

A romantic couple in wedding attire stands in a garden. The woman, on the left, has dark, curly hair and is wearing a white strapless wedding dress with a large bouquet of pink and white flowers. She is looking up at the man with a smile. The man, on the right, has dark hair and is wearing a dark suit with a white shirt and a dark tie. He is looking down at the woman. The background is a soft-focus garden with green foliage and a decorative wrought-iron gate. The overall lighting is warm and golden, creating a romantic atmosphere.

THE NEW CHAPTER IN YOUR
LOVE STORY
STARTS HERE.

The logo for Rosen Plaza Hotel features a stylized 'R' inside a circle, followed by the word 'ROSEN' in a smaller font, 'PLAZA' in a large, bold, serif font, and 'HOTEL' in a smaller font below it.

ROSEN
PLAZA
HOTEL



———— 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's a privilege and an honor to serve you and we look forward to making your wedding day exceptional.

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 Four Consecutive Hours



Complimentary
Service of Wedding Cake



Complimentary Bridal Accommodations
on your Wedding Night





HORS D'OEUVRES

*Served on Flavored Edible Spoons
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,
Horseradish, 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, Crushed 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 and Chocolate Dipped Strawberries

SALADS

Mediterranean

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



Caesar

Fresh Shaved Parmesan Reggiano, Tomato Oil, Bagel Crostini 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 – \$110 per person
With Rum Butter and Mango Salsa

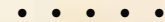


Florida Mangrove Snapper – \$110 per person
Wok-Style Shredded Snow Peas, Red Pepper Sprouts

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

Select eight of the Following Items

\$115 per person

DECORATIVE COLD DISPLAYS

Smoked Salmon Caesar Salad “Martini”
with Asiago and Bagel Crostini

• • • • •

Wild Mushroom and Scallion Pancakes with
Hoisin Butter Sauce

• • • • •

Ginger-Spiced Ahi Tuna Fried Rice
with Asian Vegetables

Carpaccio of Beef with Garlic-Sage Aioli and Crostini

• • • • •

Smoked Salmon, Potato Cake,
Honey Mascarpone and Apple Salad

• • • • •

Napoleon of Micro Greens, House Smoked
Salmon and Parmesan Crisps

• • • • •

Lobster and Asparagus Spring Roll Ceviche

FROM SILVER CHAFING DISHES

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

• • • • •

Black Bean and Chipotle Tinga Tostadas with
Avocado Salsa and Tomatillo Sauce

• • • • •

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

• • • • •

Wild Mushroom and Gorgonzola Risotto

Rock Shrimp Hash Cakes with
Black Pepper Maple Syrup

• • • • •

Gnocchi with Duck Confit, Spinach,
Tomatoes and Herb Butter

• • • • •

Jumbo Lump Crab Cakes with Roasted
Corn Salad and Tabasco Butter

• • • • •

Bacon-Wrapped Quail with Orange and Plum Salad

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

• • • • •

Coffee, Decaffeinated Coffee, Tea and Iced Tea

Miniature Desserts, Chocolate Dipped
Strawberries and Cheesecake Lollipops Included

DINNER BUFFET ENTRÉES

*All Dinner Buffets include Seasonal Field Greens with Chef's Selection of Dressing,
Two Specialty Salads and an Expert 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
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

CALL 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*

VENDORS

CAKES & DESSERTS

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

DJs

Atomic Entertainment
Patrick Cullen
www.atomicweddingdj.com
djpatrick@atomicweddingdj.com
407-339-1955
.....
Al Dee Entertainment
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

FLORESTS

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.cdfloral.com
flowers@cdfloral.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
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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
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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
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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
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A Flair for Affairs
Elisa Delgardio, CSEP MBC
www.aflairforaffairs.com
elisacsep@aflairforaffairs.com
407-896-1476
.....

Weddings Unique
Heather Snively
www.weddingsunique.com
info@weddingsunique.com
407-629-7111

BRIDAL SHOPS

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





 ROSEN
PLAZA

HOTEL

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RPCatering@RosenPlaza.com