

CELEBRATION HOTEL

Ceremonies & Receptions

Thank you for considering Celebration Hotel to host your upcoming wedding. Below you will find information about the Ceremony & Reception sites located at Celebration Hotel.

CEREMONY SITES

There are three formal outdoor/indoor ceremony sites located at Celebration Hotel. Ceremony fees include site reservation for up to 1 hour, white ceremony chairs, complete coordination of your ceremony by a professional wedding ceremony coordinator, use of hotel's ceremony arch and white aisle runner. Additional decoration of the site is the responsibility of the client; however the catering staff will be happy to recommend florists or decorators.

Lakeside Terrace - Spectacular view of surrounding lake and nature preserve create a romantic ambiance, this terrace can accommodate up to 110 people. The ceremony fee for this location is \$1,350.00+.

If an indoor ceremony is desired, please consult with our Director of Catering for pricing and availability.

RECEPTIONS

An afternoon lunch reception can be scheduled Saturdays and Sundays between 11:00am-5:00pm and evening receptions can be scheduled Fridays thru Sundays between 6:30pm-Midnight. If a weekday is preferred, please contact our Catering office to discuss options. All space is based upon availability at time of booking.

Aviary Ballroom - A rare find with floor to ceiling windows and French doors leading out to our Lakeside Terrace, this room can accommodate up to 60 people with a dance floor. The evening Food and Beverage Minimum is \$4,500++.

Orange Grove Room - Simplicity of old world Florida with hard wood floors, padded ceiling fans, this room can accommodate up to 50 people. No amplified music permitted for evening receptions. This stunning room is an ideal location for your Engagement Party, Bridal Luncheon or Rehearsal Dinner.

Sabal Ballroom - Overlooking the lake, this room has floor to ceiling windows and French doors leading out to the Lakeside, this room can accommodate up to 110 people with a dance floor, 130 guests accommodated if used as dining room only. The evening Food and Beverage Minimum is \$8,000++.

Plantation Room - Uniquely accented with hardwood floors and paddle ceiling fans, this room can accommodate up to 72 guests for a plated reception or 52 guests for buffet reception. Capacity may increase with added use of the adjacent Orange Grove Room.

*In order to secure a date and the space for a wedding ceremony and reception, a food and beverage contract based on a minimum number of guests would need to be put in place along with a \$1,500.00 non-refundable deposit
Celebration Hotel does not hold any date or space for a ceremony or reception without a food and beverage contract and deposit*

*For more information on having your wedding at Celebration Hotel,
please contact our Director of Catering at (407) 566-6004.*

CELEBRATION HOTEL

Wedding Reception Packages – Events beginning after 5 pm

Our Perfect Wedding Reception Dinner Packages Include:

- *Outdoor Lakefront Terrace for Cocktail Reception*
- *1 Hour Cocktail Hour to include Hors d'oeuvres Reception with 1hour of Open Bar*
- *3 Hours in Lakeview Ballroom with French Doors, Rich Details, and Elegant Chandeliers*
- *3-Course Sit Down or Buffet Dinner (see pages 3-8)*
- *A Traditional Butter Cream Wedding Cake*
- *Complimentary Champagne Toast for You and Your Guests*
- *3-Hour Open Bar*
- *Dance Floor*
- *Sweetheart Table*
- *Floor Length White Linens & Ivory Damask Overlays*
- *Votive Candles*
- *Romantic Honeymoon Night Stay with a Bottle of Champagne for the night of your Wedding*
- *A Chauffeured Trip as a Grand Exit from Celebration Hotel including a ride for Bride & Groom in and around Downtown areas of Celebration*

Delightfully Charming Additions

(These may be added for an additional cost)

- *Ceremony Site – Lakeside Terrace or one of our Ballrooms*
- *Chair Covers with bows - starting at \$6.50 per chair*
- *Customized Linens and Napkins*
- *Valet Parking - \$8 Per Car for temporary parking, \$13 for overnight guests*
- *Wine Service with Dinner*
- *Hotel Accommodations for Out of Town Guests*
- *Bridesmaids' Brunch/Luncheon/Tea*
- *Rehearsal Dinner*
- *Farewell Breakfast to Round Off the Perfect Wedding Weekend*

CELEBRATION HOTEL
Delightfully Charming Wedding Receptions

AN ELEGANT PLATED DINNER AFFAIR

(25 guests or more)

OPEN BAR

(Three Hours)

Serving Call Brands, Domestic Beer, House Wine, Soft Drinks & Mineral Waters
\$7.00++ Per Person Each Additional Hour

COCKTAIL RECEPTION

DISPLAYED HORS D'OEUVRES

(Choice of Two)

Gourmet Canapé Display

Beef Brochette Display

Warm Wheel of Brie with Seasonal Accompaniments

Imported & Domestic Cheese Served with Gourmet Crackers & Sliced French Bread

Fresh Seasonal Melons & Berries with Gourmet Honey

BUTLER STYLE HORS D'OEUVRES

WHITE GLOVE SERVICE

(Choice of Three)

Crab Rangoon with Honey Mustard

Assorted Gourmet Canapés

Oriental Spring Rolls with Plum Sauce

Beef or Chicken Satay Teriyaki Style

Mushroom Duxelle

Mini Jack Cheese Quesadillas with Salsa

Pineapple Wrapped with Prosciutto

Artichoke and Cream Cheese Tartlets

Fresh Sugar Cane Skewered Fruit Kabobs with Yogurt Poppy Seed Dipping Sauce

Spanakopita - Spinach and Feta Cheese Wrapped in Phyllo Dough

Coconut Shrimp with Aioli Sauce

CHAMPAGNE TOAST

PLATED DINNER

SALAD

(Choice of one)

Trio of Exotic Baby Lettuces, Plum Tomatoes, Fried Goat Cheese with Poppy Seed Dressing

Early Bibb Lettuce with Beef Steak Tomatoes, Buffalo Mozzarella with Aged Balsamic Vinaigrette

Baby Spinach, Toasted Pine Nuts and Brie Salad with Raspberry Vinaigrette

Golden and Red Beets, Endive, Watercress and Apple with Caraway Vinaigrette

Mixed Greens with Vine-Ripened Tomatoes, Cucumbers with Lemon Vinaigrette Dressing

Traditional Caesar with Fresh Baked Croutons

ENTRÉES

(Choice of one *)

Pan Seared Breast of Airline Chicken with Spicy Mango Papaya Beurre Blanc
\$96.00++ per person

Grilled Breast of Chicken with Chanterelle Sauce
\$96.00++ per person

Roasted Salmon with Citrus Beurre Blanc
\$97.00++ per person

Seared Breast of Chicken wrapped in Fresh Basil and Prosciutto
Served with a melted Yellow Tomato Fondue
\$98.00++ per person

Chicken Breast stuffed with Spicy Sausage, Mozzarella Cheese and Basil
Lightly Breaded, Fried and Served with Champagne Cream Sauce
\$100.00 ++ per person

Pan Seared Florida Grouper with Crab Meat Crown and a Hollandaise Coat
\$105.00++ per person

Roasted Beef Tenderloin & Confetti of Shallots with Three Peppercorn Sauce
\$105.00++ per person

Grilled Rack of Lamb with Mint Demi
\$106.00++ per person

DUETS

Chicken Moutarde with Skewers of Jumbo Diver Scallops and Mornay Sauce
\$111.00++ per person

Pan Seared Breast of Chicken & Maine Scallops with Red and Yellow Tomato Relish
\$113.00++ per person

Beef Tenderloin and Potato Crusted Grouper with Mushroom Sauce
\$118.00 Per Person

Grilled New York Strip Steak au Poivre with Pulgra Butter & Poached Lobster Tail
\$121.00++ per person

WEDDING CAKE

Customized Butter Cream Wedding Cake

Starbucks Fresh Brewed Coffee, Decaffeinated Coffee, Iced Tea & Hot Tea

Children's Meals available - \$66.00 Per Child Under 12

**A choice of two pre-selected entrees plus one vegetarian option may be given to your guests, one place card per guest must be provided with an indication of their choice*

All Prices Subject to Change
All Prices Subject to a 22% Service Charge and 7% Sales Tax

CELEBRATION HOTEL

Delightfully Charming Wedding Receptions

A GRAND BUFFET AFFAIR

(50 guests or more)

OPEN BAR

(Three hours)

Serving Call Brands, Domestic Beer, House Wine, Soft Drinks & Mineral Waters
\$7.00++ Per Person Each Additional Hour

COCKTAIL RECEPTION

DISPLAYED HORS D'OEUVRES

(Choice of Two)

Gourmet Canapé Display

Beef Brochette Display

Warm Wheel of Brie with Seasonal Accompaniments

Imported & Domestic Cheese Served with Gourmet Crackers & Sliced French Bread

Fresh Seasonal Melons & Berries with Gourmet Honey

BUTLER STYLE HORS D'OEUVRES

WHITE GLOVE SERVICE

(Choice of Four)

Crab Rangoon with Honey Mustard

Assorted Gourmet Canapés

Oriental Spring Rolls with Plum Sauce

Beef or Chicken Satay Teriyaki Style

Mushroom Duxelle

Mini Jack Cheese Quesadillas with Salsa

Pineapple Wrapped with Prosciutto

Artichoke and Cream Cheese Tartlets

Fresh Sugar Cane Skewered Fruit Kabobs with Yogurt Poppy Seed Dipping Sauce

Spanakopita - Spinach and Feta Cheese Wrapped in Phyllo Dough

Coconut Shrimp with Aioli Sauce

CHAMPAGNE TOAST

DINNER

SALAD STATION

(Choice of Two)

Trio of Exotic Baby Lettuces, Plum Tomatoes, Fried Goat Cheese with Poppy Seed Dressing

Early Bibb Lettuce with Beef Steak Tomatoes, Buffalo Mozzarella with Aged Balsamic Vinaigrette

Baby Spinach, Toasted Pine Nuts and Brie Salad with Raspberry Vinaigrette

Golden and Red Beets, Endive, Watercress and Apple with Caraway Vinaigrette

Mixed Greens with Vine-Ripened Tomatoes, Cucumbers with Lemon Vinaigrette Dressing

Traditional Caesar with Fresh Baked Croutons

PASTA STATION

(Choice of One)

*Selection of Tortellini, Penne, or Bow Tie Pasta
Sautéed with a Selection of Vegetables and Herbs
Served with Alfredo, Tomato Basil, or Marinara Sauce*

CARVING STATION

(Choice of One)

*Roasted Tenderloin of Beef
With Béarnaise Sauce and Horseradish Cream*

*Marinated Boneless Oven Roasted Turkey Breast
With Balsamic Mayonnaise and
Fresh Cranberry and Orange Chutney*

*Boneless Prime Rib of Beef with Herb Crust
And Grated Horseradish Cream*

ENTRÉE SELECTION

*Served with Chef's Choice of Accompaniments
(Choice of One)*

*Grilled Breast of Chicken Dijonaise
Pan Seared Breast of Chicken with Spicy Mango Papaya Salsa
Grilled Breast of Chicken Topped with Roasted Garlic, Thyme, Mushrooms & Pinot Noir Sauce
Mahi Mahi with Mango-Cilantro Relish
Ginger Soy Grouper Filet with Deep Fried Spinach
Honey and Ginger Glazed Salmon*

WEDDING CAKE

Customized Butter Cream Wedding Cake

Starbucks Fresh Brewed Coffee, Decaffeinated Coffee, Iced Tea & Hot Tea

\$109.00 per person

*Children Under 12- \$71.00 per Child, if Eating from Buffet
Children's Meals available - \$66.00 Per Child*

*All Prices Subject to Change
All Prices Subject to a 22% Service Charge and 7% Sales Tax*

CELEBRATION HOTEL

Delightfully Charming Wedding Receptions

A CLASSIC APPETIZER BUFFET AFFAIR

(50 guests or more)

OPEN BAR

(Three Hours)

Serving Call Brands, Domestic Beer, House Wine, Soft Drinks & Mineral Waters

Upgrade to Premium Bar for \$10.00++ Per Person

\$7.00++ Per Person Each Additional Hour

COCKTAIL RECEPTION

BUTLER STYLE HORS D'OEUVRES

WHITE GLOVE SERVICE

Assorted Gourmet Canapés

Asparagus Roulades

Tempura Shrimp with Soy Dipping Sauce and Lime Aioli

CHAMPAGNE TOAST

DINNER – STATION RECEPTION

HOT HORS D'OEUVRES STATION

(Choice of Three)

Oriental Spring Rolls with Plum Sauce

Crab Rangoon with Honey Mustard

Beef or Chicken Satay Teriyaki Style

Mini Jack Cheese Quesadillas with Fresh Salsa

Artichoke & Cream Cheese Tartlet

Spanakopita – Spinach and Feta Cheese Wrapped in Phyllo Dough

COLD STATION

Imported & Domestic Cheese Served with Gourmet Crackers & Sliced French Bread

Fresh Seasonal Melons & Berries with Gourmet Honey

PASTA STATION

(Choice of One)

*Selection of Tortellini, Penne, or Bow Tie Pasta
Sautéed with a Selection of Vegetables and Herbs
Served with Alfredo, Tomato Basil, or Marinara Sauce*

CARVING STATION

(Choice of One)

*Marinated Boneless Oven Roasted Turkey Breast
With Balsamic Mayonnaise and
Fresh Cranberry and Orange Chutney*

*Boneless Prime Rib of Beef
With a Herb Crust and
Grated Horseradish Cream*

*Roasted Tenderloin of Beef
With Béarnaise Sauce*

ACTION STATION

(Choice of One)

*Tuna Sliders
Hawaiian Tuna Burgers Sautéed to Order
With Maui Wowee Ginger Salsa
Station set up on Terrace

*Oriental Wok Stir Fry
Stir Fry Chicken or Beef with Oriental Noodles,
Vegetables and Thai Chili Sauce*

*Seafood Sauté
Market Fresh Seafood Sautéed in Roasted Garlic,
Tomato, Mushroom, and Sweet Onion
With Fresh Basil, Olive Oil, White Wine and Pine Nuts*

WEDDING CAKE

Customized Butter cream Wedding Cake

Starbucks Fresh Brewed Coffee, Decaffeinated Coffee, Iced Tea & Hot Tea

\$116.00 per person

*All Prices Subject to Change
All Prices Subject to a 22% Service Charge and 7% Sales Tax*

CELEBRATION HOTEL

LUNCHEON PACKAGES – Events Completed by 5 pm

Our Perfect Wedding Reception Lunch Packages Include:

- *Outdoor Lakefront Terrace for Cocktail Reception*
- *1 Hour Cocktail Hour to include Hors d'oeuvres Reception with Non-Alcoholic Punch*
- *Lakeview Ballroom with French Doors, Rich Details, and Elegant Chandeliers*
- *3-Course Sit Down or Buffet Lunch (see pages 10-13)*
- *A Traditional Butter Cream Wedding Cake*
- *Complimentary Champagne Toast for You and Your Guests*
- *Dance Floor*
- *Sweetheart Table*
- *Floor Length White Linens & Ivory Overlays provided by Celebration Hotel*
- *Romantic Honeymoon Night Stay with a Bottle of Champagne for the night of your Wedding*
- *A Chauffeured Trip as a Grand Exit from Celebration Hotel including a ride for Bride & Groom in and around Downtown areas of Celebration*

Delightfully Charming Additions

(These may be added for an additional cost)

- *Ceremony Site – Lakeside Terrace or in one of our Ballrooms*
- *Bar Packages can be added to Luncheon Receptions, see attached pricing*
- *Chair Covers with bows - starting at \$6.50 per chair*
- *Valet Parking - \$8 Per Car for temporary parking, \$13 for overnight guests*
- *Sorbet Served in Individual Ice Carvings*
- *Hotel Accommodations for Out of Town Guests*
- *Bridesmaids' Brunch/Luncheon/Tea*
- *Rehearsal Dinner*
- *Farewell Breakfast to Round Off the Perfect Wedding Weekend*

CELEBRATION HOTEL

Delightfully Charming Wedding Receptions

AN ELEGANT PLATED LUNCHEON AFFAIR

(25 guests or more)

COCKTAIL RECEPTION

(Choice of Three)

DISPLAYED HORS D'OEUVRES

Gourmet Canapé Display

Beef Brochette Display

Warm Wheel of Brie with Seasonal Accompaniments

Imported & Domestic Cheese Served with Gourmet Crackers & Sliced French Bread

Fresh Seasonal Melons & Berries with Gourmet Honey

BUTLER STYLE HORS D'OEUVRES

WHITE GLOVE SERVICE

Crab Rangoon with Honey Mustard

Oriental Spring Rolls with Plum Sauce

Mushroom Duxelle

Pineapple Wrapped with Prosciutto

Fresh Sugar Cane Skewered Fruit Kabobs with Yogurt Poppy Seed Dipping Sauce

Spanakopita - Spinach and Feta Cheese Wrapped in Phyllo Dough

Coconut Shrimp with Aioli Sauce

Assorted Gourmet Canapés

Beef or Chicken Satay Teriyaki Style

Mini Jack Cheese Quesadillas with Salsa

Artichoke and Cream Cheese Tartlets

NON-ALCOHOLIC PUNCH

CHAMPAGNE TOAST

SIT DOWN LUNCHEON

SALAD

(Choice of one)

Trio of Exotic Baby Lettuces, Plum Tomatoes, Fried Goat Cheese with Poppy Seed Dressing

Early Bibb Lettuce with Beef Steak Tomatoes, Buffalo Mozzarella with Aged Balsamic Vinaigrette

Baby Spinach, Toasted Pine Nuts and Brie Salad with Raspberry Vinaigrette

Golden and Red Beets, Endive, Watercress and Apple with Caraway Vinaigrette

Mixed Greens with Vine-Ripened Tomatoes, Cucumbers with Lemon Vinaigrette Dressing

Traditional Caesar with Fresh Baked Croutons

ENTREES

(Choice of one)

Grilled Breast of Chicken Dijonaise
\$52.00++ per person

Seared Chicken Breast
Coated with Pine Nut-Parmesan Crust
\$54.00++ per person

Grilled Salmon Fillet with Capers and Saffron
\$54.00++ per person

Roasted Pork Loin with Seasonal Accompaniments
\$54.00++ per person

Bow Tie Pasta with Grilled Chicken
Fresh Asparagus Tips and Red Pepper Pesto
\$54.00++ per person

Gulf Coast Grouper with Fresh Basil and Lemon
\$56.00++ per person

Penne Pasta with Plum Tomatoes, Shrimp, Scallops and
Garden Fresh Vegetables in a Cream Sauce
\$57.00++ per person

Grilled New York Strip Steak with Roasted Shallots
\$58.00++ per person

WEDDING CAKE

Customized Butter Cream Wedding Cake

Starbucks Fresh Brewed Coffee, Decaffeinated Coffee, Iced Tea & Hot Tea

Open Bar - Addition

One Hour Open Bar - Hosted by the Hour - \$15.00++ Per Adult

Each Additional Hour of Hosted Bar - \$7.00++ Per Adult

Open Bar can also be Hosted by the Drink-Or-Cash Bar can be offered

All Prices Subject to Change

All Prices Subject to a 22% Service Charge and 7% Sales Tax

CELEBRATION HOTEL
Delightfully Charming Wedding Receptions

LUNCHEON BUFFET

(50 guests or more)

COCKTAIL RECEPTION

(Choice of Three)

DISPLAYED HORS D'OEUVRES

Gourmet Canapé Display

Beef Brochette Display

Warm Wheel of Brie with Seasonal Accompaniments

Imported & Domestic Cheese Served with Gourmet Crackers & Sliced French Bread

Fresh Seasonal Melons & Berries with Gourmet Honey

BUTLER STYLE HORS D'OEUVRES

Crab Rangoon with Honey Mustard

Oriental Spring Rolls with Plum Sauce

Mushroom Duxelle

Pineapple Wrapped with Prosciutto

Fresh Sugar Cane Skewered Fruit Kabobs with Yogurt Poppy Seed Dipping Sauce

Spanakopita - Spinach and Feta Cheese Wrapped in Phyllo Dough

Coconut Shrimp with Aioli Sauce

Assorted Gourmet Canapés

Beef or Chicken Satay Teriyaki Style

Mini Jack Cheese Quesadillas with Salsa

Artichoke and Cream Cheese Tartlets

NON-ALCOHOLIC PUNCH

CHAMPAGNE TOAST

LUNCHEON

CHILLED SELECTIONS

Seasonal Field Greens with a Medley of Dressings -and- Red Skin Potato Salad with Balsamic Vinaigrette

THE HOT SIDE

Grilled Breast of Chicken with Fresh Tomatoes, Garlic and Parsley

Sautéed Fresh Catch with a Baby Shrimp Cream Sauce

Grilled Seasonal Fresh Vegetables

Baskets of Fresh Baked Bread and Butter

PASTA STATION

(Choice of one Pasta)

Selection of Tortellini or Penne or Bow Tie Pasta

Sautéed with a Selection of Vegetables and Herbs

With Choice of Alfredo, Tomato Basil or Marinara Sauce

WEDDING CAKE

Customized Butter Cream Wedding Cake

Starbucks Fresh Brewed Coffee, Decaffeinated Coffee, Iced Tea & Hot Tea

\$65.00++ per person

OPEN BAR - ADDITION

One Hour Open Bar – Hosted by the Hour - \$15.00++ Per Adult

Each Additional Hour of Hosted Bar - \$7.00++ Per Adult

Open Bar can also be Hosted by the Drink-Or-Cash Bar can be offered

All Prices Subject to Change

All Prices Subject to a 22% Service Charge and 7% Sales Tax

CELEBRATION HOTEL

Delightfully Charming Wedding Receptions

WEDDING BRUNCH

(50 guests or more)

COCKTAIL RECEPTION

BUTLER STYLE HORS D'OEUVRES

WHITE GLOVE SERVICE

Mini Beef Wellington

Smoked Salmon Canapé

Miniature Quiche

MIMOSAS, BLOODY MARYS & SOFT DRINKS

CHAMPAGNE TOAST

BRUNCH BUFFET

OMELET STATION

Omelets Made to Order:

*Goat Cheese, Cheddar and Swiss Cheese, Smoked Salmon, Rock Shrimp, Wild Mushrooms,
Green Onions, Peppers, Tomatoes, Ham and Salsa*

BELGIAN WAFFLE STATION

*With Whipped Butter, Fresh Whipped Cream, Strawberries, Blueberries and Raspberries,
Real Vermont Maple Syrup and Powdered Syrup*

EGGS BENEDICT

*To Include Poached Eggs, Sweet Canadian Bacon and Hollandaise Sauce
Served on top of Toasted English Muffin*

CHILLED SELECTIONS

Seasonal Fruits and Berries

Poached Asparagus with Mimosa Dressing

Mixed Field Greens with Assorted Dressings

THE HOT SIDE

Florida Grouper with Citrus Buerre Blanc

Cheddar Cheese Grits

Crab Meat and Tomato Tartlet

Applewood Smoked Bacon

WEDDING CAKE

Customized Butter Cream Wedding Cake

\$65.00 PER PERSON

Starbucks Fresh Brewed Coffee, Decaffeinated Coffee, Iced Tea & Hot Tea

All Prices Subject to Change

All Prices Subject to a 22% Service Charge and 7% Sales Tax

Masterpiece Celebration Enhancements

These Enhancements May be Added to our Wedding Menu at the Additional Price Listed

BUTLER STYLE HORS D'OEUVRES

*Caramelized Vidalia Onion and Foie Gras Tartlet
Sea Scallops Wrapped in Applewood Smoked Bacon
Oysters Rockefeller
Escargot Vol-au-Vent*

*Tempura Shrimp with Soy Dipping Sauce and Lime Aioli
Pheasant Sausage Bruschetta with Lingonberry Jelly
Lump Crab Cakes with Cajun Remoulade*

\$5.95 Per Piece

DISPLAYS

*Warm Wheels of Brie Cheese with
Grapes and Freshly Baked Baguettes
\$5.95 Per Person, 15 Guest Minimum*

*Antipasto Table Display
An Artful Array of Italian Delicacies
\$6.95 Per Person*

*Tapas Tapenades
Caramelized Onions, Roasted Eggplant, Sun-dried Tomatoes & Black Olive Tapenades
Served with Rustic Breads
\$5.95 Per Person*

*Mediterranean Splendor
Baba Gannoush, Hummus, Grape Leaves & Feta
Garnished with Cucumber and Carrot Wedges
Served with Grilled Pita Chips
\$6.95 Per Person*

*Celebration Tenderloin Display
Sliced Marinated Tenderloin of Beef
Served with Blue Cheese Crumbles, Horseradish Cream & Wedges of Brie Cheese
Accompanied by Hot French Baguettes
\$350.00++
(Serves 25 Guests)*

*Ceviche served in Chilled Martini Glasses
Garnished with Snipped Chives and Lemon
\$12.95 Per Person*

*Raw Bar
Crab Legs, Shrimp, Oysters, Crab Claws
Citrus Scented Tarter Sauce, Horseradish, Lemon Wedges, Spicy Course Grain Mustard Sauce
Chef Selection of Fresh Seafood Salad
\$15.95 Per Person, Minimum 30 Guests*

*All Prices Subject to Change
All Prices Subject to a 22% Service Charge and 7% Sales Tax*

Masterpiece Celebration Enhancements

*These Enhancements May be Added to our Wedding Menu at the Additional Price Listed
Continued*

ACTION STATIONS

(Attendant Fee of \$75.00 Per Station)

Caribbean Pork

*Slow Roasted Pork Loin with Mojo Seasoning
Grain Mustard Remoulade and Island Fruit Chutney
Served with Fried Yucca, Fried Plantain and Sliced Cuban Bread
\$300.00 ++ per loin
(Serves 50 guests)*

Tenderloin of Beef

*Marinated Tenderloin of Beef
Served with Blue Cheese Crumbles, Horseradish Cream & Wedges of Brie Cheese
Hot French Baguettes
\$275.00 ++, Serves 25 Guests*

Oriental Stir Fry

*Stir Fry Chicken, Shrimp and Beef with Oriental Noodles
And Crisp Vegetables
Tossed in a Thai Chili Sauce
\$13.95 ++ per person*

Tuna Sliders

*Hawaiian Tuna Burgers Sautéed to Order
With Maui Wowee Ginger Salsa
*Station set up on Terrace
\$15.95 ++ Per Person*

Caviar and Blini Station

*Miniature Corn Blini with a Trio of Caviar, Crème Fraiche & Apricot Chutney
\$9.95 ++ Per Person, Serves 25 Guests*

Bananas Foster Flambe

*Sautéed Bananas, Crème de Banana, Cinnamon, Rum, Brown Sugar
Served with Tahitian Vanilla Bean Ice Cream
\$9.50 ++ Per Person, Minimum 25 Guests*

Chocolate Martini Bar

*Enhanced with Lighted Ice Carving, Chocolate Shavings and Garnished with Strawberries
\$25.00 ++ Per Person, Minimum 50 Guests*

*All Prices Subject to Change
All Prices Subject to a 22% Service Charge and 7% Sales Tax*

CELEBRATION HOTEL WEDDING/EVENT REFERRALS

We are pleased to offer a collection of some of the finest wedding professionals in the Orlando area to provide unique and high quality services for your Celebration Hotel wedding or event!

Officiates

Congregation Beth Emeth
Rabbi Robert Lefkowitz/407 855-0772

Non-Denominational and Civil Ceremonies
Reverend Deems T. Herring/407-876-6433/ www.orlandoweddinglocations.com
Reverend Kevin Knox/407-481-2972/ www.thepwg.com/RevKev/email/RevKev@bellsouth.net
Reverend Robert Myers/407-370-2068/ bmyers41@aol.com
Civil Ceremony - Ron Rosenzweig/407-718-7013
Reverend Luther Kistler/407-566-8621

Flowers and Décor

Greenery Productions/Tommy Murphy /407-363-9151/tmurphy@greeneryproductions.com
Flourish Floral Productions/Richard Streitler & Brian Joyce/407-644-7474/info@flourishproductions.com

Cakes

Party Flavors
Martha Lindquist/407-578-2082/ www.Orlandocustomcakes.com

Photography

A Magic Moment Photography & Video
David Basher: 407-854-0061/ www.amagicmoment.com/ david@amagicmoment.com

Damon Tucci: 407-825-7879/www.damontucci.com/ dtucci@cfl.rr.com

Halon Wedding Photography
Rinat Halon/407-384-0074/ www.halonwp.com

Nu Visions in Photography - Kurt Littlecott
407-352-5370/ www.nuvisionsinphotography.com

Videography

Padded Cell Entertainment - Barton Anderson
321-689-8735: www.paddedcellentertainment.com bartron@paddedcellentertainment.com

Stoner Video
Jeffrey Stoner: 407/977-9078/website: www.stonervideo.com

Pro One Video Productions/Lisa Le Grand: 407/852-0788/website: www.proonevideo.com

The CVP Experience/www.cvpexperience.com/ 877-808-4336 Peggy Sweeney/peggy@cvpexperience.com

Wedding Registry

The Pampered Chef - Kristin Johnson, Independent Consultant , Consultant # 508662
www.pamperedchef.biz/kristinjohnson/ 410-465-6638 office 443-538-4342 cell

Invitations & Calligraphy

Impressions
Shelley Geery: 407-566-8072/website: www.fairytaledwedding.com

Sarah Hanna Calligraphy & Design: 407-539-2586/info@sarahhanna.com/www.sarahhanna.com

Disc Jockey

Orlando Event Pros
Joe DePietto - 407.566.0025 or email: info@orlandoeventpros.com www.orlandoeventpros.com

Above & Beyond Entertainment
Michael Fabbiani - 321-239-2104/www.aboveandbeyondent@comcast.net

Power Entertainment Disc Jockey Service
Steve Weinstein: 407-355-0655/website: www.powerentertainmentdj.com

Atomic Entertainment
Patrick Cullen: 407-339-1955

Ricky Vasquez DJ Entertainment
Ricky Vasquez: 321-277-3706/djrv44@yahoo.com/www.rickyvasquezdj.com

Band

Omni, Sal Garcia, 941 957-4383/website: www.omnidanceband.com

Violinist/String Duo/String Trio

Robert Kerr: 407-625-2725

Strings & Things: 407-295-4785

Entertainment/Harpist/String Trio/DJ's/Special Characters

Mascioli Entertainment/Darcy Smith/407-897-8824/www.masciolientertainment.com

Jazz - Saxophone

Brandon Keller/407-692-6188/Brandon_Keller@ypbr.com

Harpist -

Christine MacPhail/407-239-1330/www.orlandoharpist.com/christine@orlandoharpist.com

Keyboardist - Ceremony/Pre-reception/Reception

Bill Wells: 407-654-5179

Classical Guitarist

Erik Lesko: 407-375-5217

Limousine

A-Showtime Limousine Service
Kim: 407-699-6060/website: www.showtimelimo.com

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Barbara J White: 407-822-7755/Toll Free US: 866-822-7755/www.VIPtg.com/Barbara@VIPtg.com