granola Parfait with Yogurt and Wild Berries (V)

Hot Oatmeal with Cream, Cinnamon, Brown Sugar, Golden Raisins and Honey (accompaniments to be individual use) (V)

Smoked Salmon with Red Onion, Beefsteak Tomatoes, Capers (NF, DF)
- New York City's Finest Bagels with Butter, Cream Cheese and Preserves (V)

Rosemary Rubbed Roast Prime Rib *(Attendant Fee @ \$225)*

Eggs Benedict with Jumbo Lump Crab and Baby Spinach (NF)

Tahitian French Toast a L'Orange, Caramelized Bananas and Sweet Cinnamon Butter (NF)

Assorted Miniature Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas

BRUNCH ENHANCEMENTS

Omelet Station

Diced Tomatoes, Onions, Peppers, Ham, Mushrooms, Broccoli, Spinach, Shrimp, Bacon, Sausage, Cheddar and Swiss

\$16++ PER PERSON

Champagne Bar *(Bartender @ \$225)*

Sparkling Wine will be used to create Mimosas, Bellinis, Kir Royales, and Royal Spritzers

\$17++ PER DRINK

Bloody Mary Bar *(Bartender @ \$225)*

The Traditional Morning Eye-Opener
Absolut Vodka mixed with Mary Mix, Garnished with Lemon and Lime Wedges and a Celery Stick. Or try a Bloody Mary made with Sauza Gold Tequila

\$16++ PER DRINK

Action station: \$225 per chef/attendant
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Prices and available options subject to change.
Must be 21 or older with valid photo ID to purchase and consume alcoholic beverages.

FAREWELL BRUNCH

A farewell brunch is the perfect encore for your weekend celebration. You can exchange good-byes before departing on your honeymoon, and thank all your family and friends for being a part of this special moment in your lives.

Classic Continental Breakfast

Florida Orange, Grapefruit, Cranberry and Apple Juices

Seasonal Sliced Fresh Fruit and Melons (GF, VE, DF, NF)

Pastry Chef's Selection of Bakeshop Specialties to Include:

Bagels, Plain and Chocolate Croissants, Muffins, Fruit Danish, Preserves, Jams, Sweet Butter and Flavored Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee, and Organic Herbal Teas

\$38++ PER PERSON

Island Sunrise Breakfast Buffet

Florida Orange, Grapefruit, Cranberry and Apple Juices

Seasonal Sliced Fresh Fruit and Melons (GF, VE, DF, NF)

Hot Oatmeal with Cream, Cinnamon, Brown Sugar, Golden Raisins and Honey (accompaniments to be individual use) (V)

Buttermilk Pancakes with Toppings: Toasted Macadamia Nuts, Fresh Mixed Berry Compote & Warm Maple Syrup

Scrambled Cage Free Eggs with Scallions (GF, NF)

Applewood Smoked Bacon, Country Pork Sausage Patties (GF, DF, NF)

Breakfast Potatoes (VE, DF, NF)

Pastry Chef's Selection of Bakeshop Specialties Butter, Jam and Preserves

Assorted Bagels with Flavored Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas

\$54++ PER PERSON

Enhancements are available to compliment the above menus. Ask your catering manager for details.

GF: Gluten-Free / V: Vegetarian / VE: Vegan / DF: Dairy Free / NF: Nut Free

++All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.

PLATED DINNER SELECTIONS BUFFET DINNER SELECTIONS WEDDING BRUNCH SELECTIONS CUSTOM WEDDING CAKES





Custom Wedding Cakes

FAMILY ART PHOTOGRAPHY



RHODES STUDIOS



RHETT PYLE PHOTOGRAPHY



GINGER MIDGETT PHOTOGRAPHY



CUSTOM WEDDING CAKES

Our cake designers are able to create the one-of-a-kind wedding cake you have always dreamed of. Our Pastry Chef will create for you a masterpiece of culinary artwork from a variety of flavors, fillings and icings to suit your own personal taste of wedding cake perfection. If you are interested in including elaborate wedding cake embellishment such as sugar flowers, edible lace, diamond ribbons or specialty colors, please consult with your catering manager (4 weeks' notice required).

\$14++ PER PERSON

**Cakes brought in from the outside will be subject to a \$8 per person cake cutting fee.*

CLASSIC CAKE FLAVORS

Yellow, Vanilla, Marble, Chocolate, Carrot and Red Velvet

FILLINGS

Chocolate Mousse, Bavarian Cream, Chantilly Cream, Lemon, Strawberry, Raspberry or Passion Fruit Jelly

ICINGS

Italian Buttercream, American Butter Cream, Whipped Cream Icing and Rolled Fondant

HOUSE SPECIALTIES

Almond Frangipane Cake with Dark Chocolate Ganache and Praline Buttercream

Red Velvet Cake with Oreo Cookie Cream Cheese Filling with Italian Buttercream Icing

Key Lime Chiffon Cake with Coconut Custard Cream and Chantilly Cream Icing

Vanilla Cake with White chocolate Mousse and Tropical Fruit Jelling Filling and Buttercream Icing

Gluten Free and Vegan Cake are available upon request

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Children & Vendor Selections

KATHY THOMAS PHOTOGRAPHY

CHILDREN’S MENU

CHILDREN UNDER THE AGE OF 10

Pre-select one item from each course below.

First Course

- Fresh Fruit Cup
- Caesar Salad with Garlic Croutons

Second Course

- Chicken Tender and French Fries with Honey Mustard and BBQ Dipping Sauce
- Pasta with Marinara Sauce, Garlic Breadsticks
- Hamburger or Cheeseburger with French Fries
- 5 oz. Grilled New York Strip Steak with Mashed Potatoes and Seasonal Vegetables

Third Course

- Ice Cream Sundae
- Brownie
- Chocolate Cupcake

\$53++ PER PERSON

UNDER 21 YEARS OF AGE BEVERAGE PACKAGE - \$30.00++ PER PERSON

VENDOR MEALS

CHEF’S CHOICE HOT PLATED MEAL

Includes Hot Entree & Dessert

\$55++ PER PERSON

TASTINGS

Pre-event menu tastings can be scheduled weekdays, based on availability, for up to 4 people. Complimentary tastings will consist of:

- Vegetable – up to 4 items
- Starch – up to 3 items
- Protein – up to 4 items
- Cake – up to 3 cake flavors & 6 cream fillings

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At Loews Sapphire Falls Resort, your guests are transported to a paradise in the heart of the tropics. Blue waterfalls cascade over lush grounds, and in the distance, the calming sounds of steel drums call guests to take in the scenic water views, ease into “island time” and let go.

UNIVERSAL ORLANDO RESORT

Loews Sapphire Falls Resort is located within easy walking distance of all the excitement of Universal Studios Florida and Universal’s Islands of Adventure theme parks, and Universal’s Volcano Bay Water Theme Park, plus the Universal CityWalk entertainment complex. Universal Orlando Resort is located just 15 miles from the Orlando International Airport and 10 miles from downtown Orlando.

UNIVERSAL HOTEL BENEFITS

Guests of all Universal Orlando’s hotels enjoy special access to both theme parks with **Early Park Admission*** to one theme park up to one hour before the park opens (valid theme park admission required; select attractions).

Plus, Universal Hotel guests enjoy even more special benefits throughout their stay:

- Universal Express Unlimited™ ride access* to skip the regular lines in Universal Studios Florida and Universal’s Islands of Adventure when you stay at Loews Royal Pacific Resort, Hard Rock Hotel® or Loews Portofino Bay Hotel (valid theme park admission required).
 - Complimentary transportation from your hotel to Universal Orlando’s theme parks and Universal CityWalk
 - Resort-wide charging privileges with your room key card.
- Complimentary delivery of merchandise purchased across the resort to your hotel.
 - Priority seating at select Universal Orlando restaurants is included for guests of Loews Portofino Bay Resort, Hard Rock Hotel®, and Loews Royal Pacific Resort.
 - Special wake-up calls to your room.

*Requires theme park admission. Valid only at participating rides and attractions in Universal Studios Florida and Universal’s Islands of Adventure. Not valid at Universal’s Volcano Bay. Excludes separately ticketed events. Park-to-Park admission required to board the Hogwarts™ Express. Benefit valid only for guests of Loews Royal Pacific Resort, Hard Rock Hotel® and Loews Portofino Bay Hotel, for the number of guests staying in the room for the length of hotel stay. Available during normal theme park operating hours only. Additional restrictions may apply and benefits are subject to change without notice. **Requires theme park admission. Early Park Admission begins up to one (1) hour prior to regular scheduled park opening to either Universal Studios Florida or Universal’s Islands of Adventure as determined by Universal Orlando. Early Park Admission begins up to one (1) hour prior to regular scheduled park opening for Universal’s Volcano Bay. Valid at select attractions at each park. Attractions are subject to substitutions without notice. Additional restrictions may apply.



Every aspect of your wedding is a moment to cherish. We're honored to make your special day – and every day you're with us – as incredible as you've always imagined.

STACEY MEACHAM
AREA CATERING MANAGER
(407) 503-3100
STACEY.MEACHAM@LOEWSHOTELS.COM



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WWW.UNIVERSALORLANDO.COM/HOTELWEDDINGS



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