

MARGARITAVILLE  
*Resort*  
ORLANDO





# Margaritaville Resort Orlando

If you want a relaxing celebration where you and your guests can leave the rest of the world behind, Margaritaville Resort Orlando is the ultimate place to host your Wedding or Special Event. No matter intimate or grand, our island-inspired destination has a venue for you to have the celebration of your dreams.

In addition to our picturesque wedding venues, Margaritaville Resort Orlando also offers mouth-watering, on-site catering for Weddings of all sizes. We have extensive packages which can accommodate every guest - from plated dinners, buffet and station-style menus.

No Wedding would be complete without top-notch accommodations for your guests. At Margaritaville Resort Orlando, every room has a spacious balcony and a view of one of our beautiful lagoon-style pools. Our dedicated, expert Wedding Planners at Margaritaville Resort Orlando cannot wait to help you create the Wedding in a Paradise you have always dreamed of. **One you and your guests will talk about for years to come!**









# Wedding Ceremony Packages

*50+ Guests - \$2,500.00++*

*49 Guests or Less - \$1,000.00++*

## Ceremony Package Inclusions

Ceremony Rehearsal Location  
White Resin Chairs for Outdoor Ceremonies  
Set Up and Break Down of Space  
Infused Water Station with Choice of Flavor  
Weather Back-up Location  
Complimentary day-of Self-Parking  
Table for Unity Ceremony or Other Items  
Wedding Coordination Services (for 50+ guests)

*“With you, I’d walk anywhere”*

- JIMMY BUFFETT





# Deluxe Wedding Packages

## All Packages Include:

### Event Space

Choice of Banquet Chairs or Existing Custom Chairs for Reception  
Floor Length Table Linens and Napkins of Choice  
Set Up and Breakdown of Space  
16 X 16 Dance Floor (for indoor events only)  
Additional Hour(s) may be added at \$500++ plus Hourly Bar Package Fee

### Beverages

Four-Hour Open Bar (Cocktail Hour and Three-Hour Reception)  
Butler Passed Champagne or Mini Margaritas upon Arrival to Cocktail Hour  
Traditional Champagne Toast  
Wine Service with Dinner

### Meal Service

One-Hour Cocktail Reception followed by Three-Hour Dinner Reception  
Buffet and Plated Dinner Selections  
Customized Buttercream Wedding Cake with Coffee Service  
Complimentary Cake Cutting  
Dietary Restriction Meals Upon Request

### Additional Meals

Young Adults (13yrs - 20yrs) - \$15 less than Package Price  
Children's Meals (4yrs - 12yrs) - \$40 per child  
Vendor Meals - \$40 per person

Bar Packages Exclude Shots, Cordials & Frozen Drinks  
All Pricing is Subject to 26% Taxable Service Charge & Applicable State Tax  
Prices are Subject to Change  
Children's Meal consists of Chicken Fingers, Fries & Fruit Cup  
Vendor Meals consists of Chef's Choice of Plated Dinner  
Menu Pricing is Subject to Change



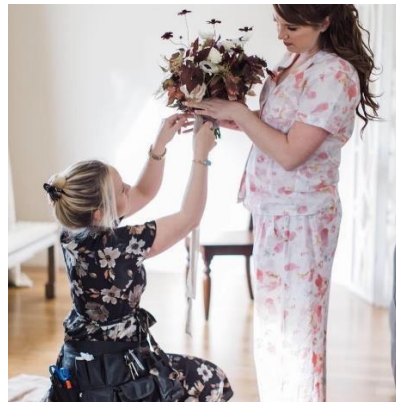
## *Wedding Coordination Services*

At Margaritaville, we understand how important it is to make your very special day flawless in every aspect.

A Professional Wedding Coordinator is essential in ensuring that your wedding is enjoyable and stress-free. We want you and your loved ones to experience your wedding to the fullest. This is why we have collaborated with two amazing Wedding Event Companies to provide Coordination Services for all of our Weddings. Weddings with 49 guests or less may add Wedding Coordination Services for an additional fee.

Now that you have secured your wedding date at Margaritaville, their team will put together your wedding day logistics. They will create and manage your timeline, communicate with your selected Vendors, be present at wedding tasting and final walk through, coordinate your ceremony rehearsal and handle all of the important details, reception management, oversee vendor set-up and breakdown, and be right by your side on your wedding day. In addition, they will conduct an onboarding consultation and from there will continue to share ideas on how to make your Margaritaville experience unique to you both.

These professionals will bring down the levels of uncertainty and show you a clear path to bringing your vision to life so you can get back to the more important things – allowing you to enjoy this time to the fullest before you turn the page to a new chapter in your lives together. When you look back, we want you to remember this small chapter in life as one of the BEST times ever!







## *Paradise Package* \$180

### FOUR HOUR OPEN BAR

New Amsterdam Vodka, New Amsterdam Gin, Jim Beam Black Label Whiskey, Mi Campo Blanco Tequila, Cruzan Light Rum, Monkey Shoulder Scotch, Imported and Domestic Beers, Wycliff Sparkling, Proverb Chardonnay, Pinot Grigio, Pinot Noir, Sauvignon Blanc, Merlot and Cabernet Sauvignon

### COCKTAIL HOUR

#### **Cheese & Charcuterie Display**

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Artisanal Breads

#### **Selection of Two Passed Hors d'oeuvres**

### FIRST COURSE

(SELECT ONE)

#### **Floral Field Green Salad**

Vine Ripe Tomato, Cucumber, Goat Cheese, Dried Cranberries, Spiced Pecans, Citrus Vinaigrette

#### **Margaritaville Caesar Salad**

Heart of Romaine, Applewood Bacon, Crispy Parmesan Cheese, Caesar Dressing

### ENTRÉE

(SELECT ONE DUET PLATE)

#### **Pan Seared Chicken, Lemon Thyme Jus & Herb Marinated Shrimp**

Garlic Whipped Potato, Season Vegetable, Lemon Beurre Blanc

#### **Braised Short Ribs, Wild Mushroom Demi & Pan Seared Salmon**

Garlic Whipped Potato, Season Vegetable

### CUSTOM WEDDING CAKE WITH COFFEE SERVICE

*26% Taxable Service Charge & Applicable State Tax will Apply*

# *Island Oasis Package* \$200

## FOUR HOUR OPEN BAR

Wheatley Vodka, Bombay Sapphire Gin, Four Roses Small Batch Whiskey, Espolon Blanco Tequila, Flor De Cana 4 Year White Rum, Macallan 12 Year Scotch, Imported and Domestic Beers, La Marca Sparkling, Trinchero Trinity Oaks Chardonnay, Pinot Grigio, Pinot Noir, Sauvignon Blanc, Merlot and Cabernet Sauvignon

## COCKTAIL HOUR

### **Cheese & Charcuterie Display**

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Artisanal Breads

### **Selection of Three Passed Hors d'oeuvres**

## FIRST COURSE

(SELECT ONE)

### **Caprese Salad**

Baby Arugula, Heirloom Tomato, Fresh Mozzarella, Toasted Almonds, Basil Pesto Dressing

### **Greek Salad**

Heart of Romaine, Cherry Tomato, Black Olives, Sweet Peppers, Feta Cheese, Red Onion, Greek Vinaigrette Dressing

### **Floral Field Green Salad**

Vine Ripe Tomato, Cucumber, Goat Cheese, Dried Cranberries, Spiced Pecans, Citrus Vinaigrette

## PREMIUM ENTRÉE

(SELECT ONE DUET PLATE)

### **Filet Mignon, Port Wine Demi & Grilled Chile Lime Shrimp**

Buttermilk Chive Whipped Potato, Seasonal Vegetable

### **Pan Seared Herb Marinated Chicken & Citrus Glazed Fresh Catch**

Parmesan & Mushroom Risotto, Seasonal Vegetable, Lemon Beurre Blanc

## CUSTOM WEDDING CAKE WITH COFFEE SERVICE

*26% Taxable Service Charge & Applicable State Tax will Apply*





# *Happily Ever After Package* \$220

## FOUR HOUR OPEN BAR

Tito's Vodka, Sipsmith Gin, Woodford Reserve Whiskey, El Tesoro Reposado Tequila, Diplomatico Reserva Rum, The Dalmore 12 Year Scotch, Imported and Domestic Beers, Lucien Albrecht Brut Rose Sparkling, Chalk Hill Chardonnay, Acrobat Pinot Grigio, Dashwood Sauvignon Blanc, Banshee Pinot Noir, Firestone Merlot and Sebastiani Cabernet Sauvignon

## COCKTAIL HOUR

### **Cheese & Charcuterie Display**

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Artisanal Breads

### **Select Four Passed Hors d'oeuvres**

### **Choice of One Action Station**

## FIRST COURSE

(SELECT ONE)

### **Caribbean Grain Salad**

Heart of Romaine, Chickpeas, Black Beans, Fresh Corn, Sweet Peppers

### **Greek Salad**

Heart of Romaine, Cherry Tomato, Black Olives, Sweet Peppers, Feta Cheese, Red Onion, Greek Vinaigrette Dressing

### **Floral Field Green Salad**

Vine Ripe Tomato, Cucumber, Goat Cheese, Dried Cranberries, Spiced Pecans, Citrus Vinaigrette

## LUXURY ENTRÉE

(SELECT ONE DUET PLATE)

### **Filet Mignon & Florida Lobster Tail**

Buttermilk Chive Whipped Potatoes, Demi Mushroom, Seasonal Vegetable

### **Pan Seared Chicken & Lemon Herb Grouper**

Parmesan Risotto, Grilled Asparagus, Baby Carrots

## DESSERT BAR

(SELECT SIX TO BE DISPLAYED)

### **Tarts & Cake**

Dulce De Leche Cheesecake, NY Cheesecake, Chocolate Banana Tart, Chocolate Cake, Hazelnut Fig Tart, Key Lime Pie Tart

### **Verrines**

Peach Cobbler Verrine, Piña Colada Cheesecake Mousse, White Chocolate Banana Verrine, Tiramisu, Mango Verrine, Chocolate Mousse

## CUSTOM WEDDING CAKE WITH COFFEE SERVICE

26% Taxable Service Charge & Applicable State Tax will Apply



# *The Island Buffet Menu* \$175

## FOUR HOUR OPEN BAR

New Amsterdam Vodka, New Amsterdam Gin, Jim Beam Black Label Whiskey, Mi Campo Blanco Tequila, Cruzan Light Rum, Monkey Shoulder Scotch, Imported and Domestic Beers, Wycliff Sparkling, Proverb Chardonnay, Pinot Grigio, Pinot Noir, Sauvignon Blanc, Merlot, and Cabernet Sauvignon

## COCKTAIL HOUR

### **Cheese & Charcuterie Display**

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Artisanal Breads

### **Select Two Passed Hors d'oeuvres**

## ENTRÉES

### **Tomato & Avocado Salad**

Cherry Tomatoes, Avocado, Red Onions, Cilantro Lime Ranch

### **Spring Greens Fruit Salad**

Heart of Romaine, Fresh Strawberries, Blueberry, Blackberries, Cranberries, Goat Cheese, Toasted Walnuts with Balsamic Vinaigrette Dressing

### **Blackened Mahi**

Grilled Pineapple Relish & Corn Salsa

### **BBQ Jerk Chicken**

Sweet Plantain Hash

### **Churrasco Skirt Steak**

Cilantro Chimichurri



## ACCOMPANIED WITH

**Black Beans**

**Coconut Infused or Cilantro Lime Rice**

**Pineapple Jalapeño Cole Slaw**

**Grilled Seasonal Vegetables**

## CUSTOM WEDDING CAKE WITH COFFEE SERVICE

*Buffet Attendant Fee Required - \$250 per 50 Guests  
26% Taxable Service Charge & Applicable State Tax will Apply*



# The "Buffett" Wedding Buffet Menu \$200

## FOUR HOUR OPEN BAR

Tito's Vodka, Sipsmith Gin, Woodford Reserve Whiskey, El Tesoro Reposado Tequila, Diplomatico Reserva Rum, The Dalmore 12 Year Scotch, Imported and Domestic Beers, Lucien Albrecht Brut Rose Sparkling, Chalk Hill Chardonnay, Acrobat Pinot Grigio, Dashwood Sauvignon Blanc, Banshee Pinot Noir, Firestone Merlot and Sebastiani Cabernet Sauvignon

## COCKTAIL HOUR

### Cheese & Charcuterie Display

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Artisanal Breads

### Selection of Four Passed Hors d'oeuvres

## SALADS (CHOICE OF TWO)

### Margaritaville Caesar Salad

Heart of Romaine, Applewood Bacon, Crispy Parmesan Cheese, Caesar Dressing

### Floral Field Caesar Salad

Vine Ripe Tomato, Cucumber, Goat Cheese, Dried Cranberries, Spiced Pecans, Citrus Vinaigrette

### Floral Citrus Wedge Salad

Citrus Segments, Cherry Tomatoes, Candied Pineapple, Toasted Almond, Blue Cheese Crumbles, Applewood Bacon, Creamy Mango Dressing

## ENTREES (CHOICE OF THREE)

**Grilled Chicken Breast with Rosemary Jus**

**Grilled Florida Catch with Mango Salsa**

**Pork Loin Mojo Marinated**

**Churrasco Skirt Steak with Chimichurri**

## SIDES (CHOICE OF TWO)

**Boursin Macaroni & Cheese**

**Herb Roasted Potatoes**

**Cilantro Lime Rice**

**Sautéed Broccolini**

**Honey Glazed Baby Carrots**

**Seasonal Mixed Vegetables**

## CUSTOM WEDDING CAKE WITH COFFEE SERVICE



Buffet Attendant Fee Required - \$250 per 50 Guests  
26% Taxable Service Charge & Applicable State Tax will Apply



## *Basic Stations* \$135

### THREE-HOUR OPEN BEER, WINE & MARGARITA BAR

Imported and Domestic Beers, Proverb Wine, House Margarita

### DINNER RECEPTION

**Selection of Three Passed Hors d'oeuvres**

**Selection of (1) One Deluxe Display**

**Selection of (1) One Splendid Station**

**Buttercream Wedding Cake with Coffee Service**

Minimum of 30 Guests | Chef Attendant Additional Fee \$250 per Station

All Dinner Stations are Based on One Half Hour of Passed Hors d'oeuvres and One and ½ Hour Stations



## *Full Dinner Stations* \$200

### FOUR HOUR OPEN BAR

Tito's Vodka, Sipsmith Gin, Woodford Reserve Whiskey, El Tesoro Reposado Tequila, Diplomatico Reserva Rum, The Dalmore 12 Year Scotch, Imported and Domestic Beers, Lucien Albrecht Brut Rose Sparkling, Chalk Hill Chardonnay, Acrobat Pinot Grigio, Dashwood Sauvignon Blanc, Banshee Pinot Noir, Firestone Merlot and Sebastiani Cabernet Sauvignon

### COCKTAIL HOUR

**Selection of Three Passed Hors d'oeuvres**

### DINNER RECEPTION

**Selection of (2) Two Splendid Stations**

**Selection of (1) One Carnivorous Habits Carving Stations**

**Buttercream Wedding Cake with Coffee Service**

Minimum of 30 Guests | Chef Attendant Additional Fee \$250 per Station

All Dinner Stations are Based on One Half Hour of Passed Hors d'oeuvres and One and ½ Hour Stations

Upgraded Linens & Napkins Included (Choice of Color)

*Stations and Displays not included in Chef Grand Tasting. See Catering Manager for details.*



## Deluxe Displays

### Cheese & Charcuterie Display

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Artisanal Bread

### Vegetable Crudité

Individual Made, Bell Peppers, Celery, Carrots, Cherry Tomato, Hummus, Ranch, Red Pepper Coulis

### Mini Sliders in Paradise (Choose Two)

Cheddar Burgers, Southern Style Buttermilk Chicken, Slow Braised Short Rib or Lump Crab Cake all on Brioche Rolls. Condiments, Creamy Buttermilk Coleslaw and Applewood Smoked Bacon & Sour Cream Potato Salad included.

### Bruschetta

Rosemary Garlic Olive Oil, Red Pepper Roquefort Cheese, Hummus, Tomato Basil Relish, Grilled Breads

## DISPLAYS NOT INCLUDED IN PACKAGES

### Jumbo Shrimp Cocktail – MARKET PRICE

Local Jumbo Shrimp Displayed on Crushed Ice, Cocktail Sauce, Remoulade, Lemon Stars

### Wharfside Chilled Seafood Display – MARKET PRICE

Freshly Shucked Clams, Oysters, Jumbo Shrimp, Crab Legs, Cocktail Sauce, Remoulade, Lemon Wedges



## Passed Hors d'Oeuvres

(BASED ON ONE HOUR OF BUTLER SERVICE)

### HOT

Coconut Crusted Chicken Tenders with Curry Aioli  
Coconut Dusted Shrimp, Honey Mustard  
Lava Shrimp with Chili Lime Aioli  
Mini Cheeseburgers in Paradise  
Franks En Croute, Mayo Mustard  
Chicken Satay, Chipotle Aioli  
Broiled Scallops Wrapped Applewood Smoked Bacon (GF)  
Conch Fritters, Fire Roasted Pepper Cajun Remoulade  
Beef Empanadas, Spicy Aioli  
Chicken Empanadas, Sriracha Aioli  
Vegetable Spring Roll, Sweet Chili Sauce  
Mini Cuban Sandwich  
Teriyaki Meatballs

### COLD

Tomato Bruschetta, Balsamic Glaze  
Beef Tenderloin on Garlic Crostini  
Peruvian Shrimp Ceviche, Mini Martini (GF)  
Peruvian Fish Ceviche, Mini Martini (GF)  
Blackened Shrimp with Plantain Tostones Avocado Salsa (GF)  
Tuna Bubu Arare, Balsamic Truffle (GF)  
Tomato & Mozzarella Caprese, Balsamic Glazed (GF)  
Jerk Salmon Bites, Mango Relish

*Additional Display Stations at \$18++ Per Person*

*30 Guest Minimum • \$250++ Fee Will Apply to Groups Less Than 30 Guests*

# Splendid Stations

All Stations Require Chef Attendant Fee \$250 - • Stations are Priced as Enhancement to Meal or Package / Additional Splendid Stations at \$25 Per Person

## Fajita Festival

Beef Fajitas and Chicken Pastor Tacos, Black Beans, Tomato Salsa Picante, Guacamole, Shredded Jack Cheese, Cilantro Crème, Warm Soft Flour and Corn Tortillas

## Rasta Pasta Station

Penne and Bowtie Pasta, Chunky Tomato Basil and Alfredo Sauce, Grilled Chicken, Grilled Asparagus, Roasted Peppers, Mushrooms, Grated Parmesan Cheese, Garlic Bread

## Killer Mac & Cheese Station

Chicken, Shrimp, Cavatappi, Boursin Cream Sauce, Asiago Crust

## Volcano Nacho Bar

Fresh Guacamole, Sour cream, Pico, Jalapenos, Shredded Jack & Cheddar, Volcano Chili, Jalapenos, Cheese Sauce, Yellow Corn Tortillas

## Dim Sum & Stir Fry

Vegetable Dumplings, Pork Pot Sticker, Vegetable Spring Roll  
Made to Order Stir Fry: Lo Mein Noodle, Hoisin, Ginger & Pad Thai Sauce, Marinated Beef, Chicken, Shrimp, Broccoli, Carrots, Mushrooms, Onions, Peppers, Scallions, Snow Peas

## Parrothead Potato

Yukon Whipped Mashed, Sour Cream, Chopped Scallions, Crumbled Bacon, Freshly Grated Parmesan, Shredded Cheddar, Caramelized Onions, Sautéed Mushrooms

## Food Truck (Inspired)

Korean Tacos, Marinated Short Rib, Spicy Slaw, Sriracha Aioli  
Gnocchi Mac & Cheese, Boursin Cream, Scallions, Bacon  
Parmesan Pangrattato Truffle Pomme Frites, Parmesan Cheese, Fresh Herbs

## Carnivorous Habits

Carving Stations - Minimum of 30 Guests. Carving Time is 60 Minutes.

Artisan Bakery Breads Included

- Giant Grouper, Mango Relish - MARKET PRICE
- Roasted Tenderloin, Red Wine Bordelaise - MARKET PRICE
- Whole Roasted Turkey, Cranberry Chutney - \$28
- Jamaican Jerk Pork, Mango Papaya Chutney - \$24





## *Wastin' Away in Margaritaville...After Hours*

### **"Something Salty" After Party \$ 35 (Select Three)**

Pretzel Sticks with Cheese  
Mini Adult Grilled Cheese with Tomato Bisque  
Truffle Parmesan Fries  
Franks en Croute  
Mini Cheeseburgers in Paradise  
Mini Bowls of Mac and Cheese with Assorted Toppings  
Assorted Pizzas (Pepperoni, Cheese, & Veggie)

\$8 per Additional Item

### **"Something Sweet" After Party \$ 35 (Select Three)**

Brownies & Blondies  
Cheesecake  
Almond Cookies  
Panna Cotta with Berries  
S'more Cookie Bar  
Rum Cake  
Hot Chocolate Station  
Iced Coffee Station

\$8 per Additional Item

## *End of the Night in Margaritaville...Late Hours*

### **Plated \$40 - (per dessert, per person)**

Panna Cotta, Citrus Sauce Berry Compote  
PB Chocolate Torte, Wine Gel Sauce  
Raspberry Pistachio Tart  
Framboise White Chocolate Rocher

Mango Passion Fruit Tart  
NY Cheesecake, Raspberry Sauce  
S'more Cake, Toasted Merengue  
Key Lime Pie



## *The Night Before*

**All Menus are Served Family Style**

Select One Menu

### **Two Hour Beverage Service**

Includes Beer, Wine, Parrot Rum Punch, Iced Tea & Coffee

## *Frank & Lola Dinner Menu \$85*

### **FIRST COURSE**

Caesar Salad - Aged Parmesan, Herb Garlic Croutons, House-made Dressing

### **SECOND COURSE (CHOOSE TWO ENTREES)**

Chicken Parmesan - San Marzano Tomato Sauce, Herb Crust, Melted Burrata Cheese, Fresh Penne Pasta

Giant Meatball - House Blend of Pork, Veal, and Beef, Pomodoro Sauce, Fresh Black Pepper, Rotini Pasta, Parmesan Cheese

Roasted Vegetable Pasta - Seasonal Vegetables, Spinach & Basil Pesto, Fresh Penne Pasta

### **UPCHARGE \$16**

Shrimp Scampi - Heirloom Tomato Vinaigrette, Fresh Garlic & Basil over a Bed of Meyer Lemon Ricotta Ravioli

Lobster Risotto - Maine Lobster Sautéed in a Garlic Herb Butter, Roasted Seasonal Vegetables, Basil Pesto Risotto

### **THIRD COURSE**

Lemon Meringue Tarts & Tiramisu Shooters



## *The Mañana Dinner Menu \$100*

### **FIRST COURSE**

Baby Field of Greens - Red Onions, Cucumber, Grape Tomatoes, Balsamic Vinaigrette

### **SECOND COURSE**

Grilled Half Chicken with Onion Demi-Glaze

Grilled New York Strip Steak with Béarnaise

### **FAMILY STYLE SIDES (CHOOSE TWO)**

Boursin and Smoked Gouda Mac and Cheese

Roasted Seasonal Vegetables

Roasted Garlic Mashed Potatoes

Vegetable Rice Pilaf

Herb Roasted Potatoes

Steamed Broccolini with Roasted Tomatoes

Grilled Asparagus

### **THIRD COURSE**

Chocolate Cake & Passion Fruit Crème Brûlée

Bartender Fees Waived



# The Day After

## *The Beachcomber* \$40

Fresh Squeezed Orange and Grapefruit Juice  
Fresh Brewed Coffee, Decaf, Hot Tea, Iced Tea  
Tropical Fruit Display with Melon and Berries  
Regular & Wheat Croissant and Assorted Muffins  
Assorted Bagels, Cream Cheese, Preserves  
Steel Cut Oatmeal, Honey, Raisins and Brown Sugar  
Breakfast Sandwich's: English Muffin with Scrambled Egg, Sausage,  
Cheddar Cheese and Egg White, Spinach, Mushrooms, Roasted Tomato  
Parmesan Cheese

## *Savannah Fare You Well* \$60

Freshly Squeezed Orange and Grapefruit Juice  
Fresh Brewed Coffee, Decaf, Hot Tea, Iced Tea  
Caprese Salad with Local Florida Tomatoes  
Sliced Seasonal Fresh Fruit  
Fresh Baked Muffins  
Texas Style French Toast, with Warm Maple Syrup  
Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon  
Country Sausage Links  
Yukon Gold Home Fried Potato  
Chicken Salad with Mini Croissants  
Assorted Desserts

30 Guest Minimum • \$250 Fee Will Apply to Groups Less Than 30 Guests  
26% Taxable Service Charge & Applicable State Tax will Apply

## *Chef's Omelets Station* \$20 (Add On)

Farm Fresh Hand Tossed Omelets  
Assorted Fresh Toppings and Breakfast Meats  
*Chef Attendant Fee \$250*

## *Mimosas Bar* \$45 per bottle / 6-8 Servings per bottle

House Champagne  
Fresh Orange Juice and Cranberry Juice  
Assorted Garnishments

Alcohol Packages may be Added



*“No Great Story Ever Started  
with Eating Salad”*

- JIMMY BUFFETT



#### **Essential Bar**

\$12 each Additional Hour

New Amsterdam Vodka, New Amsterdam Gin, Jim Beam Black Label Whiskey, Mi Campo Blanco Tequila, Cruzan Light Rum, Monkey Shoulder Scotch, Imported and Domestic Beers, Wycliff Sparkling, Proverb Chardonnay, Pinot Grigio, Pinot Noir, Sauvignon Blanc, Merlot and Cabernet Sauvignon

#### **Exceptional Bar**

\$14 each Additional Hour

Wheatley Vodka, Bombay Sapphire Gin, Four Roses Small Batch Whiskey, Espolon Blanco Tequila, Flor De Cana 4 Year White Rum, Macallan 12 Year Scotch, Imported and Domestic Beers, La Marca Sparkling, Trinchero Trinity Oaks Chardonnay, Pinot Grigio, Pinot Noir, Sauvignon Blanc, Merlot and Cabernet Sauvignon

#### **Extraordinary Bar**

\$16 each Additional Hour

Tito's Vodka, Sipsmith Gin, Woodford Reserve Whiskey, El Tesoro Reposado Tequila, Diplomatico Reserva Rum, The Dalmore 12 Year Scotch, Imported and Domestic Beers, Lucien Albrecht Brut Rose Sparkling, Chalk Hill Chardonnay, Acrobat Pinot Grigio, Dashwood Sauvignon Blanc, Banshee Pinot Noir, Firestone Merlot and Sebastiani Cabernet Sauvignon

#### **Imported Beer**

Corona, Corona Light, Heineken and Heineken 0.0 (Non-Alcoholic)

#### **Domestic Beer**

Landshark, Budweiser, Bud Light, Miller Light, and Sam Adams Boston Lager

*Photo Credit & Thank You  
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