



R
RENAISSANCE®
ORLANDO AT SEAWORLD®

R
RENAISSANCE®
HOTELS

2021 CATERING MENU

6677 SEA HARBOR DRIVE
ORLANDO FL 32821
407.351.5555

RENAISSANCESEAWORLD.COM

Crafted for you | Continental Breakfast

Basic | \$34

An Assortment of Juices to Include: Orange, Apple, Grapefruit and Cranberry
Diced Seasonal Fruit and Berries, Yogurt and Local Honey (GF) (V) (DF)
Chef's Selection of Breakfast Pastries (V)
Seasonal House-made Jam (GF) (DF) (V)
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Traditional | \$38

An Assortment of Juices to Include: Orange, Apple, Grapefruit and Cranberry
Diced Seasonal Fruits (GF) (DF) (V)
Assorted Cold Cereals (V)
Whole Milk, 2% and Skim Milk (GF) (V)
Whole Bananas (GF) (DF) (V)
Yogurt, House-made Granola, Berries and Local Honey (GF)
Chef's Selection of Breakfast Pastries (V)
Seasonal House-made Jam (GF) (DF) (V)
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Deluxe | \$42

An Assortment of Juices to Include: Orange, Apple, Grapefruit and Cranberry
Diced Seasonal Fruits and Berries (GF) (DF) (V)
Assorted Cold Cereals (V)
Whole Milk, 2% and Skim Milk (GF) (V)
Whole Bananas and Seasonal Berries (GF) (DF) (V)
Yogurt, House-made Granola, Berries and Local Honey (V)
Hard Boiled Eggs with Sea Salt (GF) (DF) (V)
Smoked Salmon Bagel Sandwich with Onions, Capers and Whipped Cream
Cheese (GF)
Assorted New York Water Bagels and Cream Cheese (V)
Chef's Selection of Breakfast Pastries (V)
Butter and Seasonal House-made Jam (GF) (V)
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Based Upon 60 Minutes of Service
Gluten Free (GF) | Dairy Free (DF) | Vegetarian (V)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Crafted for you | Plated Breakfast

All American Breakfast | \$37

Orange Juice

Choice of One Starter:

Fresh Berry, Yogurt and Granola Parfait (V) (GF) | Oatmeal, Apples and Cinnamon Cream (GF) (V) | Seasonal Fruit Plate (GF) (DF) (V)

Scrambled Eggs (GF)

Choice of One Breakfast Meat:

Sausage Links (GF) | House-made Chicken Sausage (GF) (DF) | Smoked Bacon (GF) (DF) | Ham Steak (GF) (DF) | Turkey Sausage Patties (GF) (DF)

Breakfast Potatoes (GF) (V)

Chef's Selection of Breakfast Pastries (V)

Butter and Seasonal House-made Jam (GF) (V)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Based Upon 60 Minutes of Service

Gluten Free (GF), Vegetarian (V), Dairy Free (DF)

Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Crafted for you | Breakfast Buffet

Traditional | \$46

An Assortment of Juices to Include: Orange, Apple, Grapefruit and Cranberry

Diced Seasonal Fruit and Berries with Local Honey (GF) (DF) (V)

Yogurt, House-made Granola and Berries (V) (GF)

Farm Fresh Scrambled Eggs (GF) (V)

Breakfast Potatoes (GF) (V)

Chef's Selection of Breakfast Pastries (V)

Seasonal House-made Jam (GF) (DF)

Choice of Two Breakfast Meats:

Sausage Links (GF) | House-made Chicken Sausage (GF) (DF) | Smoked Bacon (GF) (DF) | Ham Steak (GF) (DF) | Turkey Sausage Patties (GF) (DF)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Country | \$48

An Assortment of Juices to Include: Orange, Apple, Grapefruit and Cranberry

Diced Seasonal Fruit and Berries with Local Honey (GF) (DF) (V)

Assorted Cold Cereals (V)

Whole Milk, 2% and Skim Milk

Whole Bananas (GF) (DF) (V)

Yogurt, House-made Granola, and Berries (V) (GF)

Farm Fresh Scrambled Eggs (GF) (V)

Potato Hash (GF)

Sausage Gravy with House-made Biscuits

Chef's Selection of Breakfast Pastries (V)

Seasonal House-made Jam (GF) (DF)

Choice of Two Breakfast Meats:

Sausage Links (GF) | House-made Chicken Sausage (GF) (DF) | Smoked Bacon (GF) (DF) | Ham Steak (GF) (DF) | Turkey Sausage Patties (GF) (DF)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Minimum of 25 Guests | Service Charge of \$200 for Groups Less than 50

Based Upon 60 Minutes of Service

Gluten Free (GF), Vegetarian (V), Dairy Free (DF)

Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Crafted for you | Action Stations

***Oatmeal (DF) (V) | \$10**

Raisins, Walnuts, Bananas, Brown Sugar and Honey

***Buttermilk Pancake Station (V) | \$11**

Blueberry, Chocolate Chip, Banana, Traditional Fruit Compote and Warm Maple Syrup

***Krispy Kreme® French Toast (V) | \$12**

Cream Cheese Icing, Blueberries, Candied Pecans and Warm Maple Syrup

***Belgium Waffle Station (V) | \$12**

Fruit Compote, Chocolate Chips, Warm Maple Syrup and Whipped Cream

***Omelets Made To Order | \$15**

Eggs, Egg Whites, Ham, Bacon, Sausage, Swiss Cheese, Cheddar Cheese, Onions, Peppers, Mushrooms, Spinach, Local Organic Tomatoes and Salsa

***Avocado Toast (V) | \$13**

Multigrain Toast, Poached Egg, Parmesan Reggiano, Extra Virgin Olive Oil

***Mushroom Toast (V) | \$13**

House-made Focaccia, Marinated Goat Cheese, Poached Eggs, Pickled Red Onion

***Fresh Pressed Juice Station (GF) (DF) (V) | \$11 (200 people Max)**

Orange and Grapefruit

Minimum of 25 Guests

*Attendant Required for Each Station | Attendant Fee of \$250 per Attendant

Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Crafted for you | Enhancements

Bloody Mary or Mimosa Bar | \$15 per Person

Assorted New York Water Bagels with Cream Cheese and Seasonal House-made Jam (V) | \$60 per Dozen

House-made Warm Biscuits, Seasonal House-made Jams (DF) | \$56 per Dozen

Hard Boiled Eggs with Extra Virgin Olive Oil, Sea Salt (GF) (DF) (V) | \$4 Each

Bacon, Egg and Cheese Croissant | \$10 Each

House-made Chicken Sausage, Egg, Cheddar Cheese, English Muffin | \$10 Each

Breakfast Skillet with Country Ham, Diced Potatoes, Poblano Peppers and Scrambled Eggs (GF) | \$12 per Person

Smoked Salmon Bagel Sandwich with Capers, Onions and Whipped Cream Cheese (GF) | \$12 Each

Yogurt Parfait with Florida Orange, Greek Yogurt (GF) (V) | \$8 Each

Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Themed Breaks

Recharge | \$21

Vanilla Yogurt, Grilled Vanilla Glazed Pineapple, Granola (GF) (V)
Brain Food, Nuts, Seeds, Dried Fruit (GF) (DF)
Seasonal Berries (GF) (DF) (V)
Whole Fruit (GF) (DF) (V)
Banana Bread (V)
Warm Blueberry Muffins (V)
Fresh Fruit Juice
O.N.E.® Coconut Water (GF) (DF) (V)
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Authentic | \$21

Mini Egg Bites, Spinach, Gruyere Cheese (GF) (V)
Mushroom Ricotta Toast (V)
Biscotti (V)
Pure Leaf® Flavored Iced Teas
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Revitalize | \$21

Dark Chocolate Dipped Orange Coconut Macarons (V)
Housemade Granola Bars
Crisp Seasonal Vegetable Crudit , Garbanzo Bean Hummus, House-made Ranch (GF) (V)
O.N.E.® Coconut Water (GF) (DF) (V)
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Invigorate | \$21

Build Your Own Parfait (V): Greek Yogurt, House-made Granola, Dried Cranberries, Dried Cherries, Dried Pineapple, Toasted Coconut, Local Honey
Warm Chocolate Croissants (V)
Blueberry Muffins (V)
Bubly® Sparkling Water
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Soy Milk and Almond Milk \$2.00++ Per Person Surcharge

Based Upon 45 Minutes of Service
Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Themed Breaks

Stimulate | \$23

Strawberry Shortcake Cupcakes (V)
Biscotti, Almond Cherry and White Chocolate Pistachio (V)
Soft Buttered Pretzels, Cheese Sauce, Ale Mustard (V)
Traditional, Blueberry Lemonade
Pure Leaf® Flavored Iced Teas
Assorted Soft Drinks & Bubly® Sparkling Water

Eclectic | \$23

House-made Granola Bars (V)
Toasted Pita (V)
Celery, Cucumber and Charred Cauliflower (GF) (DF) (V)
Carrot Hummus, Herb Whipped Ricotta, Marinated Tomatoes,
Toasted Pumpkin Seeds (GF) (DF) (V)
Banana Bread (V)
Peanut Butter-Banana Smoothie (GF) (V)
Bubly® Sparkling Water

Quench | \$17

Bubly® Sparkling Water
Pure Leaf® Flavored Iced Teas
O.N.E.® Coconut Water
Assorted Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Indulge | \$23

White & Milk Chocolate Dipped Strawberries (GF) (V)
Assorted Cookies (V)
Brownies (V)
Dark Chocolate Energy Trail Mix (GF) (V)
Chocolate & Whole Milk (GF) (V)
Assorted Soft Drinks & Bubly® Sparkling Water

Country Boy | \$23

Beef Jerky (DF) (GF)
House-made Cornbread, Jalapeño Honey, Whipped Butter, Bacon and Onion Jam
Crispy Tasso Ham Deviled Eggs with Pimento (GF)
Fried Pickles, Ale Mustard Aioli (V)
Mississippi Mud Pie Tarts (V)
Assorted Soft Drinks & Bubly® Sparkling Water

Soy Milk and Almond Milk \$2.00++ Per Person Surcharge (DF)

Based Upon 45 Minutes of Service
Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Themed Breaks | All Day Coffee Break Packages

Option One | \$48

Morning Break (1 Hour)

Assorted Fresh Juices
Diced Seasonal Fresh Fruit, Local Honey (GF) (DF) (V)
Chef's Selection of Breakfast Pastries (V)
Seasonal House-made Jam (GF)
Assorted New York Water Bagels with Cream Cheese (V)
Assorted Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Mid-Morning Break (30 Minutes)

Assorted Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Afternoon Break (30 Minutes)

Chocolate Chip Cookies and Chocolate Brownies (V)
Assorted Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Option Two | \$54

Morning Break (1 Hour)

Assorted Fresh Juices
Diced Seasonal Fresh Fruit, Local Honey (GF) (DF) (V)
Chef's Selection of Breakfast Pastries (V)
Seasonal House-made Jam (GF)
Assorted New York Water Bagels with Cream Cheese (V)
Assorted Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Mid-Morning (30 Minutes)

Whole Fresh Fruit (GF) (DF) (V)
Homemade Granola Bars (V)
Assorted Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Afternoon Break (30 Minutes)

Pretzels (V)
Chocolate Chip Cookies and Chocolate Brownies (V)
Assorted Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

All Day Beverage Break (8 Hours) | \$50

Assorted Soft Drinks
JUST® Water
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Themed Breaks | A la Carte Selections

Water Service

Water Service | \$1.00 per person per day
Purified Water served in all function rooms.

Beverage Selections

Pepsi® Soft Drinks | \$6 Each
Fresh Fruit Juices | \$5 Each
Kevita® Kombucha | \$6 Each
Bubly® Sparkling Water | \$6 Each
Pure Leaf® Iced Teas Flavors | \$6 Each
JUST® Water | \$7 Each
Starbucks® Frappuccino | \$6 Each
Starbucks® Cold Brew Coffees | \$8 Each
Lemonade | \$60 Gallon
Fruit Punch | \$60 Gallon
Fresh Brewed Iced Tea | \$60 Gallon
Infused Water | \$60 Gallon
Freshly Brewed Coffee | \$115 Gallon
Freshly Brewed Decaf Coffee | \$115 Gallon
Specialty Teas | \$115 Gallon

A la Carte Selections

Whole Fruit (GF) (DF) (V) | \$4 Each
Assorted Donuts (V) | \$62 per Dozen
Chocolate Croissants (V) | \$62 per Dozen
Assorted New York Water Bagels with Cream Cheese (V) | \$62 per Dozen
Homemade Granola Bars (V) | \$65 per Dozen
Individual Bags of Trail Mix (V) | \$6 Each
Individual Bags of Popcorn (V) | \$5 Each
Individual Bags of Potato Chips (V) | \$5 Each

Savory Selections

“R” Signature Burger Slider | \$6 Each

Bacon, American and Cheddar Cheese, Shoestring Potatoes, Pickled Jalapenos and Smoked Tomato Aioli

Salted Pretzels (V) | \$65 per Dozen

with a choice of Orlando Ale Mustard or Cheese Sauce

Chicken or Beef Empanadas | \$7 Each

with Salsa and Cilantro Crema

House-made Salt & Vinegar Potato Chips (V) | \$6 per Person

with French Onion Dip

Sweet Selections

Gourmet Chocolate Chip Cookies (V) | \$62 per Dozen
Sugar Cookies (V) | \$62 per Dozen
Oatmeal Cookies (V) | \$62 per Dozen
White Chocolate Blueberry Walnut Bars (V) | \$62 per Dozen
Espresso Brownies (V) | \$62 per Dozen
Pecan Chocolate Chip Blondies (V) | \$62 per Dozen
Raspberry Linzer Squares (V) | \$62 per Dozen
Assorted Individual Ice Cream Bars (V) | \$6 Each

Based Upon 45 Minutes of Service
Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Lunch | Plated Starters & Desserts

Selection of One Salad or Soup and One Dessert

Starters

Salad

Classic Caesar Salad, Focaccia Croutons, Parmesan Cheese

Wedge Salad, Wedge Iceberg, Applewood Bacon, Heirloom Tomato, Blue Cheese Dressing (GF)

Local Mixed Green Salad, Marinated Goat Cheese, Shaved Cauliflower, Roasted Chef's Mushrooms, Shaved Red Radish, Smoked Tomato Vinaigrette (GF) (V)

Soups

Tomato Cream (GF) (V)

Sweet Corn Chowder (GF) (V)

Desserts

Carrot Cake with Walnut Cream Cheese Icing (V)

New York Cheesecake, Mixed Berry Sauce (V)

Chocolate Cake with Dark Chocolate Glaze (V)

Honey Cake with Lemon Mascarpone Frosting (V)

Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Lunch | Plated Hot Selections

Selection of One Entrée

Lunch Entrée

Pan Seared Salmon | \$52

Choice of Starter (Salad or Soup)

Rice Pilaf, Broccoli & Baby Peppers with Brown Butter Cream Sauce (GF)

Choice of Dessert

Baked Assorted Dinner Rolls and Butter (V)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Fresh Brewed Iced Tea

Fresh Catch | \$54

Choice of Starter (Salad or Soup)

Warm Grain, Kale, Heirloom Carrots, Citrus Butter Sauce

Choice of Dessert

Baked Assorted Dinner Rolls and Butter (V)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Fresh Brewed Iced Tea

Grilled Sirloin | \$56

Choice of Starter (Salad or Soup)

Herb Roasted Potatoes, Broccoli, Baby Tomatoes, Red Wine Reduction (GF)

Choice of Dessert

Baked Assorted Dinner Rolls and Butter (V)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Fresh Brewed Iced Tea

All Natural Chicken Breast | \$51

Choice of Starter (Salad or Soup)

Garlic Whipped Potatoes, Green Beans With Roasted Shallots, Natural Jus (GF)

Choice of Dessert

Baked Assorted Dinner Rolls and Butter (V)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Fresh Brewed Iced Tea

Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Lunch | Cold Plated Selections

Selection of One Entrée

Classic Grilled Chicken Caesar Salad | \$42

Shaved Romano, Parmesan Dressing, Focaccia Croutons

Soup of the Day

Baked Assorted Dinner Rolls and Butter (V)

Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Fresh Brewed Iced Tea

Cobb Salad | \$47

Romaine Hearts, Cucumber, Egg, Bacon, Blue Cheese, Tomato, Avocado Ranch Dressing (GF)

Soup of the Day

Baked Assorted Dinner Rolls and Butter (V)

Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Fresh Brewed Iced Tea

Italian Hoagie | \$43

Imported Mortadella, Soppressata, Prosciutto, Provolone, Italian Herbs & Olive Oil, Tomato, Pickles

Soup of the Day

Chefs Choice of Side Salad

Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Fresh Brewed Iced Tea

Wraps | \$45

Choice of Two Half Wraps per Plate:

Turkey and Gouda Wrap, Tomato, Arugula, Roasted Tomato Aioli

Greek Wrap, Hummus, Roasted Red Pepper Aioli, Grilled Vegetables, Cucumbers (V)

Roast Beef Wrap, Cheddar Cheese, Creamy Horseradish Mayo, Caramelized Onions, Watercress

Chicken Caesar Wrap, Shaved Parmesan, Croutons

Grilled Chicken Wrap, Dijon Aioli, Lettuce, Tomato

Soup of the Day

Chefs Choice of Side Salad

Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Fresh Brewed Iced Tea

Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Lunch | Deli Buffet

Deli | \$62

Smoked Tomato Bisque (GF) (V)

Potato Salad, Vinaigrette, Shaved Onion, Herbs (GF)

Wild Grain Salad, Radish, Feta, Cherry Tomato, Asparagus (V)

Assorted Meats (GF) (DF) | Choice of Three:

Roasted All-Natural Turkey | Ham | Roasted Beef | Slow Roasted Chicken Salad | Tuna Salad | Coppa | Marinated Grilled Tofu

Assorted Deli Cheese (GF) (V)

Aged Cheddar | Swiss | Smoked Gouda

Accompaniments: Tomato, Lettuce, Shaved Onion, Pickles, Dijon Mustard, and Herb Mayonnaise

Bakery Selection of Breads & Rolls (V)

Warm House Made Salt & Vinegar Potato Chips (DF) (V)

Iced Fudge Brownies (V)

Chocolate Chip Cookies (V)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

Based Upon 90 Minutes of Services
Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Lunch | Lunch Buffet

Monday Buffet | Floridian

Sweet Corn Chowder, Potato, Cream (GF) (V)

Hearts of Palm Salad, Orange, Fennel, Radish, Kalamata Olive, Tomato, Watermelon, Shaved Onion (GF) (DF) (V)

Fresh Catch, Simply Grilled, Fresh Lemon, Herbs (GF) (DF)

Smoked Jerk Chicken, Roasted Chicken Gravy

Cuban Sandwich, Pork Shoulder, Ham, Fried Salami, Swiss, Pickles, Orlando Ale Mustard Aioli

Shrimp and Grits, Andouille Sausage, Logan Turnpike Grits (GF)

Potato Hash with Corn, Spinach and Baby Peppers (GF) (V)

Traditional Key Lime Pie (V)

Seasonal Shortcake (V)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas and Iced Tea

Tuesday Buffet | Down South

Creamy Coleslaw (GF) (V)

Build Your Own Wedge Salad, Iceberg, Chopped Bacon, Bleu Cheese, Heirloom Tomato, House-Made Buttermilk Ranch (GF)

Warm Corn Bread, Honey Butter (V)

Chicken & Dumplings, Roasted Chicken Gravy & Vegetables

Slow Smoked Beef Short Ribs, Horseradish Red Wine Reduction (GF)

Cheddar Mashed Potatoes (GF) (V)

Blackened Charred Cauliflower (GF) (V)

Baked Mac and Cheese (V)

Blueberry Cobbler (V)

Carrot Cake (V)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas and Iced Tea

\$62 | Per Person for the Day of the Week Buffet

\$67 | Per Person all Other Days of the Week

Minimum of 25 Guests | Required Service Charge of \$200 for Groups Less than 50 Guests

Based Upon 90 Minutes of Service

Gluten Free (GF), Vegetarian (V), Dairy Free (DF)

Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Lunch | Lunch Buffet

Wednesday Buffet | Latin Flavors

Build Your Own Green Salad (GF) (V)

Radish, Tomato, Cucumber, Queso Fresco, Beans, Onion, Pepitas, Cilantro Vinaigrette

Mexican Street Corn Salad (GF)

Corn Tortilla Chips, Chorizo & Queso Fundida

Yellow Rice & Peas (GF) (V)

Beef Brisket Barbacoa, Housemade Salsa, Queso Fresco, Chimichurri, Sour Cream, Flour Tortillas

Vegetable Quesadillas (V)

Argentinian Chicken, Grilled Sausage, Caramelized Peppers & Onions (GF)

Tres Leches (V)

Warm Churros with Chocolate and Caramel Sauce (V)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas & Freshly Brewed Iced Tea

Thursday Buffet | Mediterranean

Rustic Minestrone Soup (GF) (DF) (V)

Chopped Romaine Hearts, Parmesan Cheese, Croutons, House-Made Caesar Dressing

Grilled Naan, Shell Bean Hummus, Extra Virgin Olive Oil, Soft Feta (V)

Tabbouleh Salad, Bulgur Wheat, Fresh Lemon (DF)

Caprese Salad, Ciliegine Mozzarella, Heirloom Tomato, Pesto (GF)

Pan Seared Salmon, Smoked Tomato, Caper and Kalamata Olive Brown Butter Sauce (GF)

Chermoula Chicken, Cauliflower Puree, Toasted Couscous Risotto, Kale, Mushrooms, Roasted Corn

House-Made Lasagna Bolognese

Caramelized Onion Focaccia (V)

Lemon Cheesecake (V)

Italian Chocolate Almond Cake (V)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas & Fresh Brewed Iced Tea

\$62 | Per Person for the Day of the Week Buffet

\$67 | Per Person all Other Days of the Week

Minimum of 25 Guests | Required Service Charge of \$200 for Groups Less than 50 Guests

Based Upon 90 Minutes of Service

Gluten Free (GF), Vegetarian (V), Dairy Free (DF)

Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Lunch | Lunch Buffet

Friday Buffet | “R” D-lite

Chicken and Orzo Pasta Soup

Chickpea Salad, Cucumbers, Herbs, Caramelized Onions, Peppers, Smoked Tomato Dressing (GF) (DF) (V)

Israeli Couscous Salad, Zucchini, Squash, Carrots, Roasted Tomato, Haricot Verts, Shallot Vinaigrette (DF) (V)

Oven Roasted Chicken, White Bean Ragout and Herb Tapenade (GF)

Grilled Flank Steak, Local Mushrooms and Pan Jus (GF) (DF)

Pan Seared Market Fish, Roasted Red Pepper Sauce

Roasted Seasonal Vegetables (GF) (DF) (V)

Caramelized Onion Sweet Potato Mash (GF) (V)

Housemade Carrot Cake (V)

Honey Cake with Lemon Mascarpone Frosting (V)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Freshly Brewed Iced Tea

\$62 | Per Person for the Day of the Week Buffet

\$67 | Per Person all Other Days of the Week

Minimum of 25 Guests | Required Service Charge of \$200 for Groups Less than 50 Guests

Based Upon 90 Minutes of Service
Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Dinner | Plated Starters & Desserts

Selection of One Salad and One Dessert

Salads | Selection of One

Classic Caesar Salad, Focaccia Croutons, Parmesan Cheese

Wedge Salad, Wedge Iceberg, Applewood Bacon, Blue Cheese Dressing (GF) (V)

Local Mixed Green Salad, Marinated Goat Cheese, Cauliflower, Roasted Chef's Mushrooms, Shaved Red Radish, Smoked Tomato Vinaigrette (GF) (V)

Desserts | Selection of One

Strawberry Shortcake (V)

Florida Key Lime Tart (V)

Red Velvet Cake with Cream Cheese Icing (V)

Caramel Mousse Tart, Hazelnut Crunch (V)

Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Dinner | Plated Dinner

Selection of One Entrée

Oven Roasted All Natural Chicken Breast | \$92

Farro Risotto, Slow Roasted Tomato, Garlic Thyme Jus

Choice of Starter

Choice of Dessert

Assorted Dinner Rolls with Butter (V)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

Pan Seared Fresh Catch | \$95

Potato Hash, Marinated Baby Peppers, Citrus Butter (GF)

Choice of Starter

Choice of Dessert

Assorted Dinner Rolls with Butter (V)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

Oven Roasted Wild Salmon | \$94

Couscous Risotto, Garlicky Kale and Tomato Ragout

Choice of Starter

Choice of Dessert

Assorted Dinner Rolls with Butter (V)

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

Short Ribs | \$105

Confit Garlic Mashed Potatoes, Roasted Carrot and Cauliflower in Natural Jus (GF)

Choice of Starter

Choice of Dessert

Assorted Dinner Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

Pan Seared Filet Mignon | \$110

Truffle Whipped Potatoes, Broccoli and Orange Scented Carrots, Veal Glace (GF)

Choice of Starter

Choice of Dessert

Assorted Dinner Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Dinner | Duo Plate

Filet Mignon with Choice of:

Chicken Breast (GF) | \$110

Salmon (GF) | \$115

Shrimp (GF) | \$120

Diver Scallops (GF) | \$125

Lobster (GF) | \$130

Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Dinner | Dinner Buffet

Welcome Buffet \$100

“Bar Snacks”

Hummus With Grilled Naan, Warm House Made Salt & Vinegar Potato Chips With Caramelized Onion Dip (V)

Salad Station

Mixed Greens, Chopped Romaine, Grilled Broccoli, Croutons, Parmesan, Marinated Heirloom Tomato, Mixed Olives, Olive Oil Marinated Goat Cheese, Almonds, Radish, Brined Cucumber, Roasted Carrots, House-made Caesar, Honey Bourbon Mustard Vinaigrette, Smoked Tomato Vinaigrette

Slider Station

Braised Short Rib, Herb Aioli, Crispy Onions, Miniature Rolls
Portuguese Sausage, Sauerkraut, Grain Mustard, Miniature Hoagie Rolls
Aji Amarillo Glazed Chicken, House-made Ranch, B&B Pickles

Fajitas Station

Adobo Chicken with Pepper and Onions (GF), Wood Fire Roasted Pulled Pork (GF)
Shredded Lettuce, Queso Fresco, Sour Cream, Guacamole, Salsa (GF)
Warm Flour Tortillas, Corn Tortilla Chips (V)

Cake Pop Dessert Station

Vanilla & Chocolate Cake Pops (V)
Assorted Toppings
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

Minimum of 25 Guests | Required Service Charge of \$200 for Groups Less than 50 Guests

Based Upon 90 Minutes of Service
Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Dinner | Dinner Buffet

Smokehouse Buffet \$115

Warm House-made Biscuits and Corn Bread with Whipped Butter (V)
Potato Salad, Red Onion, Bacon, Mustard Vinaigrette (GF)
Three Bean Salad, Chives, Smoked Tomato Vinaigrette (GF) (V)
Cole Slaw (GF) (V)
Award Winning Carolina Barbecue Chicken (GF)
*Mesquite Smoked Beef Brisket served with Miniature Rolls
BBQ Slow Smoked Pork Shoulder
Corn Succotash (GF) (V)
Cheesy Grits (GF) (V)
Fire Roasted Seasonal Vegetables (GF) (V)
Mac and Cheese (V)
Caramelized Banana Rice Pudding Shooter (V)
Assorted Mini Cupcakes (V)
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

*Carving Attendant Required of \$250 per Attendant

Minimum of 25 Guests | Required Service Charge of \$200 for Groups Less than 50 Guests

R Signature Buffet \$120

Beef and Barley Soup (DF)
Wedge Salad, Iceberg, Chopped Bacon, Bleu Cheese, Heirloom Tomato, House-made Buttermilk Ranch (GF)
Pasta Salad, Peppercorn Vinaigrette, Toasted Pine Nuts, Roasted Eggplant, Smoked Tomatoes (V)
Florida Shrimp & Logan Turnpike Grits with Andouille Sausage
Braised Chicken Coq Au Vin (GF)
*Carved Prime Rib with Horseradish Sauce, Ale Mustard and Mini Rolls
Pan Seared Florida Catch with Citrus Caper Sauce (GF)
Roasted Seasonal Vegetable (GF) (V)
Mashed Yukon Potato (GF) (V)
Chef's Choice of Three Assorted Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

*Carving Attendant Required of \$250 per Attendant

Minimum of 25 Guests | Required Service Charge of \$200 for Groups Less than 50 Guests

Based Upon 90 Minutes of Service
Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Reception | Hors D'oeuvres

Hors D'oeuvres | \$8 per Piece | 1 Dozen Minimum Order

Cold

Deviled Eggs (GF) (V)
Smoked Tomato & Mozzarella on Focaccia (V)
Tuna Tataki (DF)
Beef Tataki (DF)
Pistachio Crusted Goat Cheese Lollipop with Orange Marmalade (GF)
Marinated Cucumber, Hummus, Olives (GF) (DF) (V)

Butler Pass Attendant Fee Required of \$250 per Attendant

Hors D'oeuvres | \$8 per Piece | 1 Dozen Minimum Order

Hot

Chorizo and Manchego Arepas, Housemade Jam
Teriyaki Beef Skewers with Yum Yum Sauce (DF)
Mini Chicken & Biscuit, Bourbon Barrel Aged Maple
Vegetarian Quesadilla (V)
Pulled Pork, Corn Bread, Carolina BBQ Sauce
Chicken Lemongrass Dumpling
Pork Pot Stickers
Edamame Dumpling (V)
Chicken Spring Rolls
Braised Short Rib & Whipped Potato Biscuit
Fried Fontina Black Truffle Lobster Mac and Cheese
Mushroom En Crouete, Tomato Essence (V)

Butler Pass Attendant Fee Required of \$250 per Attendant

Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Reception | Presentation Display

Cheese Display (V) | \$26

Chefs Choice of 4 Local Cheeses, House-made Seasonal Jam, Local Orange Blossom Honey with Gourmet Crackers, Sourdough Baguette

Vegetable Crudité Display | \$22

Hummus, Green Goddess (V)

Antipasto Display | \$30

Chef's Selection of (3) Assorted Meats and (2) Cheeses, Heirloom Tomato, Marinated Olives, Baby Vinegar Peppers, Sliced Baguettes, Crackers

Bruschetta Display (V) | \$20

Toasted Baguettes, Local Organic Tomato, Warm Spinach and Grilled Artichoke, Marinated White Bean Dip

Chips, Dip and Salsa | \$15

House-made Salt & Vinegar Potato Chips, Tortilla Chips, Crispy Pita Chips, French Onion Dip, Muenster Fundida with Chorizo, Salsa, Shell Bean Hummus

Based Upon 90 Minutes of Service
Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Reception | Stations

Tacos & Fajitas Station | \$28

Choice of Two:

Adobo Chicken | Wood Fire Roasted Pulled Pork | Beef Brisket Barbacoa

Shredded Lettuce, Queso Fresco, Sour Cream, Guacamole, Salsa

Warm Flour Tortillas & Crispy Corn Taco Shells

Pasta Station | \$32

Served with Garlic Bread (V)

Rigatoni with Portuguese Sausage, Broccoli, Ricotta, Garlic Cream

Bucatini with Parmesan Cheese, Beef Short Rib Ragout

Fusilli with Pomodoro, Kalamata Olive, Mushrooms, Artichokes, Spinach, Parmesan (V)

Pizza Party | \$33

Margherita Pizza (V)

Three Cheese Pizza (V)

Beef Pepperoni Pizza

Buffalo Wings, House Made Blue Cheese Dressing, Celery Sticks

House-made Mac and Cheese Bar | \$26

Smoked Bacon, Wood Fire Roasted Pulled Pork, Herb Roasted Chicken, Tomato, Green Onion, Pickled Jalapenos and Assorted Hot Sauces

Attendant Available for any Station | Attendant Fee of \$250 Per Attendant

Based Upon 90 Minutes of Service
Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Reception | Stations

Steam Bun Station | \$27

Choice of Two Meats:

Ginger Glazed Short Ribs | Slow Roasted Vietnamese Duck | Korean BBQ Pork Belly | Thai Curry and Lemongrass Chicken (GF)
Sambal Crème, Alfalfa Sprouts, Sweet Soy, Kimchi

Build Your Own Slider Station | \$28

Choice of Three Sliders:

Wild Isles Salmon

Accompaniments include: Shredded Lettuce and Aji Pepper Mayonnaise

“R” Signature Cheeseburger

Accompaniments include: Smoked Bacon, American and Cheddar Cheese, Shoestring Potatoes, Pickled Jalapenos and Smoked Tomato Aioli
Charred Adobo Chicken

Accompaniments include: Herb Mayonnaise, Bacon and Onion Jam

Beef Short Rib

Accompaniments include: Fontina, Horseradish Aioli

Falafel, Tzatziki, Tomato, Onion, Marinated Goat Cheese, Hummus

Attendant Available for any Station | Attendant Fee of \$250 Per Attendant

Based Upon 90 Minutes of Service
Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Reception | Carving Stations

Roasted Tenderloin of Beef | \$650

Peppercorn Sauce, Horseradish Sauce, Grain Mustard and Miniature Rolls
(Serves Approximately 25 Guests)

New York Strip Loin | \$600

Peppercorn Sauce, Horseradish Sauce, Grain Mustard and Miniature Rolls
(Serves Approximately 25 Guests)

Roasted Prime Rib | \$600

Peppercorn Sauce, Horseradish Sauce, Grain Mustard and Miniature Rolls
(Serves Approximately 25 Guests)

Roasted Breast of Turkey | \$500

Stuffing, Gravy, Herb Mayonnaise, Cranberry Sauce and Miniature Rolls
(Serves Approximately 30 Guests)

Bourbon Sugar Glazed Ham | \$500

Beer Mustard Aioli, Gouda Cheese and Buttermilk Biscuits
(Serves Approximately 50 Guests)

Herb Crusted Salmon | \$500

Lemon Scented Rice, White Wine Sauce
(Serves Approximately 40 Guests)

Carver Required for all Stations | Carver Fee of \$250 Per Carver

Based Upon 90 Minutes of Service
Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Reception | Dessert Display & Stations

International Display (V) | \$22

Assorted Dipped Strawberries

Pistachio Cannoli

Churros with Chocolate, Caramel Sauce, Nutella, Whipped Cream

Assorted Mini Cupcakes

4 Pieces per Person

(Minimum of 50 Guests)

Mini Dessert Station (V) | \$22

Key Lime Tart | Ricotta Strawberry Shortcakes | Chocolate Caramel Tart

Cake Pop Station (V) | \$22

Vanilla & Chocolate Cake Pops

Assorted Toppings

Based Upon 90 Minutes of Service
Gluten Free (GF), Vegetarian (V), Dairy Free (DF)
Prices Exclusive of Service Charge (26%) & Tax (6.5%)

Beverage | Hosted Bar

Top Shelf | Hosted Bar

Top Shelf Spirits | \$11

Smirnoff Vodka, Don Q Cristal Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Silver Tequila and Hennessy VS

Cordials | \$11

Imported Beer | \$9

Corona Extra

Craft Beer | \$10

Blue Moon Belgian White

Funky Buddha Brewery Hop Gun India Pale Ale

Funky Buddha Brewery Floridian Hefeweizen

Domestic Beer | \$8

Domestic Beer

Michelob Ultra

Bud Light

Non-Alcoholic Beer | \$8

O'Doul's

Top Shelf Wines | \$50

Magnolia Grove by Chateau St. Jean, Chardonnay, California

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California

Soft Drinks | \$6

JustWater® Boxed Water | \$7 Each

Bartender Fee Required | Bartender Fee of \$250 per Bartender
\$50 per Bartender/per Hour after first three (3) hours

Executive | Hosted Bar

Executive Spirits | \$13

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior, Johnnie Walker Black, Knob Creek Bourbon, Patron Silver Tequila, Crown Royal Whiskey, Hennessy Privilege VSOP and Jack Daniel's

Cordials | \$11

Imported Beer | \$9

Corona Extra

Craft Beer | \$10

Blue Moon Belgian White

Funky Buddha Brewery Hop Gun India Pale Ale

Funky Buddha Brewery Floridian Hefeweizen

Domestic Beer | \$8

Domestic Beer

Michelob Ultra

Bud Light

Non-Alcoholic Beer | \$8

O'Doul's

Executive Wines | \$60

Kenwood Vineyards, Chardonnay, Sonoma County, California

Spellbound, Cabernet Sauvignon, California

Soft Drinks | \$6

JustWater® Boxed Water | \$7 Each

Bartender Fee Required | Bartender Fee of \$250 per Bartender
\$50 per Bartender/per Hour after first three (3) hours

Beverage | Bar Packages

Top Shelf Package Bar

Includes Brands from Top Shelf Hosted Bar
One Hour | \$30
Each Additional Hour | \$12

Executive Package Bar

Includes Brands from Executive Hosted Bar
One Hour | \$35
Each Additional Hour | \$14

Mojitos and Margaritas | \$13 Each

Fresh Hand-Crafted Creations Prepared Right at the Bar

American Craft Spirits | \$15 Each

Tito's Vodka, 4 Orange Vodka, Winter Garden Bourbon, Wicked Dolphin Run

Craft Beer | \$10 Each

Select Four from our Craft Beer Selection
Sam Adams Seasonal, Blue Moon Belgian White, New Belgium Fat Tire Amber Ale, Sweetwater IPA, Swamp Head Big Nose IPA, Cigar City Jai Alai IPA

Morning Wake-Up Call Bloody Mary or Mimosa | \$15 Each

House Made Spicy and Mild Tomato Juice Bar, Fresh Cut Celery Stalks, Pickled and Regular Selections
Just the Right Blend Paired with Tito's Vodka or Grey Goose

Bartender Fee Required | Bartender Fee of \$250 per Bartender)
\$50 per Bartender/per Hour after first three (3) hours

Custom Cocktail | \$ Based on Recipe

Let us Custom Craft a Cocktail for Your Event!

Sponsored Beverage Tickets

Executive Cocktails | \$13 Each
Top Shelf Cocktails | \$11 Each

Beverage | Wines & Champagne

Champagne/Sparkling

Mionetto, Prosecco, "Organic", Treviso, Italy, NV | \$52

Mumm Napa, Brut, "Prestige, Chefs de Caves" Napa Valley, California NV | \$60

White Wine

Beringer Vineyards, White Zinfandel, California | \$46

Magnolia Grove by Chateau St. Jean, Rose, California | \$50

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | \$50

Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$50

Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | \$52

Snoqualmie, Chardonnay, Columbia Valley, Washington | \$52

Charles Smith, Riesling, "Kung Fu Girl", Ancient Lakes, Washington | \$54

Kenwood Vineyards, Chardonnay, Sonoma County, California | \$60

J Vineyards, Pinot Gris, California | \$60

Shannon Ridge, Sauvignon Blanc, "High Elevation Collection, California | \$60

Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma, California | \$80

Copain, Chardonnay, "Tous Ensemble", Anderson Valley, California | \$92

Red Wines

Magnolia Grove by Chateau St. Jean, Merlot, California | \$50

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | \$50

Line 39, Pinot Noir, California | \$56

Spellbound, Cabernet Sauvignon, California | \$60

Hangtime, Pinot Noir, California | \$62

Mohua Wines, Pinot Noir, Central Otago, New Zealand | \$80

Decoy by Duckhorn, Merlot, California | \$86

Justin, Cabernet Sauvignon, Paso Robles, California | \$90

Achaval-Ferrer, Malbec, Mendoza, Argentina | \$98

Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California | \$98

Technology | Audio Visual

Audio Equipment

Wired Microphone | \$70
Wireless Handheld Microphone | \$220
Wireless Lavalier Microphone | \$220
4 Channel Mixer | \$80
6 Channel Mixer | \$100
12 Channel Mixer | \$165
16 Channel Mixer | \$180
Powered Speaker | \$125
House Sound | \$100
Computer/ iPod Audio Feed | \$75
CD Recorder | \$125
JBL ERX Sound Package | \$900

Video

Scan Converter | \$300
Barco Video Switcher | \$550

Labor Rates

Weekday Operator | \$100 / hour (Audio, Video, Lighting and Stagehand)
Weekday Lighting Operator | \$150 / hour
Weekday Technical Director / Show Producer | \$150 / hour
Weekend / Holiday Operator Rate | \$150/ hour
Weekend / Holiday Camera Operator Rate | \$200 / hour
Weekend / Holiday Technical Director / Show Producer Holiday Rate | \$200 / hour
*5 Hour Minimum is Required for Labor Calls Operator
**Please speak with your Event Technology Sales Manager for Evening (after 5pm) Labor Rates

Telecommunications

Polycom Video Conferencing | \$1,200
Polycom & DID Phone Line | \$395

Data Display / Projection

21" LCD Monitor | \$95
55" LED Monitor | \$550
70" LED Monitor | \$750
LCD 5K Projector | \$700
LCD 7K Projector | \$1,200
LCD 10K Projector | \$1,800

Screens

5'- 8' Tripod Screens | \$100
10'- 12' Cradle Screens | \$150
7.5' X 10' Fastfold Screens with Trim | \$250
9' x 12' Fastfold Screen with Trim | \$325
10.5' x 14' Fastfold Screens with Trim | \$400
7 x 14 Wide Screen Fastfold with Trim | \$450
9 x 16 Wide Screen Fastfold with Trim | \$550
Black Velour Drape 16'-22' High | \$22 per ft.

Projector Package

LCD Support Package (Screen & Power) | \$195
LCD Projector Package (Projector, Screen, Power) | \$700

Meeting Support

Flipchart with Pad & 2 Markers | \$80
Post-it Note Flipchart with Pad & 2 Markers | \$100
Easel | \$15
Whiteboard | \$30
Wireless Mouse with Laser Pointer | \$75

Technology | WiFi

WiFi Simplified

Simple Wireless Internet 1-25 Connections with up to 3Mbps of Shared Bandwidth | \$25/per person

Simple Wireless Internet 26-50 Connections with up to 5Mbps of Shared Bandwidth | \$23/per person

Simple Wireless Internet 51-100 Connections with up to 8Mbps of Shared Bandwidth | \$20/per person

Superior Wireless Internet 1- 25 Connections with up to 12Mbps of Shared Bandwidth | \$45/per person

Superior Wireless Internet 26-50 Connections with up to 18Mbps of Shared Bandwidth | \$24/per person

Superior Wireless Internet 51-100 Connections with up to 30Mbps of Shared Bandwidth | \$38/per person

Wireless 101+ Internet Connections

Please contact our Event Technology Department so we can provide you with a custom quote to fit your requirements

The Renaissance Orlando at SeaWorld Event Technology Department consists of Marriott trained and certified technicians. The Renaissance Orlando at SeaWorld Event Technology Department is the hotel's provider for all audio/visual services. Should a group decide to utilize an outside production company the group will be subject to a one-time fee of \$3,000 for a technician to be on site during event hours. The hotel requires an Event Technology staff member to be present during your event in order to support and monitor compliance with all Hotel Event Technology standards.

Outside Production Companies are permitted to provide all services associated with the general session, registration and specialty needs of the Customer. However, the Hotel has exclusive rights to provide all audiovisual services inside the breakout rooms.

General Information | General Banquet Information

Food and Beverage

Due to liability and legal restrictions, no outside food and beverage may be brought into the Hotel. The Hotel reserves the right to charge for any beverages and food supplied in violation of this policy. The Hotel specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the Hotel premise, the Hotel will require that all beverages are dispensed only by the Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, on the Resort's judgment, appears intoxicated.

Banquet Menus

Menu selections for all banquet events should be submitted to your Event Manager a minimum of fifteen (15) business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. Banquet Event Orders will then be generated by your Event Manager to review and approve to confirm all event details. Guarantees where charges are made on a per person basis, a guaranteed attendance must be communicated to the Event Management office by noon, three (3) business days prior to the event. Guarantees for Saturday, Sunday and Monday are due by noon the preceding Wednesday. Guarantees for Tuesday are due by noon the preceding Thursday. This number is not subject to reduction. If no guarantee is received, the number indicated on the event order will be considered as such. The Hotel cannot be responsible for services over (5%) of the guarantee for events up to 500 people or three percent (3%) for events exceeding 500 people. Please refer to the Hotel's Banquet Menus for minimum requirements for number of guests served and for changes should guaranteed number of guests be less than required minimums

Service Charge / Tax

All food and beverage will be subject to a 26% taxable service charge and a Florida State sales Tax of 6.5%.

Function Space

The Hotel has reserved adequate function space based on the contracted number of people and set requirements. Should the number of people or set requirements change, the Hotel reserves the right to reassign any or all of the function space to accommodate both the group and any other group utilizing the facilities and services of the Hotel. The Hotel does not guarantee that event space not outlined on the contractual event agenda will be available.

Outdoor Function

A \$7.50 per person service fee will be applied to all outdoor banquet events. An additional \$8.00 per person charge will be added to the menu cost for all plated meals served outside. In compliance with the Orange County Noise Code Ordinance, events must conclude by 10:00pm. Any props, décor and/or entertainment must be coordinated in advance with your Event Manager. Customized menu packages and enhanced lighting are also available, please consult your Event Manager for further details

General Information | Hotel Guidelines & General Information

Weather Guidelines Outdoor Functions

The Hotel reserves the right to make final decisions to move any schedule functions indoors due to inclement weather. Should there be a weather report of thirty percent (30%) or more chance of precipitation in the area, the scheduled function will take place in the designated indoor back-up location. Temperatures below 60 degrees and/or wind gust in excess of 20mph shall also be cause to hold the function indoors. The decision will be made by the Hotel five (5) hours prior to the scheduled event start time.

Signage/Displays/Damages

Pre-approved signage is permitted in registration areas and immediately outside function rooms. Any additional locations including the Hotel's Atrium and indoor/outdoor balconies must be approved in advance with the Event Management office. All signs must be of professional style. The Hotel will not permit the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any substance. In the event this is done without authorization and any damage is suffered, the cost of repair and/or replacement will be charged to the patron. The Hotel is not responsible for the retention or removal of any signs, banners, decorations audio visual or other equipment used in the Hotel. All displays or exhibits, if any, must conform to the Orange County Fire Code Ordinance.

Convention Material Storage & Handling

Handled by FedEx: Ask your Event Manager for Pricing and Procedures.

Audio Visual

Our in-house audio-visual department will be more than delighted to assist you with audio visual needs. Price lists are available upon request.

Electrical and Rigging

Electrical and rigging are exclusive to the hotel. Should rigging or electrical services be required, please contact your Event Manager in advance of making any electrical or rigging arrangements. The Hotel provides at no charge the use of an electrical outlet customarily found installed in function rooms. Any additional electrical needs will be provided at a charge with estimates provided in advance by the hotel or its agents based on advance information given. This applies to production sets, exhibits, stage shows, etc. Any additional rigging and electrical charges can be charged to the patron's master account if desired.

Smoking

In accordance with the Florida Clean Air Act, the Hotel is a smoke free environment. Smoking is permitted in designated outdoor areas only.

Property Damage

Any damages to the Hotel, as a result of group activity, will be subject to a repair charge. A scheduled walk-through should be coordinated through the Event Management office prior to move-in and after move-out to assess the condition.

Lost and Found

The Hotel will not be held liable for the damages or loss of any merchandise brought into the Hotel by a patron or patron's guest.