



# A GUIDE TO weddings

LAKE NONA  
WAVE  
HOTEL



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## INTRODUCTION: a wedding with soul

Cradled in the heart of Orlando's smart city with soul where art and automation intertwine and no dream is out of reach, Lake Nona Wave Hotel is a destination as unique as you are.

Rich in detail and deep with character, revel in the artistry of our venues, each one a perfect backdrop to ignite your special day. From revealing your vows under the crisp light of our Sculpture Garden to swirling around the dancefloor upon our colorful pool deck, our team of curious craftspeople are ready to make every sip, savor and swirl one to remember.

Beyond our team, we have curated a family of like-minded vendors each one committed to wielding your dreams into reality, going off-script to define your perfect day.

This is your day, one you have been dreaming of for years. We're here to make it a reality and a memory that will stay with you for a lifetime.





# SCULPTURE GARDEN ceremony



## keep palm and carry on

Our open air tropical oasis is the perfect setting for the ultimate “I do” moment. Featuring over 300 unique palm trees and secluded by renowned art, our Sculpture Garden offers a unique and unexpected experience that will surprise your loved ones and make your celebration truly memorable.

## your wedding ceremony includes:

Elegant Outdoor Ceremony Location

White Garden Chairs

Seasonal Fruit Infused Water Station as Guests Arrive

Officiate Audio Package including one Wireless Microphone,  
Two Speakers, Mixer and a Technician

Ceremony Fee: \$3,000

All fees are subject to a taxable 24% service charge and 6.5% sales tax

If ceremony is being held at the Hotel, a professional day of ceremony wedding coordinator is required.



# WEDDING packages

\$209 – \$219 PER GUEST



## inclusions:

- Four Passed Hors D'oeuvres during Cocktail Hour
- Plated Dinner or Buffet
- Five Hour Premium Open Bar Package
- Champagne Toast
- Custom Wedding Cake
- Private Ballroom with Wooden Dance Floor
- Round Banquet Tables with Floor Length Ivory Linens
- Votive Candles and Table Numbers
- Your Choice of Chiavari or Phoenix Chairs
- Elegant Table Setting with Fine Bone China and Italian Glassware
- Menu Tasting for up to 4 People
- Complimentary Two-Night Stay in a Suite for the Wedding Couple\*
- Complimentary Self-Parking for Wedding Guests

\*Food and Beverage Minimum Spend Requirement.





# PLATED dinner

WEDDING PACKAGE

**\$209 PER GUEST**

Choice of Soup or Salad.

Served with Artisan Rolls and Butter, Locally  
Roasted Lineage Coffee and Selection of Fine Teas

## soup

Roasted Butternut Squash Soup, Upland Cress, Blue Cheese and Smoked Bacon GF, N

Lobster Bisque with Butter Poached Lobster GF

Red Pepper Bisque, Horseradish Crème Fraiche and Candied Pistachios GF

Cauliflower Veloute, Roasted Pears and Truffle DF, GF

Cream of Mushroom, Fried Manchego and Crème Fraiche

Tomato Gazpacho, Crab Ceviche, Avocado and Basil Oil

## salad

Florida Kalera Lettuce, Orange, Toasted Almond, Shaved Vegetable, Fried Manchego Cheese, Curry  
Vinaigrette N

Baby Greens, Garden Herbs, Cranberries, Poached Pear, Bleu Cheese, Candied Walnuts, Red Wine  
Vinaigrette GF, N

Roasted Beets , Kale, Goat Cheese, Spiced Honey, Orange Segment, Mustard Dressing GF

Gem Lettuce, Grapes, Barley, Shaved Radish, Toasted Pumpkin Seeds, Buttermilk Dressing N

Arugula and Endive with Shaved Apple, Pickled Mushroom, Gorgonzola, Pine Nut, Sherry Vinaigrette GF, N

Boston Bibb Lettuce, Hearts of Palm, Citrus, Olive Dust, Brie, Whole Grain Crostini GF

DF = Dairy-free, GF = Gluten-Free, N = Contains Nuts, V = Vegan

All fees are subject to a taxable 24% service charge and 6.5% sales tax





# PLATED dinner

WEDDING PACKAGE

## entrée: meat

Sous vide Beef Tenderloin, Lobster Risotto, Charred Baby Heirloom Carrot, Confit Garlic Jus  
Red Wine Braised Beef Short Rib, Truffle Anson Mills Grits, Shaved Baby Carrot, Basil & Spinach Puree, Port Wine Jus GF  
Seared 6-ounce Filet, Sun Dried Tomato Ravioli, Potato Terrine, Garlic Roasted Hen of the Wood, Watercress Puree, Wine Merchant Sauce GF

Sous Vide Pastrami Duck Breast, Green Tomatillo, Crispy Quinoa, Pumpkin Puree, Tequila Jus  
Free Range Chicken Breast, Beluga Lentils, Apple, Squash Puree, Crispy Rice, Asparagus, Thyme Jus GF

## entrée: fish

Seared Halibut, Apple and Fennel Purée, Golden Raisin, Smoked Bacon, Herb Beurre Blanc GF  
Grilled Mahi Mahi, Saffron Fregola, Confit Tomato, Shaved Fennel, Lobster Jus  
Florida Grouper, Ancient Grain, Mint Salsa, Confit Shallot, Eggplant and Date Chutney  
Pan Seared Branzino, Peas and Mint Puree, Wild Rice, Salsa Verde, Pea Shoot, Lemon Oil  
Seared Atlantic Salmon, Red Quinoa,, Sweet Potato, Smoked Tomato, Shaved Raddish Salad

## entrée: vegetarian

Portobello and Porcini Mushroom Ravioli, Basil, Spinach, Red Pepper Velouté, Lemon Pea Shoots  
Blackened Cauliflower Steak, Crispy Quinoa, Seared Halloumi, Smoked Tomato Sauce GF  
Roasted Butternut Squash Risotto, Black Truffle, Pecorino, Baby Arugula, Champagne Vinaigrette

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# BUFFET dinner

WEDDING PACKAGE

**\$219 PER GUEST**

Served with Artisan Rolls and Butter, Locally  
Roasted Lineage Coffee and Selection of Fine Teas



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## ports of call

### soup

Mediterranean Lentils and Spinach Soup GF

### salads

Bulgur, Quinoa, Golden Raisins, Cilantro with Citrus Dressing

Roasted Golden Beets, Fennel, Shaved Apple, Arugula with Lemon Vinaigrette GF

Charred Asparagus and Baby Carrots, Sherry Crème, Walnuts Pesto DF, GF, N

Kalera Florida Greens, Selection of House Dressings GF

### entrées

Chicken Breast, Confit Cipollini, Pancetta and Green Beans, Chicken Thyme Jus GF

Grilled Grouper, Confit Tomato, Black Olive, Capers and Barley

Moroccan Spiced Braised Short Ribs, Tree Grain Salad, Chermoula Herb Oil

Grilled Broccolini, Blue Cheese and Crispy Onions

Baby Heirloom Potato, Lemon Gremolata, Smoked Bacon, Chive GF



# BUFFET dinner

WEDDING PACKAGE

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## food for thought

### soup

Minestrone

### salads

Tabbouleh, Confit Sweet Pepper, Mint, Tomato, Champagne and Basil Vinaigrette GF,DF  
Farro, Roasted Sweet Potato, Chop Kale, Toasted Pistachio, Red Wine Vinaigrette  
Florida Tomato Salad, Shaved Beet, Orange, Smoked Feta, Balsamic Vinaigrette  
Grain Salad with Barley, Radicchio, Poached Pears, Red Wine Vinaigrette

### entrées

Beef Meat Balls, Roasted Tomato Sauce, Ricotta Salata  
Chicken Breast, Fennel, Grape Fruit, Shaved Baby Carrot Slaw GF  
Seared Florida Grouper, Barley, Roasted Mini Peppers, Toasted Walnuts  
Grilled Broccolini, Garlic Oil V  
Sweet Potato Puree, Crispy Quinoa, Maple Chili V



# BAR inclusions

## premium cocktails

VODKA - Tito's  
RUM - Captain Morgan Spiced  
RUM - Captain Morgan Silver  
GIN - Bombay Sapphire  
TEQUILA - Sauza Blue Tequila  
WHISKEY - Jack Daniels  
BOURBON - Bulleit  
SCOTCH - Dewar's White Label

## wines

Tavistock Reserve Collection, Red  
Tavistock Reserve Collection, White

## imported and domestic beers

Corona  
Heineken  
Stella Artois  
Miller Lite  
Bud Light

## soft drinks and juices

## bottled water



1 Bartender per 100 guests Required  
Bartender Fee Required. \$200 for Five Hours, \$75 Each Additional Hour  
All Fees are Subject to a 24% Service Charge, Taxable at 6.5% (subject to change)



# COCKTAIL reception

Choice of (4) Butler-Passed Hors d'oeuvres

## cold

Ahi Tuna, Yuzu Caviar, Avocado , Tapioca Cracker  
Lobster, Dill, Creamy Mustard, American Caviar  
Beef Tartare, Pickled Mushroom, Smoked Tomato, Sunchoke Chips DF  
Curry Chicken Salad Cone, Lime Crème  
Citrus Cured Salmon, Green Goddess, Orange, Rice Crackers DF,GF  
Beetroot Tartare, Lemon Aioli DF,GF

## vegetarian cold

Tequila Compressed Melon, Feta, Crispy Quinoa GF  
Baby Tomato and Mozzarella Skewer, Basil, Balsamic GF  
Brie, Orange Jam, Whole Grain Crostini  
Confit Tomato and Mozzarella Tart and Basil  
Florida Tomato Gazpacho Shooter, Avocado GF

## hot

Mini Crab Cake, Preserved Lemon Aioli  
Seafood and Saffron Arancini, Romesco  
Tandoori Chicken Satay, Mint Sauce  
Mini Beef Wellington, Mushroom Duxelle  
Braised Short Rib Empanada, Chipotle Aioli  
Bacon Wrapped Scallop, Tomato & Harissa Jam GF  
Coconut Shrimp, Horseradish and Orange Dip  
Beef Satay, Peanut Sauce GF,N  
Lobster Hushpuppies, Old Bay Remoulade

## vegetarian hot

Spinach and Cheese Spanakopita, Cilantro Crème  
Corn and Truffle Croquette  
Miniature Leek and Winter Park Cheddar Quiche  
Pea Falafel with Salsa Verde DF,V  
Manchego Fritter, Apricot Chutney  
Vegetable Spring Roll, Sweet Lime Chili Salsa

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# CHILDREN'S menu

\$90 per guest

## first course

Florida Tomato Bisque

Classic Caesar Salad served with Garlic Croutons

Fresh Fruit Salad

## second course

Crispy Chicken Tenders and French Fries served with Dipping Sauce

Penne Marinara with Meatballs and Garlic Breadstick

Grilled Hamburger or Cheeseburger served with French Fries

BBQ Glazed Chicken Kabob served with Macaroni and Cheese

Grilled Cheese served with Tater Tots

5 oz. Grilled Steak served with Mashed Potatoes and Seasonal Vegetables

5 oz. Seared Mahi Mahi served with Jasmine Rice and Broccolini

## non-alcoholic beverages

Soft Drinks

Assorted Juices

Water



Children's Menus are available for children 10 years of age and under.

Preselect one item from each course.

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# PLATED DINNER enhancements



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## hot appetizers

\$20 per guest

Maine Scallop, Pea Puree, Pickled Carrot, Salsa Verde, Smoked Baconl GF  
Crab Cake, Sweet Corn And Pepper Succotash, Smoked Pepper Coulis DF  
Crispy Pork Belly, Mint And Kale, Smoked Tomato Sauce, Spiced Chips GF  
Butternut Squash And Sage Ravioli, Fig Mustarda, Parmesan Cream, Toasted Pumpkin Seeds N

## cold appetizers

\$20 per guest

Burrata, Pickled Golden Beet, Salsa Verde, Black Olive, Preserved Lemon Vinaigrette  
Smoked Artic Chard Pastrami, Goddess Cream, Crispy Quinoa, Watermelon Radish, Pickled  
Mushroom GF  
Seared Ahi Tuna, Avocado, Pickled Pepper, Black Sesame And Spiced Chip GF, N  
Smoked Beef Carpaccio, Pickled Mustard Seed, Parmesan , Garlic Crouton

## spirited intermezzi

\$8 per guest

Riesling + Cucumber Granita  
Strawberry + Sparkling Rosé Granita  
Lavender Lemon + Pinot Grigio Granita



# BUFFET OR LATE NIGHT enhancements



## mac + (grilled) cheese

Three Items: \$32 per guest | Four Items \$37 per guest

### Grilled Cheese:

Herbed Goat Cheese and Oven Roasted Tomato

Swiss and Smoked Bacon

Smoked Salmon, Brie

Smoked Cheddar, Truffle

### Mac + Cheese:

Shrimp wth Mascarpone

Traditional 3 Cheese

Goat Cheese, Tomato, Chives

Smoked Bacon, Mushroom, Cheddar Cheese

## bunstoppable

\$36 per guest - Based on 3 sliders per person

### Choose Three:

Buttermilk-Fried Chicken, Gorgonzola and Spicy Honey

Fried Fish, Coleslaw and Dill Tartar Sauce

Sirloin Slider, Cheddar, Tomato and Pickle

Turkey Slider, Brie Cheese with Spiced Mango Salsa

Grilled Portobello, Goat Cheese, Salsa Verde, Grilled Red Pepper

Served with Kettle Chips and Dipping Sauces

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# BUFFET OR LATE NIGHT enhancements



## cheese + charcuterie

\$32 per guest

Local and Imported Cured Meats and Cheese GF  
Herb Marinated Olives GF, V  
Mustards, Jams, Grapes GF  
Assorted Fresh Breads, Crostini and Crackers

## burrata bar

\$36 per guest

Fresh Burrata  
Selection of Artisan Toasted Breads  
Marinated Tomato Compote GF  
Sliced Heirloom Tomatoes GF  
Baby Tomatoes GF  
Micro Basil, Preserved Lemon GF

## arepas

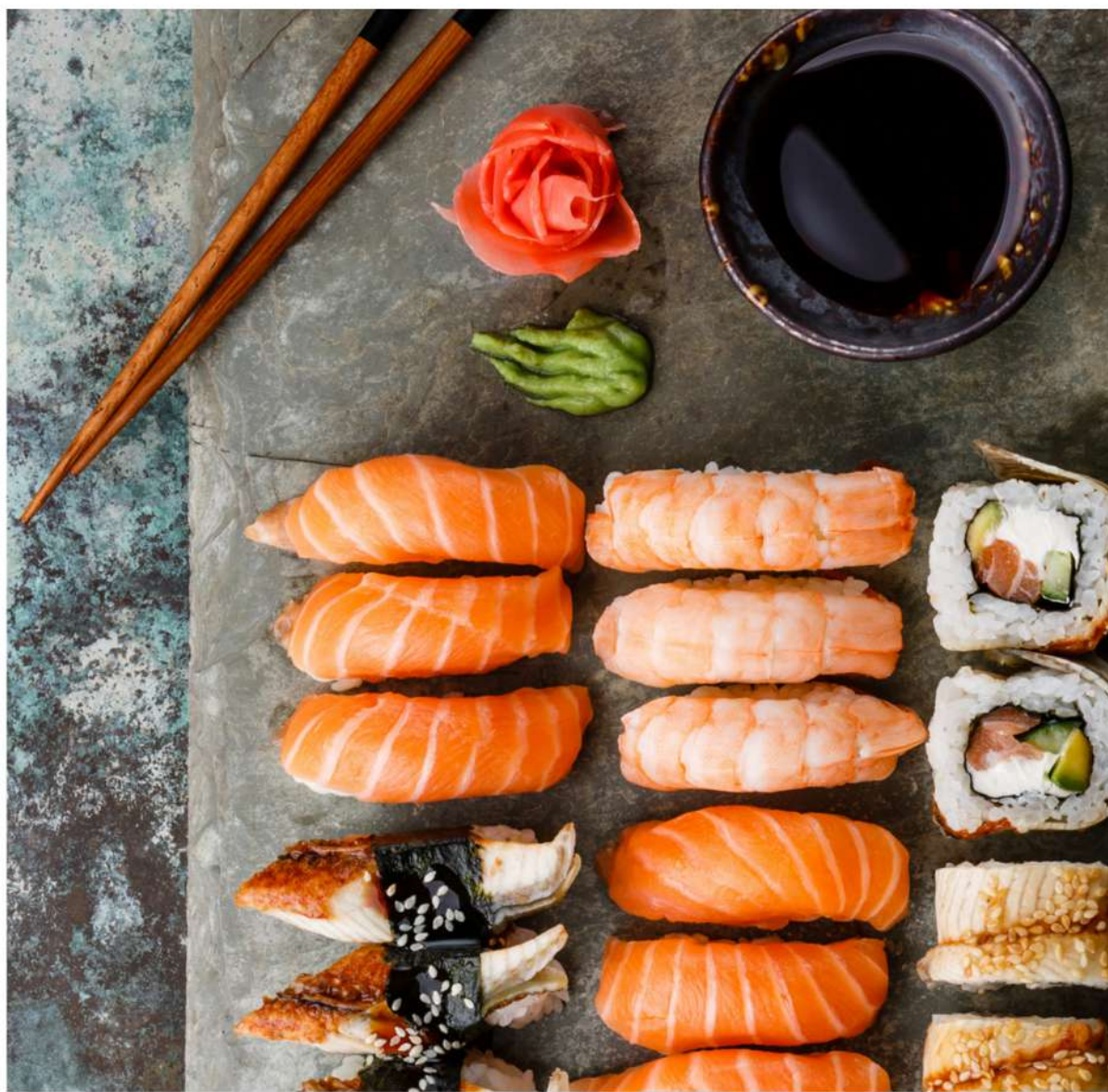
\$42 per guest | Attendant Required at \$200 per 100 guests

Whole Roasted Suckling Pig, Argentinian Chimichurri  
Make Your Own Arepa:  
Suckling Pig, Grilled Corn Ribs, Adobo Mayonnaise, Cotija Cheese,  
Three Bean Cilantro Salad

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# BUFFET OR LATE NIGHT enhancements



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## sushi station (gf)

Pricing per piece | Minimum of 25 pieces per selection

### Signature Maki Rolls

Spicy Lobster \$12

Rainbow \$7

Florida Snapper with Jalapeño \$8

Spicy Tuna \$7

Vegetable \$6

California \$6

King Crab and Cucumber \$15

### Sashimi

Ahi Tuna \$8

Salmon \$8

Yellowtail (Hamachi) \$8

### Nigiri

Eel \$8

Red Snapper \$8

Salmon \$8

Shrimp \$8

Tuna \$8



# BAR enhancements

Shaken or Stirred - \$16 per drink

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## hibiscus punch

Ketel One, Hibiscus, Strawberry, Chili, Orange

A delicious twist on a Jamaican Christmas tradition, this vibrant cocktail delights the palate with its sweetness and spice.

## elderflower spritz

Tito's, Elderflower Liqueur, Cucumber Tonic

Savor the warm weather with this cool cucumber and elderflower drink.

## old cuban

Bacardi Superior, Mint, Lime, Sparkling Wine

Rum, mint, lime, and bubbles: each ingredient is specifically selected to cure hot weather-induced pangs of thirst.

## picante-rita

Monte Alban Silver, Jalapeño, Lime

Fun times, warm sunshine, and no worries accompany this spicy margarita, known for its balance of brightness and bite.

## palm garden paloma

Monte Alban Silver, Pamplemousse, Rosemary, Lemon, Soda

A refreshing take on the classic Paloma, this variation partners bittersweet grapefruit with a touch of herbaceousness.

## dragon daiquiri

Captain Morgan White, Dragon Fruit, Lime

Simple and sublime, this vibrant libation uses dragon fruit to enhance its bright acidity while turning it a vibrant magenta – a pigment which accentuates our house flora-sugar rim.

## prohibition manhattan

Woodford Reserve, Martini Rosso, Cherry, Prohibition Bitters

While the exact origin is a narrative lost to time, this spirit-forward cocktail will transport your taste buds to the glitz and glam of the Roaring 20's to create your own story.

## prohibition old fashioned

Woodford Reserve, Brown Sugar, Prohibition Bitters

Dark and boozy, a little sweet and a little bitter, this drink certainly defies its stuck-in-time title.



# BAR enhancements



## don't worry be hoppy

Five consecutive hours of craft beer service

Add \$18 per guest

For each additional hour, add \$8 per guest

### Choose Three:

Cigar City Jai Alai IPA

Hefeweizen

J. Wakefield Something Light Kölsch

Funky Buddha Hard Seltzer

Kona Big Wave

Orange Blossom Pilsner

## ultra-premium unlimited bar service

Five consecutive hours of ultra-premium bar service

Add \$22 per guest

For each additional hour, add \$18 per guest

VODKA - Ketel One

GIN - Tanqueray 10

RUM - Mount Gay Eclipse

RUM - Bacardi Superior

BOURBON - Maker's Mark

SCOTCH - Johnnie Walker Black

WHISKEY - Crown Royal

TEQUILA - Don Julio Blanco





## CUSTOM LIGHTING packages

Our on-site Event Technology Professionals are available to discuss your vision with you and customize a solution that achieves your artistic views and budgetary goals in order to enhance your experience as well as the experience of your distinguished guests.

We are here to be a part of making this one of the most memorable days of your life!

## patterns and light

Transform our Ballroom into a location of your choosing with light and patterns. Choose from our Cypress Garden Package, our Enchanted Forest Package, or our CityScape Package. In all instances we will project patterns onto the ballroom walls via light that allow you and your guests to imagine yourselves in a stunning outdoor setting all the while being protected from the elements and remaining in a climate controlled venue. Whether it be sprawling skyscrapers or the feeling of nature, you'll have taken your guests on a journey with you. Packages beginning at \$1,400.00

## visual imagery

Visually immerse yourselves and your guests in your favorite location without actually having the expense of a Destination Wedding. We will paint our ballroom with visual imagery through motion graphics representing the beach and ocean, a vineyard, or other space of your choosing. We can also share your journey with your guests by projecting images of you both through the years and as well as portraying your story together to this point. Packages beginning at \$7,950.00

## illuminate and highlight

Illuminate and Highlight your dream cake and gorgeous centerpieces with splashes of light. Fixtures will be strategically placed to provide concentrated beams of light accenting key elements of your room design. They will draw the eye of your guests without taking the focus off of you on your special day. Packages beginning at \$950.00

## video mapping

Allow us to bring your cake to life with video mapping. We'll utilize projection technology to display video imagery on your cake. We can place your initials, an image of the happy couple, or other motion graphics on your cake to make it look and feel alive. Packages beginning at \$1,900.00



# ADDITIONAL experiences



## engagement party

Congrats on your engagement! Celebrate the big news with your friends and family in one of our venues and spend magical moments as a newly engaged couple.

## couples' showers

Invite your close ones to a private shower. From planning to day-of coordination, we'll help you make the most out of every step of the journey.

## rehearsal dinner

Spend the night before your big day at an intimate dinner. Cheers the night away to the celebration of love to come.

## farewell brunch

Spend joyful moments reminiscing about your wedding with those closest to you as you bid farewell over brunch.



# SAMPLE itinerary



## day one

Start the trip by checking in and cheering with a welcome cocktail  
Settle into your tech-infused, designer-style room  
Lounge poolside in a private cabana while enjoying cocktails and small bites  
Welcome family and friends at BACÁN for a rehearsal dinner

## day two

Start your big day with a meditative morning yoga on the terrace  
Host a get-ready party in a luxurious suite  
Say "I do" under the palm trees in our lush, tropical Sculpture Garden  
Take wedding photos throughout the hotel's many vibrant locations  
Celebrate your happily ever after with a reception in the Wave Ballroom

## day three

Enjoy a private brunch on the BACÁN terrace as you bid your guests farewell  
Plan a late check out by 3PM  
Spend the afternoon exploring Lake Nona as newlyweds before checking out





# contact

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