

INTIMATE WEDDINGS

FOR WEDDINGS OF 2 TO 50 GUESTS



WALDORF ASTORIA®
ORLANDO

CEREMONY LOCATIONS



FLORIDIAN TERRACE



CABANA LAWNS

CEREMONY LOCATIONS



PROMENADE



INDOOR LOCATION

An indoor backup location will be reserved in case of inclement weather

CEREMONY



Nestled among 482 emerald green acres,
surrounded by natural waterways, shaded by swaying palms
and blending seamlessly with nature.

CEREMONY LOCATIONS INCLUDE:

Promenade, Cabana Lawns, Indoor Banquet Room

YOUR CEREMONY WILL INCLUDE:

Deluxe Banquet Chairs for Indoor Events

White Garden Chairs for Outdoor Events

Natura Water Station

Wedding Party Staging Area

Ceremony package enhancements such as floral, décor, and entertainment can be arranged through your wedding coordinator.

CEREMONY



SWEETHEART WEDDING PACKAGE \$3,800

Licensed Officiant

Personal floral bouquet and/or a coordinating boutonniere

Services of a professional Wedding Photographer for one hour and digital copy of high resolution images

Wedding Coordinator

INTIMATE WEDDING PACKAGE \$4,295

Licensed Officiant

Personal floral bouquet and/or a coordinating boutonniere

Services of a professional Wedding Photographer for one hour and digital copy of high resolution images

Services of a single ceremony violinist for one hour of accompaniment to the ceremony

Wedding Coordinator

CELEBRATION WEDDING PACKAGE \$5,600

Licensed Officiant

Personal floral e bouquet and/or a coordinating boutonniere, and two white pedestals with floral arrangements

Services of a professional Wedding Photographer for two hours and digital copy of high resolution images

Services of a single ceremony violinist for one hour of accompaniment to the ceremony

Cake and Prosecco for up to 25 guests

Wedding Coordinator

The above wedding packages are exclusive of the 16.00% gratuity, 10.00% service charge and 6.5% sales tax.

WEDDING RECEPTION



Catered Receptions are available for your special day and are subject to a food and beverage minimum (Minimum guarantee of 25 guests)

Please contact your Senior Catering Manager for dining options under 25 guests

Room Rental of \$500 for indoor Catered Receptions and \$1,500 for outdoor catered Receptions. Venue will be based on guest count and required space for décor.



Décor elements are available through our Preferred Vendors

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.

WEDDING RECEPTION



THREE COURSE PLATED DINNER

The dinner menu featured below is a sample menu only.

Champagne Toast

Merlot Poached Bartlett Pear,
Domestic Blue Cheese, Almond Tuile, Organic Petite Field Greens,
Grain Mustard Vinaigrette

Burgundy Braised Short Loin, Signature Roasted Corn, Sweet Peppers,
Green Peas, Mushroom Succotash Served with Signature ruffle Au Gratin Potatoes

Freshly Baked Rolls with Butter

Two Tier Custom Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Tea

2 Hour Beer & Wine Bar, Soft Drinks and Bottled Water

\$140 per guest

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.

WEDDING RECEPTION



FULL WEDDING RECEPTION

The dinner menu featured below is a sample menu only.

COCKTAIL HOUR

Your selection of three (3) Butler Passed Hot or Cold Hors D 'Oeuvres

1 Hour Gold Open Bar

THREE COURSE PLATED DINNER

Champagne Toast

Waldorf Salad

Originated in The Waldorf=Astoria 1896

Granny Smith and Breaburn Apple, Grapes, Walnuts, Celery Shavings, Waldorf Dressing

Roasted Petite Filet Mignon

Roasted Foraged Mushroom Sauce, Buttermilk Whipped Potato Puree, Green Asparagus, Fava Beans, Green Beans and Green Pea Ragout with Pearl Onion

Freshly Baked Rolls with Butter

Two Tier Custom Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Tea

3 Additional Hours Gold Open Bar

\$180 per guest

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.

WEDDING BRUNCH MENU

Medley of Garden-Fresh Fruit and Strawberries

Plain and Fruit Flavored Yogurts

Cured European Meats and International Cheeses with Nuts and Dried Fruit

House-Baked Sweet and Savory Pastries

Sweet Butter, Honey, Jams, Jellies and Preserves

Traditional Lox with Capers, Red Onion, Hard Boil Egg

New York Style Bagels with Traditional and Flavored Cream Cheese

Country Scrambled Eggs with Fresh Herbs

Applewood Crispy Smoked Bacon Strips

Pan Seared Sage Infused Sausage

Red Bliss Sliced Breakfast Potatoes with Onion Confit and Fresh Parsley

Sugar Glazed Belgium Waffles with Raspberry Compote

CHOICE OF ONE STATION*:

Omelettes À la Minute *

Farm Fresh Eggs, Egg Whites and Egg Beaters

Bacon Cracklings, Sausage Crumbles, Diced Ham, Aged Cheddar, Swiss and Pepper-Jack Cheeses,
Onion, Spinach, Diced Pepper, Mushrooms, Heirloom Tomatoes, and Salsa

*Carved Honey Ham with Brown Sugar Glaze served with Butter Baked Yeast Rolls

*Herb-Crusted Prime Rib of Beef with Creamed Horseradish, Chimichurri and Artisan Rolls

Southern Surf and Turf

Charleston Style Shrimp with Andouille Sausage, White Wine Cream Sauce and Braised Beef Short Rib
with Onions & Trinity Peppers served on Creamy Southern Style Grits

*Sautéed Shrimp "Scampi Style" and Black Venus Risotto

Pinot Grigio Butter, Parmesan Cheese and Vermont Butter Black Venus Risotto Style

Fresh Orange and Grapefruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Tea, Served Tableside

Champagne, Mimosas & Bloody Mary's

*Uniformed Chef/Attendant Required at \$225 each

**Ask Catering Manager for Farewell Brunch pricing. This menu is for Brunch Weddings

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.

WEDDING BRUNCH PACKAGE



WEDDING BRUNCH MENU

**Offered Sunday – Friday. Event must end by 4:00pm*

Two-Hour Diamond Beer and Wine Bar Package

Unlimited Champagne & Mimosas

Buffet & Station Menu

Enhanced Coffee Station

Custom Designed Wedding Cake

\$120 Per Guest



WEDDING RECEPTION PACKAGES ALSO INCLUDE:

- Private Ballroom or Event Space with Wooden Dance Floor and Staging
 - Round or Rectangular Banquet Tables
 - Chiavari Chairs and Charger Plates
 - Elegant Table Setting with Fine Bone China and Schott Zwiesel Crystal
 - Luxurious Floor Length Ivory Taffeta Linen with Coordinating Napkins
 - Votive Candles and Table Numbers
 - Elegantly Dressed Hotel Maitre d', Wait Staff, and Bartenders
 - Personal Butler for the Couple During Brunch
 - 20% Discount on Golf Green Fees for You and Your Wedding Guests
 - 20% Discount on Spa Services for You and Your Wedding Party
- Valet parking is available for your day of event guests at a discounted rate of 50% off the prevailing rates per vehicle. Standard overnight rates will apply.

WEDDING CAKE



TRADITIONAL TWO-LAYER STACKED WEDDING CAKE

Old Fashioned Chocolate

Old Fashioned Chocolate Cake with Rich Old Fashioned Chocolate Icing

White Out

Vanilla Sponge Cake with Vanilla Custard and Butter Cream Icing

Strawberries and Cream

Strawberries and Crème Legere in layers of Vanilla Sponge Cake Sprinkled with Grand Marnier

Chocolate Mousse with Praline Crunch

Chocolate Cake with Milk Chocolate Mousse and Crunchy Hazelnut Feulletine

Red Velvet

Waldorf Red Velvet Cake with Cream Cheese Icing

White Chocolate Mousse

Vanilla Sponge Cake with White Chocolate Mousse and Fresh Raspberries

Tiramisu

Coffee Cake with Mascarpone and Amaretto Mousse

Caramelized Banana Cream

Vanilla Sponge Cake with Caramelized Banana Cream and Fresh Sliced Bananas

Carrot Cake

Traditional Carrot Cake with Pineapple and Pecans and Cream Cheese Icing

Meyer Lemon Layer Cake

Meyers Lemon Sponge Cake, Tangy Lemon Curd and Sweet Lemon Cream

Dulce de Leche

Spice Cake with Dulce de Leche Cream, Dusted with Cinnamon

Coconut Delight

Vanilla Sponge Cake with Coconut Buttercream Topped with Fresh Toasted Coconut

Included in Catered Dinner Receptions, *Design Fee May Apply*
All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.

A LA CARTE OPTIONS



A LA CARTE WEDDING CAKE

Two-Tier Cake (up to 20 guests) at \$425

Three Tier Cake (21 to 50 guests) \$750

CHAMPAGNE RECEPTION

Prosecco (serves up to 6 guests) \$54 per bottle

Champagne, Moët Imperial Brut (serves up to 6 guests) \$109 per bottle

BUTLER PASSED HORS D' OEUUVRES

Each Selection Requires a Minimum Order of 50 pieces.

Cold Bites

Bistro Tartine of Oven Dried Tomato, Burrata Mozzarella, Fresh Basil and Olive Oil Powder \$7.75 each

House-Made Antipasto Skewer \$7.25 each

Tuna Lomi Lomi, Seeweed on Spoon \$9 each

California Crab Roll with Cucumber and Sesame Soy Mayonnaise \$7.25 each

Char-Grilled Sirloin of Beef Tataki, Jasmine Rice, Sambal Chile \$7.25 each

Hot Bites

Goat Cheese and Polenta Fry \$7.50 each

Vegetable Samosa with Vine Ripe Tomato and Curry Chutney \$7.50 each

Buttermilk Fried Chicken Tenders, Ranch Dressing \$7.50 each

Bacon Wrapped Scallops with Vermont Maple Butter \$8.25 each

Tandoori Shrimp Skewer, Yogurt and Indian Spice Marinated Shrimp, Mango Chutney \$8 each

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.

WEDDING PLANNERS

We are delighted to offer some of the best wedding planners and designers in the business for your selection. The planners listed below are included at for Wedding Day Coordination Services.

You also have the option to upgrade their services to Full or Partial Planning Services at an additional fee.

Services to include at least the following:

- Confirm contract with couples a minimum of 12 months prior from their Wedding Day
- Initial planning meeting to discuss wedding vision and plan
- Provide couple with timelines, checklists, and a budget template so the couple can manage their wedding planning
- Contact all vendors to confirm final details and provide final agenda and wedding day timeline
- Oversee and conduct ceremony rehearsal, and coordinate procession and recession order
- Arrive at least 2 hours prior to the first wedding event on Wedding Day
- Place all paper/stationary items for ceremony and/or reception
- Orchestrate reception events i.e. introductions, first dance, toasts, cake cutting, etc.if applicable
- Responsible for delivering all bridal personal items and gifts to room at the end of the event
- Stay onsite through the end of the wedding reception if applicable

The Soirée Co. Wedding & Event Planning

www.thesoireeco.com

Annie Nuno

407-415-2705

annie@thesoireeco.com

Michele Butler Events

www.michelebutlerevents.com

Michele Butler

407-365-4729

michele@michelebutlerevents.com

Just Marry!

www.waldorfastoria.justmarry.com

407-259-2388

info@justmarry.com

ADDITIONAL INFORMATION

AVAILABILITY

Packages available for intimate wedding ceremonies held Sunday through Friday only for 2 to 50 guests.

Package prices are increased 15% for the following Holiday dates: Easter, Christmas Eve, Christmas Day, New Years Eve, and New Years Day. In addition, these dates require a \$10,000 Reception food and beverage minimum.

Saturdays & Holidays are based on availability of the Hotel and our preferred vendors and will be subject to an additional charge.

ELECTRICAL SERVICE

Some event elements will require power distribution, which will need to be supplied by the hotel's in-house electrical contractor.
Prices will be quoted separately.

BARTENDER FEE

\$225 per bar will apply.

GUESTROOMS

Guests will receive a 10% discount off best available rate at the time of booking.
The Catering Manager will provide a special code for your wedding guests.

RESORT FEE

Daily resort charge of \$45 per room Hilton, \$45 per room Waldorf, per night, per applicable state and local tax.

PARKING

Valet Parking is \$40 per vehicle, plus tax.

SERVICE FEE

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.

DEPOSIT & PAYMENT

A 50% Deposit is required at contract signing with remaining balance **due two weeks prior** to the wedding date.