



INFINITELY YOU  
UNFORGETTABLE. INSPIRED BY YOU.

ORLANDO WORLD CENTER MARRIOTT®

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MARRIOTT  
ORLANDO WORLD CENTER



# YOUR DREAM

LET US BRING YOUR SPECIAL DAY TO LIFE AT  
ORLANDO WORLD CENTER MARRIOTT®. OUR EXPERTS WILL  
GO ABOVE AND BEYOND TO MAKE YOUR VISION, YOUR TASTES,  
YOUR DREAMS COME TRUE FOR AN UNFORGETTABLE HAPPILY EVER AFTER  
THAT EXCEEDS EVERY EXPECTATION.



## YOUR HOTEL

AT ORLANDO WORLD CENTER MARRIOTT, OUR WORLD IS YOURS. OFFERING 200 LUSH ACRES OF STUNNING LANDSCAPE, OUR EXQUISITE RESORT OFFERS THE AWARD-WINNING SERVICE YOU EXPECT, AWARD-WINNING CULINARY EXPERTISE AND BREATHTAKING INDOOR AND OUTDOOR VENUES. THROUGHOUT YOUR ENTIRE STAY, YOU AND YOUR GUESTS CAN ENJOY OUR ENDLESS AMENITIES INCLUDING 10 RESTAURANTS AND LOUNGES, A DYNAMIC POOL EXPERIENCE, A FULL SERVICE SPA AND CHAMPIONSHIP GOLF. FROM YOUR REHEARSAL DINNER TO A FAREWELL BRUNCH AND ANY FESTIVITIES IN-BETWEEN, ORLANDO WORLD CENTER MARRIOTT CAN SERVE AS YOUR COMPLETE WEDDING DESTINATION.



## YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP.  
TOAST YOUR "I DOS" IN THE PERFECT SETTING AT  
ORLANDO WORLD CENTER MARRIOTT®. IF IT'S A SIT-DOWN DINNER  
OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE  
THE FAIRYTALE BEGINNING TO YOUR  
HAPPILY EVER AFTER.



## REHEARSAL DINNER\*

### SOUP & SALAD

- Baby Spinach Salad, Roasted Hazelnuts, Dried Cranberry Vinaigrette, Red Onion
- Clam Chowder

### MINI BURGER BAR

- Black Bean Burger, Red Watercress, Chipotle Aioli, Tequila Onion
- Turkey Burger, Arugula, Cranberry Compote

### SEAFOOD

- Seared Crab Cakes, Green Papaya Jalapeño Relish

### PASTA/RISOTTO

- Risotto, Crimini Mushroom, Asiago Cheese
- Marinated Country Olives, Prosciutto Breadsticks

### OUR 'SMOKE' HOUSE, THE SMOKIN' TOQUES

- Rubbed Brisket, Slow Smoked, House BBQ Sauce
- Mascarpone Mashed Potatoes

### SOMETHING SWEET

- From Our Award Winning Pastry Team
- Coffee and Tea Service

**\$68**

\*Suggested menu. Ask about custom options to better fit your tastes and vision. A customary 25% taxable service charge and 6.5% sales tax will be applied to prices. Pricing based on 1 1/2 hours of service. \$200 service fee for groups with less than 50 guests. \$200 per attendant if prepared as a station.



## YOUR CEREMONY

WHETHER A TRADITIONAL WALK DOWN THE AISLE OR A UNIQUE CEREMONY CREATED BY YOU, ORLANDO WORLD CENTER MARRIOTT® HAS MAGNIFICENT INDOOR AND OUTDOOR AREAS WITH SETTINGS IDEAL FOR ANY SIZE GATHERING. CONSIDER OUR ELEGANT BALLROOMS WITH SOARING CEILINGS AND MODERN DESIGN, OR HOST A ROMANTIC CEREMONY ON OUR OUTDOOR SPA TERRACE, OVERLOOKING OUR BEAUTIFULLY LANDSCAPED GOLF COURSE AND WATER FEATURE.

### WEDDING CEREMONY PACKAGE INCLUDES:

- Ceremony Location with Existing Wood Trellis Arbor • White Garden Chairs • Staging and Tables
- Lavalier Microphone And Speaker for Officiates • Ceremony Rehearsal
- Alternate In-Door Location in Case of Inclement Weather

**\$2,500**

A customary 25% taxable service charge and 6.5% sales tax will be applied to prices.



# YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST  
IN ONE OF OUR BREATHTAKING VENUES. OUR CERTIFIED WEDDING  
PLANNERS ARE EXPERTS IN HELPING COUPLES PLAN THE  
PERFECT WEDDING SO THAT YOU CAN TAKE CARE  
OF THE MEMORIES.



## AFTERNOON RECEPTION

### AFTERNOON RECEPTION PACKAGE INCLUDES:

- Special Room Rates for Overnight Guests
- Customized Web Page for Guest Reservations
- Private Reception Room for the Bridal Party
- Ballroom Set-Up with Dance Floor
- Elegant White or Black Floor Length Table Linens
- 3 Course Meal
- Wedding Menu Taste Panel for 2
- Traditional Wedding Cake
- Discounted Self-Parking Rate
- Luxurious Suite for the Bride and Groom on their Wedding Night
- Earn up to 50,000 Marriott Rewards® Points

\* Suggested menu. Ask about custom options to better fit your tastes and vision. A customary 25% taxable service charge and 6.5% sales tax will be applied to prices. Pricing based on 1 1/2 hours of service. \$200 service fee for groups with less than 50 guests. Afternoon Event Times are 11a.m. - 3p.m.

### PLATED LUNCH SELECTIONS\*:

- Selection of One Lunch Salad:
  - Caesar Salad, Fresh Romaine Lettuce, Radicchio, Reggiano, House-Made Croutons, Creamy Caesar Style Dressing
  - Florida Citrus Salad, Mixed Greens, Fresh Orange Segments, Ricotta Salata Crumbles, Strawberries, Citrus Vinaigrette
- Selection of One Lunch Entrée:
  - Roasted Breast Of Chicken, Garlic Mashed Potatoes, Carrots, Baby Spinach, Roasted Plum Tomato, Natural Gravy \$49
  - Pasta Milano, Lemon Pepper Linguine, Jumbo Shrimp, Seasonal Vegetables, Fresh Tomato, Basil Sauce \$52
  - Pan-Seared Grouper, Sweet Corn Succotash, Boniato Mash, Tuscan Chard, Preserved Lemon Butter Sauce \$55
  - Seared New York Strip, Rapini, Mushroom Bread Pudding, Rainbow Carrots, House-Made Demi Glace \$57

#### Plated Lunch Includes:

- Freshly Baked Bread Service
- Choice of Salad
- Freshly Brewed Iced Tea





## EVENING RECEPTION

### EVENING RECEPTION PACKAGE INCLUDES:

- Special Room Rates for Overnight Guests
- Customized Web Page for Guest Reservations
- Private Reception Room for the Bridal Party
- Ballroom Set-Up with Dance Floor
- Elegant White or Black Floor Length Table Linens
- Chiavari Chairs
- 3 Course Meal or Buffet
- Wedding Menu Taste Panel for up to 4 Guests
- Champagne Toast
- Traditional Wedding Cake
- (4) Hour Premium Bar Service
- Suite Upgrades for Parents, Based on Availability
- Complimentary Self-Parking
- Luxurious Suite for the Bride and Groom on their Wedding Night
- Complimentary Overnight Accommodations for your One Year Anniversary
- Earn up to 50,000 Marriott Rewards® Points

### PREMIUM OPEN BAR TO INCLUDE:

- Beefeater Gin, Smirnoff Vodka, Dewars Scotch, Canadian Club, Jose Cuervo Especial Gold, Cruzan Aged Light Rum, Korbel Brandy, Jim Bean White Label

### DOMESTIC BEERS

- Budweiser, Bud Light, Michelob Ultra, Miller Lite, Samuel Adams Boston Lager

### IMPORTED BEERS

- Corona Extra, Heineken, O'Douls, Amstel Light, Stone IPA

Suggested menu. Ask about custom options to better fit your tastes and vision. A customary 25% taxable service charge and 6.5% sales tax will be applied to prices. All alcoholic beverages are required to be served by hotel staff. Bartender fee of \$200 for 3 hours per bartender. \$50 for each additional hour.

# EVENING PLATED DINNER PACKAGE\*

## RECEPTION

- Passed Hors D'oeuvres (Choose 3, hot or cold):  
Cold:
  - Prosciutto Wrapped Dates, Goat Cheese
  - Caprese "Shooter", Basil Oil, Balsamic Pearls
  - Deviled Egg, Bacon Lardon
  - Chicken Salad "Tiny Taco", Dried Cranberry, Frisee
  - Tuna Poke, SesameHot:
  - Spanish Ham & Manchego Croquettes
  - Crab Cakes, Remoulade
  - Mini Beef Wellington, Béarnaise
  - Wild Mushroom & Potato Empanada, Salsa Verde
  - Bulgogi Beef Skewer, Fireball Aioli
- Displayed +\$10
  - Artisanal Cheese & Charcuterie, House Made Pickles & Preserves, Assorted Mustards, Marinated Olives, Grilled Bread
- Action Stations +\$15 each
  - Fresh Pasta: Riccotta Gnudi, Sweet Pea, Mushroom, Brown Butter & Sage; Tortellini, Artichoke, Roasted Peppers, Truffle Cream; Orriechette, Beef Bolognese, Shaved Parmesan
  - Arepa: Pan Seared Corn Cakes; Braised Mole Chicken, Smoked Pork; Cilantro & Onion, Queso Fresco, Crema, Salsa Verde, Salsa Picante
  - Raw: Oysters, Clams, Poached Shrimp, Crab Salad, Mignonette, Cocktail, Horseradish, House Hot Sauce

## SELECTION OF ONE SALAD:

- Spinach, Dried Strawberries, Sugar & Spice Pecan, Pickled Onion, Balsamic Vinaigrette
- Local Greens, Poached Pear, Toasted Pine Nuts, Crumbled Bleu, Orange Blossom Vinaigrette
- Mixed Greens, Heirloom Tomato, Cucumber, Egg, Pork Belly Crouton, Avocado Ranch
- Romaine, Radicchio, Shaved Parmesan, Focaccia Crouton, Caesar
- Arugula, Frisee, Bibb, Sliced Almonds, Roasted Peppers, Feta, Olives, Herb Vinaigrette

## SELECTION OF ONE ENTRÉE:

### POULTRY \$135

- Pan Roasted Chicken Breast, Smoked Gouda Polenta, Haricot Vert, Rosemary Gravy
- Herb Marinated Chicken Breast, Roasted Shallot Mashed Potato, Honey Glazed Carrot, Pan Jus

### BEEF \$155

- Filet Mignon, Wild Mushroom & Potato Hash, Charred Brussels Sprout, Demi-Glace
- "Osso Bucco" Short Rib, Brown Butter Asparagus Risotto, Roasted Cauliflower, Red Wine Reduction

### FISH \$143

- Pan Seared Grouper, Celery Root Potato Puree, Broccoli Raab, Citrus Gastrique
- Roasted Salmon, Herb Vegetable Quinoid, Asparagus, Mustard Cream

### VEGETERIAN \$135

- Grilled Eggplant "Steak", Cauliflower Puree, Glazed Carrots, Roasted Pepper Coulis
- Pan Fried Corn Cake, Arrabiata, Haricot Vert, Pearl Onion

### ENHANCEMENT +\$15

- Choice of Jumbo Shrimp, Crab or Lobster Ravioli +\$15

\* Suggested menu. Ask about custom options to better fit your tastes and vision. A customary 25% taxable service charge and 6.5% sales tax will be applied to prices. \$200 service fee for groups with less than 50 guests. \$200 per attendant if prepared as a station.

Multiple plate entrée selections: A choice of two plated entrees will be permitted with a guarantee of each entrée provided to the Hotel three (3) days in advance. Coded name cards or colored tickets are required at the guest's tables to identify the guest's entrée selection. Couple to provide name cards.

# EVENING BUFFET DINNER PACKAGE\*

## RECEPTION

- Passed Hors D'oeuvres (Choose 3, hot or cold):  
Cold:
  - Prosciutto Wrapped Dates, Goat Cheese
  - Caprese "Shooter", Basil Oil, Balsamic Pearls
  - Deviled Egg, Bacon Lardon
  - Chicken Salad "Tiny Taco", Dried Cranberry, Frisee
  - Tuna Poke, SesameHot:
  - Spanish Ham & Manchego Croquettes
  - Crab Cakes, Remoulade
  - Mini Beef Wellington, Béarnaise
  - Wild Mushroom & Potato Empanada, Salsa Verde
  - Bulgogi Beef Skewer, Fireball Aioli
- Displayed +\$10
  - Artisanal Cheese & Charcuterie, House Made Pickles & Preserves, Assorted Mustards, Marinated Olives, Grilled Bread
- Action Stations +\$15 each
  - Fresh Pasta: Riccotta Gnudi, Sweet Pea, Mushroom, Brown Butter & Sage; Tortellini, Artichoke, Roasted Peppers, Truffle Cream; Orriechette, Beef Bolognese, Shaved Parmesan
  - Arepa: Pan Seared Corn Cakes; Braised Mole Chicken, Smoked Pork; Cilantro & Onion, Queso Fresco, Crema, Salsa Verde, Salsa Picante
  - Raw: Oysters, Clams, Poached Shrimp, Crab Salad, Mignonette, Cocktail, Horseradish, House Hot Sauce

## SELECTION OF TWO SALADS:

- Mixed Greens, Tomato, Onion, Chopped Egg, Bacon, Avocado Ranch
- Spinach, Pickled Watermelon, Toasted Almonds, Shaved Onion, Wild Flower Vinaigrette
- Local Greens, Artichoke, Toasted Chick Pea, Roasted Pepper, Feta, Herb Vinaigrette
- Roasted Beets, Herbed Goat Cheese, Toasted Pistachio
- Marble Potato, Herb Aioli, Green Onion
- Caprese, Heirloom Tomato, Mozzarella, Balsamic Pearls

## SELECTION OF THREE ENTREES:

- Pan Roasted Chicken Breast, Lemon Butter, Capers
- Chicken Florentine, Spinach Cream, Roasted Tomato
- Anise Brined Chicken, Pan Gravy, Pearl Onion
- Marinated Flank Steak, Mushroom Demi, Caramelized Onion
- Salt Crusted Beef Tenderloin, Au Jus
- Braised Beef Short Rib, Braising Reduction, Mushroom & Onion
- Florida Grouper, Citrus Cream
- Roasted Mahi, Tropical Salsa
- Grilled Salmon, Miso Glaze

## SELECTION OF FOUR SIDES:

- Asparagus & Parmesan Risotto
- Garlic & Rosemary Roasted Red Potato
- Wild Rice
- Smoke Gouda Polenta
- Roasted Root Vegetables
- Roasted Garlic Mashed Potato
- Charred Asparagus
- Honey Glazed Rainbow Carrots
- Maple Pork Belly Brussels Sprouts

**\$ 1 4 5**

\* Suggested menu. Ask about custom options to better fit your tastes and vision. A customary 25% taxable service charge and 6.5% sales tax will be applied to prices. \$200 service fee for groups with less than 50 guests. Dinner buffet pricing based on 1 1/2 hours of service.



## FAREWELL BREAKFAST BUFFET\*

- Orange, Grapefruit & Cranberry Juices
- Simple Melon and Strawberries
- Citrus Segments with Lemon Grass Syrup
- Fruit Yogurt Pots
- Cottage Cheese with Stewed Fruit
- Coffee and Tea Service

### SELECTION OF ONE:

- Redskin Potatoes with Peppers and Onions
- Biscuits and Gravy
- Cheese Grits
- Corn Beef Hash
- Fried Yukon Gold Potatoes
- Griddled Baked Potato Hash

**\$36**

### SELECTION OF TWO:

- Sausage Links
- Hickory Bacon
- Turkey Sausage Patties
- Canadian Bacon
- Seared Ham Steaks

### SELECTION OF TWO:

- Oatmeal with Cinnamon, Brown Sugar, Golden Raisins
- House Baked Granola with Banana
- Kellogg's Cereals
- Chef's Selection of Pastries
- Smoked Salmon Assorted Bagels, Flavored Cream Cheeses
- Scrambled Eggs

\* Suggested menu. Ask about custom options to better fit your tastes and vision. A customary 25% taxable service charge and 6.5% sales tax will be applied to prices. \$200 service fee for groups with less than 50 guests. Breakfast buffet pricing based on 1 1/2 hours of service.



# YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS. WE OFFER AN ARRAY OF SERVICES, FROM A CERTIFIED WEDDING PLANNER, PRIVATE PRE-RECEPTION AREAS, VALET PARKING AND SO MUCH MORE TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.



## ENHANCEMENTS

### SPA

Relax and rejuvenate at The Spa at the Orlando World Center Marriott. Enjoy some pre-wedding pampering with family and your bridal party with various relaxing treatments and celebration packages created with you in mind. Let our expert stylists transform your tresses so you can look stunning for the big day at our Blo Blowdry bar. All are conveniently located on-property for your ease and convenience.



### GOLF

Enjoy a challenging pre-ceremony game at our on-site golf club, Hawk's Landing. Also now open, The Jack Nicklaus Academy of Golf which offers instruction and group clinics for you and your guests. Hawk's Landing wraps around three sides of our resort and is Central Florida's premier walk-out-the-front-door-of-your-resort golf experience that is fun and challenging for all levels of play.



### AUDIO VISUAL SERVICES

We have a "Best-in-class" team of designers that work hand-in-hand with you to understand the goals of your wedding and design a creative solution that will be sure to exceed your expectations. From custom lighting packages, to the industry's most well-respected staff we have the tools to execute any and every event flawlessly.

# HOTEL GALLERY

