

ROSEN PLAZA

THE NEW CHAPTER IN YOUR
LOVE STORY
STARTS HERE.



———— MAKE THIS A DAY YOU'LL ————
NEVER FORGET.

*W*hether you're looking for something classic and elegant or intimate and secluded, everyone at Rosen Plaza Hotel is here to help you make your dream a reality. With award-winning service, beautiful presentations, mouth-watering menus, personalized décor and experienced wedding specialists, your special day will be nothing short of unforgettable. We feel it is a privilege and an honor to serve you and we look forward to making your wedding day exceptional.

PROPERTY

Features:

800 deluxe newly decorated guestrooms,
including 36 suites



5 on-site restaurants and lounges to suit any taste,
from casual steak and seafood dining to a quick bite,
as well as our own live music venue —

Backstage Nightclub & Sports Bar



Heated swimming pool, whirlpool
and cascading waterfall



Convenient location in the center of
Orlando's famous theme parks, steps from the Pointe
Orlando shopping, dining and entertainment complex, and
minutes from Orlando International Airport





YOUR WEDDING PACKAGE INCLUDES:

Complimentary ceremony location
with customizable décor packages



Cocktail reception
with hors d'oeuvres for one hour



Wedding Décor including Lighting, Linens, Chair Covers,
fresh floral centerpieces and white chiffon drapes from ceiling



Choice of three-course plated dinner,
Dinner Buffet or reception-style menu



Champagne Toast



Open Bar with Name Brands
for 4 Consecutive Hours



Complimentary
Service of Wedding Cake



Complimentary bridal accommodations
on your wedding night

HORS D'OEUVRES

*Butler passed bite sized portions
Choose Four Items*

Red Curry and Coconut Lobster with Caviar



Chipotle Lime Smoked Salmon with
Goat Cheese and Avocado



Beef Tenderloin Medallion with
Gorgonzola and Horseradish Cream



Mediterranean Olive Salad

Yellow Pear Tomato and Mozzarella with Basil Oil



Sesame Seared Ahi Tuna with Seaweed Salad



Jamaican Spiced Pork with Mango Chutney



Brie and Berries

*Butler Fee of \$100 per Server
One per 30-50 Guests Recommended*

MARTINI STATIONS

*Attendant Fee of \$100 per Server per Station
Choose Two Items*

Tabbouleh Martini

Chopped Parsley, Diced Tomatoes, Fresh Chopped Mint,
Bulgur Wheat, Chopped Onion, Lemon, Olive Oil
garnished with Dollop of Hummus, Toasted Pita Chip



Bruschetta Martini

Diced Tomato, Mozzarella, Fresh Basil, Fresh Garlic,
Extra Virgin Olive Oil, Grilled Poppy Flatbread



Seared Ahi Tuna

Shredded Asian Cabbage Wasabi Crisp, Hot Sriracha Sauce



Diver Scallop

Presented over Rock Shrimp Risotto



Braised Short Ribs

Garlic Smashed Potato garnished with Grilled Asparagus
Spear, Red Pepper Vinaigrette Drizzle

Yakisoba Chicken

Marinated Chicken,
Matchstick Vegetables, Soba Noodles



Key Lime Marinated Chicken

Baked Smashed Sweet Potatoes whipped with Butter,
Bourbon, Brown Sugar, Edible Flower Garnish



Roast Pork Carnitas

Marinated Shredded Pork, Caramelized Onions,
Pigeon Pea Rice garnished with Sweet Plantain



Nacho Martini

Spicy Taco Beef, Tri-Color Corn Tortilla,
Shredded Monterey and Cheddar Cheeses,
Fresh Tomato Salsa, Guacamole, Sour Cream,
garnished with Chopped Jalapeno





PLATED DINNERS

*Entrées include your choice of Salad, Chef's Expert Selection of Starch and Vegetable,
Fresh Baked Dinner Rolls with Coffee, Decaffeinated Coffee and Tea*

*Dessert Platters served for each table include Cheesecake Lollipops, Chocolate Dipped Strawberries,
Dessert Shots and Miniature Cupcakes*

SALADS

Mediterranean

Crisp Hearts of Romaine, Fresh Mozzarella,
Roma Tomatoes and Kalamata Olives with
Shaved Prosciutto and Feta Vinaigrette



Caesar

Fresh Shaved Parmesan Reggiano, Sundried Tomato Oil,
Bagel Crisps and Classic Caesar Dressing

French Riviera

Petite Greens, Endive, Shaved Red Onion, Julienne Carrots,
Framboise Berries and Walnuts, Honey Dijon Dressing



Hawaiian Gold

Fresh Lanai Greens, Mandarin Orange Segments,
Hearts of Palm, Golden Tomatoes and Macadamia
Nuts with Mango Poppy Vinaigrette

PLATED DINNER OPTIONS

Skillet Seared Chicken Breast - \$100 Per Person
Roma Tomatoes, Fresh Mozzarella and Basil
with Marinated Long-Stem Artichoke Heart



Hibachi Grilled Breast of Chicken - \$100 Per Person
Over Ginger Lemon Grass Braised Spinach
with Papaya Cilantro Relish



Chilean Sea Bass Tropicale - \$115 Per Person
With Rum Butter and Mango Salsa



Florida Mangrove Snapper - \$110 Per Person
Wok-Style Shredded Snow Peas, Red Pepper Sprouts

Roasted Pork Tenderloin - \$110 Per Person
Sun-Dried Cherry Balsamic Jus



Grilled Filet Mignon - \$120 Per Person
Essence of Currant, Black Pepper and Tawny Port



Vegetarian - \$100 Per Person
Napoleon of Portabella Mushrooms,
Roasted Peppers, Zucchini and Spinach with
Herb and Truffle Scented Orzo

Add Grilled Jumbo Prawns or Broiled Petite Lobster Tail
to any of the above items for an additional \$10 per person.

RECEPTION-STYLE MENU

Includes Miniature Desserts, Chocolate Dipped Strawberries, Dessert Shots,
Miniature Cupcakes, Coffee, Decaffeinated Coffee, Tea and Iced Tea

Select eight of the Following Items

\$115 per person

DECORATIVE COLD DISPLAYS

Smoked Salmon Caesar Salad "Martini"
with Asiago and Bagel Crisp



Napoleon of Micro Greens, House Smoked
Salmon and Parmesan Crisps



Chorizo with Roasted Peppers and Toasted Almonds

Long Stem Artichokes with Red Plum Tomatoes
and Shaved Manchego



Gulf Shrimp, Orange and Watercress
in Raspberry Vinaigrette



King Crab and Asparagus Gazpacho Shooter

FROM SILVER CHAFING DISHES

Bucatini Pasta with Spicy Artichoke Tomato Sauce,
Aged Olives and Pecorino Romano



Pan-Seared Chicken Cutlets with Lemon,
Basil and Caper Beurre Blanc



Wild Mushroom and Scallion Pancakes with
Hoisin Butter Sauce



Wild Mushroom and Gorgonzola Risotto

Yellow Corn Arepa with Queso de Mano and Avocado Salsa



Ginger-Spiced Ahi Tuna Fried Rice
with Asian Vegetables



Gnocchi with Duck Confit, Spinach,
Tomatoes and Herb Butter



Jumbo Lump Crab Cakes with Roasted
Corn Salad and Tabasco Butter

OPTIONAL AL FRESCO GRILL STATION

Chef's Attendant Fee of \$150 Required

Braised Short Ribs with Merlot Demi Glace and Bleu Cheese Roasted Tomato Salad





DINNER BUFFET ENTRÉES

*All Dinner Buffets include Seasonal Field Greens with Chef's Selection of Dressing,
Two Specialty Salads and a Selection of Vegetables and Starch, Baked Breads and
Sweet Cream Butter, Coffee, Decaffeinated Coffee, Tea and Iced Tea*

CHICKEN

Seared Chicken Breast with Artichoke
and White Cheddar Sauce



Smoked Gouda and Chipotle Chicken
Breast with Plum Tomatoes



Grilled Lime Marinated Chicken
Breast with Cilantro Sauce



Iron Skillet Chicken with Parsley, Lemon and Capers



Grilled Chicken Breast with Fresh Salsa Roja

PORK

Colorado Pork Loin with Roasted
Pepper Molasses Barbeque Sauce



Black Pepper-Seared Pork Stir Fry



Slow-Roasted Shredded Pork
with Dos Equis Beer and Garlic

SEAFOOD

Crab and Scallop Stuffed Sole with
Chardonnay Dill Sauce



Blackened Red Fish with Creole Tomato Cream



Yellowtail Snapper with Ginger-Roasted Shiitake
Mushrooms and Root Beer Hoisin Sauce



Lake Cypress Tilapia with Scallion and Lime



Grilled Marinated Grouper with
Fresh Mango Rum Salsa

BEEF

Flank Steak Teriyaki with Asian Ginger Glaze



Braised Beef Short Ribs, Petite Sirah Demi-Glace



Sliced Roast Sirloin with Crumbled
Bleu Cheese Gratin Au Jus



Beef Tenderloin with Mushroom
and Port Wine Demi-Glace

DESSERT

Served for each table and includes
Cheesecake Lollipops, Dessert Shots, Miniature
Cupcakes and Chocolate Dipped Strawberries.



Complimentary Service of Wedding Cake

PRICING

\$100 – Choose Two Entrées
(Minimum of 40 people)

\$115 – Choose Three Entrées
(Minimum of 60 people)

\$130 – Choose Four Entrées
(Minimum of 60 people)

Please ask about our Buffet or Reception
Enhancements and Custom Carving Stations such as:
Mashed Potato Martini Bar ~ Classic Caesar Salad
Plaza Raw Bar ~ Simply Sushi ~ Pasta Station



OPEN BAR

for Four Consecutive Hours

PACKAGE BRANDS

Stolichnaya, Bacardi,
Beefeater, Jose Cuervo, Jim Beam,
Seagram's 7, Cutty Sark



House Selected Wines



Domestic and Imported Beer Selection



Assorted Sodas and Water

PREMIUM BRAND SPIRITS ENHANCEMENT

Grey Goose, Bombay Sapphire,
Crown Royal, Maker's Mark,
Jack Daniel's, Jose Cuervo,
Dewar's, Bacardi Select



House Selected Wines



Domestic and Imported Beer Selection



Assorted Sodas and Water

*Add \$10 per person for Upgrade to Premium Brands. Add \$7 per person for each additional hour after 4 hours.
Bartender Fee of \$150 Required*





AMENITIES & *Enhancements:*

Rosen Plaza Wedding Specialists are pleased to assist you with all of your wedding needs, including:

Rehearsal dinner

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Bachelorette and bachelor party

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Bridal shower

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Brunch or breakfast

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Anniversary celebrations

VENDORS

CAKES & DESSERTS

Party Flavors
Priscilla
www.orlandocustomcakes.com
partyflavors@msn.com
407-578-2082
.....
Cakes By Design
Sylvette
www.cakesbydesignincfl.com
info@cakesbydesignincfl.com
407-339-3660

DJs

Atomic Entertainment
Patrick Cullen
www.atomicweddingdj.com
djpk@atomicweddingdj.com
407-339-1955
.....
Al Dee Productions
www.aldeeproductions.com
aldeeproductions@yahoo.com
321-214-0834
.....
White Rose Productions
Jeff Verschage
www.orlandodj.com
orlandodj@gmail.com
407-601-3765
.....
Marc Burgess Productions
www.djmarcburgess.com
marc@djmarcburgess.com
407-322-8884
.....
Scooter the DJ
www.scooterthedj.com
407-388-3741

FLORISTS

Unforgettable Events
Dan Hathcock
www.theunforgettableevent.com
888-964-0888
.....

Greenery Productions
www.greeneryproductions.com
info@greeneryproductions.com
407-363-9151x308
.....

Cheryl's Distinctive Creations
www.cdcfloral.com
flowers@cdcfloral.com
407-648-8175
.....

The Event Source
www.theeventsource.net
magic@theeventsource.net
407-855-8232

MUSIC

Associated Entertainment
Al Harvey
407-898-3572x18
.....
Harpist, Christine MacPhail
www.orlandoharpist.com
christine@orlandoharpist.com
407-239-1330
.....

Harpist, Catherine Way
www.harpstringsinc.com
cway@harpstringsinc.com
407-672-1139
.....

T Skorman Productions
Connie Riley
connie@tskorman.com
407-895-3000x213
.....

Peyton Entertainment
Lloyd Hanson
info@peytonentertainment.com
407-299-0996

PHOTOGRAPHERS

A Magic Moment
David Basher
www.amagicmoment.com
info@amagicmoment.com
800-345-8433
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Chapman Photography
Randy Chapman
www.chapmanphotography.com
info@chapmanphotography.com
407-841-2300
.....

Guess Photography
Guillermo Rodriguez
www.guessphotography.com
guessphotography@hotmail.com
321-229-6998
.....

Regina Hyman Photography
www.reginahymanphoto.com
407-431-2829
.....

Sunshine Photographics
Derek Smith
www.sunshinephotographics.com
derek.smith@sunshinephotographics.com
407-481-8425
.....

Brian Pepper Photography
www.orlandoweddingpix.com
info@orlandoweddingpix.com
407-504-7377

VIDEOGRAPHERS

Pro-One Video Productions
Lisa Le Grand
www.proonevideo.com
proone@proonevideo.com
407-852-0788
.....

Tiffany Productions
Keith Lamot
www.tiffanyproductions.com
keith@tiffanyproductions.com
321-356-3195
.....

WEDDING OFFICIALS

A Beautiful Ceremony
Rev. Kevin E. Knox
www.abeautifulceremony.net
info@abeautifulceremony.net
866-521-VOWS (8697)
407-521-VOWS (8697)
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Sensational Ceremonies
Rev. Glynn Ferguson & Lon Tosi
www.sensationalceremonies.com
info@sensationalceremonies.com
407-361-7781
.....

Orlando Wedding Chaplain
Rev. Bob Myers
www.orlandoweddingchaplain.com
bmyers41@aol.com
407-370-2068

WEDDING/EVENT PLANNERS

Joie De Vie
Kerline Docteur
www.joiedevieevents.com
kerline@joiedevieevents.com
407-296-4008
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The D-Tales
April Dorsey
www.thedtales.com
april@thedtales.com
407-687-6552
.....

A Flair for Affairs
Elisa Delgardio, CSEP MBC
www.aflairforaffairs.com
elisacsep@aflairforaffairs.com
407-896-1476
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Weddings Unique
Heather Snively
www.weddingsunique.com
info@weddingsunique.com
407-629-7111

BRIDAL SHOPS

The Collection Bridal
www.thecollectionbridal.com
407-740-6003

REST ASSURED

Weddings

Weddings that inspire, that surprise, that aim life's next steps in a beautiful, new direction. Rosen Hotels & Resorts delivers all that, and much more. From lavish and luxurious to stylish and sophisticated, our collection of three unique Orlando properties provides exceptional settings for weddings. Ready to transform a moment in your life into the event of a lifetime.

9700 International Drive | Orlando, Florida 32819

407.996.9700 | RosenPlaza.com



Rest Assured.®