



UNIVERSAL ORLANDO

Weddings

[HARDROCKWEDDINGS.COM](http://HARDROCKWEDDINGS.COM)



# Love **HARD**

# Play **HARD**

Hard Rock is about going all the way, in music, in life and in love.

However or with whomever it is that you find your balance. Loud or quiet, barefoot in the sand or stilettos in the ballroom, there's no wrong way to celebrate here.

Be like your favorite song. Be wild, be happy, be in love, be yourselves.

From intimate to outrageous, five to five hundred and every relative awkwardly dancing in between... we'll set the stage for your family & friends to honor you.

However you express your love, just make sure the two of you do it to the fullest.

Zero regrets. All the way to forever.

Love Hard. Play Hard.



# TABLE OF *Contents*

<b>SAY YES TO HARD ROCK</b>	<b>4</b>
<b>CEREMONY PACKAGES</b>	<b>6</b>
<b>OUR CEREMONY VENUES</b>	<b>8</b>
<b>ROOMS &amp; SUITES</b>	<b>11</b>
<b>STAFF &amp; CULINARY TEAM</b>	<b>13</b>
<b>WEEKDAY INTIMATE RECEPTIONS</b>	<b>15</b>
<b>COCKTAIL HOUR AND ENHANCEMENTS</b>	<b>18</b>
<b>PLATED DINNER SELECTIONS</b>	<b>21</b>
<b>BUFFET DINNER SELECTIONS</b>	<b>25</b>
<b>WEDDING BRUNCH SELECTIONS</b>	<b>28</b>
<b>CUSTOM WEDDING CAKES</b>	<b>31</b>
<b>CHILDREN &amp; VENDOR SELECTIONS</b>	<b>33</b>







# Say Yes to **HARD ROCK**

You're not an average couple. And at the Hard Rock Hotel® at Universal Orlando Resort, you're not going to have an average wedding. From the moment you arrive at our posh Bel-Air mansion to the very last dance, your special day will be filled with unforgettable moments that create an event of epic scale. When you get married at Hard Rock Hotel® Orlando, you know it will be as memorable for your guests as it will be for you.





## **HARD ROCK HOTEL® ORLANDO RECREATION AND DINING**

The exciting Hard Rock Hotel® Orlando is the perfect mix of funk and just plain fun. This AAA Four Diamond Award® winner will make your guests feel like rock royalty with impeccable accommodations, a wealth of recreation, and personal service and attention fit for “A-List” celebrities. Designed in California mission-style architecture, the Hard Rock Hotel® Orlando embodies the soul, spirit and attitude of music.



## **UNIVERSAL ORLANDO RESORT**

Hard Rock Hotel® Orlando is located within easy walking distance to all the excitement of Universal Studios Florida and Universal’s Islands of Adventure theme parks, and Universal’s Volcano Bay water theme park. Plus, enjoy Universal CityWalk – a dining and entertainment complex. Universal Orlando is located just 15 miles from the Orlando International Airport and 10 miles from downtown Orlando.



## **UNIVERSAL HOTEL BENEFITS**

When you and your guests stay at one of our Universal Hotels, you get to enjoy exclusive theme park benefits you can’t get by staying anywhere else! Guests of Hard Rock Hotel® Orlando receive the following benefits:

- Universal Express Unlimited ride access.\*
- Early Park Admission\*\* to the theme parks.
- Complimentary water taxis and shuttle buses.
- And more!

*Restrictions Apply. See final page for details.*

*Separate theme park ticket purchase is required for admission into the theme parks.*





# Ceremony **PACKAGES**

Hard Rock Hotel® Orlando offers everything you need to make your special day as memorable and exciting as it is mellow and stress-free. From fun activities for your out-of-town guests to “must haves” to make your reception perfect, we can provide the essential services and personal touches to make your wedding go smoothly.





**10 - 49 GUESTS**

- Exclusive Ceremony Locations – Monday through Friday
- Ceremony Rehearsal Space
- Indoor Back-up Facilities, in case of inclement weather
- Outdoor Guest Seating
- Red Carpet Aisle Runner
- 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**

- Ceremony Exclusive Locations
- Ceremony Rehearsal Space
- Indoor Back-up Facilities, in case of inclement weather
- Outdoor Guest Seating
- Red Carpet Aisle Runner
- 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.





# *Our* **CEREMONY VENUES**

Take that wedding you've always dreamed of and crank it up a notch. Our beautifully designed indoor and outdoor wedding venues help you create a wedding ceremony and reception fit for a star. Take the main event outdoors on the Woodstock Lawn before getting your dance on in the Avalon Ballroom. We've got you covered.

**BUTTERFLY GARDEN**

**GROTTO**

**LAGOON'S EDGE**

**WOODSTOCK LAWN**





### **BUTTERFLY GARDEN**

This serene, butterfly-shaped garden on the hotel grounds is a lovely setting for an intimate outdoor wedding. Here, surrounded by fragrant floral landscaping, you can say your vows under a gazebo filled with beautiful greenery for up to 30 guests.



### **GROTTO**

The Grotto is a unique location situated near the resort's picturesque waterways. Well-shaded and lined with tall bamboo shoots, the Grotto provides privacy and exclusivity for your outdoor celebration of up to 30 guests.





### **LAGOON'S EDGE**

The Lagoon's Edge is a spacious, yet intimate space overlooking the meticulously groomed Resort Waterway. The scenic views and shades of green provide the perfect backdrop for weddings of up to 50 guests.



### **WOODSTOCK LAWN**

Peace, love, and rock – what better location for your wedding than the hotel's Woodstock Lawn, named for the iconic 1969 outdoor music festival. The expansive oval-shaped lawn features beautiful landscaping and lighting. With the stunning architecture of the Hard Rock Hotel® Orlando as the backdrop, this palm tree-lined lawn is the ideal setting for outdoor ceremonies of up to 150 guests.





# Rooms & SUITES

Our guest rooms blend together both comfort and style for you and your guests. Featuring stunning views of outdoor gardens and the pool area, our rooms and suites are sure to charm everyone.



Standard Double



### ROCK ROYALTY ROOMS & SUITES

You've made it to the top of the charts if you choose one of these rooms or suites on the hotel's exclusive seventh floor. You'll also have access to the Rock Royalty Lounge, featuring complimentary breakfast, evening hors d'oeuvres, desserts and beverages.

Hospitality Suite



### STANDARD ROOMS

Ranging from 375 to 500 square feet, our guest rooms blend comfort and style. Garden View rooms have the added appeal of stunning scenery, or upgrade to a Pool View room to overlook the centerpiece of the hotel – the pool; or choose a Deluxe room for maximum space and comfort.



Hospitality Suite Bedroom

### SUITES

Spend your stay in true music-inspired luxury in one of our incredible suites featuring a variety of extra space features, pull-out sofas, dining rooms and more. You'll be living like true royalty.





# Staff & **CULINARY TEAM**





## DINING OPTIONS THAT ROCK

Love All Serve All – that’s Hard Rock’s motto, and we guarantee that your wedding will include dining experiences that live up to our high standards and surpass your wildest dreams. We strive to anticipate every guest’s needs, while cranking up the personal service to make you and your invitees feel like you’re at center stage every moment.

We amplify American classics! Our experienced culinary team is passionate about capturing cuisines from around the country — and around the world — to create bold flavor combinations and dazzling presentations, from stylishly elegant to far out and quirky. At Hard Rock Hotel® Orlando, you’re free to be as adventurous and expressive in creating your own personalized menu as you like. Because that’s what rock is all about.

At Hard Rock Hotel® Orlando, the majority of the food, from baked goods and desserts to soups and sauces, are made from scratch right in our kitchens. 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.

We offer you a choice of plated dinners or a buffet style service. Want to take your buffet to the next level? Customize your menu with optional action stations for that personal touch.

*The following menus are just a guide. If you have a specific theme or particular dishes in mind, we can work with you to create a customized menu just for you.*





# Weekday **INTIMATE RECEPTIONS**

**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**

- Seared Scallop, Pinot Noir Compressed Watermelon, Arugula Pistou (GF)
- Caprese Lollipop with Tomato, Mozzarella, Balsamic Drizzle (GF, V)
- Spooned Shrimp Ceviche, Tomato, Red Onion, Cilantro (GF, NF) and Plantain Chip
- Ahi Tuna, Shrimp, Jalapeno Scallion Cream (GF, NF), Phyllo Cup
- Fresh Ricotta, Pecorino, Leek Confit, Red Pepper and Extra Virgin Olive Oil Crostini (V)
- Vietnamese Vegetable Summer Rolls, Spicy Ponzu Sauce (VE)
- Bruschetta with Tomatoes, Basil and Roasted Garlic (VE)
- Assorted Sushi with Wasabi, Soy and Pickled Ginger Sauces

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

**HOT HORS D’OEUVRE SELECTIONS**

- Ancho Chicken, Manchego Cheese Quesadilla
- Shrimp, Corn, and Jalapeno Hush Puppies with Spicy Ranch
- Roasted Vegetables, Basil, Feta and Mozzarella in Phyllo (V)
- Beef Skewer (GF), Soy and Ginger Marinated with General Tso’s Glaze
- Blackened Chicken Tender, Orange Marmalade
- Vegetable Dumplings, Sesame Soy (VE)
- Mini Crab Cakes, Remoulade
- Chicken Empanada, Cilantro Aioli
- Fried Lobster Mac and Cheese

**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 if interested).*

**CUSTOM 2-TIER WEDDING CAKE**

**ONE-HOUR HOSTED GOLD BAR**

**\$105 Per Person Requires Minimum of 10 Guests.**

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. Must be 21 or older to purchase and consume alcoholic beverages with valid photo ID.





**FOR 50 GUESTS AND ABOVE, YOUR RECEPTION PACKAGE WOULD INCLUDE:**

- Cocktail Hour with One-Hour Hosted Gold Bar and Choice of Four Passed Hors d’oeuvres
- Choice of Plated or Buffet Dinner (Lunch and Brunch Options Available)
- Three-Hour Gold 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 to Include White, Black and Gray
- 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** Minimum of 50 guests

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. 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.





# Cocktail Hour **AND ENHANCEMENTS**





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

**COLD HORS D'OEUVRE SELECTIONS**

- Seared Scallop, Pinot Noir Compressed Watermelon, Arugula Pistou (GF)
- Caprese Lollipop with Tomato, Mozzarella, Balsamic Drizzle (GF, V)
- Spooned Shrimp Ceviche, Tomato, Red Onion, Cilantro (GF, NF) and Plantain Chip
- Ahi Tuna, Shrimp, Jalapeno Scallion Cream (GF, NF), Phyllo Cup
- Fresh Ricotta, Pecorino, Leek Confit, Red Pepper and Extra Virgin Olive Oil Crostini (V)
- Vietnamese Vegetable Summer Rolls, Spicy Ponzu Sauce (VE)
- Bruschetta with Tomatoes, Basil and Roasted Garlic (VE)
- Assorted Sushi with Wasabi, Soy and Pickled Ginger Sauces

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

**HOT HORS D'OEUVRE SELECTIONS**

- Ancho Chicken, Manchego Cheese Quesadilla
- Shrimp, Corn, and Jalapeno Hush Puppies with Spicy Ranch
- Roasted Vegetables, Basil, Feta and Mozzarella in Phyllo (V)
- Beef Skewer (GF), Soy and Ginger Marinated with General Tso's Glaze
- Blackened Chicken Tender, Orange Marmalade
- Vegetable Dumplings, Sesame Soy (VE)
- Mini Crab Cakes, Remoulade
- Chicken Empanada, Cilantro Aioli
- Fried Lobster Mac and Cheese

**GOLD COLLECTION BAR (4 Hours Included in the Package)**

- Absolut Vodka, Bombay Original Gin, Dewar's White Label Scotch, Jack Daniel's Whiskey, Canadian Club Blended Bourbon, Bacardi Superior Rum, Sauza Blue Tequila
- Two White Wines and Two Red Wines
- Bud Light, Miller Lite, Budweiser, Blue Moon Belgian White, Corona Extra, Voodoo Ranger IPA
- Truly Hard Seltzer

\*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.  
Must be 21 or older to purchase and consume alcoholic beverages with valid photo ID.





## DISPLAY STATIONS

### Cheese

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

Assorted Breads and Crackers

**\$20 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**

### Rock and Roll Sushi Display

Spicy Salmon Roll, Tuna and California  
Roll with Assorted Sashimi

Wasabi, Soy and Pickled Ginger

**\$27 Per Person** (Based on 3 Pieces 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

**\$25 Per Person**

### Gourmet Mac and Cheese Station

Creamy Mac and Cheese, Smoked Gouda, Cheddar and Gruyere Cheeses (V)

*Assorted Toppings to Include:* Grilled Portobello Mushrooms, Oven-Roasted Tomatoes, Caramelized Onions, Spicy Italian Sausage, Applewood Smoked Bacon, Jalapenos, Toasted Bread Crumbs

**\$25 Per Person**

### Slider Station *Select Two:*

Black Angus Beef Sliders with Caramelized  
Onions, Cheddar or Blue Cheese, Lettuce and  
Tomato

Pulled Pork Sliders with Carolina Slaw

Buffalo Chicken Sliders with Blue Cheese, Lettuce  
and Tomato

Lamb Sliders with Red Onion, Cucumber, Feta  
Cheese, and Tzatziki Sauce

**\$25 Per Person**

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





## PLATED DINNER SELECTIONS – 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

Loaded Potato  
Tomato Basil Bisque, Croutons, Shaved Parmesan Cheese (V)  
Butternut Squash (V, GF, NF)  
Chicken and Chorizo  
Chicken Noodle Soup  
Chilled Gazpacho (V, VE, GF, NF, DF)

**Additional \$13++ Per Person**

### SALADS

Field Greens, Cucumber, Local Tomatoes, Carrots, Red Onion (V, VE, GF, NF)  
Butter Lettuce, Roasted Asparagus, Gorgonzola Cheese, Local Tomato, Pickled Red Onions, Candied Pecans, Roasted Strawberry, Shallot Vinaigrette (V)  
Iceberg Wedge, Salad of Corn, Green Beans, Local Tomato, Red Onion, Maytag Blue Cheese, Crisp Bacon, Dill Garden Ranch (GF, NF)  
Baby Romaine Caesar, Shaved Parmesan (GF, NF), Foaccia Croutons  
Roasted Beets, Goat Cheese, Arugula, Candied Pecans, Citrus Vinaigrette (V)





## PLATED DINNER – ENTRÉE SELECTION

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

**Pan Roasted Gremolada Chicken Breast \$180 Per Person**  
Rosemary Parmesan Polenta Cake, Blistered Tomatoes,  
Grilled Buttered Broccoli, Pinot Grigio and Shallot Reduction

**Rosemary and Sage Roasted Chicken Breast  
\$180 Per Person**  
Bacon Wrapped and Roasted, Potato Puree, Brussel Sprouts,  
Confit Grape Tomatoes, Chardonnay Chicken Jus

**Grilled Atlantic Sixty South Salmon \$190 Per Person**  
Farro, Garlic Chinese Chives, Oven-Dried Local Tomatoes,  
Beet-Dusted Cauliflower, Mint Seafood Jus Lie

**Soy and Ginger Tare Glazed Chilean Sea Bass  
\$213 Per Person**  
Forbidden Rice and Scallion Mélange, Asparagus, Pickled  
Fresno Peppers, Lemongrass Butter

**Pan Seared Noisette of New York Strip Loin \$200 Per Person**  
With Braised Short Ribs, Mushroom Duxelles, Parsnip  
and Potato Puree, Roasted Asparagus, Blistered Grape  
Tomatoes, Pinot Noir Reduction (GF)

**Applewood Smoked Bacon Wrapped Filet Mignon  
\$210 Per Person**  
Sugar Snap Peas, Corn, Red Bell Pepper Succotash, Braised  
Shallot, Duck Fat Confit, Idaho Potato, Napa Valley  
Merlot Glaze

**Braised Lentils and Chickpeas \$180 Per Person**  
Braised Beluga Lentils, Chickpeas, San Marzano Tomatoes,  
Grilled Asparagus, Cured Lemon Harissa Aioli (V, VE, GF)

**Baked Tofu Shakshuka \$180 Per Person**  
San Marzano Tomatoes, Sweet Peppers, Onions, Garlic and  
Red Pepper Flakes, Cilantro (V, VE, GF)

## ENTRÉE DUETS

**Roasted Herb Chicken and Seared Local Catch  
\$190 Per Person**  
Yukon Gold Potato Mash, Buttered Broccolini, Red Wine  
Demi Glaze, Lemon Butter

**Roasted Mojo New York Sirloin and Seared Chimichurri  
Shrimp \$225 Per Person**  
Yucca and Potato Garlic Mash, Sugar Snap Peas,  
Malbec Reduction

**Pan Seared Filet and Jumbo Lump Crab Cake  
\$230 Per Person**  
Sweet and Russet Potato Gratin, Asparagus, Cabernet  
Reduction, Cajun Aioli

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.





**PLATED DINNER SELECTION – DESSERT SELECTION**

**Chocolate Delice:** Hazelnut Decquoise, Praline Crunch, Flourless Chocolate Cake, Dark Chocolate Mousse, Candied Hazelnuts, Coffee Foam, Marscapone Vanilla Bean Ice Cream

**Vanilla Bean Crème Brule:** Champagne Poached Pears, Sugared Grapes, Berries, Vanilla Diamond Cookie (V, NF)

**Limoncillo Mousse:** Lemon Zest Chiffon, Strawberry Confit, Orange Curd, Strawberry Coulis, Blackberry Elder Flower Sorbet (NF)

**Mascarpone Cheesecake:** White Chocolate, Sweet Cream, Graham Cracker Crumble, Miniature Graham Cracker Chocolate Chip Cookie (V, NF)

**Miniature Trio:** Chocolate Mousse Dome, Vanilla Bean Cream Brulee and Strawberry Shortcake Shooter (V, NF)

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# Buffet **DINNER SELECTIONS**





## **BUILD YOUR OWN DINNER BUFFET \$214 Per Person**

### **Select Two**

- Field Greens, Cucumber, Carrots, Red Onions, Local Grape Tomatoes (V, VE, GF, NF)
- Bowtie Pasta, Roasted Local Grape Tomatoes, Red Onions, Fresh Mozzarella, Basil, Tomato Vinaigrette (V)
- Grilled Vegetable Quinoa Salad, Oregano Vinaigrette (V, VE, GF, NF)
- Napa Cabbage, Red Cabbage, Bean Sprouts, Carrots, Cilantro, Sesame Vinaigrette (V, VE)
- Spring Greens, Cucumber, Chickpeas, Oven-Dried Local Tomatoes, Red Onions, Feta Cheese, Greek Yogurt Vinaigrette (V)
- Thai Noodle Salad, Sweet Peppers, Scallions, Carrots, Napa Cabbage, Cilantro Thai Chili Dressing (V)
- Shrimp Penne Pasta Salad, Red Onions, Kalamata Olives, Oven-Dried Local Tomatoes, Roasted Shallot Tomato Basil Vinaigrette
- Buffalo Mozzarella, Local Heirloom Tomatoes, Basil, Balsamic Vinaigrette (V, GF, NF)

### **Select Three**

- Porcini Dusted New York Striploin, Pinot Noir Reduction (GF, NF)
- Petit Sirloin Steak, Port Wine Mushrooms (GF, NF)
- Braised Short Ribs, Red Wine Sauce
- Texas-Style Barbecue Brisket (GF, NF)
- Grilled Gremolada Natural Chicken Breast, Tomato Basil Jus (GF, NF)
- Herb-Roasted Natural Chicken Breast, Chardonnay Cream
- Ancho Brined Rotisserie Chicken, Pan Gravy
- Seven Spice Rubbed Natural Chicken Breast, Soy Butter Glaze
- Seared Sixty South Salmon, Tarragon Shallot Butter (GF, NF)
- Roasted Florida Grouper, Lemon Tarragon Caper Butter (GF, NF)
- Local Cape Canaveral Golden Tile Fish, Fennel Tomato Butter
- Local Catch of the Day, Sofrito Sauce (GF)
- Crispy Tofu, Grilled Scallions, Sweet Soy Garlic Glaze (V)

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### Select Two

Roasted Garlic Mashed Potatoes (V, GF, NF)  
 Karbocha Squash Risotto (GF, NF)  
 Orzo, Spinach, Roasted Pepper and Artichoke (V)  
 Baked Spinach, Ricotta and Cheddar Penne Pasta (V)  
 Oven-Roasted Rosemary Potatoes (V, VE, GF, NF, DF)  
 Cheesy Polenta (V)  
 Macaroni and Cheese  
 Broccolini, Garlic Butter (V, GF, NF)  
 Grilled Squash, Sweet Peppers, Onions (V, VE, GF, NF)  
 Grilled Beans, Toasted Almonds (V, GF)  
 Roasted Cauliflower, Broccoli, Sweet Peppers (V, VE, GF, NF)  
 Honey-Glazed Carrots (V, GF)  
 Vegetable Succotash (V)

### Select Two – all items individually packaged

Chocolate Dipped Strawberries (V, GF, NF)  
 Crème Brulee (V, GF, NF)  
 Chambord Mousse Cups (GF, NF)  
 Assorted Parisian Macaroons (V)  
 Cheesecake Pops (V, GF, NF)  
 Chocolate Mousse Cups (V, GF, NF)  
 Empire State Chocolate Cake (V, NF)

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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.





# Wedding **BRUNCH SELECTIONS**





**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.

- Florida Orange, Grapefruit, Cranberry and Apple Juices
- Display of Whole and Sliced Fruits, Seasonal Berries (GF, VE, DF, NF)
- Farm Fresh Scrambled Eggs (GF, V, NF)
- Breakfast Potatoes (VE, DF, NF)
- Crisp Applewood Smoked Bacon (GF, DF, NF)
- Individual Fruit & Greek Yogurts (V, NF)
- Poached Pear, Spinach and Blue Cheese Salad with Candied Pecans and Champagne Vinaigrette
- French Toast with Maple Syrup
- Roasted Herb Chicken Breast with Chardonnay Sauce
- Warm Spinach Orzo with Roasted Red Peppers and Artichoke Hearts

GF: Gluten-Free / V: Vegetarian / VE: Vegan / DF: Dairy Free / NF: Nut Free  
Brunch wedding package does not include cocktail hour with passed hors d'oeuvres, wedding cake or menu tasting.

- Pastry Chef's Selection of Bakeshop Specialties with Butter and Preserves
- Chef's Selection of Mini Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee, and Organic Herbal Teas

**BRUNCH ENHANCEMENTS**

- Omelet Station \$15 Per Person**  
Diced Tomatoes, Onions, Peppers, Ham, Mushrooms, Broccoli, Spinach, Shrimp, Bacon, Sausage, Cheddar and Swiss
- Vanilla Mascarpone Filled Brioche French Toast Station \$15 Per Person**  
Berries, Chantilly Cream and Blueberry Maple Syrup
- Florentine and Benedict Station \$14 Per Person**  
Spinach, Canadian Bacon, Multi-Grain Bread, Mornay or San Marzano Tomato Sauce, Poached Egg, Toasted English Muffin and Citrus Hollandaise

Action station:  
\$225 per chef/attendant

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.





**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 Rock Continental Breakfast \$36 Per Person**

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  
Assorted Individual Yogurts  
Assorted Breakfast Breads  
Freshly Brewed Coffee, Decaffeinated Coffee, and Organic Herbal Teas

**Alternative Rock \$42 Per Person**

Florida Orange, Grapefruit, Cranberry and Apple Juices  
Seasonal Sliced Fresh Fruit and Melons (GF, VE, DF, NF)  
Individual Fruit & Greek Yogurts  
Spinach Wrap with Smoked Salmon, Cucumber, Tomato, Red Onion, Arugula and Capers  
Assorted Individual Regular and Gluten-Free Cereals with Whole and Skim Milk  
Oatmeal with Raisins, Brown Sugar and Honey (V)  
Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas

**Breakfast In America \$45 Per Person**

Florida Orange, Grapefruit, Cranberry and Apple Juices  
Display of Whole and Sliced Fruits, Seasonal Berries (GF, VE, FD, NF)  
Assorted Individual Regular and Gluten-Free Cereals with Whole and Skim Milk  
Farm Fresh Scrambled Eggs (GF, VE, NF)  
Breakfast Potatoes (VE, DF, NF)  
Crisp Applewood Smoked Bacon (GF, DF, NF)  
Pastry Chef's Selection of Bakeshop Specialties with Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas

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

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





# 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**

**CLASSIC CAKE FLAVORS**

Vanilla, Marble, Chocolate and Red Velvet

**FILLINGS**

Dark Chocolate Mousse, Pastry Cream, Butter Cream, White Chocolate Cream Cheese, Cannoli

**ICINGS**

American Butter Cream, Rolled Fondant

**HOUSE SPECIALTIES**

Toasted Coconut Cake with Malibu Cream Cheese

Champagne Chiffon Chambord Mousse

Grand Marnier Cake Fresh Strawberries and Whipped Cream

*Gluten Free and Vegan Cake are available upon request*

**DESSERT ENHANCEMENT**

Rock a dessert bar with these miniature selections sure to delight your guests. Select Three.

Artisan Macaroons

Organic Chocolate Mousse Shooters

Amaretto Apple Tartlets

Pain De Genes

Champagne Injected Chocolate Covered Strawberries

Chocolate Dipped Cheese Cake Lollies

**\$20 Per Person**

\*Cakes brought in from the outside will be subject to a \$5 per person cake cutting fee

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.





# *Children &* **VENDOR SELECTIONS**





**CHILDREN UNDER THE AGE OF 10 \$53++ Per Person**

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
- Bow Tie Pasta with Chicken and Marinara Sauce, Garlic Breadsticks
- Macaroni and Cheese Casserole with Seasonal Vegetables
- 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

**Under 21 years of Age Beverage Package \$27++ Per Person**

**VENDOR MEALS**

**Chef's Choice Hot Plated Meal**  
**\$50++ 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.





**UNIVERSAL ORLANDO**

*Weddings*

**STACEY MEACHAM • AREA CATERING MANAGER**

**ORLANDO • 5800 UNIVERSAL BLVD • ORLANDO, FL 32819 • 407-503-3100 • STACEY.MEACHAM@LOEWSHOTELS.COM**

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