



2011 Wedding Menus



225 Shorecrest Drive
Altamonte Springs, FL 32701
Kim Johnston, CPFSM - 407.571.3450
kjohnston@ciemail.com
www.esorlandonorthcatering.com

All items listed on this and previous pages are subject to change without notice.
All prices are subject to 22% Service Charge and 7% Sales Tax.



Embassy Suites Wedding Packages

feature the following complimentary amenities with a guarantee of 100 guests or more:

- Hors d'oeuvre Reception
- Lunch or Dinner Reception
In one of our Ballrooms
- White Linens and Napkins
- Complete set-up of the room to include all Banquet Tables and Chairs, China, Glass and Silverware, Gift Table, Cake Table, Head Table, Dance Floor, DJ Table, Bartender, Carver and Attendant Fees
- Complimentary White or Black Chair Covers with a wide selection of bow colors in satin or organza to choose from (guarantee of 100 guests is required)
 - Champagne Toast for everyone 21 years of age or older, before dinner service
 - Professional Cake Cutting Service
 - International Coffee Station
 - Complimentary Suite for Bride & Groom
- Décor Packages are available at an additional charge.

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Wedding Ceremonies

The Embassy Suites Orlando offers our indoor garden atrium gazebo for wedding ceremonies. Our picturesque atrium can accommodate a wedding ceremony for up to 200 guests.

Ceremony Fees \$500.00++ to \$1,200.00++
Includes Guest book table and Unity Candle table
Complimentary Ceremony Rehearsal Time

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Pearl Package

An elegant plated meal service
(Based on a four hour reception)

Includes Champagne Toast for everyone 21 years of age and older, before your meal.

One Hour Hors d'oeuvre Reception

Fruit Punch served in our Silver Fountain

COLD

Mirror Display of Imported and Domestic Cheeses with
Assorted Gourmet Crackers and Fresh Fruit Garnish

Plated Meal Service

Salad

(Please Select One)

Mixed Field Greens, Tomato and Cucumber, Raspberry Vinaigrette

Crisp Romaine Lettuce served with our Signature Dressing
Topped with Mandarin Oranges and Almonds

Traditional Caesar Salad with Croutons and Shaved Parmesan Cheese

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Pearl Package

(continued)

Entrée

(Select One)

Chicken Marsala , Chicken Piccata or Chicken Florentine- \$45

Almond Crusted Tilapia with Lemon Beurre Blanc - \$45

London Broil with Brandy Sauce or Sliced Sirloin with Natural Jus Lié - \$47

All Entrées served with Chef's Selection of Fresh Seasonal Vegetable Medley
And Starch Accompaniment, Warm Rolls and Whipped Butter

Beverage

Iced Tea and Ice Water with Lemon Wheels

International Coffee Station with Turbinado Sugar, Chocolate Shavings,
Flavor Extracts, Cinnamon Sticks and Fresh Whipped Cream will be set up after dinner service

Dessert

Our professional staff will cut and serve your own wedding cake as dessert

*An additional hour (overtime) can be added to your event time up
3 days prior to your event @ \$350 plus tax per hour*

Overtime added less than 3 days prior will be charged @ \$450 plus tax per hour

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Sapphire Package

An elegant plated meal service

(Based on a four hour reception)

Includes Champagne Toast for everyone 21 years of age and older, before your meal.

One Hour Hors D'oeuvre Reception

Fruit Punch served in our Silver Fountain

COLD

Mirror Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers and Fresh Fruit Garnish

HOT

(Please Select Three Hot Hors d'oeuvre)

Vegetable Mini Quiche, Gourmet Meatballs with Madeira Sauce, Spanakopita, Chinese Dumplings with Spicy Soy Sauce, Oriental Spring Rolls with Plum Sauce, Mushroom Caps filled with Spinach and Feta Cheese, Franks en Croute, Chicken Fingers with Honey Mustard Sauce, Miniature Crab Cakes with Remoulade Sauce, Beef or Chicken Satay

Plated Meal Service

Salad

(Please Select One)

Mixed Field Greens, Tomato and Cucumber, Raspberry Vinaigrette

Crisp Romaine Lettuce served with our Signature Dressing
Topped with Mandarin Oranges and Almonds

Traditional Caesar Salad with Croutons and Shaved Parmesan Cheese

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Sapphire Package

(continued)

Entrée

(Select One)

Chicken Marsala – Breast of Chicken, Mushroom Marsala sauce - \$50

Chicken Piccata –Breast of Chicken, Lemon Butter Caper Cream Sauce - \$50

Chicken Florentine - Breast of Chicken stuffed with Spinach, Sun Dried Tomato and Mozzarella Cheese,
Roasted Red Pepper Sauce - \$50

Grilled Salmon with a Tarragon Sauce, Citrus Dill Beurre Blanc or Champagne Sauce - \$55

Herb Coated, Slow Roasted Prime Rib of Beef - \$58
(served with au jus and horseradish cream – prepared medium rare)

Duo of Petite Filet Mignon and Chicken Marsala - \$60

All Entrées served with Chef's Selection of Fresh Seasonal Vegetable Medley
And Starch Accompaniment, Warm Rolls and Whipped Butter

Beverage

Iced Tea and Ice Water with Lemon Wheels

*International Coffee Station with Turbinado Sugar, Chocolate Shavings,
Flavor Extracts, Cinnamon Sticks and Fresh Whipped Cream will be set up after dinner service*

Dessert

Our professional staff will cut and serve your own wedding cake as dessert

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3 days prior to your event @ \$350 plus tax per hour*

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Amethyst Buffet Package

An elegant Buffet luncheon or dinner
(Based on a four hour reception)

Includes Champagne Toast for everyone 21 years of age and older, before your meal.

One Hour Hors D'oeuvre Reception

Fruit Punch served in our Silver Fountain

COLD

Mirror Display of Imported and Domestic Cheeses with
Assorted Gourmet Crackers and Fresh Fruit Garnish

Buffet

Salads

(Please Select Three)

Tossed Garden Salad with Assorted Toppings and Dressings
Pasta Salad with Fresh Vegetables and Vinaigrette Dressing
Dilled Cucumber Salad,
Traditional Caesar Salad
Southern Potato Salad

Entrées

(Please Select Two Entrées)

Breast of Chicken with Spinach and Feta Cheese, Roasted Red Pepper Coulis
Filet of Fresh Seasonal Fish with Tropical Fruit Salsa
London Broil with Brandy Sauce

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Amethyst Buffet Package

(continued)

Pork Loin with Roasted Garlic and Tomatoes
Tri-Colored Tortellini with Artichoke, Capers and Sun-Dried Tomato Sauce

Entrée Accompaniments

(Please Select Two)

Parslied Potatoes
Yukon Gold Mashed Potatoes
Scalloped Potatoes
Garden Blended Rice
Wild Rice Medley

Buffet is accompanied by Chef's Selection of Fresh Seasonal Vegetables
Warm Rolls and Whipped Butter
Iced Tea and Ice Water with Lemon Wheels

Beverage

Iced Tea and Ice Water with Lemon Wheels

International Coffee Station with Turbinado Sugar, Chocolate Shavings,
Flavor Extracts, Cinnamon Sticks and Fresh Whipped Cream will be set up after dinner service

Dessert

Our professional staff will cut and serve your own wedding cake as dessert

\$55.00

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3 days prior to your event @ \$350 plus tax per hour*

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Emerald Buffet Package

(Based on a four hour reception - minimum 50 guests)

Includes Champagne Toast for everyone 21 years of age and older, before your meal.

One Hour Hors D'oeuvre Reception

Fruit Punch served in our Silver Fountain

COLD

Mirror Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers and Fresh Fruit Garnish

HOT

(Please Select Three Hot Hors d'oeuvre)

Vegetable Mini Quiche, Gourmet Meatballs with Madeira Sauce, Spanakopita, Chinese Dumplings with Spicy Soy Sauce, Oriental Spring Rolls with Plum Sauce, Mushroom Caps filled with Spinach and Feta Cheese, Franks en Croute, Chicken Fingers with Honey Mustard Sauce, Miniature Crab Cakes with Remoulade Sauce, Beef or Chicken Satay

Buffet

Salads

(Please Select Three)

Tossed Garden Salad with Assorted Toppings and Dressings

Marinated Hearts of Palm and Roma Tomatoes

Pasta Salad with Fresh Vegetables and Vinaigrette Dressing

Dilled Cucumber Salad, Traditional Caesar Salad

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Emerald Buffet Package

(continued)

Entrées

(Please Select Two Entrées)

Chicken Marsala
Breast of Chicken with Spinach and Feta Cheese, Roasted Red Pepper Coulis
Filet of Fresh Seasonal Fish with Tropical Fruit Salsa
Grilled Salmon with a Champagne Sauce
Sliced Sirloin with a Natural Jus Lié
London Broil with Brandy Sauce
Pork Loin with Red Onion and Apple Chutney
Tri-Colored Tortellini with Artichoke, Capers and Sun-Dried Tomato Sauce

Entrée Accompaniments

(Please Select Two)

Parslied Potatoes
Yukon Gold Mashed Potatoes
Scalloped Potatoes
Garden Blended Rice
Wild Rice Medley

Buffet is accompanied by Chef's Selection of Fresh Seasonal Vegetables
Warm Rolls and Whipped Butter
Iced Tea and Ice Water with Lemon Wheels

Beverage

Iced Tea and Ice Water with Lemon Wheels

*International Coffee Station with Turbinado Sugar, Chocolate Shavings,
Flavor Extracts, Cinnamon Sticks and Fresh Whipped Cream will be set up after dinner service*

Dessert

Our professional staff will cut and serve your own wedding cake as dessert

\$60.00

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3 days prior to your event @ \$350 plus tax per hour*

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Ruby Package

An elegant plated meal service with 4 hour open bar
(Based on a four hour reception)

Four Hour Open Bar

Call Brand Liquors (Bacardi Rum, Smirnoff Vodka, Beefeaters Gin, Seagrams 7 Whiskey, Jim Beam Bourbon, Scotch – Dewars or J&B or Cutty Sark, Cuervo Gold Tequila, Peach Schnapps), Imported & Domestic Beer, House Chardonnay, Cabernet and White Zinfandel Assorted Soft Drinks, Juices, Mixers and Bar Condiments

Includes Champagne Toast for everyone 21 years of age and older, before your meal.

One Hour Hors D'oeuvre Reception

COLD

Mirror Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers and Fresh Fruit Garnish

HOT

(Please Select Three Hot Hors d'oeuvre)

Vegetable Mini Quiche, Gourmet Meatballs with Madeira Sauce, Spanakopita, Chinese Dumplings with Spicy Soy Sauce, Oriental Spring Rolls with Plum Sauce, Mushroom Caps filled with Spinach and Feta Cheese, Franks en Croute, Chicken Fingers with Honey Mustard Sauce Miniature Crab Cakes with Remoulade Sauce, Beef or Chicken Satay

All items listed on this and previous pages are subject to change without notice.
All prices are subject to 22% Service Charge and 7% Sales Tax.

Ruby Package

(continued)

Salad

(Please Select One)

Mixed Field Greens, Tomato and Cucumber, Raspberry Vinaigrette

Crisp Romaine Lettuce served with our Signature Dressing
Topped with Mandarin Oranges and Almonds

Traditional Caesar Salad with Croutons and Shaved Parmesan Cheese

Fresh Spinach Salad with Sliced Mushrooms and Red Onion, Strawberry Vinaigrette

Marinated Sliced Tomatoes and Hearts of Palm on Bibb Lettuce with Balsamic Vinaigrette Dressing

Entrée

(Select One)

Chicken Marsala – Breast of Chicken, Mushroom Marsala sauce - \$70

Chicken Piccata –Breast of Chicken, Lemon Butter Caper Cream Sauce - \$70

Chicken Florentine - Breast of Chicken stuffed with Spinach, Sun Dried Tomato and Mozzarella Cheese,
Roasted Red Pepper Sauce - \$70

Grilled Salmon with a Tarragon Sauce, Citrus Dill Beurre Blanc or Champagne Sauce - \$75

Salmon in Phyllo – Salmon Filet, Spinach and Boursin Cheese layers in Phyllo atop a
Whole Grain Mustard Beurre Blanc - \$75

Herb Coated, Slow Roasted Prime Rib of Beef - \$78
(served with au jus and horseradish cream – prepared medium rare)

Duo of Petite Filet Mignon and Chicken Marsala - \$80

Beef Wellington – Filet of Beef, Duxelles, Wrapped in Pastry - \$85

Tower of Petite Filet and Grilled Chicken Breast topped by Jumbo Prawns and
drizzled with Garlic Butter \$90

All Entrées served with Chef's Selection of Fresh Seasonal Vegetable Medley
And Starch Accompaniment, Warm Rolls and Whipped Butter

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Ruby Package

(continued)

Beverage

Iced Tea and Ice Water with Lemon Wheels

*International Coffee Station with Turbinado Sugar, Chocolate Shavings,
Flavor Extracts, Cinnamon Sticks and Fresh Whipped Cream*

Dessert

Our professional staff will cut and serve your own wedding cake as dessert

*An additional hour (overtime) can be added to your event time up
3 days prior to your event @ \$350 plus tax per hour*

Overtime added less than 3 days prior will be charged @ \$450 plus tax per hour

No bar service is included in this fee



Diamond Buffet Package

**An elegant buffet with four hour open bar
(based on a four hour reception)**

Four Hour Open Bar

Call Brand Liquors (Bacardi Rum, Smirnoff Vodka, Beefeaters Gin, Seagrams 7 Whiskey, Jim Beam Bourbon, Scotch – Dewars or J&B or Cutty Sark, Cuervo Gold Tequila, Peach Schnapps), Imported & Domestic Beer, House Chardonnay, Cabernet and White Zinfandel Assorted Soft Drinks, Juices, Mixers and Bar Condiments

Includes Champagne Toast for everyone 21 years of age and older, before your meal.

One Hour Hors D'oeuvre Reception

COLD

Mirror Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers and Fresh Fruit Garnish

HOT

(Please Select Three Hot Hors d'oeuvre)

Vegetable Mini Quiche, Gourmet Meatballs with Madeira Sauce, Spanakopita, Chinese Dumplings with Spicy Soy Sauce, Oriental Spring Rolls with Plum Sauce, Mushroom Caps filled with Spinach and Feta Cheese, Franks en Croute, Chicken Fingers with Honey Mustard, Sauce, Miniature Crab Cakes with Remoulade Sauce, Beef or Chicken Satay

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Diamond Buffet Package

(continued)

Salads – select 4

Mixed Field Greens with Assorted Toppings and Dressings
Traditional Caesar Salad with Croutons
Tomato & Cucumber Salad in a Roasted Garlic Vinaigrette
Marinated Hearts of Palm and Roma Tomatoes
Chilled Pasta Salad with Fresh Vegetables in a Vinaigrette Dressing
Marinated Mushrooms
Cucumbers Marinated in a Dill and Sour Cream Sauce

Poultry – select 1

Chicken Florentine
Chicken Marsala
Chicken Piccata
Traditional Roasted Sliced Turkey Breast with Pan Gravy

Seafood – select 1

Grilled Fresh Fish in season with Citrus Dill Beurre Blanc
Grilled Salmon with a Champagne Sauce or Tarragon Sauce
Blackened Mahi Mahi with Tropical Fruit Salsa
Sole Stuffed with Crab and Saffron Cream Sauce

Beef/Pork – select 1

Sliced Sirloin in a Bordelaise Sauce
Sliced Sirloin with a Natural Jus Lié
Sliced London Broil with Brandy Sauce
Sliced Pork Loin with Red Onion and Apple Chutney

or

Upgrade to a Carving Station:

For an additional \$5 per person
(Select One)

Herb Coated, Slow Roasted Prime Rib of Beef, au jus
Honey Baked Ham
Roasted Turkey Breast
Peppercorn Grilled Pork Tenderloin
Top Round of Beef

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Diamond Buffet Package

(continued)

Accompaniments

(Select Two)

Wild Rice Blend

Rice Pilaf

Yukon Gold Mashed Potatoes

Oven Roasted Herbed Potatoes

Scalloped Potatoes

Pasta with Herb Butter, Alfredo or Marinara Sauce

Buffet is accompanied by Chef's Selection of Fresh Seasonal Vegetable Medley,
Warm Rolls and Whipped Butter

Beverage

Iced Tea and Ice Water with Lemon Wheels

*International Coffee Station with Turbinado Sugar, Chocolate Shavings,
Flavor Extracts, Cinnamon Sticks and Fresh Whipped Cream*

Dessert

Our professional staff will cut and serve your own wedding cake for dessert

\$80.00 per person

*An additional hour (overtime) can be added to your event time up
3 days prior to your event @ \$350 plus tax per hour*

Overtime added less than 3 days prior will be charged @ \$450 plus tax per hour

No bar service is included in this fee

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A la Carte Hors d'oeuvre

All prices are per 100 pieces of any one selection.

Cold Selections

Deviled Eggs

Cherry Tomatoes with Salmon Mousse

Salami Cornets

Mini Caesars en Croute

Assorted Deluxe Canapés

Cucumbers filled with Salmon Mousse

Smoked Salmon Rosettes

\$200 per 100 pieces

Jumbo Gulf Shrimp on Ice with Lemon Wedges and Cocktail Sauce

\$350 per 100 pieces

Hot Selections

Assorted Mini Quiche

Gourmet Meatballs with Madeira Sauce
or Sour Cream Sauce

Oriental Spring Rolls with Plum Sauce

Mushroom Caps filled with Spinach and Asiago Cheese

Franks en Croute

Fried Jalapenos filled with Cheese

Chicken Marsala Pot Pie

Buffalo Wings with Blue Cheese and Celery

Beef or Chicken Satay

Goat Cheese and Fig Flatbread Round

Crab Rangoon

\$250 per 100 pieces

Conch Fritters

Spanakopita – Spinach Filled Phyllo

Chinese Dumplings with Spicy Soy Sauce

Mushroom Caps filled with Spinach and Feta Cheese

Miniature Brie and Pesto Pizzas

Chicken Fingers with Honey Mustard Sauce

Fried Mozzarella Sticks with Marinara Sauce

Miniature Crab Cakes with Remoulade Sauce

Mushroom Profiteroles

Spinach and Artichoke Tortilla Crisp

Southwest Steak Tortilla Crisp

\$250 per 100 pieces

Gulf Shrimp and Scallop Brochettes Scallops wrapped with Bacon Coconut Shrimp

Bacon wrapped Shrimp with Blackberry BBQ Pesto

Baby Back Ribs

\$350 per 100 pieces

Priced per person

Imported & Domestic Cheese Displayed with
Fresh Fruit Garnish and Assorted Gourmet Crackers

\$4.95 per person

Crudite with Creamy Herb Dip

\$4.95 per person

Tortilla Chips and Spicy Salsa

\$3.95 per person

Seasonal Sliced Fruits and Berries with
Raspberry Yogurt Dip

\$4.95 per person

Fresh Seasonal Fruits with Chocolate Fondue

\$5.95 per person

Crab, Spinach or Artichoke Dip in our
Sourdough Bread Boat

\$4.50 per person

All items listed on this and previous pages are subject to change without notice.

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To Enhance Your Reception

You May Wish to Choose to add the Following Items during your Cocktail Hour,
Luncheon or Dinner

Carved Prime Rib of Beef

Served with silver dollar rolls and condiments

\$475 (serves 50)
(based on 4 oz. per person)

Carved Roast Pork Loin

Served with silver dollar rolls and condiments

\$175 (serves 60)
(based on 2 oz. per person)

Carved Tenderloin of Beef

Served with silver dollar rolls and condiments

\$275 (serves 25)
(based on 2 oz. per person)

Baked Potato Station

With Shredded Cheese, Bacon, Chives, Diced Tomatoes, Whipped Butter and Broccoli Florets

\$5.25 per person

Pasta Station

Bow Tie Pasta and Cheese Tortellini with Tomato Basil and Pesto Cream Sauces

Peas, Black Olives, Shrimp and Chicken Strips

\$9.95 per person

Carver/Attendant Fee: \$75.00 per attendant per 50 guests per station

Beverages

Host Bar

Call Brands... \$6.00
Premium Brands... \$7.00
Super Premium... \$8.00-\$10.75
Domestic Beer... \$4.00
Imported Beer... \$4.50
House Wine... \$5.00
Soft Drinks... \$2.75
Bottled Water... \$2.75
Cordials... \$8.00- \$10.00

House Champagne, per bottle.....\$21.95
Champagne Punch, per gallon.....\$40.00
Rum Punch, per gallon.....\$45.00
Fruit Punch, per gallon.....\$35.00
Champagne Toast, per person.....\$3.50

Unlimited Consumption

(Per Person/Per Hour)

Call Brand Mixed Drinks:

*Bacardi Rum, Smirnoff Vodka, Beefeaters Gin, Seagrams 7 Whiskey, Jim Beam Bourbon,
Scotch – Dewars or J&B or Cutty Sark, Cuervo Gold Tequila, Peach Schnapps ,
Imported & Domestic Beer, House Wine, Juices & Soft Drinks*

First Hour.....\$12.50 per person

***Each Additional Hour.....\$6.50 per person*

Premium Brand Mixed Drinks:

*Bacardi Rum, Absolute Vodka, Tanqueray Gin, VO Whiskey, Jack Daniels Bourbon,
Johnny Walker Red Scotch, Cuervo Gold Tequila, Peach Schnapps, Kahlua,
Imported & Domestic Beer, House Wine, Juices & Soft Drinks*

First Hour.....\$15.50 per person

***Each Additional Hour.....\$8.50 per person*

Beverages

(continued)

Cash Bar

(Prices are inclusive of Tax)

<i>Call Brands...</i>	<i>\$6.50</i>
<i>Premium Brands...</i>	<i>\$7.50</i>
<i>Super Premium...</i>	<i>\$9.00 to \$11.75</i>
<i>Domestic Beer...</i>	<i>\$4.50</i>
<i>Imported Beer...</i>	<i>\$5.00</i>
<i>House Wine...</i>	<i>\$5.50</i>
<i>Soft Drinks...</i>	<i>\$2.75</i>
<i>Bottled Water...</i>	<i>\$2.75</i>
<i>Cordials...</i>	<i>\$8.50- \$10.75</i>

A bartender fee of \$100.00 per bar per 100 guests will apply.

A cashier fee of \$50.00 per bar will apply.

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All prices are subject to a 22% service charge and 7% sales tax.
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Décor Options

- Hotel Centerpieces – silk - \$10.00 each
- Fresh Flower Arrangement with One Dozen Fresh Roses artfully arranged on a glass pedestal vase - \$35 each
- (3) Roman Columns with Tulle and Lights - \$50.00
- French Windows - \$75 each
- Traditional White Chair Covers with a Variety of Colored Bows
\$4.00 per chair
- Fitted White Chair Covers with a Variety of Colored Bows
\$5.00 per chair

Décor Packages

(minimum 100 guests required)

Décor Package #1

- Columns with Tulle and Lights behind your head table
- French Window behind your cake table
- Hotel Centerpieces (12” square mirror tile, 12” tall hurricane globe surrounded by a silk wreath of greenery and white flowers)
\$2 per person

Décor Package #2

- French Windows behind your head table (3) and cake table (1)
- Hotel Centerpieces (12” square mirror tile, 12” tall hurricane globe surrounded by a silk wreath of greenery and white flowers)
\$5 per person

Décor Package #3

- French Windows behind your head table (3) and cake table (1)
- Hotel Centerpieces (12” square mirror tile, 12” tall hurricane globe surrounded by a silk wreath of greenery and white flowers)
- Organza Overlay to match your bow color
\$7 per person

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