

Banquet Menu

 ROSEN
PLAZA
HOTEL

9700 International Drive
Orlando, Florida 32819
407.996.9700
www.RosenPlaza.com



Breakfast




HOTEL

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Breakfast

Continental Breakfast

Continental Breakfasts are provided for up to one hour
Groups with fewer than 20 guests are subject to a \$50 service charge

The Boardroom

Florida Orange and Grapefruit Juice
Sliced Seasonal Melons and Citrus
Assorted Bakery Muffins and Donuts
Sweet Florida Butter and Preserves
\$16.50 per person

Americana Continental

Florida Orange and Grapefruit Juice
Whole Strawberries and Apple Slices. Apple Crumb Cake
Bagel Variety with Philadelphia® Cream Cheese
Sweet Florida Butter and Preserves
\$19.00 per person

Healthy Start Continental

Florida Orange and Grapefruit Juice
Sliced Seasonal Fresh Fruit
Tropicana® Smoothies and Individual Assorted Yoplait® Yogurts
Assorted Breakfast Bars, Apple and Bran Muffins
Multi Grain Bagels with Philadelphia® Cream Cheese
Sweet Florida Butter and Honey
\$20.00 per person

Deluxe Continental

Florida Orange and Grapefruit Juice
Sliced Seasonal Fresh Fruit
Flaky Croissants Filled with Scrambled Eggs, Bacon and Cheese
Danish Pastries, Breakfast Breads and Assorted Fruit Muffins
Sweet Florida Butter and Honey
\$22.00 per person

Florida Sunshine

Florida Orange and Grapefruit Juice
Display of Seasonal Fruits and Berries (*Honeydew, Cantaloupe, Watermelon, Pineapple, Grapes and Strawberries with Orange & Grapefruit Segments*)
Individual Assorted Yoplait® Yogurts and Cold Cereals with Milk
Assorted Bakery Muffins and Iced Lemon Pound Cake
Raspberry and Cheese Coffee Cakes
Sweet Florida Butter and Honey
\$23.50 per person

Breakfast Buffets

Groups with fewer than 40 guests are subject to a \$50 service charge and a \$5.00 per person surcharge. Minimum of 15 guests required for Breakfast Buffets

The Cypress

Fresh Squeezed Florida Orange and Grapefruit Juice
Seasonal Sliced Fruit and Berries
Fluffy Scrambled Eggs
Crispy Bacon and Country Sausage
Breakfast Potatoes
Assorted Breakfast Pastries
Sweet Florida Butter and Preserves
\$24.00 per person

The Citrus

Fresh Squeezed Florida Orange and Grapefruit Juice
Tropicana® Smoothies and Individual Assorted Yoplait® Yogurts
Dry Cereal Display with Regular and 2% Milk
Buttermilk Pancakes with Maple Syrup
Fluffy Scrambled Eggs
Crispy Bacon and Country Sausage
Breakfast Potatoes
Assorted Breakfast Pastries
Sweet Florida Butter and Preserves
\$25.00 per person

The Magnolia

Fresh Squeezed Florida Orange and Grapefruit Juice
Seasonal Sliced Fruit and Berries
Tropicana® Smoothies and Individual Assorted Yoplait® Yogurts
Fluffy Scrambled Eggs
Cheese Blintzes with Strawberry Sauce
Crispy Bacon and Country Ham
Potato Pancakes with Sour Cream and Apple Sauce
Mini Crumb Cakes and Iced Lemon Pound Cake
Assorted Bagels with Philadelphia® Cream Cheese
Sweet Florida Butter and Preserves
\$26.00 per person

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Breakfast

Breakfast Stations

To Enhance Your Continental Breakfast or Breakfast Buffet
25 person minimum - \$100.00 Carver/Presentation Fee per Station

Omelet Station

Prepared to Order

Farm Fresh Eggs or Egg Beaters
Choice of: Ham, Bacon, Mushrooms, Peppers, Tomatoes,
Onions, Shredded Cheddar Cheese, Sour Cream and Salsa
\$8.00 per person

Carving Station

Smoked Premium Virginia Ham
Carved to Order and Served with
Warm Ginger Pineapple Glaze
\$7.00 per person

Smoothie Bar

Bananas, Assorted Seasonal Berries and Pineapple
with Apple Juice, Coconut Milk, Orange Juice and Yogurt
\$6.50 per person

Breakfast Burrito Station

Soft Flour Tortillas with Scrambled Eggs, Chorizo,
Monterey Jack Cheese, Guacamole, Salsa and Sliced Jalapenos
\$7.50 per person

Mid-Morning Refresh

Selection of Tazo® Teas, Freshly Brewed Coffee
and Decaffeinated Coffee
\$6.50 per person

On-the-Go Boxed Breakfast

Designed "To Go." When served on premises a \$75.00 service charge applies.

Wake Up

Blueberry Muffin
Fresh Banana, Kellogg's® Special K Bar
Choice of Tropicana® Fruit Juices or Starbucks® Frappucino
\$14.00 per person

Morning Glory

Tropicana Orange Juice
Nature Valley® Granola Bar, Fruit Danish
Granny Smith Apple
\$12.50 per person

Breakfasts include a Selection of Tazo® Teas,
Freshly Brewed Coffee & Decaffeinated Coffee.

*Upgrade with Starbucks® Coffee and Assorted Flavored Coffee Syrups,
Rock Candy Stir Sticks and Condiments for \$1.50 additional per person.*

Beverage Refresh

Deluxe Mid-Morning Refresh

Bottled Spring Waters, Assorted Sodas, Bottled AriZona® Iced Teas,
Selection of Tazo® Teas, Freshly Brewed Coffee
and Decaffeinated Coffee
\$8.50 per person



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Breakfast

Plated Breakfast

Groups with fewer than 25 guests are subject to a \$50 service charge and a \$5 per person surcharge

Traditional

Freshly Squeezed Florida Orange or Grapefruit Juice
Fluffy Scrambled Eggs
Crispy Bacon Strips and Sausage Links
Breakfast Potatoes
Bakery Basket with Sweet Butter and Preserves
\$20.00 per person

Home Style Pancakes

Freshly Squeezed Florida Orange or Grapefruit Juice
Seasonal Berries
Home Style Pancakes with
Honey Pecans and Warm Cinnamon Apples
Country Sausage
Maple Syrup and Whipped Butter
\$21.00 per person

Open-Faced Croissant and Eggs

Freshly Squeezed Florida Orange or Grapefruit Juice
Farm Fresh Scrambled Eggs with Diced Tomatoes, Chives,
Boursin Cheese and Canadian Bacon
Warm Blueberry Muffins with Honey Butter
\$23.00 per person

French Toast

Freshly Squeezed Florida Orange or Grapefruit Juice
Cinnamon Swirl French Toast served with Maple Syrup and Granola
Crispy Bacon Strips and Sausage Links
Breakfast Potatoes
Bakery Basket with Sweet Butter and Preserves
\$21.00 per person

Bistro

Freshly Squeezed Florida Orange or Grapefruit Juice
Shredded Potato, Chicken and Spinach Hash
Crispy Bacon Strips
Cheddar Cheese Scrambled Eggs with Chives
Bakery Basket with Sweet Butter and Preserves
\$23.00 per person

Eggs Benedict

Freshly Squeezed Florida Orange or Grapefruit Juice
Strawberries with Cream and Brown Sugar
Poached Egg, Canadian Bacon and Hollandaise Sauce
served on an English Muffin with Tomato Gratinée
Bakery Basket with Sweet Butter and Preserves
\$26.00 per person (*maximum of 300 guests*)

Breakfast Enhancements

Sliced Fresh Seasonal Fruit	\$5.50pp
Southern Style Grits	\$4.00pp
Hard Boil Eggs	\$1.50ea
Tropicana® Smoothies	\$4.50ea
Individual Low fat Yoplait® Yogurts	\$3.50ea
Starbucks® Frappuccino	\$4.50ea
Hot Oatmeal with Brown Sugar & Milk	\$4.00ea
Breakfast Burrito	\$5.50ea
Individual Cereal with Milk	\$3.00ea
Whole Fresh Fruit Bowl (Serves 20)	\$45.00
Quiche Lorraine	\$6.00ea
Cheese Omelet with Sour Cream, Chives and Pico de Gallo	\$5.50ea

Breakfast includes a Selection of Tazo® Teas,
Freshly Brewed Coffee & Decaffeinated Coffee.
Upgrade with Starbucks® Coffee \$1.00 additional per person.

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Breaks



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“Coffee” Breaks

Refreshment Breaks are provided for up to one hour. Groups with fewer than 20 guests are subject to a \$50.00 service charge.

Ice Cream Time

A freezer filled with:
Assorted Ice Cream and Frozen Fruit Bars
Including Ben & Jerry's® Ice Cream Cups
Bottled Spring Waters and Assorted Sodas
Bottled AriZona® Iced Teas, Selection of Tazo® Teas
Freshly Brewed Coffee and Decaffeinated Coffee
\$15.00 per person

Cookies and Milk

Freshly Baked Chocolate Chip, Oatmeal Raisin,
Peanut Butter and Lemon Cooler Cookies
Chewy Fudge Brownies
Half-pints of 2% Whole Milk and Chocolate Milk
Selection of Tazo® Teas
Freshly Brewed Coffee and Decaffeinated Coffee
\$12.00 per person

Heart Healthy

Crisp Apple Wedges with Caramel Dip
Fresh Fruit Kabobs with Yogurt Dip
Apple Cinnamon Crumb Cake
Raisin Bran Muffins with Honey Butter
Bottled Spring Waters, Vitamin Water and Fruit Juices
\$13.00 per person

The Munchies

Assortment of Miss Vickie's® Potato Chips, Corn Chips,
Tortilla Chips, Mixed Nuts, Pretzels and Popcorn
Onion and Cheese Dips
Salsa and Guacamole
Soft Pretzels with Mustard Sauce
Bottled Spring Waters and Assorted Sodas
Bottled AriZona® Iced Teas
\$12.00 per person

Sweet Italian Break

Chocolate Dipped and Traditional Biscotti
Classic Amaretto Cookies and Cannoli
Lemon and Cherry Italian Ice Cups
Bowls of Fresh Strawberries with Cream and Brown Sugar
Chilled Starbucks® Frappuccino, Selection of Tazo® Teas,
Freshly Brewed Coffee and Decaffeinated Coffee
\$15.00 per person

Chocolate!

Chocolate Fudge Brownies
Chocolate Dipped Strawberries
Chocolate Nut Cookies and Assorted Candy Bars
Bottled Spring Waters, Assorted Sodas,
Bottled AriZona® Iced Teas, Selection of Tazo® Teas
Freshly Brewed Coffee and Decaffeinated Coffee
\$15.00 per person

The Energy Break

Whole Fresh Fruit, Roasted Mixed Nuts, Dried Fruit,
Yogurt Covered Raisins, Assorted Nature Valley® Granola and Power Bars
Tropicana® Fruit Smoothies
Bottled Spring Waters and Vitamin Water
Bottled AriZona® Iced Teas
\$13.00 per person

Afternoon Delight

International Cheeses
(Cheddar, Swiss, Creamy Boursin, Provolone and Gouda)
Garden Fresh Crisp Vegetables with Bleu Cheese and Ranch Dips
Assorted Gourmet Crackers and Mixed Nuts
Hershey's® Symphony Milk Chocolate Toffee Bars
Bottled Spring Waters and Assorted Sodas,
Bottled AriZona® Iced Teas
\$17.00 per person

Breaks that include coffee can be upgraded with
Starbucks® Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments
for \$1.50 additional per person.

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Breaks

All Day Meeting Breaks

Refreshment Breaks are provided for up to one hour. Groups with fewer than 20 guests are subject to a \$50.00 service charge. Consumption prices will apply to beverages ordered between scheduled breaks.

Committee Break

Continental Breakfast

Freshly Squeezed Florida Orange and Grapefruit Juices
Breakfast Pastries (*Fruit Danish, Muffins and Croissants*)
Sweet Butter and Preserves, Selection of Tazo® Teas
Freshly Brewed Coffee and Decaffeinated Coffee

Mid-Morning Break

Assorted Sodas, Spring and Sparkling Waters
Bottled AriZona® Iced Teas and Selection of Tazo® Teas
Freshly Brewed Coffee and Decaffeinated Coffee

Afternoon Break

Freshly Baked Cookies
Assorted Sodas, Spring and Sparkling Waters
Bottled AriZona® Iced Teas and Selection of Tazo® Teas
Freshly Brewed Coffee and Decaffeinated Coffee
\$32.00 per person

Directors Break

Continental Breakfast

Freshly Squeezed Florida Orange and Grapefruit Juices
Seasonal Sliced Fruit Display with Mixed Berries
Mini Crumb Cakes and Iced Lemon Cake
Sweet Butter and Preserves, Selection of Tazo® Teas
Freshly Brewed Coffee and Decaffeinated Coffee

Mid-Morning Break

Yogurt Covered Raisins
Assorted Sodas, Vitamin and Spring Waters
Bottled AriZona® Iced Teas and Selection of Tazo® Teas
Tropicana® Fruit Smoothies and Starbucks® Frappuccinos
Freshly Brewed Coffee and Decaffeinated Coffee

Afternoon Break

Iced Chocolate Brownies, Raspberry and Lemon Bars
International Cheese Display with
Fresh Strawberries and Stone-ground Crackers,
Assorted Sodas, Spring and Sparkling Waters,
Bottled AriZona® Iced Teas and A Selection of Tazo® Teas,
Freshly Brewed Coffee and Decaffeinated Coffee
\$39.00 per person

Executive Break

Continental Breakfast

Freshly Squeezed Florida Orange and Grapefruit Juices
Seasonal Sliced Fruit Display
Assorted Yoplait® Yogurt
Mini Fruit Danish
Mini Bagels with Philadelphia® Cream Cheese
Sweet Butter and Preserves
Selection of Tazo® Teas
Freshly Brewed Coffee and Decaffeinated Coffee

Mid-Morning Break

Assorted Sodas and Spring & Sparkling Waters
Bottled AriZona® Iced Teas
Selection of Tazo® Teas
Freshly Brewed Coffee and Decaffeinated Coffee

Afternoon Break

Freshly Baked Cookies
Chewy Brownies
Assorted Nature Valley® Granola Bars
Assorted Sodas, Spring and Sparkling Waters
Bottled AriZona® Iced Teas and Selection of Tazo® Teas
Freshly Brewed Coffee and Decaffeinated Coffee
\$35.00 per person

Breaks that include coffee can be upgraded with Starbucks® Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments for \$1.50 additional per person.

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Meeting Break Selections

Beverages

Freshly Brewed Coffee and Decaffeinated Coffee	\$56.00 gal
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments	\$65.00 gal
Iced or Hot Tazo® Teas	\$56.00 gal
Fresh Florida Orange Juice	\$55.00 gal
Fruit Punch or Lemonade	\$52.00 gal
Regular or Diet Soda	\$3.25 ea
Bottled Spring Water	\$3.50 ea
Bottled Fruit Juices	\$4.00 ea
Bottled AriZona® Iced Teas	\$4.00 ea
Tropicana® Smoothies	\$4.50 ea
Starbucks® Frappuccino	\$4.50 ea

Specialty Items

Whole Fresh Fruit Bowl (Serves 20)	\$45.00
Individual Low Fat Yoplait® Yogurt	\$3.50 ea
Fresh Fruit Kabobs with Yogurt Dip	\$4.50 ea
Cup of Apple Slices with Caramel Dip	\$3.00 ea
Crisp Carrot and Celery Sticks with Dip	\$3.00 pp
Large Soft Pretzels with Mustard Sauce	\$40.00 dz
Assorted Granola Bars	\$30.00 dz
Assorted Ice Cream and Frozen Fruit Bars	\$4.00 ea
Assorted Candy Bars and Power Bars	\$3.50 ea
Individual Bags of Pretzels, Chips and Popcorn	\$2.75 ea
Ben & Jerry's® Ice Cream Cups	\$3.50 ea
Mixed Nuts	\$20.00 lb

From the Bakery

Assorted Breakfast Pastries	\$39.00 dz
Assorted Bakery Fresh Assorted Donuts, Danish, Muffins or Croissants	\$39.00 dz
Assorted Bagels with Cream Cheese	\$39.00 dz
Freshly Baked Cinnamon Rolls or Freshly Baked Pecan Sticky Buns	\$42.00 dz
Slices of Iced Lemon Pound Cake	\$39.00 dz
Assorted Biscotti	\$40.00 dz
Flaky Apple Strudel	\$40.00 dz
Traditional European Breakfast Pastries	\$45.00 dz
Assorted Freshly Baked Cookies	\$37.00 dz
Chocolate Iced Brownies	\$39.00 dz
Assorted Mini French Pastries	\$42.00 dz
Gourmet Chocolate Truffles	\$42.00 dz
Mini Key Lime Tartlets	\$42.00 dz
Chocolate Dipped Strawberries	\$42.00 dz
Coffee Crumb Cake (Serves 10 each)	\$35.00 ea
Assorted Sliced Breakfast Breads (Serves 10 each)	\$39.00 ea

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Lunch



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Lunch

Luncheon Buffets

Groups with fewer than 45 guests are subject to a \$50.00 service charge and a \$8.00 per person surcharge.
Minimum 15 guests required for Lunch Buffets.

Hot Carver Sandwich Buffet

Tomato Bisque with Croutons, Shaved Parmesan and Breadsticks
Fresh Fruit Salad and Pasta Primavera Salad

Carving Station

Choice of One: Whole Roast Turkey or Baked Pit Ham

Choice of Three: Deli Sliced Roast Beef, Pastrami, Salami,

Corned Beef, Egg Salad, Tuna Salad or Chicken Salad

Accompaniments Include: Provolone, American and Swiss Cheese,

Lettuce, Sliced Tomato, Red Onion and Dill Pickles

Soft Pretzel Rolls, Sliced Rye Bread, Whole Wheat and

Fresh Baked Kaiser Rolls

Individual Bags of Chips

Tropical Cheesecake and Double Chocolate Torte

\$35.00 per person

\$100.00 carving fee per station

Southern Deli Buffet

Florida Mixed Green Salad with Sliced Seedless Cucumbers,
Grape Tomatoes, Shredded Carrots, Bacon Bits, Shredded Cheddar

And a Choice of Two Dressings

Country Potato Salad and Southern Coleslaw

Flame Grilled Burgers and Chicken Breasts

Deli Sliced Turkey, Ham and Roast Beef

Sliced American, Swiss and Provolone Cheeses

Accompaniments Include:

Sliced Tomatoes, Sliced Red Onion, Lettuce,

Mayonnaise, Mustard, Ketchup and Pickle Spears

Kaiser and Onion Rolls, Sliced White, Wheat and Rye Breads

Freshly Baked Lemon Cooler Cookies

Peanut Butter Pie and Chocolate Fudge Brownies

\$35.00 per person

Pick a Pocket Buffet

Fresh Fruit Salad, Greek Pasta Salad and Tuscany Bean Salad

Stuff Your Own Pita, Croissant or Whole Wheat Roll with

Grilled Cashew Chicken Salad, Mediterranean Tuna Salad,

Seafood Salad or Hot Gyro-style Sliced Lamb

Minced Cilantro, Lettuce, Tomatoes and Bowl of Tzatziki

Lemon Squares, Cheesecake and Chocolate Drizzled Baklava

\$31.00 per person

Executive Lunch Buffet

Club Salad Bar with Romaine Lettuce, Chopped Eggs, Crumbled Bacon,
Shredded Cheddar Cheese, Tomatoes and Cucumber

With Ranch and Mediterranean Vinaigrette Dressings

Fresh Fruit Salad

Market Street Deli Meats to include:

Corned Beef, Roast Beef, Roast Turkey and Ham

Sliced Provolone, American and Swiss Cheeses

Iceberg Lettuce, Sliced Tomatoes, Dijon Mustard and Herbed Mayonnaise

Assorted Sandwich Rolls and Breads

Breast of Chicken Portobello

Green Beans with Cashews

Penne Pasta Primavera

Jack Daniels® Chocolate Cake and Key Lime Pie

\$35.00 per person

Pasta and Pizza Buffet

Minestrone with Shaved Parmesan and Warm Breadsticks

Tomato Basil Salad, Marinated Mushroom and Artichoke Salad

Caesar Salad Station:

Romaine Lettuce, Grilled Marinated Chicken Strips, Fine Herb Seasonings,

Garlic Croutons, Shaved Parmesan and Classic Caesar Dressing

Italian Ricotta Lasagna

Cheese, Pepperoni, Vegetarian, Deluxe and Rosen Healthy Pizzas

Cannoli, Tiramisu and Italian-style Cookies

\$30.00 per person

Attendant required at \$100 per station

All Wrapped Up

Grilled Asparagus and Yellow Tomato Salad, Three Potato Salad

Sandwich Wraps to include:

Roast Turkey with Cranberry Orange Mayonnaise in a Sundried Tomato Wrap,

Cured Ham and Swiss Cheese with Light Mustard in a Spinach Wrap,

Roasted Vegetable Wrap with Boursin Cheese

Garlic Seared Chicken Breast, Sliced Tomatoes, Onions, Cheddar Cheese and

Roasted Red Pepper Mayonnaise on a Kaiser Roll

Terra Chips and Hard Pretzels

Dessert Display of: Watermelon, Honeydew, Cantaloupe, Pineapple, Seedless

Grapes, Seasonal Berries and Assorted Freshly Baked Cookies

\$32.00 per person

Attendant required at \$100 per station



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Luncheon Buffets

Groups with fewer than 45 guests are subject to a \$50.00 service charge and a \$8.00 per person surcharge. Minimum 15 guests required for Lunch Buffets.

Plaza Days Buffet

Mixed Field Greens with Baby Spinach, Grape Tomatoes, Sliced Cucumbers, Shredded Carrots, Chopped Eggs, Broccoli Florets, Shredded Cheddar, Peppadews, Sunflower Nuts and Black Olives with Chef's Choice of Two Dressings
Seasonal Fruit Display
Display of International and Domestic Cheeses
Assorted Breads and Rolls

Entrée Choices:

- **Plaza Pot Roast:** Sliced Slow Braised Beef with Mirepoix Gravy
- **South Beach Chicken:** Grilled Breast of Chicken over Key Lime Sauce with Fresh Mango Salsa
- **Oven Poached Gulf Grouper:** with Barbecue Shrimp and Caramelized Onions
- **Pasta Primavera:** Penne Pasta tossed with Spinach, Julienne Vegetables and Sundried Tomato Pesto and finished with a Light Pecorino Sauce
- **Mesquite Spiced Pork Loin:** Roasted Shallot Jack Daniel's® Pan Sauce
- **Chicken Picatta:** with Lemon, Capers and Parsley

Fresh Steamed Vegetables
Oven Roasted Fingerling Potatoes with Chives
Chef's Daily Dessert Selection

Two Entrees: \$36.00 per person

Three Entrees: \$39.00 per person

Carving Station

Prime Rib of Beef Au Jus

\$4.50 per person

\$100.00 carving fee per station

**Lunches include a Selection of Tazo® Teas,
Freshly Brewed Coffee and Decaffeinated Coffee**

Upgrade with Starbucks® Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments for \$1.50 additional per person
or
Starbucks® Coffee only for \$1.00 additional per

Plated Lunch Salads & Sandwiches

Groups with fewer than 25 guests are subject to a \$50.00 service charge and a \$8.00 per person surcharge.

Chicken Caesar Salad or Gulf Shrimp Caesar Salad

Crisp Romaine Lettuce, Garlic Croutons and Plum Tomatoes tossed in Traditional Caesar Dressing and Shaved Parmesan Cheese with Warm Rolls and Butter

Grilled Chicken: \$25.00 per person

Gulf Shrimp: \$28.00 per person

Plaza Surf & Turf Salad

Twin Vine Ripe Tomatoes stuffed with Our Signature Roast Chicken Cashew Salad and Tuna Salad over Mixed Greens
Three Potato Salad with Balsamic Vinaigrette Tableside
Warm Rolls and Butter
\$26.00 per person

Plaza TBLT Croissant

Sliced Turkey Breast with Smokehouse Bacon, Lettuce and Tomato on a Jumbo Croissant
served with Fresh Sliced Fruit and Three Potato Salad
\$25.00 per person

Individual Deli Plate

Country Potato Salad and Fresh Seasonal Fruit
Sliced Virginia Ham, Turkey Breast and Genoa Salami
Sliced Swiss and American Cheese, Lettuce, Tomato, Pickle Spear and Condiments with Assorted Sliced Breads and Rolls
\$26.00 per person *Maximum 200 people*

Southern Fried Chicken Salad

Sliced Crispy Chicken Tenders with Glazed Pecans, Applewood Smoked Bacon, Shredded Cheddar Cheese and Tomato Wedges atop Crisp Hearts of Romaine With Barbecue Ranch Dressing
Corn Muffins, Warm Rolls and Butter
\$26.00 per person *Maximum 200 people*

Tropical Chicken Salad

Grilled Breast of Chicken with Grilled Pineapple, Orange Segments and Smoked Gouda Cheese over Crisp Mixed Field Greens with Rum Runner Dressing
Plantain Chip Croutons
Warm Rolls and Butter
\$25.00 per person

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Luncheon Entrée Selection

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South Beach Chicken

Pan Seared Breast of Chicken with Fresh Mango Cilantro Salsa
Toasted Almond Brown Rice Pilaf
\$28.00 per person

Petite Filet Mignon

Grilled Prime Center Cut Filet with Cabernet Reduction
Jack's Potato Gratin
\$36.00 per person

Florida Rolling Hills Chicken

Breast of Chicken seared with Tangerine Marmalade Orange Grove Butter
Gulf Coast Sea Salt New Potatoes
\$27.00 per person

Bay Hill Chicken

Pan Seared Breast of Chicken with Fresh Lemon, Parsley and
Shaved Parmesan over Tomato Basil Orzo
\$27.00 per person

Roast Sirloin

Sliced Roast Sirloin with Wild Mushroom Sauce
Aged Cheddar Mashed Potatoes
\$33.00 per person

Roasted Pork Loin

Sliced Pork Loin with Roasted Red Peppers,
Barbecue and Molasses Glaze
Russet Buttermilk Mashed Potatoes
\$29.00 per person

Mojo Chicken

Seared Mojo Spiced Breast of Chicken with
Cilantro Chimichurri Sauce and Arroz con Gandules
\$27.50 per person

Herd Crusted Salmon

Alaskan Salmon with Tomato Basil Relish and Key Lime Butter
Saffron-Yucca Rice
\$28.00 per person

Gold Coast Chicken

Breast of Chicken topped with Plum Tomato, Smoked Gouda and
Chipotle Sauce served with Parsley Fingerling Potatoes
\$28.00 per person

Pasta Primavera

Bowtie Pasta tossed with Spinach, Julienne Vegetables and
Light Pecorino Cream Sauce
\$25.00 per person

Tropical Duet

Grilled Florida Grouper with Key Lime Butter and
Seared Breast of Chicken Macadamia served with Mushroom Risotto
\$30.00 per person

Oven Poached Tilapia

Served over Wilted Watercress with Pinot Grigio Sauce
Parmesan Roasted Potatoes
\$29.00 per person

Southern Duet

Pan Seared Breast of Chicken paired with a
Skewer of Spicy Sweet Shrimp with Island Mango Salsa
Pina Colada Rice
\$34.00 per person

Each Entrée is served with:

Plaza House Salad

Crisp Garden Greens, Berry Tomatoes, Seedless Cucumbers,
Shaved Red Onion and Carrots
with Peppercorn Ranch and Zinfandel Vinaigrette Dressings

Fresh Seasonal Vegetables, Warm Rolls & Butter and Choice of Dessert
A Selection of Tazo® Tea and Freshly Brewed Coffee
and Decaffeinated Coffee

Upgrade with Starbucks® Coffee for \$1.00 additional per person.



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Lunch Dessert Selection

Double Chocolate Fudge Cake
with Raspberry Crème Anglaise

Chocolate Mousse Drop
with Mixed Berry Sauce

Florida Key Lime Pie

Carrot Cake with Cream Cheese Icing

New York Style Cheesecake
with Fruit Topping

Chocolate Raspberry Bread Pudding
with Vanilla Sauce

Fresh Strawberry and Mandarin Orange Parfait

Wild Blueberry or Apple Sour Cream Pie

Boxed Lunches

Designed "To Go." When served on premises a \$75.00 service charge applies.

Plaza

Thinly Sliced Roast Turkey Breast,
American Cheese and Lettuce on a Soft Kaiser Roll
or

Deli Sliced Honey Ham,
Swiss Cheese and Lettuce on an Onion Roll
Potato Salad and Grandma's Chocolate Chip Cookie
\$24.00 per person

The Florida Cracker

Slow Roasted Beef and Smoked Cheddar on a Grinder
with Horseradish Mayonnaise
Three Potato Salad and Key Lime Cookies
\$24.50 per person

Italian Sub

Cappicola Ham, Genoa Salami, Mortadella and Provolone Cheese
with Lettuce and Tomato B
Brushed with Italian Vinaigrette, served on Crispy Ciabatta Roll
Sicilian Pasta Salad and Chocolate Biscotti
\$25.00 per person

The Healthy Road

Mediterranean Tuna Salad
with Pita Points and Vine Ripe Tomato Slices
or

Grilled Portobello Mushroom
with Provolone Cheese on a Herbed Focaccia Roll
with Sundried Tomato and Basil Mayonnaise
Roasted Vegetable Tabbouleh Salad
Power Bar and Fresh Strawberries
Natural Spring Water or Vitamin Water
\$25.00 per person

Each Boxed Lunch Includes:

Seasonal Whole Fruit, Dill Pickle and Miss Vickie's® Potato Chips
Choice of Bottle Spring Water or Soda
Condiment Packets, Utensil Packet with Salt, Pepper and Napkin

All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax.

Dinner



9700 International Drive
Orlando, Florida 32819
407.996.9700
www.RosenPlaza.com



Dinner

Dinner Appetizers

Served Chilled

Chicken Vegetable Summer Roll

Cusabi Soba Noodles, Shoestring Carrots and Grilled Scallion Wreath
\$9.00 per person

Toasted Asparagus Bundle

Wrapped in Prosciutto de Parma over Capellini Pasta with
Peppercorn Parmesan Dressing and Peppadews
\$9.00 per person

Crab and Shrimp Martini

Maryland Lump Crab and Jumbo Gulf Shrimp
Brandied Louis Sauce, Fresh Lemon and Yellow Pea Tendrils
\$13.00 per person

Served Hot

Diver Scallop and Shrimp Risotto

With Blistered Mini Sweet Pepper and Fried Basil
\$11.00 per person

Steamed Chicken Potstickers

Over Thai Enoki Pepper Slaw with Scallion Wok Sauce
\$8.00 per person

Porcini Mushroom Beggar Purses

Cracked Black Pepper Alfredo, Diced Tomato
and Shaved Fresh Parsley Parmesan
\$9.00 per person

Soup and Salad Selection

Signature Soup Selections

Tomato Bisque, Minestrone, Vegetable Lentil, Creamy Swiss Onion,
Chicken Parmesan or Rustic Tomato and Artichoke

Bay Hill Salad

Gourmet Baby Greens, Crumbled Bleu Cheese, Ripe Olives,
Shaved Red Onion and Endive

Caesar Salad

Hearts of Romaine, Tomato and Sliced Banana Peppers
tossed with our Signature Caesar Dressing
Shaved Parmesan and Garlic Croutons

Sand Lake Salad

Crisp Lettuce Mix with Shredded Carrots, Sundried Cherries,
Grape Tomatoes and Toasted Sunflower Nuts

Mediterranean Salad

Hearts of Romaine, Crumbled Feta, Kalamata Olives,
Red Onion and Roma Tomatoes

Rosen Salad

Roasted Slivered Portobello Mushrooms, Asparagus, Fresh Shoestring Carrots
and Grape Tomatoes over Hearts of Romaine and Endive
Sundried Tomato Balsamic Vinaigrette

Florida Farmer's Market Salad

Crisp Zellwood Iceberg and Baby Lettuce Mix with Vine Ripe Tomatoes,
Seedless Cucumbers, Orange Segments and Florida Festival Strawberries

Gourmet Berry Salad

Mixed Field Greens, Wild Berries, Toasted Almonds and Buffalo Mozzarella

South Beach Salad

Arugula, Spinach, Lola Rose Lettuce, Sliced Cucumber, Grape Tomatoes,
Shredded Jack Cheese and Sunflower Nuts

The Plaza Wedge

A Crisp Wedge of Iceberg Lettuce, Fresh Mozzarella,
Field Tomatoes and Green Olives

Chef's Salad Dressings

Parmesan Peppercorn, Balsamic Vinaigrette, Greek Herb Vinaigrette, Honey
Dijon, Creamy Bleu Cheese, Caesar, Low Fat Zinfandel Vinaigrette
and Low Fat Italian Vinaigrette



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Dinner

Dinner Entrée Selection

Groups with fewer than 25 guests are subject to a \$50.00 service charge and a \$8.00 per person surcharge.

Scaloppini of Chicken

Searched Chicken Breast with Fresh Mozzarella and Spinach
Forest Mushroom Pinotage Reduction
Skillet Baked Parmesan Orzo
\$37.00 per person

Sea Bass Tropicale

Oven Poached Chilean Sea Bass with Delicate Rum Butter and Mango Salsa
Olive Oil, Sea Salt Roasted Fingerling Potatoes
\$52.00 per person

Mediterranean Chicken

Pan Seared Double Breast with Dijon Mustard and Shallots
Red Pepper, Capers and Picholine Olive Butter
White Truffle Potato Mash
\$38.00 per person

Roasted Pork Tenderloin

Pork Medallions with Sundried Cherry Balsamic Jus
Duchesse Stuffed Potatoes
\$41.00 per person

New York Strip

Grilled Center Cut Sirloin with Rosemary Peppercorn Butter
Parmesan Roasted Potatoes
\$48.00 per person

Bronzed Tenderloin of Beef

Sliced Tender Filet with Essence of Currant, Black Pepper and Tawny Port
Creamy Bleu Cheese Polenta
\$47.00 per person

Dijon Crusted Chicken

Double Breast of Chicken with Artichoke White Cheddar Sauce
Parsley Angel Hair Pasta
\$39.00 per person

Grilled Filet Mignon

Grilled Center Cut Filet with Pinot Noir and Wild Mushrooms
Roasted Garlic Potatoes
\$49.00 per person

Florida Mangrove Snapper

Served with Wok Style Shredded Snow Peas, Red Pepper,
Sprouts and Lo Mein Noodles
\$45.00 per person

Chicken LaFayette

Double Breast of Chicken stuffed with
Gumbo Rice and Cajon Smoked Sausage
New Orleans Style Choron Sauce
Herb Roasted New Potatoes
\$39.00 per person

Orange Teriyaki Salmon

Served with Shredded Snow Peas, Cucumber and Red Pepper Slaw
Lime Scented Sticky Rice with Scallions
\$41.00 per person

Prime Rib

Slow Roasted Prime Rib au jus with Horseradish Sauce
Two Potato Gratin and Steamed Asparagus
\$42.00 per person

American Brasserie Chicken

Double Breast of Chicken stuffed with Creamy Spinach,
Toasted Pine Nuts and Smokehouse Bacon
California Goat Cheese and Artichoke Sauce
Whipped Buttermilk New Potatoes
\$39.00 per person

Each Entrée is served with:

Choice of Soup or Salad, Fresh Seasonal Vegetables,
Warm Rolls & Butter and a Choice of Dessert
Selection of Tazo® Teas, Fresh Coffee and Decaffeinated Coffee

Upgrade with Starbucks® Coffee for \$1.00 additional per



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Dinner

Dinner Entrée Duets

Groups with fewer than 25 guests are subject to a \$50.00 service charge and a \$8.00 per person surcharge.

Oven Poached Pacific Halibut

Cakebread Cellars Chardonnay Butter

Grilled American Bison Steak

Forest Mushroom Sauté, VSOP Cognac Sauce
with Manchego Crusted Orzo

\$69.00 per person

Chicken Tuscany

Breast of Chicken stuffed with Creamy Spinach, Pine Nuts and Fontina

Pesto Marinated Shrimp Skewer

Lemon Sauce and Balsamic Syrup Drizzle
Roasted Garlic Potato

\$52.00 per person

Macadamia Crusted Breast of Chicken

Breast of Chicken Sautéed with Macadamia Nuts

Baked Gulf Red Snapper

Key Lime Butter and Fresh Tomato Cilantro Salsa
Roasted New Potatoes

\$52.00 per person

Herb Seared Filet Mignon

Pinot Noir Sauce

Breast of Chicken Francaise

Baked with Prosciutto, Roma Tomatoes and
Mozzarella Choron Sauce

with Stuffed Baby New Potatoes

\$55.00 per person

Sliced Roast Tenderloin of Beef

Bordelaise Sauce

Pan Seared Breast of Chicken

Artichoke White Cheddar Sauce
Russet Buttermilk Potato Mash

\$51.00 per person

Each Dinner Entrée Duet is served with:

Choice of Soup or Salad, Fresh Seasonal Vegetables, Warm Rolls & Butter and a Choice of Dessert
Selection of Tazo® Teas, Fresh Coffee & Decaffeinated Coffee

Upgrade with Starbucks® coffee for \$1.00 additional per person.

Dinner Dessert Selection

Wild Raspberry Galette

Short Bread Crust, Pastry Cream and Lemon Zest

Chocolate Marquesa

Layers of Rich Chocolate Mousse,
with a Crisp Cookie Center
covered with Chocolate Ganache and Caramel Sauce

Guava Cheesecake

Our Signature Cheesecake finished with
Sweet Florida Guava, Whipped Cream and
a Fresh Strawberry

Jack Daniels® Chocolate Cake

Layered with Chocolate Ganache, accented by
Crème Anglaise and scented with this
Famous Tennessee Whiskey

Chocolate Mousse Macadamia Nut Pie

Topped with White and Dark Chocolate Shavings

Deep Dish Apple Crumble Pie

Washington Granny Smith Apples piled high
in a Short Bread Crust and finished with
Whipped Cream and Caramel Drizzle

Florida Key Lime Pie

Authentic Key Lime Recipe with
Sweet Whipped Cream and Strawberry Garnish

Tiramisu Cake

Layered Mascarpone Cream, Ladyfingers, Espresso
dusted with Cocoa Powder and topped with
Whipped Cream and Raspberry Garnish.

All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax.

Dinner

Specialty Desserts

*Substitute any of the following desserts with dinner
(Applicable surcharge shown)*

Tuxedo Bombe

Layers of White and Milk Chocolate Mousse covered in a Dark Chocolate Shell and drizzled with White Chocolate Espresso Bean Sauce
\$5.00 per person

Grand Marnier Parfait

Served in a wine glass with Grand Marnier Soaked Angel Food Cake layered with Fresh Berries and Pastry Cream
\$7.50 per person

White Chocolate Raspberry Truffle

French Vanilla Bean Ice Cream with a Raspberry Sorbet Center covered in White Chocolate
\$4.50 per person

Dessert Trio

Chocolate Raspberry Mousse in a Chocolate Cup, Key Lime Tartlet and Mini Chocolate Éclair with Raspberry, Caramel and Passion Fruit plate painting
\$6.00 per person

Bananas Foster Station

Fresh Bananas, White Rum, Brown Sugar and Citrus Juice flambéed and served over Haagan Dazs® Vanilla Ice Cream
\$6.00 per person
Attendant required at \$100 per station

Pecan Praline Truffle

Gourmet Praline-Pecan Ice Cream covered in a Dark Chocolate Shell with Raspberry Sauce
\$4.50 per person

Viennese Dessert Station

Strawberry Festival Cake

topped with Tuxedo Dipped Fresh Strawberries

“The Alps” Mountain High Five Layer Colossal Chocolate Cake

Sacher Torte * Apple Caramel Streusel Cake * Tiramisu * Handmade Bavarian Truffles

Starbucks Coffee

with Assorted Flavored Coffee Syrups and Rock Candy Stir Sticks & Condiments

\$21.50 per person

Minimum 75 guests



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Dinner

Dinner Buffets

Groups with fewer than 50 guests are subject to a \$50.00 service charge and a \$10.00 per person surcharge.
Minimum of 25 guests required for dinner buffets.

Plaza Buffet

Salad Bar

Chopped Iceberg Lettuce, Shredded Carrots, Grape Tomatoes, Cheddar Cheese, Cucumbers, Chopped Egg, Toasted Sunflower Nuts and Croutons with Zinfandel Vinaigrette and Ranch Dressing

Plaza Signature Seafood Salad and Spiral Pasta Salad
Sliced Cucumbers, Tomatoes, Feta Cheese, Black Olives in Vinaigrette Dressing

Entrée Selections

- **Sliced Roast Sirloin** with Crumbled Bleu Cheese Gratin au Jus
- **Colorado Pork Loin** with Roasted Pepper Molasses Barbecue Sauce
- **Orange Chicken** glazed with Orange Marmalade and Citrus Sauce
- **Pan Seared Chicken Breast** with Artichoke White Cheddar Sauce
- **Gold Coast Chicken Breast** with Plum Tomatoes and Smoked Gouda Chipotle Sauce
- **Broiled Sterling Salmon** with Green Olive and Pimento Butter
- **Flank Steak Teriyaki** with Asian Ginger Glaze
- **Crab and Scallop Stuffed Sole** with Chardonnay Dill Sauce

Chef's Selection of Seasonal Vegetables

Oven Baked New Potatoes

Chef's Selection of Assorted Cakes, Pies and Tortes

Choice of Two Entrees: \$45.00 per person

Choice of Three Entrees: \$49.00 per person

Choice of Four Entrees: \$53.00 per person

Carving Station

Prime Rib of Beef au Jus

Additional \$5.50 per person

Carver required at \$100 per station

Mardi Gras Buffet

Salad Bar

Artichoke and Spicy Olive Salad
Dijon Shrimp Seafood Salad
Creole Vine Ripe Tomato and Watercress Salad
marinated in Vinaigrette Dressing

Entrée Selections

Blackened Redfish over Creole Tomato Sauce

Crawfish Etouffée slowly simmered with Celery, Garlic and Peppers with a touch of Cayenne over Boiled Rice

Oven Roasted Game Hens stuffed with Bayou Wild Rice and smothered with Creole Mustard Sauce, Field Peas and Andouille

Potato Gratin - Dauphinoise Style with

Caramelized Onions, Smoked Gouda and White Truffle Oil

Creole Ratatouille - Stewed Eggplant, Tomatoes, Pimento Stuffed Queen Olives, Okra

Warm Cheddar Biscuits, Cornbread and Rolls

French Quarter Desserts

Pecan Pie

Caramel Apple Pie

Bananas Foster *prepared to order*

Flambéed Fresh Bananas over Vanilla Ice Cream

\$54.00 per person

Attendant required at \$100 per station

All Dinner Buffets Include:

Warm Rolls & Butter and a Selection of Tazo® Teas, Fresh Coffee and Decaffeinated Coffee

Upgrade with Starbucks® Coffee for \$1.00 additional per person.

Dinner

Dinner Buffets

Groups with fewer than 50 guests are subject to a \$50.00 service charge and a \$10.00 per person surcharge.
Minimum of 25 guests required for dinner buffets.

Florida Everglades Buffet

Soup & Salad Bar

Southern Shore Conch Chowder

Kettle Salad (*Tossed to Order*)

Crisp Iceberg Lettuce, Sweet Berry Tomatoes, Hearts of Palm,
Smoked Bacon, Crispy Croutons and Toasted Sunflower Nuts
tossed with Okeechobee Ranch Dressing

Cucumber and Watercress Salad

Red Onion, Guacamole and Sour Cream Dressing

Florida Cracker Salad

Wagon Wheel Pasta, Shredded Carrots, Vine Ripe Tomatoes,
Ripe Olives and Red Radish with Creamy Bleu Cheese Dressing

Entrée Selections

Lake Cypress Tilapia

Oven Baked Fish with Scallion and Lime

Oak Grilled Chicken

with Smokey Chipotle Bourbon Sauce

Backwoods Roast Beef

Slow Roasted with Mango Rum Barbecue Sauce

Toasted Coconut Sweet Potato Cakes

Florida Farmer's Market Vegetables

Cheddar Biscuits and Jalapeno Corn Muffins

Key Lime Pie

Warm Banana Bread Pudding

with Cinnamon Bourbon Sauce

Chocolate Hurricane Cake

\$49.00 per person

Attendant required at \$100 per station

Asian Buffet

Sushi and Sashimi Display*

California Roll, Nigie, Unagi Roll, Temakisushi and
Ichi with Yaki Nori, Wasabi, Pickled Ginger and Soy

Soup & Salad Bar

Shrimp and Cabbage Slaw

Fried Won Tons, Cilantro, Cashews & Curry Mustard Dressing

Soba Noodle Salad

Thai Chile Dressing with Watercress, Shredded Carrots,
Cucumbers

Asian Chicken Soup

Vietnamese Dim Sum, Miso and Vegetables

Entrée Selections

Yellowtail Snapper

with Ginger Roasted Shitake Mushrooms and
Root Beer Hoisin Vinaigrette

Habachi Grilled Chicken

in Sesame Honey Teriyaki Glaze

Black Pepper Seared Pork Stir Fry Station

with Pineapple, Spring Onions and Wok Sauce
(Cooked to Order)

Wok Seared Shanghai Vegetables

Steamed Sticky Rice

Guava Cheesecake

Iced Lemon Pound Cake

Warm Banana Coconut Rice Pudding

Fortune Cookies

\$54.00 per person

Attendant required at \$100 per station

*Substitute for Mixed Garden Salad Bowl with Two Salad Dressings

\$48.00 per person

All Dinner Buffets Include:

Warm Rolls & Butter and a

Selection of Tazo® Teas, Fresh Coffee and Decaffeinated Coffee

Upgrade with Starbucks® Coffee for \$1.00 additional per person

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Dinner

Dinner Buffets

Groups with fewer than 50 guests are subject to a \$50.00 service charge and a \$10.00 per person surcharge.
Minimum of 25 guests required for dinner buffets.

Mediterranean Buffet

Antipasto Display

Shaved Italian Prosciutto and Salami, Fresh Mozzarella, Crumbled Feta, Spiced Olive Salad, Peppadews, Pesto Marinated Roma Tomatoes with Bowls of Cucumber-Dill Tzatziki and Tahini Hummus, Garlic Toasted Pita Points and Flatbread

Soup & Salad Bar

French Red Lentil Soup

Caesar Salad Station

Romaine Lettuce, Pepperoncini, Croutons, Shaved Parmesan with our Signature Caesar Dressing

Greek Orzo Pasta Salad

Artichokes, Olives and Roasted Peppers In Vinaigrette Dressing

Tabbouleh Salad

Bulgar Wheat, Tomato, Parsley, Mint with Virgin Olive Oil and Lemon

Entrée Selections

Oven Poached Sole

stuffed with Scallops and Crab, Cracked Olives, Tomatoes and Beurre Blanc

Iron Skillet Chicken

with Parsley, Lemon and Capers

Beef and Veal Tortellacci

Stuffed Jumbo Tortellini Style Pasta with Black Pepper and White Truffle Scented Alfredo

Zucchini and Tomato Casserole

Dead Sea Salt Fingerling Potatoes

Garlic Breadsticks and Sliced Asiago Bread

Grand Marnier Cheesecake * Tiramisu Cake

Chocolate Cups with Chocolate Chip Cannoli Crème and Raspberry White Chocolate Mousse

Warm Hazelnut Chocolate Fondue

with Fresh Strawberries, Lady Fingers and Biscotti

\$65.00 per person

Attendant required at \$100 per station

Sabor Latino

Soup and Salad Bar

Gazpacho with Tortilla Chips

Ensalada Romana

Berry Tomatoes, Manchego Cheese, Thin Sliced Red Onion, Cucumbers, Crushed Corn Tortilla, Peppercorn Avocado Dressing

Ensalada de Camarones de la Isla

Marinated Baby Shrimp, Red Peppers, Chopped Cilantro and Green Onions with Fresh Lime and Virgin Olive Oil

Ensalada de Arroz y Chorizo

Sweet Corn, Cumin and Roasted Red Pepper Dressing

Entrée Selections

Pescado al Horno

Grouper with Fresh Mango Salsa

Lechon Asado

Slow Roasted Shredded Pork marinated with Dos Equis Beer and Garlic

Pollo ala Chimichurri

Grilled Breast of Chicken finished with Fresh Salsa Roja

Yuca Frita

"French Fried" Yucca Root

Plantanos Maduros

Fried Sweet Plantains

Batata Asada

Baked Puerto Rican Yam

Dulce de Leche

Caramel Pudding

Flan de Vainilla

Vanilla Flan

Arroz con Dulce con Pasas y Canela

Rice Pudding with Raisins and Cinnamon

\$54.00 per person

All Dinner Buffets Include:

Warm Rolls & Butter and a Selection of Tazo® Teas, Fresh Coffee and Decaffeinated Coffee
Upgrade with Starbucks® Coffee for \$1.00 additional per person.

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Dinner

Around the World Dinner Stations

Groups with fewer than 50 guests are subject to a \$50.00 service charge and a \$10.00 per person surcharge.
35 person minimum.

Mediterranean

Lobster Bisque accented with Cognac

Marinated Eggplant and Feta Salad

Antipasto Display with Imported Italian Meats and Cheeses

Baked Chicken Tuscany with Lemon, Artichoke and Black Pepper

Cheese Tasting Station *(Carved to Order)*

A Selection of Artisanal Cheeses: Mezzaluna Fontina,
Buttermilk Bleu, Vintage Van Gogh, Gruyere and Yellow Sharp Cheddar
with a display of Rustic Breads and Rolls

Latino

Ensalada de Camarones de la Isla

Marinated Baby Shrimp, Red Peppers, Chopped Cilantro
and Green Onions with Fresh Lime and Virgin Olive Oil

Kettle Salad

Crisp Greens, Hearts of Palm, Jicama, Avocado, Yellow Tomatoes
Carambola tossed with Mango Poppy Dressing

Grilled Flank Steak with Fresh Herbs and Lime *(Cooked to Order)*

Carne Asada Chimichurri

Grouper Escabeche – Fried Pickled Grouper

Yucca Frita – “French Fried” Yucca Root

Australia

Brisbane Stew

Hearty Soup of Mussels, Potatoes and Lemongrass

New South Wales Salad

Fresh Orange Salad with Jicama, Sliced Radish and Scallion

Queensland Spring Lamb with Mint Sauce *(Carved to Order)*

Coral Sea Steamed Clams

Leaping Kangaroo Vineyard’s Chardonnay, Shallots,
and Fresh Thyme

Outback Potato Cake

Chunky Baked Potato and Tomato Cake

Asian

Sushi and Sashimi Display

California Roll, Nigie, Unagi Roll, Temakisushi and Ichi
with Yaki Nori, Wasabi, Pickled Ginger and Soy

Chilled Soba Noodle Salad with Spicy Shrimp and Vegetables

Steamed Chicken Potstickers with Ponzu Dipping Sauce

Ginger Teriyaki Pork Stir Fry *(Cooked to Order)*

Sticky Rice

Fortune Cookies

USA

Grand Canyon Salad Bowl

Crisp Lettuce, Shredded Jack Cheese, Berry Tomatoes, Scallions
and Crushed Corn Chips with
Parmesan Peppercorn Dressing

Roasted Strip Loin of Beef *(Carved to Order)*

and
with Horseradish Sauce and Mini Rolls

South Texas Mini Fajita Trumpets

with Sour Cream and Salsa

Lake Michigan White Fish

with Lemon Dill Butter

Idaho Baked Potato Bar

California Vegetable Medley

North African

Moroccan Harira

Spiced Lamb and Hummus Soup with Cumin, Garlic and Cilantro

Tunisian Tomato Salad

Shaved Red Onion, Fried Basil, Lemon and Virgin Olive Oil

Tahini Dip and Pita Bread

Falafel *(Sautéed to Order)*

Egyptian Vegetable Patty with Cucumber, Tomato,
Shredded Lettuce and Cilantro

Lamb Gyros

Sliced Lamb, Diced Tomatoes, Lettuce and Tzaziki
Cucumber Yogurt Dressing with Flatbread and Warm Cous Cous

Two Stations - \$45 per person

Three Stations - \$49 per person

Four Stations - \$53 per person

Attendant required at \$100 per station

All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax.

All Dinner Buffets Include:

Warm Rolls & Butter and a Selection of Tazo® Teas, Fresh Coffee and Decaffeinated Coffee.

Upgrade with Starbucks® coffee for \$1.00 additional per person or

Upgrade with Starbucks® Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments for \$1.50 additional per person

Reception



**ROSEN
PLAZA**
HOTEL

9700 International Drive
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Reception

Honey Baked French Brie en Croute

Large Wheel of Imported French Brie topped with Toasted Almonds and Honey, Wrapped in Puff Pastry, Baked Golden Brown and finished with Fresh Raspberry Drizzle

\$195.00 each

Serves approximately 35 guests

Farmer's Market of Fresh Raw Vegetables

With Bleu Cheese, Ranch and Onion Dips

\$6.50 per person

25 person minimum

International and Domestic Cheese

A variety of cheese including

Smoked Cheddar, Creamy Boursin, Provolone and Gouda

Garnished with Fresh Fruit and Gourmet Assorted Crackers

\$8.00 per person

25 person minimum

Mediterranean Antipasto

Sliced Italian Prosciutto, Salami, Mortadella, Smoked Gouda,

Fresh Mozzarella, Crumbled Feta, Spiced Olive Salad, Peppadews,

Pesto Gorgonzola, Marinated Roma Tomatoes

Bowls of Cucumber-Dill Tzatziki, Tahini Hummus,

Garlic Toasted Pita Points, Flat Bread, Crackers and Warm Breadsticks

\$10.50 per person

40 person minimum

Fresh Fruit Spectacular

An array of Sliced Cantaloupe, Honeydew, Watermelon, Pineapple,

Seedless Grapes and Seasonal Berries with Strawberry Yogurt Dip

\$6.50 per person

25 person minimum

Displays

Filet of Smoked Salmon

Imported Norwegian Lox accompanied by Bagel Chips, Mini Pumpernickel, Marinated Shaved Red Onion and Capers

\$195.00 per side

Serves approximately 25 guests

Mediterranean Display

Garlic and Lemon Hummus, Tahini and Cucumber Hummus Tabbouleh, Kalamata Olives and Feta Cheese with Pita Points and Flat Bread

\$10.00 per person

24 person minimum

Spanish Tapas *(Presented in Bowls & Platters)*

Roasted Asparagus with Prosciutto

Shrimp with Orange Watercress Salad

Long Stem Artichokes with Grape Tomatoes

Cracked Black Pepper and Shaved Manchego Cheese

Chorizo Sausage with Roasted Peppers and Toasted Almonds

Roasted Portabella Mushroom Slivers in Raspberry Vinaigrette

Display of Artisan Breads and Rolls

\$9.50 per person

40 person minimum

Snacks

Artichoke and Parmesan Dip * Sour Cream Spinach Dip

Onion Dip * Warm Cheddar Dip

Gourmet Cracker Assortment * Tortilla Chips

Potato Chips * Soft Pretzels * Mixed Nuts

\$8.75 per person

25 person minimum

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Chef Stations

Chef Stations are designed to be ordered in conjunction with additional menu selections to enhance your function.
One and a half hours of service provided.

Service charges apply when event exceeds timeframe. Carver or Attendant is required at \$100 per station

Mashed Potato Bar

Maple Sweet and Yukon Gold Mashed Potatoes
With Toppings of Cinnamon Sugar, Pineapple, Crumbled Bleu Cheese,
Smokehouse Bacon, Cheddar Cheese, Chopped Scallions and Sour Cream
\$10.00 per person
25 person minimum

Maryland Crab Cake Station

Sautéed Lump Blue Crab with
Old Bay Remoulade and Dijon Horseradish Sauces
\$15.00 per person
25 person minimum

Asian Stir Fry

Chicken, Shrimp or Pork (*Select One*)
Tossed with Far East Vegetables, Soba Noodles and Sweet Tai Chile Sauce
\$14.00 per person
25 person minimum

Pasta Bar

Tricolor Cheese Tortellini with Pesto Alfredo Sauce
Bowtie Pasta with Roma Tomato Basil Sauce
Cracked Black Pepper and Shaved Parmesan
Warm Italian Breadsticks
\$10.00 per person
25 person minimum

Steamship Round of Beef

Mini Rolls, Horseradish Sour Cream, Dijon Mustard and Mayonnaise
\$750.00 each
Serves approximately 150 guests

Baked Brown Sugar Cured Ham

Mini Rolls, Dijon Mustard and Mayonnaise
\$400.00 each
Serves approximately 50 guests

Whole Roasted Turkey

Mini Rolls, Cranberry Sauce and Mayonnaise
\$375.00 each
Serves approximately 50 guests

Whole Roasted Gulf Red Snapper

Line Caught and Oven Poached with
Sweet Tai Chile Sauce and Fresh Mango Salsa
\$400.00 each
Serves approximately 25 guests
250 person maximum

Roast Tenderloin of Beef

Mini Rolls, Horseradish Sour Cream, Dijon Mustard and Mayonnaise
\$475.00 each
Serves approximately 25 guests

Roast Sirloin of Beef

Whole Roasted New York Strip Loin crusted with
Herbs, Garlic and Cracked Black Pepper
Mini Rolls, Horseradish Sour Cream, Dijon Mustard and Mayonnaise
\$450.00 each
Serves approximately 30 guests

Roast Pork Steamship

Caribbean Spices
Mini Rolls and Fresh Mango Salsa
\$425.00 each
Serves approximately 50 guests

Rack of Lamb

Australian Baby Lamb Chops
Slow Roasted with Minted Pan Sauce
\$75.00 per rack
Serves approximately 8 guests

All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax.

Hors d'Oeuvres Packages

One and a half hours of service provided. Surcharges apply with fewer than the published minimum attendance.
Carver or Attendant is required at \$100 per station

Silver

International and Domestic Cheese Display

Garnished with Fresh Fruit and
Seasonal Berries with Toasted Garlic Baguettes
and Gourmet Cracker Assortment

Raw Farmer's Market Vegetable Display

Bleu Cheese, Ranch and Onion Dips

From the Chafers

Chicken Cashew Eggrolls with Duck Sauce

Spinach Spanikopitas

Sweet and Sour Meatballs

Tricolor Cheese Tortellini with Pesto Alfredo

\$26.00 per person

8 pieces per person, *minimum 25 guests*

Gold

International and Domestic Cheese Display

Garnished with Fresh Fruit and Seasonal Berries
with Toasted Garlic Baguettes and Gourmet Cracker Assortment

Fresh Fruit Spectacular

Sliced Cantaloupe, Honeydew, Watermelon, Pineapple,
Seedless Grapes & Seasonal Berries with Strawberry Yogurt Dip

From the Chafers

Mini Chicken Wellington over Béarnaise Sauce

Baked Brie and Raspberry en Croute

Scallops wrapped in Smokehouse Bacon

Cavatappi Pasta with Shrimp Pesto Parmesan Alfredo

Carving Station

Lime Mojo Roasted Pork Loin in Caramelized Shallot Pan Sauce

Mini Rolls, Dijon Mustard and Mayonnaise

\$36.00 per person

10 pieces per person, *minimum 25 guests*

Platinum

Mediterranean Antipasto

Array of Italian Meats and Cheese, Spiced Olive Salad,
Peppadews, Pepperoncini and Balsamic Roasted Portabella
Mushrooms with Warm Breadsticks

Fresh Fruit Spectacular

Sliced Cantaloupe, Honeydew, Watermelon, Pineapple,
Seedless Grapes & Seasonal Berries
Strawberry Yogurt Dip

California Rolls

with Wasabi, Soy and Pickled Ginger

From the Chafers

Coconut Chicken with Orange Horseradish Sauce

Mini Beef Wellington over Choron Sauce

Mini Crab Cakes with Mango Salsa

Chicken Fajita Trumpets with Sour Cream

Pasta Station

Tricolor Cheese Tortellini with Pesto Alfredo

Bowtie Pasta with Tomato Basil Sauce

Served with Shaved Parmesan, Cracked Pepper
and Italian Breadsticks

Carving Station

Steamship Round of Beef

Mini Rolls, Horseradish Sour Cream and Mayonnaise

\$49.00 per person

12 pieces per person, *minimum 50 guests*

To Enhance Your Reception

Pastry Display of Whole Cakes and Tortes

Mocha Java Cake, Italian Rum Cake, Mango Cheesecake, Key Lime Pie, Assortment of Dessert Shots

Fresh Strawberries and Pineapple Spears

with Warm Chocolate Sauce

Starbucks Coffee

Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments

\$13.50 per person *Minimum 25 guests*

All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax.

Reception

Cold Hors d'Oeuvres

Grilled Chicken and Gorgonzola Pesto Baguette	\$400.00
Roast Beef on Pumpnickel with Horseradish Cream	\$400.00
Green Olive Hummus in Bouche	\$375.00
Strawberry with Maple Pecan Cream Cheese	\$395.00
Prosciutto and Asparagus Bundle	\$395.00
Seared Rare Tuna and Boursin Canapés	\$425.00
Assorted Finger Sandwiches	\$375.00
Cognac Scented Liver Mousse in Vol-au-Vent	\$375.00
Jumbo Gulf Shrimp on Ice with Cocktail Sauce and Lemon	\$450.00
Cucumber and Shrimp with Roasted Pepper Cream Cheese	\$400.00
Antipasto Skewers	\$395.00
Maryland Crab Stuffed Peppadews	\$425.00
Smoked Salmon, Onion and Caper Mousse on Bagel Chip	\$400.00
Turkey and Smoked Cheddar Stick	\$395.00
California Rolls	\$475.00
With Pickled Ginger, Wasabi and Soy (100 piece min)	
Assorted Sushi and Sashimi	\$575.00
With Pickled Ginger, Wasabi and Soy (100 piece min)	

Chips and Nuts

Terra Chips, Potato Chips	\$20.00 per pound
with Onion Dip	
Tortilla Chips	\$20.00 per pound
with Salsa	
Mixed Nuts	\$20.00 per pound
Pretzels	\$15.00 per pound
Roasted Snack Mix	\$15.00 per pound

Hot Hors d'Oeuvres

Mushroom in Puff Pastry	\$375.00
Chicken Quesadilla Trumpet	\$375.00
Spinach and Goat Cheese in Phyllo	\$375.00
Crab Rangoon with Plum Sauce	\$425.00
Vegetable Eggroll with Duck Sauce	\$375.00
Balsamic Fig and Goat Cheese Flatbread	\$375.00
Chicken Potstickers with Thai Chile Sauce	\$395.00
Mini Beef Wellington	\$425.00
Mini Chicken Wellington	\$400.00
Beef Sate Skewer	\$375.00
Coconut Chicken with Spicy Orange Mustard	\$395.00
Cashew Chicken Eggroll with Shogun Sauce	\$375.00
Mini Reuben in Pastry	\$395.00
Baked Raspberry Brie en Croute	\$375.00
Beef Empanadas	\$375.00
Mini Cuban Cristo	\$375.00
Conch Fritters with Remoulade	\$395.00
Buffalo Chicken Wings with Chunky Bleu Cheese Dressing	\$375.00
Scallop Wrapped in Bacon	\$425.00
Crispy Chicken Tenders in Honey Mustard	\$375.00
Sweet and Sour Meatballs	\$375.00

*All prices are per 100 pieces with 25 piece minimum order, except where noted;
Butler service available at \$75.00 per server up to 2 hours*

Beverages



 ROSEN
PLAZA
HOTEL

9700 International Drive
Orlando, Florida 32819
407.996.9700
www.RosenPlaza.com

Beverages

Beverages and Cocktails

Sponsored Host Bar - Charged to Client per Drink

House Brands	\$5.00 ea
Name Brands	\$6.00 ea
Premium Brands	\$6.50 ea
House Wines	\$5.50 ea
Beringer Wine	\$6.00 ea
Domestic Beer	\$5.00 ea
Imported Beer	\$5.75 ea
Liqueurs, starting from	\$7.00 ea
Soft Drinks	\$3.00 ea
Mineral & Sparkling Water	\$3.50 ea
Keg Beer, 15.5 gal	\$500.00 ea

Open Bar Plan - All prices are per person

Cocktails, House Wines, Domestic & Imported Beer, Soft Drinks, Waters

Client is charged per person, based on Guaranteed Attendance or Actual Attendance, whichever is greater. Minimum guarantee of 35 guests.

House Brands

First Hour	\$13.00
Each Additional Hour	\$5.50

Name Brands

First Hour	\$16.00
Each Additional Hour	\$6.50

Premium Brands

First Hour	\$17.00
Each Additional Hour	\$7.50

Liqueurs - add \$1.00 per person, per hour

Complete Package Plan - All prices are per person

Four (4) continuous hours including
Unlimited Cocktails and House Wine with Dinner.
Minimum guarantee of 35 guest.

House Brands	\$26.00
Name Brands	\$31.00
Premium Brands	\$33.00

Soda Plan - All prices are per person

First Hour	\$5.00
Each Additional Hour	\$2.50

Beer, Wine and Soda Plan - All prices are per person

Domestic and Imported Beer, Beringer, Cabernet Sauvignon, Chardonnay, White Zinfandel, Assorted Soda and Bottled Water

First Hour	\$12.00
Each Additional Hour	\$5.00

Specialty Wine Selections

Sonoma Cutrer Chardonnay, Sonoma	\$42.00
Charles Krug Chardonnay, Napa	\$46.00
Cakebread Cellars Chardonnay, Napa	\$72.00
Ferrari Carano, Sauvignon Blanc	\$40.00
Charles Krug Merlot, Napa	\$58.00
Sterling Cabernet Sauvignon, Napa	\$50.00
Rodney Strong, Pino Noir	\$44.00

Additional Wine Selections are available

Champagne

Korbel, Brut	\$34.00
Moet et Chandon, White Star	\$75.00

Premium House Wine

Merlot, Cabernet Sauvignon, Chardonnay and White Zinfandel Beringer, 750 ml	\$32.00
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House Wine

Merlot, Cabernet Sauvignon, Chardonnay and White Zinfandel House Wine, 750 ml	\$28.00
House Wine, 1.5 ltr	\$49.00

Cocktail Punches

Champagne Punch	\$65.00 gal
Mimosa	\$70.00 gal
Tropical Rum Punch	\$85.00 gal
Non-alcoholic Golden Punch	\$48.00 gal

Bartenders & Fees

First Three Hours	\$100.00*
Additional Hours, per bartender	\$35.00 ea

**Bartenders are provided at an average of one (1) per 125 guests for host bars.*

Additional Bartenders subject to Bartender Fee.

Should total Beverage Revenue (excluding service charge & tax) exceed \$675.00 per bar, Bartender Fee is waived for the first 3 hours.

When multiple bars are present, the Total Beverage Revenue is divided by \$675.00 to determine the applicable Bartender Fees.

All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax.



9700 International Drive
Orlando, Florida 32819
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Beverages

Beverages and Cocktails

Cash Bar - Per drink, inclusive pricing

House Brands	\$5.75 ea
Name Brands	\$6.50 ea
Premium Brands	\$7.00 ea
House Wines	\$6.00 ea
Beringer Wine	\$6.50 ea
Domestic Beer	\$5.75 ea
Imported Beer	\$6.25 ea
Liqueurs, starting from	\$7.75 ea
Soft Drinks	\$3.00 ea
Mineral & Sparkling Water	\$3.50 ea

Minimum Cash Bar Bartender Fee

Up to Two Hours, per Bartender	\$100.00
Additional Hours, per Bartender	\$35.00

Hospitality Suite Bar \$625.00

Set up includes:

Name Brand Liquor - (4) Bottles

Vodka, Gin, Rum, Tequila, Whiskey, Bourbon or Scotch

Domestic Beer - (12) Bottles

House Wine - (2) Bottles

White, Red or White Zinfandel

Assorted Mixers -

Coke, Diet, Sprite, Club Soda or Tonic - (6) Bottles, 10 oz

Orange Juice - (6) Cans, 6 oz

Bloody Mary Mix - (1) Bottle, 1 qt

Glassware, Cocktail Napkins, Garnishes, Beer & Wine Openers, Stirrers and Ice

Hospitality Suite Daily Bar Refresh \$100.00 daily

After initial order, Suite Bars are refreshed with

Glassware, Cocktail Napkins, Fruit Garnishes, Stirrers and Ice.

Beverages are refreshed only upon request.

Spirits by the Bottle

Whiskey (Blended)

House	\$75.00
Seagram's 7	\$95.00
Seagram's VO	\$105.00
Canadian Club	\$105.00
Crown Royal	\$115.00

Bourbon

House	\$75.00
Jim Beam	\$95.00
Jack Daniel's Black	\$105.00
Maker's Mark	\$110.00

Rum

Castillo Rum	\$75.00
Bacardi Silver	\$95.00
Captain Morgan	\$105.00
Myers Dark	\$105.00

Tequila

House	\$75.00
Jose Cuervo Gold	\$105.00

Liqueurs

Amaretto Di Saronno	\$105.00
Frangelico	\$105.00
Kahlua	\$105.00
Sambuca Romana	\$105.00
Tia Maria	\$105.00
Bailey's Irish Cream	\$115.00
Hennessy VS	\$145.00
Grand Marnier	\$145.00

Vodka

House	\$75.00
Smirnoff	\$95.00
Stolichnaya	\$105.00
Absolut	\$105.00
Grey Goose	\$115.00

Scotch

House	\$75.00
Dewar's	\$105.00
Chivas Regal	\$145.00
Johnny Walker Black	\$145.00

Gin

House	\$75.00
Beefeater	\$105.00
Tanqueray	\$105.00
Bombay	\$105.00

Vermouth

Sweet or Dry (.375)	\$30.00
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Mixers

1 ltr Soda	\$10.00
1 qt Bloody Mary Mix	\$15.00
1 qt Orange Juice	\$15.00

Initial bar setup includes appropriate mixer per bottle.

Accompaniments include:

Glassware, Cocktail Napkins, Fruit Garnishes, Wine Opener, Stirrers and Ice.

All purchased bottles are non-refundable.

Bottles are replaced only upon request.

All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax.

General Event Information

All reservations and agreements are made upon the rules and regulations of the Hotel and are subject to said rules under the following conditions:

Food and Beverage

Due to liability and legal restrictions, customers, guests or exhibitors may bring **no outside food or beverages** of any kind into the hotel. Rosen Plaza Hotel is the only licensed authority to sell and serve liquor for consumption on the premises. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Rosen Plaza Hotel reserves the right to refuse alcohol service to anyone.

Food and Beverage Guarantee

Ten (10) working days prior to all Food and Beverage Functions, to allow for adequate staffing, the Hotel requires the Customer to submit by email or fax an expected number of guests for each scheduled event. The Hotel must receive an attendance guarantee at least 72 hours in advance of the scheduled event three (3) business days - Monday through Friday by 3pm). This guaranteed number is not subject to reduction. **If the Hotel does not receive a guarantee by the due date, the expected attendance stated on the BEO (updated ten (10) days prior to the function) becomes the guarantee.** Should the actual number of guests attending the event exceed the guarantee, the customer will be charged for the actual attendance. On plated food and beverage functions, the Hotel will set the room for five percent (5%) over the guarantee with a maximum overset of thirty (30). Hotel cannot be responsible for identical services to more than 5% over the guarantee.

Catering Fees

A service charge of 24% and 6.5% sales tax are added to all function charges to include food and beverage, meeting room rental, audio-visual, etc. To ensure food quality, buffet pricing is based on food service of two (2) hours or less and refreshment breaks are based on one (1) hour or less. Additional charges may incur for extending hours of service. Refer to the Hotel's Banquet Menu for minimum attendance requirements, as well as the applicable charges should guaranteed number of guests be less than required minimums.

Room and Rental

Function rooms are assigned according to the anticipated contracted attendance. If there are fluctuations in the number of attendees, room setup or meeting schedules the Hotel reserves the right to accordingly reassign the banquet function rooms. The Hotel reserves the right to charge a service fee for set-up of meeting rooms with extraordinary requirements. Revisions of meeting room setup while on site and after room has been set-up per contract, will require additional labor fees. **Meeting room rental charges are subject to 24% service charge and applicable sales tax. The Hotel does not guarantee that event space not outlined on the contractual event agenda will be available.**

Length of Service

Customer agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as confirmed on the Banquet Event Order. Banquet prices are based on specified service hours. **Extension of service beyond these parameters will result in additional hourly fees.**

Outdoor Functions

All catered food and beverage will be served using non-breakable dinnerware and glassware. Glass beverage containers are prohibited. The decision to move the function indoors due to weather conditions will be made no less than four (4) hours prior to scheduled start time of the function. In all cases, the Hotel reserves the right to make the final decision. **A \$1.50 per person service fee will be applied to all outdoor banquet events,** except Coffee Services where only existing furniture is utilized.

Security

Hotel may require security guards to be provided at the Customer's expense. Security personnel are to coordinate with Hotel's regular security force. Security staff may be arranged directly with the hotel. Non-hotel staff must provide a **Certificate of Insurance** to the hotel prior to the event. The number of guards will be proportionate to the size and nature of the Event as determined by the Rosen Plaza Hotel. Any personal property of Customer brought onto premises of Hotel shall be at the sole risk of Customer, and Hotel shall not be liable for any loss or damage to any such property for any reason.

Conduct of Event

Customer undertakes to conduct the Event in an orderly manner, in full compliance with applicable state and local laws, ordinances, regulations and Hotel rules. Customer assumes full responsibility for the conduct of all persons in attendance and for any damage done to any part of the Hotel premises during any such time premises are under control of Customer.

Shipping

The Rosen Plaza Hotel has limited storage facilities for boxed materials, freight, or exhibit materials. Freight may not be stored prior to, during, or after any function. If freight is shipped directly to the Hotel, it must arrive no earlier than the day prior to the Event. **The Convention Services Department must approve shipments prior to delivery. Handling fees will apply.** All materials must be removed immediately upon conclusion of event. **IKON Business Center provides on-site shipping services at a fee.**

Cancellation

Please refer to Contract and/or Banquet Event Order.

Applicable Taxable Service Charge (currently 24%) and Florida Sales Tax (currently 6.5%) will be added to all quoted prices. Prices are subject to change.

Taxes

In addition to the charges set forth in the Contract, Customer agrees to pay separately any and all federal, state, municipal, or other taxes imposed on or applicable to the Contract or Banquet Event Order. **By law, Florida sales tax (6.5%) is added to the total cost of the function, including service charge.**

Signs, Banners and Displays

Hotel reserves the right to approve all signage. All signs must be professionally printed. **Hotel charges labor fees for hanging of banners and signage.**

Parking

Valet and Self Parking are available at a fee by our on-site provider.

Audiovisual Equipment, Electrical and Rigging

Presentation Services is the on-site recommended vendor for audiovisual equipment. The **exclusive provider** of electrical requirements is **Edlen Electrical Services**. The **exclusive Rigging provider** is **PSAV**.

Smoking

Proudly, **Rosen Plaza Hotel** is a smoke-free environment in all indoor public areas and guestrooms.

*In order to fully comply with the Florida Indoor Clean Air Act, as well as provide a refreshing smoke free environment for our guests, **Rosen Plaza Hotel is a non-smoking hotel.** Smoking areas are available outside of the hotel. A **\$350.00 cleaning fee** will be applied to guest folios if the policy is not followed in the guestrooms.*