

ENCORE RESORT

WEDDINGS



ENCORE
RESORT
AT REUNION™

EncoreReunion.com | 407.698.5587 | Events@EncoreReunion.net





**CELEBRATE YOUR
SPECIAL DAY
WITH ELEGANCE**

Whether you dream of an open-air ceremony, tented outdoor affair, or an intimate gathering with family and friends, Encore Resort can accommodate your event in one of several beautifully unique settings. More than a resort, Encore is a destination comprised of vacation homes, a wide range of resort amenities, and gorgeous event spaces.



THE CEREMONY

\$1500

INCLUDES:

Wedding Coordination by Just Marry!*

Outdoor Ceremony Location

Weather Backup Location

Ceremony Rehearsal Space

White Folding Chairs

Fruit Infused Water Station

Table for Unity Ceremony

Sound System with Microphone

Complimentary Self-Parking

Discounted Rates on our
Luxury Vacation Homes
for Overnight Guests

*Ask about upgraded options and pricing

WEDDING VENUES



EVENT LAWN (\$600+)

Spacious event lawn, where our team can creatively build and create your custom dream wedding.
Seating capacity: 80



ENCORE RESORT GAZEBO (\$750+)

Elegant garden gazebo with beautiful landscaping.
Seating capacity: 75



PRIVATE DINING ROOM (\$500+)

Intimate space for you and your loved ones to celebrate closely together.
Seating capacity: 50



CLUBHOUSE TERRACE (\$800+)

Open air terrace, overlooking the Aqua Park with phenomenal views.
Seating capacity: 110



WEDDING PACKAGES

TO HAVE AND TO HOLD

\$80 Per Guest
2 Hours

- Cheese table display
- Choice of three passed hors d'oeuvres
- 2 hour Open Deluxe Bar to include beer, wine, and spirits

MARRY ME

\$115 Per Guest
4 Hours

- Cocktail Hour
- Cheese table display
- Choice of three passed hors d'oeuvres
- Buffet Stations featuring
- Choice of salad
- Two entrees
- Two accompaniments
- Gourmet bread service
- 4 Hour Open Deluxe Bar to include beer, wine, and spirits



WEDDING PACKAGES

FOREVER AND ALWAYS

\$135 Per Guest

4 Hours

- Cocktail Hour
- Choice of one display
- Choice of four passed hors d'oeuvres
- Buffet Stations featuring
- Choice of salad
- Two entrees
- Three accompaniments
- Gourmet bread service
- 4 Hour Open Deluxe Bar to include beer, wine and spirits

HAPPILY EVER AFTER

\$165 Per Guest

4 Hours

- Cocktail Hour
- Choice of one display
- Choice of four passed hors d'oeuvres
- Buffet Stations featuring
- Choice of salad
- Three entrees
- Choice of one Action Station
- Three accompaniments
- Gourmet bread service
- 4 Hour Open Deluxe Bar to include beer, wine and spirits

All Wedding Packages Include:

Choice of linens and napkins. Sparkling wine or cider toast | Water and tea

Cake cutting services | Menu tasting for up to four guests*

(*Does not apply to Ceremony or To Have and To Hold packages.)

All packages require a minimum of 20 adult guests. Fees will apply for parties of under 20 adults.

Children ages 3-12; Buffet Station price \$20.00

All prices subject to 26% service charge and 7.5% sales tax.



HORS D'OEUVRES

COLD HORS D'OEUVRES

- Brie Crostini with Seasonal Jam
- Strawberry and Goat Cheese Bruschetta
- Bloody Mary Shrimp
- Garlic Roasted Hummus Crostini with Diced Cucumber
- Caprese Skewers
- Bruschetta

HOT HORS D'OEUVRES

- Meatball with Choice of:
 - BBQ, Teriyaki, or Spicy Marinara
- Buffalo Chicken Canapes with Ranch Dressing
- Pork Pot Stickers with Soy Dipping Sauce
- Vegetarian Spring Rolls with Sesame Ginger Sauce
- Spinach Dip Stuffed Mushrooms
- Coconut Shrimp with Sweet Thai Chili Sauce
- Chicken Satay with Peanut Sauce
- Beef Brochette with Chimichurri

WEDDING MENU

SALADS

Garden salad with mixed greens, grape tomatoes, cucumber, shaved carrots, honey balsamic, and creamy ranch dressing
Caesar Salad with romaine lettuce, parmesan cheese, croutons
Caprese Salad with mixed greens, grape tomatoes, fresh mozzarella, and balsamic vinaigrette

ENTREES

Pan Seared Salmon with pesto cream | Sautéed Chicken with caramelized onion | Mahi Mahi with tropical salsa
Grilled Sirloin with chipotle and brown sugar reduction | Pan Seared Tofu with brussels sprouts and crimini mushrooms
Sesame Ginger Chicken with bell peppers, mushroom, and broccoli

ACCOMPANIMENTS

Garlic Green Beans | Seasonal Vegetable Medley | Wild Mushroom Risotto | Sweet Plantains | Sundried Tomato Broccolini
Herb Roasted Potatoes | Yellow Rice | Jasmine Rice | Cilantro Lime Rice | Chef's Choice of Pasta with Marinara or Alfredo sauce

BUFFET ENHANCEMENTS

Attendant fee of \$200 required for each station. One attendant for every 50 guests required.

ACTION STATIONS

Chef's Pasta Station
(\$22 Per Person)

Choice of one pasta:

Capellini, Penne or Farfalle

Marinara | Basil Pesto | Roasted Garlic
Alfredo | Choice of Chicken or Shrimp
Parmesan Cheese | Broccoli Florets
Onions | Tomatoes | Mushrooms
Baby Spinach | Parsley | Breadsticks

Stir Fry Station

(\$28 Per Person)

Choice of Chicken or Shrimp | Carrots
Broccoli Florets | Sugar Snap Peas
Red Peppers | Mushrooms
Yellow Onions | Soy Ginger Sauce
Choice of Jasmine Rice or Fried Rice

CARVING STATIONS

Prime Rib of Beef
Horseradish Cream
\$500 | Serves 25

Beef Tenderloin
Red Wine Jus
\$450 | Serves 15

Mojo Pork Loin
Cilantro Crema
\$350 | Serves 15

Grilled Skirt Steak
Chimichurri
\$350 | Serves 20

Oven Roasted Turkey
Cranberry Mostarda and Gravy
\$200 | Serves 10

CHEESE TABLE

(\$11 Per Person)

Presentation of Imported &
Domestic Seasonal Cheeses
Fresh Fruit | Assorted Crackers

VEGETABLE TABLE

(\$8 Per Person)

Zucchini | Squash | Carrots | Broccoli
Cauliflower | Celery | Sugar Snap
Peas | Ranch Dressing

MEDITERRANEAN TABLE

(\$12 Per Person)

Grilled Pita | Seasonal Hummus
Olive Tapenade | Feta Cheese
Cucumbers
Chef's Grilled Vegetables

BEER LIST

DOMESTIC

Bud Light
Budweiser
Michelob Ultra
Yuengling

CRAFT BEER

Additional \$15 Per Person
Angry Orchard Crisp Cider
Blue Moon
Kona Hanalei IPA
Swamp Ape Double IPA
High Noon Seltzers

IMPORTED

Corona Extra
Heineken
Stella Artois
Guinness





WINE LIST

HOUSE WHITE

Guenoc Chardonnay
Cavit Moscato
Guenoc Pinot Grigio
Guenoc Sauvignon Blanc

HOUSE RED

Guenoc Cabernet Sauvignon
Guenoc Merlot
Guenoc Pinot Noir

PREMIUM WHITE

Additional \$3 Per Person
Harken Chardonnay
Fontanafredda Moscato D'Asti
Attems Pinot Grigio
August Kessler "R" Riesling
Rutherford Ranch Sauvignon Blanc

PREMIUM RED

Additional \$3 Per Person
Hess Collection Cabernet Sauvignon
Maal "Biutiful" Malbec
Raymond Reserve Merlot
J Vineyards Pinot Noir

SPARKLING WINE TOAST

House Brut
Moet & Chandon Imperial Brut
Champagne (*Additional \$3 Per Person*)
Bollinger Imperial Brut Champagne
(*Additional \$3 Per Person*)

BAR UPGRADES

DELUXE BAR

Choice of (1) White Wine | Choice of (1) Red Wine
New Amsterdam Vodka | New Amsterdam Gin
Flor de Cana Four Year Rum El | Jimador Silver Tequila
Selection of (2) Domestic Bottled Beers | Selection of (2) Imported Bottled Beers
Assorted Soft Drinks

PREMIUM BAR

Additional \$15 Per Person

Choice of (1) White Wine | Choice of (1) Red Wine
Stoli Vodka | Bombay Gin | Bacardi Silver Rum | Dewar's White Label Scotch
Jim Beam Bourbon | Jack Daniels Whiskey | Cazadores Tequila
Selection of (2) Domestic Bottled Beers | Selection of (2) Imported Bottled Beers
Assorted Soft Drinks

TOP SHELF BAR

Additional \$25 Per Person

Choice of (1) White Wine | Choice of (1) Red Wine
Grey Goose Vodka | Hendricks Gin | Diplomatico Rum | Johnnie Walker Black Label Scotch
Woodford Reserve Bourbon | Crown Royal Whiskey | Patron Silver Tequila
Selection of (2) Domestic Bottled Beers | Selection of (2) Imported Bottled Beers
Assorted Soft Drinks



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chef experience when
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for your special day!



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