

KESSLER
Weddings



BOHEMIAN HOTEL
CELEBRATION

CELEBRATIONHOTEL.COM
407.566.6000

A MASTERPIECE

Wedding

Art is defined as a skill or a craft; an aesthetic work.

Just like a treasured painting or a musical composition, our highly skilled artisans focus on details that define A Masterpiece Wedding. Your day will be cherished for a lifetime and a picture that will be emblazoned in your memory forever.

Say 'I Do' in bold style at Bohemian Hotel Celebration. Impeccable service, chic decor, enriching amenities, and decadent cuisine create the ideal setting for an extraordinary wedding day. For our team, every wedding is magical and inspiration for creating exceptional events.

We look forward to helping you celebrate the wedding of your dreams!

BOHEMIAN HOTEL CELEBRATION

700 BLOOM STREET, CELEBRATION, FL 34747

PHONE: 407.566.6000



EXCLUSIVES

Exchange vows on the Lakeside Terrace – a unique and tranquil setting overlooking a sparkling lake. We can set your ceremony two different ways on the Terrace with the lake as the backdrop or under the cover of the terrace with the beautiful red chandeliers lining the aisle.

EXCLUSIVE TO KESSLER WEDDINGS

ANNIVERSARY FOR LIFE!

Every year you will receive a Complimentary One-Night Stay to be used on your Anniversary Date

SAVE 15% ON SPA SERVICES

for Wedding Party throughout Wedding Weekend

YOUR WEDDING CEREMONY INCLUDES:

- PROFESSIONAL CEREMONY COORDINATION BY ONE OF OUR PREFERRED VENDOR WEDDING COORDINATORS *(required)*
- EVENT CHAIRS
- EXCLUSIVITY OF LAKESIDE TERRACE FOR UP TO 2 HOURS FOR CEREMONY
- CEREMONY REHEARSAL
- COMPLIMENTARY INFUSED WATER STATION
- INDOOR BACK UP EVENT SPACE

YOUR WEDDING RECEPTION INCLUDES:

- COMPLIMENTARY USE AND SETUP OF DANCE FLOOR AND TABLES
- HOUSE LINENS & NAPKINS
- PLACE SETTINGS TO INCLUDE CHINA, GLASSWARE AND FLATWARE
- EVENT CHAIRS
- GLASS VOTIVES
- TABLE NUMBERS
- CAKE CUTTING SERVICE
- COMPLIMENTARY WEDDING DAY GUESTROOM FOR THE COUPLE
- COMPLIMENTARY RECEPTION MENU TASTING FOR 2 GUESTS *(Each additional guest is \$25++ per person)*
- REFERRALS ON TOP WEDDING VENDORS *(All outside services require prior approval along with license and insurance)*
- ROOM BLOCK WITH SPECIAL PRICING FOR YOUR GUESTS *(based on availability with a minimum of 10 rooms required and a signed contract)*



WEDDING RECEPTION PACKAGE: **PLATED**

Pricing does not include tax of 7% and service charge of 22%.

Each Reception Package includes Iced Tea and Water.

CLASSICAL RECEPTION PACKAGE

Your Wedding Reception Package Includes:

Champagne Toast

Choose 4 Selections of Butler Passed Hors D'oeuvres (See Pg 6)

PLATED DINNERS

SALAD (Select One Signature Salad)

SIMPLY GREEN SALAD

Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries,
Pink Peppercorn Dressing

CAESAR SALAD

Shaved Parmesan, Grape Tomatoes, Italian Bread Croutons,
House Caesar Dressing

HEIRLOOM TOMATO & BURRATA

Heirloom Tomatoes, Crete Extra Virgin Olive Oil, Aged Balsamic Glaze,
Fresh Oregano, Fleur Del Sel, Cracked Black Pepper

ARUGULA SALAD

Dried Cherries, Brie, Candied Pecans, Apples,
Champagne Vinaigrette

ENTRÉES (Select Up To 2 Entrées)

JOYCE FARMS OVEN ROASTED CHICKEN \$99 / PP
Creamed Corn Risotto, Thyme Seared Baby Carrots,
Roasted Tomato Chutney

ROASTED PORK TENDERLOIN \$99 / PP
French Lentils, Carrots, Squash, Dijon Vermouth Sauce,
Blueberry Chutney

ARTISAN CHEESE CAVATAPPI PASTA \$99 / PP
Asparagus, Cremini Mushrooms, Green Peas, Pecorino

FILET MIGNON \$109 / PP
Butternut Yukon Mash, Brussels Sprouts,
Blackberry Port Reduction

PISTACHIO CRUSTED SEA BASS \$109 / PP
Creamed Corn Risotto, French Bean Medley, Lemon Reduction

DUAL ENTRÉE \$119 / PP

MASTERPIECE RECEPTION PACKAGE

Your Wedding Reception Package Includes:

Four Hours of Standard Open Bar

All Bars Include: Kessler Wine, Beer, Soft Drinks & Bottled Water

Champagne Toast

Choose 4 Selections of Butler Passed Hors D'oeuvres (See Pg 6)

STANDARD (included in package)

Tito's Vodka, Beekeeper Gin, Bacardi Rum, Exotico Tequila,
Jim Beam Bourbon, Seagram's 7 Whiskey, Dewars Scotch

PREMIUM (upgrade) \$4 / PP
Ketel One Vodka, Tanqueray Gin, Mount Gay Rum, Bacardi Rum,
1800 Silver Tequila, Bulleit 91 Bourbon, Jack Daniels Whiskey,
Johnny Walker Black Scotch

LUXURY (upgrade) \$7 / PP
Grey Goose Vodka, Hendrick's Gin, Ron Zacapa 23 Year Rum,
Bacardi Rum, Patron Tequila, Maker's Mark Bourbon,
Crown Royal Blended Whiskey, Glenmorangie Scotch

PLATED DINNERS

SALAD (Select One Signature Salad)

SIMPLY GREEN SALAD

Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries,
Pink Peppercorn Dressing

CAESAR SALAD

Shaved Parmesan, Grape Tomatoes, Italian Bread Croutons,
House Caesar Dressing

HEIRLOOM TOMATO & BURRATA

Heirloom Tomatoes, Crete Extra Virgin Olive Oil,
Aged Balsamic Glaze, Fresh Oregano, Fleur Del Sel,
Cracked Black Pepper

ARUGULA SALAD

Dried Cherries, Brie, Candied Pecans, Apples,
Champagne Vinaigrette

ENTRÉES (Select Up To 2 Entrées)

JOYCE FARMS OVEN ROASTED CHICKEN \$129 / PP
Creamed Corn Risotto, Thyme Seared Baby Carrots,
Roasted Tomato Chutney

ROASTED PORK TENDERLOIN \$129 / PP
French Lentils, Carrots, Squash, Dijon Vermouth Sauce,
Blueberry Chutney

ARTISAN CHEESE CAVATAPPI PASTA \$129 / PP
Asparagus, Cremini Mushrooms, Green Peas, Pecorino

FILET MIGNON \$139 / PP
Butternut Yukon Mash, Brussels Sprouts,
Blackberry Port Reduction

PISTACHIO CRUSTED SEA BASS \$139 / PP
Creamed Corn Risotto, French Bean Medley,
Lemon Reduction

DUAL ENTRÉE \$149 / PP



WEDDING RECEPTION PACKAGE: **DISPLAY**

Pricing does not include tax of 7% and service charge of 22%.

Each Reception Package includes Iced Tea and Water.

GRANDE RECEPTION PACKAGE

Your Wedding Reception Package Includes:

Four Hours of Standard Open Bar

All Bars Include: Kessler Wine, Beer, Soft Drinks & Bottled Water

Champagne Toast

Choose 4 Selections of Butler Passed Hors D'oeuvres (See Pg 6)

STANDARD (included in package)

Tito's Vodka, Beefeater Gin, Bacardi Rum, Exotico Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Dewars Scotch

PREMIUM (upgrade) \$4 / PP

Ketel One Vodka, Tanqueray Gin, Mount Gay Rum, Bacardi Rum, 1800 Silver Tequila, Bulleit 91 Bourbon, Jack Daniels Whiskey & Johnny Walker Black Scotch

LUXURY (upgrade) \$7 / PP

Grey Goose Vodka, Hendrick's Gin, Ron Zacapa 23 Year Rum, Bacardi Rum, Patron Tequila, Maker's Mark Bourbon, Crown Royal Blended Whiskey, Glenmorangie Scotch

DINNER STATION OR BUFFET

SPICE MARKET \$139 / PP

Beet Salad
Pickled Apple, Pomegranate Seeds, Goat Cheese, Preserved Orange Vinaigrette

Green Lentil Marinated Artichoke Salad
Green Goddess Dressing

Shoulder Steak
Cilantro Pesto

Pork Tenderloin
Sweet Tea Brined, Chili Apple Reduction

Squash, Tomatoes, Onions, Pecorino Gratin
Butter Poached Asparagus

FARM STAND \$139 / PP

Corn Chowder
Chopped Salad
Cucumbers, Tomatoes, Feta, Romaine Lettuce, Orange Emulsion Dressing
Arugula Salad
Candied Pecans, Brie, Apples, Dried Cherries, Champagne Vinaigrette

Pan Seared Salmon, Ginger Mango Chutney

Herb Roasted Chicken Breast, Red Onion Marmalade

Fava Beans, Edamame, Sweet Corn, Peppers, Fresh Herbs

Creamed Corn Risotto

SUSTAINABLE \$149 / PP

Shaved Brussels Sprout Salad
Gorgonzola, Red Apples, Brioche Croutons, Cider Vinaigrette

Mixed Green Salad
Orange Segments, Shaved Fennel, Feta, Citrus Pink
Peppercorn Vinaigrette

Haricot Verts, Toasted Almonds, Olive Oil

Roasted Prime Ribeye, Pot Roast Jus

Crab Crusted Grouper, Lemon Chardonnay Sauce

Eggplant, Celery, Capers, Onions, Tomatoes

Garden Vegetable Caponata

Garlic & Herb Roasted New Potatoes

COASTAL INSPIRATION \$149 / PP

(Includes One Action Station)

Lobster & Crab Bisque

Strawberry Salad
Baby Arugula, Orange Segments, Candied Pecans, Goat Cheese
Crumbles, Shaved Red Onion, White Balsamic Vinaigrette

Roasted Vegetable Salad
Peppers, Asparagus Tips, Zucchini, Artichokes

Pan Seared Chilean Sea Bass, Lemon Thyme Jus

House Seasoned Strip Steak, Wild Mushroom Reduction
(Carving Station)

Thyme Roasted Marbled Baby Potatoes

Haricot Verts, Sweet Tomatoes, Toasted Almonds

HEIRLOOM HARVEST \$159 / PP

(Includes Two Action Stations)

Tomato Fennel Bisque
Artisan Cheese Croutons, Caramelized Fennel

Roasted Seasonal Fruit Salad
Field Greens, Buttered Pecans, Buttermilk Bleu Cheese,
Raspberries, Cornbread Croutons, Fig & Sherry Vinaigrette

Heirloom Tomato & Burrata Salad
Heirloom Tomatoes, Crete Extra Virgin Olive Oil, Aged Balsamic Glaze,
Fresh Oregano, Fleur Del Sel, Cracked Black Pepper

Herb Roasted Beef Tenderloin, Black Truffle Glace (Carving Station)

Lobster Pappardelle, Meyer Lemon Cream (Action Station)

Herb Garlic Red Bliss Potatoes

Roasted Root Vegetables, Orange Honey Glaze



WEDDING RECEPTION PACKAGE: HORS D'OEUVRES

Choose 4 Selections. One of Each Item per Person to be served.

CHILLED HORS D'OEUVRES

ASPARAGUS HAM CANAPÉ

Mustard Aioli, Artisan Crostini

BEEF TARTARE

Fried Capers, Onion Jam, Artisan Cheese, Crostini

BRIE BRIOCHE

Apple Chutney, Toasted Brioche

BRUSCHETTA

Red & Yellow Tomatoes, Garlic, Basil, Grilled Toast

DUCK CONFIT

Seasonal Fruit Marmalade, Jalapeño, Pita Point

GOAT CHEESE PHYLLO CUP

Black Pepper Honey, Almond

MANDARIN SHRIMP CANAPÉ

Lemon Crème Fraîche, Chive

PEPPER FLATBREAD

Manchego Cheese, Spicy Smoked Pepper Chutney

SMOKED CHICKEN CROSTINI

Mango, Almond, Coconut, Chive, Multi-Grain Crostini

WARM HORS D'OEUVRES

BAKED BRIE

Fresh Raspberries, Cabernet Berry Compote

BEEF SATAY

Horseradish Crust

BOURBON & BOURSIN CHICKEN EN CROÛTE

Mustard Aioli, Artisan Crostini

CHICKEN SALTIMBOCCA SKEWER

Prosciutto, Sage

CHICKEN SATAY

Grilled Pineapple Chutney, Peppers & Onions

CHILI LIME CHICKEN CROSTINI

Cumin Pepper Glaze, Fresh Lime Zest

COCONUT SHRIMP

Orange Chili Glaze, Ginger

FRIED GREEN TOMATOES

Buttermilk Dressing

LUMP CRAB CAKE

Organic Arugula, Basil Oil, Rémoulade, Grilled Lemon

MINI SHRIMP N' GRITS

Goat Cheese, Chive

SESAME VEGETABLE PHYLLO

Asian Soy Dressing, Phyllo

VEGETABLE SAMOSA

Peach Chutney

VEGETABLE SPRING ROLL

Miso Cured Vegetables, Ginger Chili Sauce

ACTION & DISPLAY STATIONS ENHANCEMENTS

CARVING STATION

ROASTED PRIME RIB \$560

Serves 30-50

Horseradish Aioli, Red Onion Marmalade

CIDER HONEY PORK TENDERLOIN \$250

Serves 30-40

Calvados Jus, Apple Chutney

DISPLAYS

BOHEMIAN HUNT BOARD AND

LOCAL ARTISANAL CHEESES \$17 / PP

Prosciutto, Soppressata, Naked Goat, Cambozola,

Natural Castlevetrano Olives, Cornichons,

Lingonberry, Antipasti, Rustic Baguette, Flatbreads

SEAFOOD DISPLAY \$24 / PP

Smoked Salmon, Seasonal Oysters,

Chilled Shrimp, Mignonette Sauce, Lemon Aioli,

Traditional Cocktail Sauce



ADDITIONAL AFFAIRS

REHEARSAL DINNER

Your Rehearsal Dinner Includes:

House Linens & Napkins
Place settings to include China, Glassware & Flatware
Event Chairs & Setup
Champagne Toast

REHEARSAL DINNER PLATED _____ \$79 / PP

Simply Green Salad
Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing

Joyce Farms Oven Roasted Chicken
Creamed Corn Risotto, Thyme Seared Baby Carrots, Roasted Tomato Chutney

Artisan Cheese Cavatappi Pasta
Asparagus, Cremini Mushrooms, Green Peas, Pecorino

REHEARSAL DINNER BUFFET _____ \$99 / PP

Chopped Salad
Cucumbers, Tomatoes, Feta, Romaine Lettuce, Orange Emulsion Dressing

Shoulder Steak
Cilantro Pesto

Pork Tenderloin
Sweet Tea Brined, Chili Apple Reduction

Squash, Tomatoes, Onions, Pecorino Gratin

Butter Poached Asparagus

DESSERTS (Select One)

Summer Berries with Minted Whipped Cream

Key Lime Pie

Nutella Hazelnut Flourless Chocolate Cake

Chocolate Toffee Mousse

Salted Caramel Cheesecake

Four Layer Carrot Cake

FAREWELL BRUNCH

Your Farewell Brunch Includes:

House Linens & Napkins
Place settings to include China, Glassware & Flatware
Event Chairs & Setup
Choice of 1 Mimosa or Bloody Mary Per Person
Brunch Buffet

BRUNCH _____ \$39 / PP

(Select Gourmet American or Southern Classic)

GOURMET AMERICAN

Warm Breakfast Pastries
Cinnamon Rolls, Morning Glory Mini Muffins, Danishes, Croissants

Greek Yogurt Bar
Fresh Berries, House Baked Granola, Dried Fruits and Honey

Fresh Cut Fruit with Garden Berries

Freshly Baked Biscuits with Sage Turkey Sausage Gravy

Scrambled Eggs with Aged Cheddar and Fresh Herbs

Bohemian Egg Sandwich
Freshly Baked Croissants with Scrambled Eggs, Black Forest Ham, Swiss Cheese
(Whole Wheat available if requested in advance)

Applewood Smoked Bacon or Pork Sausage

Roasted Fingerling Potatoes with Parsley and Sea Salt

SOUTHERN CLASSIC

Warm Breakfast Pastries
Cinnamon Rolls, Morning Glory Mini Muffins, Danishes, Croissants

Fresh Cut Fruit with Garden Berries

Scrambled Eggs with Aged Cheddar and Chopped Bacon

Freshly Baked Biscuits with Sage Turkey Sausage Gravy

Cheddar Grits

Buttermilk Pancakes with Vermont Maple Syrup

Fingerling Potato Hash
Roasted Pepper, Caramelized Onions

Grilled Ham or Applewood Smoked Bacon



BOOKING PROCESS

Can we book a ceremony without a reception?

No. We do, however, offer receptions without a ceremony on property.

What exactly does my ceremony fee include?

Ceremony fee includes set up and tear down of our house banquet chairs, indoor back up space in the event of inclement weather and assistance from a Professional Wedding Coordinator in getting down the aisle and a Rehearsal the day before.

Do you require a deposit to hold space?

Yes, a 25% non-refundable deposit is due with the signed contract and additional 25% payments are spread out throughout the year. The final payment is due 2 weeks prior with your final guest counts.

Is a Wedding Planner included in pricing?

We do include a Professional Wedding Coordinator to get you down the aisle. Your Event Manager is here to help with all of the hotel arrangements leading up to your big day and to finalize your reception details. However, your Event Manager is not a wedding planner so if you would like someone to be there the entire night, we encourage you to upgrade your package with the Professional Wedding Coordinator.

ROOMS AND REGISTRATION

Do we get a group discount for our guests?

We offer group room blocks for 10+ rooms. Discount will be based on season and availability. Please contact Sales for more information on group bookings.

We would like to give out welcome bags for all our guests who are staying at your hotel. Can your Front Desk hand them out for us?

We'd be happy to have the Front Desk hand your gift bags out to your guests as they check in or deliver to their guest room upon arrival. Please contact your Event Manager for more information.

What is check-in and check-out time?

Check in is at 4pm and check out is 11am. We cannot guarantee any early check-in's but we will do our best to accommodate any special requests.

Can we bring our pet?

You can! The hotel is pet friendly for your furry friends up to 25 pounds. There is a pet fee.

WEDDING RECEPTION

Do you allow outside caterers?

We do not allow any outside catered food or beverage.

What is a Food & Beverage Minimum?

The Food and Beverage Minimum is the amount of money you have to spend (before tax and service charge) with the food and bar packages you choose. To see your minimum price per head, divide the set Food and Beverage Minimum by your projected number of guests.

What does my Food & Beverage Minimum include?

The Food and Beverage Minimum includes Tables, chairs, linens, Champagne toast, Cake Cutting and Service and use of house votive candles and table number frames.

Do I have to use the Vendors on the Hotel's referred Vendor List?

No, the vendors on our list have a relationship with our hotel & understand the standards and expectations of our hotel. Any vendors not on our list must provide a certificate of insurance and business license. Your Event Manager can provide further assistance.

I'm having my event outside. What if it rains?

We always hold an inside space for outdoor events in case of inclement weather. The Rain Call is made no later than 4 hours prior to the event start time. Guest and Grand Performer Safety is our first priority. These back up spaces are assigned based on number of guests and we cannot guarantee a certain back up space for your event.

Do you provide decorations?

We do not. We can provide you with our Vendor List for suggestions. Any decoration is your responsibility to set up. We recommend hiring a wedding planner or assigning a family member to be responsible for any decoration not done by a vendor.

Is a wedding cake included in the dinner price?

We do have an option to add the Wedding cake. See your Event Manager for more details.

We have children coming to our wedding. Will they be the same price as adults?

We do offer a children's meal for those under 12 years old. Your Event Manager can provide you with details.

