

Exceptional
EVENTS

AT THE


CASTLE HOTEL
ORLANDO FLORIDA

CASTLEHOTELORLANDO.COM
407.345.1511



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WELCOME LETTER

8602 UNIVERSAL BLVD
ORLANDO, FL 32819
407-345-1511

Thank you for selecting Castle Hotel Orlando to host your upcoming event. Enclosed you will find our Exceptional Events menu which has been carefully crafted to provide your group with an inspired dining experience.

ASnow
Anna Snow
General Manager



GUIDELINES

PRICING

Menu prices are subject to a 24% service charge and 6.5% state sales tax

Prices are subject to change until signed event orders are received by the Events Service Manager

BREAKS

Breaks are priced on 60 minutes of service; replenishments of any menu items after 60 minutes are charged on consumption

BREAKFAST/LUNCH BUFFETS

Buffet menu items are displayed for a maximum of 90 minutes to ensure health and safety standards

Minimum of 20 guests

A surcharge of \$7 per person will apply for events with less than 20 guests

CHEF INSPIRED DISPLAYS

Items are displayed for a maximum of 90 minutes to ensure health and safety standards

Each display requires a chef attendant at \$175

One chef attendant per 75 guests, minimum of 20 guests

PLATED LUNCH AND DINNER EVENTS

Maximum of two (2) entrée selections permitted; menu will be priced based on highest priced entrée

BARTENDER

One (1) bartender per 75 guests is required

A bartender fee of \$175 per bartender will be applied to all bars (4 hours)

Each additional hour is \$50/bartender

BUTLER PASSED HORS D'OEUVRES

An attendant fee of \$35 per hour, per server will apply for events with passed hors d'oeuvres

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



BEVERAGES

Charged on Consumption Unless Otherwise Noted

STILL WATER	\$5
SPARKLING WATER	\$6
ASSORTED PEPSI PRODUCTS	\$5
ASSORTED GATORADE	\$6
STARBUCKS ICED COFFEE	\$6
ASSORTED ENERGY DRINKS	\$7
HOUSE BREWED ICED TEA	\$55/GAL
FRESHLY BREWED COFFEE	\$60/GAL
<i>Regular & Decaf with Assorted Tazo Teas</i>	



BREAKFAST

Breakfast Buffets based on 90 minutes

Includes assorted fresh juices, brewed coffee and assorted specialty Tazo teas

HEALTHY START \$22 / PP

Seasonal Whole Fruit
Assorted Low Fat Muffins
English Muffins with Butter and Fruit Preserves
Yogurt Parfaits with Granola, Dried Fruit,
Nuts, and Honey
Steel Cut Oats with Brown Sugar, Cranberry, Walnuts,
Cinnamon, Apples, Blackberries, Blueberries, Cream

THE CLASSIC \$29 / PP

Seasonal Fruit and Mixed Berries
Miniature French Style Breads and Pastries
Butter and Fruit Preserves
Selection of New York Style Bagels with Cream Cheese
Yogurt with Granola, Dried Fruit, Nuts, and Honey
Scrambled Eggs
Applewood Smoked Bacon
Traditional Country Sausage
Breakfast Potatoes

THE ROYAL \$35 / PP

Seasonal Fruit and Mixed Berries
Whole Bananas
Assorted Muffins and Pastries with Butter and Fruit
Preserves
Yogurt Bar with Strawberries, Blueberries, Blackberries,
Granola, Nuts and Honey
Scrambled Eggs
Applewood Smoked Bacon
Traditional Country Sausage, Turkey or Pork
Brioche French Toast with Maple Syrup
Breakfast Potatoes
Steel Cut Oats - Brown Sugar, Cranberry, Walnuts, Cinnamon,
Apples, Blackberries, Blueberries, Cream



BREAKFAST ENHANCEMENTS

SANDWICHES **\$12 / PP**
Country Ham, Scrambled Eggs, Aged Cheddar
Cheese on Croissant

BREAKFAST BURRITOS **\$12 / PP**
Scrambled Eggs, Sausage, Tomato, Onion,
Cilantro, Sour Cream, Queso Fresco, Flour Tortilla

SMOKED ATLANTIC SALMON **\$20 / PP**
Accompaniments to Include: Bagels, Sliced Tomato,
Onions, Eggs, Capers, and Cream Cheese

HANDCRAFTED OMELETTE STATION* **\$17 / PP**
Ham, Sausage, Applewood Smoked Bacon, Swiss and
Sharp Cheddar Cheese, Green Onions, Spinach, Roma
Tomatoes, Mushrooms, Bell Peppers
**Requires Chef Attendant, \$175 per hour*

PANCAKE AND WAFFLE STATION* **\$17 / PP**
Banana, Blueberry, Chocolate Chip, Maple Syrup,
Raspberry Sauce, Chocolate Sauce, Fruit Compote,
Whipped Cream
**Requires Chef Attendant, \$175 per hour*

SMOOTHIES **\$10 / PP**
Yogurt, Fresh Garden Berries, Bananas

A LA CARTE

Assorted Pastries \$36 per dozen
Assorted Bagels \$36 per dozen
Individual Yogurts \$3.50 per item



BREAKS

Specialty Breaks based on 45 minutes

SWEET TOOTH **\$18 / PP**

- Assorted Fresh Baked Gourmet Cookies
- Double Fudge Brownies
- Variety of Granola Bars
- Assorted Candy Bars

FIT FOR LIFE **\$20 / PP**

- Crudites of Celery and Carrot Sticks with Ranch Dressing
- Selection of Seasonal Whole Fruits
- Variety of Granola Bars
- Fruit Kabob with Yogurt

SWEET AND SALTY **\$18 / PP**

- Assortment of Fresh Baked Cookies
- Jumbo Hot Pretzels with Mustard
- Brownies
- Individual Bags of Potato Chips
- Lemonade

A LA CARTE

- Freshly Brewed Coffee \$60 per gallon
- Assorted Bags of Pretzels and Chips \$5 per person
- Tortilla Chips and House Salsa \$5 per person
- Deluxe Mixed Nuts \$6 per person
- Freshly Baked Assorted Cookies \$36 per dozen
- Chocolate Dipped Strawberries \$36 per dozen
- Whole Fruit \$4 per piece



PLATED LUNCH

Each lunch consists of three courses
Includes Iced Tea, Fresh Bread and Butter

STARTERS *(Select One)*

HOUSE SALAD

Mixed Greens, Tomato, Cucumber, Choice of Vinaigrette or Ranch

CAESAR SALAD

Artisan Bread Croutons

CAPRESE

Fresh Sliced Tomato, Buffalo Mozzarella, Balsamic

DESSERT *(Select One)*

CHOCOLATE CAKE

KEY LIME PIE

NY CHEESECAKE

CARROTT CAKE

ENTRÉES *(Select One)*

FRENCHED CHICKEN BREAST \$38

Garlic and Boursin Mashed Potato, Seasonal Vegetables, Sun-Dried Tomato Cream Sauce

SEARED SALMON \$45

Wild Mushroom Risotto, Haricots Verts

CHICKEN CORDON BLEU \$40

Garlic and Boursin Mashed Potato, Seasonal Vegetables, Béchamel Sauce

ROASTED PORK MEDALLIONS \$45

Yucca Mash, Seasonal Vegetables, Chimichurri Fruit Glaze



BUFFET LUNCHEONS

GRAB & GO BOX LUNCH \$28 / PP

Ham and Swiss Cheese
Thinly Sliced Turkey and Monterey Jack Cheese
Shaved Roast Beef and Cheddar Cheese
Wheat Multigrain Bread
Assorted Chips
Whole Fruit
Brownie or Cookie
Assorted Condiments

BAJA BUFFET \$45 / PP

Fresh field greens with roasted tomatoes, crispy tortilla strips served with ranch dressing

Fajita Bar

Flour Tortillas
Marinated Grilled Steak and Chicken
Sautéed Peppers and Onions
Mini Cheese Quesadillas
Seasoned Rice and Refried Beans
Assorted Toppings including Guacamole
Churros, Lemon Cake

AMERICAN DELI \$38 / PP

Organic Mixed Greens, Tomatoes, Bleu Cheese, Red Onion, Ranch and Balsamic Dressings

Red Bliss Potato Salad, Smoked Bacon and Old-Fashioned Grain Mustard

Sweet Vinegar Coleslaw

Make Your Own Sandwiches:

Smoked Turkey Breast, Virginia Ham, Roast Beef

Cheddar Cheese, Provolone and Swiss Cheese

Sliced Tomatoes, Lettuce, Red Onion, Kosher Dill Pickles with Assorted Condiments

Breads

Assorted Chips

Selection of Cookies and Fudge Brownies

BACKYARD BBQ \$42 / PP

Pineapple Slaw Salad

Red Bliss Potato Salad, Smoked Bacon and Old-Fashioned Grain Mustard

Pulled Pork, BBQ Baked Chicken

Slider Buns

Cornbread

Baked beans

Corn on the Cob

Assorted Pies

ITALIAN BUFFET \$42 / PP

Caesar salad

Fresh Tomato and Buffalo Mozzarella Salad

Chicken Parmesan

Italian Meatballs

Penne and Fettuccini Pasta

Basil Marinara and Garlic Alfredo Sauces

Chef's Selection of Seasonal Vegetables

Garlic Breadsticks

Parmesan

Tiramisu and Cannoli



HORS D'OEUVRES

CHILLED HORS D'OEUVRES *(Per 100 Pieces)*

PROSCUITO WRAPPED ASPARAGUS	\$275
Balsamic Glaze	
CAPRESE SKEWER	\$400
Tomato, Buffalo Mozzarella, Balsamic	
SMOKED SALMON CROSTINI	\$400
Dill Cream Cheese	
RED PEPPER HUMMUS SHOOTER	\$300
Pita Chip	
CITRUS SHRIMP COCKTAIL	\$800

WARM HORS D'OEUVRES *(Per 100 Pieces)*

BEEF SATAY	\$325
Thai Peanut Sauce	
MINI STUFFED MUSHROOMS	\$300
Italian Sausage	
CHICKEN SATAY	\$300
Thai Peanut Sauce	
PORK POT STICKERS	\$300
Sweet and Sour Sauce	
COCONUT SHRIMP	\$400
Orange Chili Glaze	
MINI BEEF EMPANADA	\$300
Salsa	
MINIATURE CRAB CAKE	\$350
Remoulade Sauce	
VEGETABLE SPRING ROLL	\$250
Ginger Chili Sauce	
MINIATURE BEEF WELLINGTON	\$325
SWEET AND SOUR MEATBALLS	\$275
LAMB LOLIPOPS	\$800
Red Wine Glaze	



PLATED DINNERS

Each dinner consists of three courses
Includes Iced Tea, Fresh Bread and Butter

STARTERS *(Select One)*

TOMATO BASIL

BISQUE MINISTRONE

CAESAR SALAD

Artisan Bread Crouton

FRESH HOUSE SALAD

Mixed Greens, Tomato, Cucumber, Ranch

SPINACH SALAD

Mandarin Oranges, Heirloom Tomato, Sugared Pecans, Raspberry Vinaigrette

DESSERT *(Select One)*

CHOCOLATE CAKE

KEY LIME PIE

NY CHEESECAKE

CARROTT CAKE

ENTRÉES *(Select One)*

ROASTED FRENCHED BREAST CHICKEN \$50 PP

Garlic and Boursin Mashed Potato, Chef's Selection Seasonal Vegetables, Sun-Dried Tomato Crema

PROSCUITTO WRAPPED CHICKEN BREAST \$52 PP

Spinach and Boursin Stuffed, Fingerling Rosemary Potatoes, Fresh Asparagus

WILD MUSHROOM STUFFED PORK \$55 PP

Fingerling Rosemary Potatoes, Haricots Verts, Fresh Herb Crema

GRILLED SALMON \$58 PP

Wild Mushroom Risotto, Haricots Verts, Tomato Béarnaise

CENTER CUT FILET MIGNON \$60 PP

Garlic and Boursin Mashed Potato, Chef's Selection Seasonal Vegetables, Bourbon Reduction



DINNER BUFFETS

Includes Iced Tea, Fresh Bread and Butter

FLORIDA \$65 / PP

Salad

Organic Mixed Greens, Tomato, Cucumber, Carrots, Croutons, Cheddar, Ranch Dressing

Fresh Arugula, Pickled Onion, Florida Citrus Orange, Goat Cheese, Lemon Vinaigrette

Artisan Bread Display

Entrée

Mango Habanero Chicken Breast

Citrus Marinated Salmon

Chef's Selection of Seasonal

Vegetables

Red Bliss Roasted Potatoes

Dessert

Strawberry Shortcake

Key Lime Pie

SURF AND TURF \$80 / PP

Salad

Arugula Salad with Golden Beets, Cucumber, Florida Orange Slices with Organic Citrus Vinaigrette

Entrée

Beef Short Rib with Burgundy Demi-Glace

Gulf Shrimp Penne Pasta with a Pernod Bisque

Baked Market Fresh Whitefish with a Citrus Beurre Blanc

Porcini and Boursin Sundried Tomato Risotto

Grilled Asparagus and Cherry Tomatoes

Freshly Baked Artisan Rolls

Dessert

Chocolate Cake

New York Cheesecake

MEDITERRANEAN \$70 / PP

Salad

Organic Mixed Greens, Tomato, Olives, Onion, Feta, Balsamic Dressing

Antipasto with Artichokes, Roasted Peppers, Olives, Toasted Almonds, Soppresata, Prosciutto di Parma, Fresh Mozzarella, Parmigiano Reggiano

Artisan Bread Display

Entrée

Braised Short Rib with a Wild Mushroom Red Wine Sauce

Chicken Breast topped with Spinach and Roasted Tomato

Mediterranean Vegetable Casserole

Mediterranean Couscous

Dessert

Chocolate Cake

Lemon Bars

TASTE OF ITALY \$70 / PP

Salad

Fresh Romaine with Shaved Parmesan and Asiago Bread, served with Caesar dressing

Italian Antipasti

Soup

Pasta Fagioli

Entrée

Chicken Piccata Dressed in Herbs and Lemon Butter Served with Spaghetti

Frutti De Mare – Market Fresh Seafood Stewed in Pomodoro Sauce

Fresh Baked Ratatouille

Fresh Garlic Breadsticks

Desserts

Tiramisu

Cannolis



BUFFET ENHANCEMENTS

A Great Addition To Any Buffet Or Reception

DISPLAY STATIONS

ARTISAN CHEESE DISPLAY \$15/ PP

Imported and Domestic Cheeses, Fruit
Garnish, Crackers and Sliced Baguettes

GRILLED VEGETABLE CRUDITÉ \$10 / PP

Local Vegetables, Ranch

ANTIPASTO \$25/ PP

Assorted Meats, Imported Cheeses, Artichokes,
Roasted Peppers, Olives, Toasted Almonds,
Soppressata, Prosciutto di Parma, Fresh
Mozzarella, Parmigiano Reggiano, Crackers,
Grilled Artisan Bread

CARVING STATION

Requires Chef Attendant, \$175 per hour

HAND CARVED PRIME RIB \$400 | serves 25

Au Jus, Horseradish Cream

HONEY BAKED HAM \$340 | serves 30

Selection of Mustards

SLOW ROASTED TURKEY \$275 | serves 20-25

Cranberry Sauce, Sage Gravy

PEPPER CRUSTED BEEF TENDERLOIN \$475 | serves 25

Horseradish Cream Sauce, Pommery Mustard

PASTA & RISOTTO

Requires Chef Attendant | \$175 per hour

Your Choice of 3 Dishes | \$38 per person

WILD MUSHROOM RISOTTO

PENNE PASTA

Served with Basil Pomodoro Sauce

TRI COLOR TORTELINI

Capers, Olive Oil, Garlic

ROTINI PASTA

Sausage, Sweet and Hot Peppers

CHICKEN MARSALA

SHRIMP FETTUCINI ALFREDO

Additional \$3 per person



RECEPTION BEVERAGES

HOST BAR

(On Consumption, plus Service Charge and Tax)

PREMIUM BRANDS	\$12.00
LUXURY BRANDS	\$14.00
HOUSE WINE	\$9.00
DOMESTIC BEER	\$8.00
IMPORT BEER	\$10.00
ASSORTED SOFT DRINKS	\$5.00
BARTENDER FEE	\$175 BASED ON (4) HOURS

CASH BAR

(Prices Include Service Charge and Tax)

PREMIUM BRANDS	\$14.00
LUXURY BRANDS	\$16.00
HOUSE WINE	\$11.00
DOMESTIC BEER	\$10.00
IMPORT BEER	\$12.00
ASSORTED SOFT DRINKS	\$6.00
BARTENDER FEE	\$175 BASED ON (4) HOURS

OPEN HOST BAR

(Prices are Per Person, Per Hour plus Service Charge and Tax)

PREMIUM- 1 HOUR	\$27
ADDITIONAL 2nd HOUR	\$12
ADDITIONAL 3rd HOUR	\$10
ADDITIONAL 4th HOUR	\$10
LUXURY - 1 HOUR	\$31
ADDITIONAL 2nd HOUR	\$15
ADDITIONAL 3rd HOUR	\$13
ADDITIONAL 4th HOUR	\$13

BARTENDER FEE \$175 BASED ON (4) HOURS

Open Host Bar Includes House Red and White Wines, Import and Domestic Beers, Soft Drinks and Juices

