

WEDDINGS

DINING COLLECTIONS



Congratulations

ON FINDING YOUR HAPPILY EVER AFTER!

Chic and centrally located, Rosen Plaza offers the character and personalized attention of a boutique hotel, along with the expertise and unmatched service that comes with the Rosen Hotels & Resorts brand. Our talented team is excited to help you transform a moment in your life into the event of a lifetime.



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INCLUDED IN YOUR ROSEN PLAZA WEDDING

When you hold your wedding at Rosen Plaza, you're getting more than an elegant menu and event. You're also getting a team of skilled wedding professionals, the ability to customize your menu and event, and a home away from home for one of the biggest days of your life. Your site fee includes the following skilled wedding professionals and top-tier amenities. Items listed may not be substituted or deducted from the hotel site fee.

WEDDING CATERING MANAGER

Partners with your third-party wedding coordinator, consults with the couple on food and beverage selections, and manages your reception and schedule of events. The Wedding Catering Manager also designs your ceremony and reception layout.

HONEYMOON GUESTROOM ACCOMMODATIONS

The hotel is pleased to provide the newlyweds a complimentary guestroom on their wedding night.

GUEST ACCOMMODATIONS

A discounted guestroom rate is available for your guests.

HOTEL PARKING

Exclusive self-parking rates will be offered for your event.

CEREMONY REHEARSAL

One-hour ceremony rehearsal available the week of your wedding. Please consult your Wedding Catering Manager to schedule.

WEDDING PARTY READY ROOM(S)

Special rates for private room(s) where the wedding couple and their parties can get ready for the main event. Consult your Catering Manager for availability.

MENU TASTING

Menu tasting for up to (4) people. Offer valid with signed contract.

TABLES, DECOR & MORE

- White padded chairs
- White aisle runner
- Dance Floor
- Stage
- Chuppah
- Floor length linens
- Water station
- LED Uplighting & Chiffon Draping/ Backdrop (Included in ceremony)
- Tables for gifts, a sand ceremony, etc



Ceremony site fees at Rosen Plaza start at \$1,500++, subject to tax and 27% service charge. This fee absorbs all setup, service, equipment, and labor charges associated with your event.

ROSEN PLAZA DAY OF WEDDING COORDINATOR OPTIONS

ROSEN PLAZA CEREMONY PACKAGE

- Rehearsal coordination (1 hour)
- Preparation of ceremony timeline
- Overall management/direction of rehearsal and ceremony
- Coordination with ceremony officiant and ceremony musicians/DJ
- Handle all item set-up (favors, place cards, guest book, gift table, toasting glasses, etc.)
- Pin on boutonnieres, distribute bouquets and dress bustling
- Contact with phone calls & email
- Up to 3 hours of wedding day coverage (arrival 1 hour before ceremony, direct ceremony, and cocktail hour)



ROSEN PLAZA OFF-PROPERTY CEREMONY PACKAGE

- Assisting with preparation of wedding timeline
- Handle all item set-up (favors, place cards, guest book, gift table, toasting glasses, etc.)
- Contact with phone calls and e-mail
- Up to 4 hours of wedding day coverage (arrival 1 hour before cocktail hour, assist with photos and cocktail hour, introductions, up to cake cutting or when 4 hours is reached)

**Coordination hours beyond the final approved timeline will incur additional charges.*

Ceremony site fees at Rosen Plaza start at \$1,500++, subject to tax and 27% service charge. This fee absorbs all setup, service, equipment, and labor charges associated with your event.

DINING COLLECTIONS

PLATED DINNER COLLECTION

INCLUDES

**Choice Of Salad, Starch,
and Vegetable**

Fresh-Baked Dinner Rolls

Served with sweet cream butter.

Coffee and Tea

**Four Butler-Passed
Hors D'Oeuvres and Two
Displays**

Visit page 8 for options.

Desserts

Cheesecake lollipops, dessert shots,
mini cupcakes, chocolate-dipped
strawberries. Served family style.

SALADS

Select One

BAY HILL SALAD

Gourmet baby greens, crumbled
blue cheese, ripe olives, endives

CAPRESE SALAD

Mixed greens, heirloom tomatoes,
buffalo mozzarella

FARMER'S MARKET SALAD

Crisp Zellwood iceberg and baby
lettuce mix, vine ripe tomatoes,
seedless cucumbers, orange
segments, Florida strawberries

ROSEN SALAD

Baby arugula, frisée, radicchio,
roasted pearl onions, toybox
tomatoes

CHOICE OF SALAD DRESSINGS

Select up to two

Balsamic vinaigrette, Ranch,
Zinfandel vinaigrette, Parmesan
peppercorn, Blue cheese, Italian,
Mango pineapple vinaigrette,
Raspberry vinaigrette, Greek

ENTRÉES

*Select one or more entrées to be served at your reception.**

DIJON-CRUSTED BREAST OF CHICKEN

Chive beurre blanc
\$75.00 per person

PAN-ROASTED BREAST OF CHICKEN

Lemon, caramelized onion
\$75.00 per person

CHICKEN FLORENTINE

Free-range breast of chicken,
spinach, pine nuts, smoked
mozzarella
\$75.00 per person

FILET OF SALMON

Honey Sesame Soy Glaze
\$82.00 per person

KIDS

*Includes fresh fruit
cup and beverage.
(Select one)*

CHICKEN TENDERS WITH FRENCH FRIES

CHEESE PIZZA

PASTA WITH RED SAUCE

PAN-SEARED FILET OF RED SNAPPER

Sauce Espanol
\$85.00 per person

BRAISED SHORT RIB

Barolo Wine
\$88.00 per person

GRILLED FILET MIGNON

Red wine demi
\$90.00 per person

DUO PLATE

Grilled petite filet mignon, baked
jumbo Gulf shrimp, black truffle
sauce, creamy mascarpone polenta
\$95.00 per person

SIDES

(Select one starch and one vegetable)

STARCHES

Mashed Potatoes, Jack's Potatoes,
Fingerling Potatoes, Roasted
Potatoes, Jasmine Rice

SEASONAL VEGETABLES

Asparagus, Carrots, Broccolini,
Haricot Verts, Pearl Onions, Caulilini

*Couples that select multiple entrées will be charged the cost of their highest-priced entrée selection for all plates ordered. Vegetarian/vegan options are available. All pricing is subject to 27% service charge and 6.5% sales tax (subject to change).

DINING COLLECTIONS

DINNER BUFFET COLLECTION

INCLUDES

**Choice Of Salad, Starch,
and Vegetable**

Fresh-Baked Dinner Rolls

Served with sweet cream butter.

Coffee and Tea

**Four Butler-Passed
Hors D'Oeuvres and Two
Displays**

Visit page 8 for options.

Desserts

Cheesecake lollipops, dessert shots,
mini cupcakes, chocolate-dipped
strawberries. Served family style.

SALADS

(Select one green salad and one specialty salad)

GREEN

Caesar salad, Spinach salad,
Seasonal field green salad

SPECIALTY

Garden vegetable pasta salad,
Three potato salad, Tomato
mozzarella salad, Grilled
portobello and asparagus salad,
Seasonal fruit salad

CHOICE OF SALAD DRESSINGS

Select up to 2

Balsamic vinaigrette, Ranch,
Zinfandel vinaigrette, Parmesan
peppercorn, Blue cheese, Italian,
Mango pineapple vinaigrette,
Raspberry vinaigrette, Greek

ENTRÉES

(Select 2 - 4, based on pricing below)

ROSEMARY MOJITO CHICKEN

Free-range breast of chicken,
rosemary lime sauce, spice
blend of chili, cumin, and garlic

ROTISERRIE CHICKEN

Cilantro cream sauce

CHICKEN FLORENTINE

Free-range Chicken Breast
Spinach, Pine Nuts, Smoked Provolone

WILD MUSHROOM CHICKEN MARSALA

PAN-SEARED NATURAL CHICKEN BREAST

Citrus beurre blanc

HERB-CRUSTED STRIP LOIN OF BEEF

Caramelized onions, English peas

PAN-SEARED SALMON

Lemon caper cream sauce

BAKED WILD COD

Fennel cream and tomato sauce

GRILLED PORK LOIN

Whole grain mustard, shallot sauce

SIDES

(Select one starch and one vegetable)

STARCHES

Mashed Potatoes, Jack's Potatoes,
Roasted Fingerling Potatoes, Jasmine Rice

SEASONAL VEGETABLES

Asparagus, Carrots, Broccolini,
Haricot Verts, Pearl Onions

Two-Entrée Buffet - \$88 Per Person

Three-Entrée Buffet - \$93 Per Person

Four-Entrée Buffet - \$97 Per Person

Please ask about buffet enhancements and carving
stations (including Mashed potato bar, Caesar salad
station, Raw bar, Sushi station, or Pasta station).

A 10% discount on food and beverage pricing is extended to luncheon events ending prior to 3 p.m. and to weekday events.
All pricing is subject to 27% service charge and 6.5% sales tax (subject to change).

DINING COLLECTIONS

HORS D'OEUVRES

DISPLAYS

(Select Two)

INTERNATIONAL DOMESTIC CHEESES AND FRUIT

Selection of cheeses including smoked cheddar, creamy Boursin, provolone, and Gouda. Served with sliced fresh fruit and assorted crackers and flatbreads.

FRESH FRUIT SPECTACULAR

Array of sliced fruits served with seasonal berries, honey yogurt dip, pineapple, seedless grapes

DISPLAY OF FRESH RAW VEGETABLES

Blue cheese, ranch, onion dip

MEDITERRANEAN DISPLAY

Hummus, tzatziki, cucumber, pita chips, naan bread, red and yellow peppers, black and green olives, Peppadew peppers, marcona almonds

BUTLER-PASSED HORS D'OEUVRES

(Select Four)

COLD

Fresh Mozzarella Shot, Heirloom Tomatoes, Balsamic, Extra-Virgin Olive Oil

Lemon Herb Ricotta Tartlet, Asparagus

Ranch Crudit  Shot

Jumbo Shrimp Cocktail Shot, Cocktail Sauce, Lemon

West Indian Curried Chicken Salad on Mini Naan Round

Smoked Salmon on Cream Cheese Pita Point, Red Onions, Capers

Honey Goat Cheese, Raspberry Pecan Tart

Pineapple Ham Profiterole

Filet Mignon Crostini, Creamy Horseradish Sauce

HOT

Goat Cheese and Honey Phyllo Triangle

Bacon-Wrapped Citrus Cilantro Scallop

Crispy Shrimp Tempura, Sweet Thai Chile Sauce

Mini Beef Wellington

Chile Lime Chicken Kabob

Coconut Chicken with Orange Horseradish Marmalade

Wagyu Meatball wrapped in Nitrate-Free Bacon

Fig and Mascarpone Phyllo

Mini Tuscan Ratatouille Tart

Chicken Ropa Vieja Empanada



Based on one piece of each hors d'oeuvre per person.
Butler service fees apply; one butler per 50 guests recommended.

BEVERAGE COLLECTIONS

COCKTAIL PACKAGES

Includes cocktails, house wines, domestic and imported beer, soft drinks, and water.

CALL BRAND

Jim Beam, Cutty Sark, Absolut Vodka, Beefeater, Canadian Club, Bacardi, Jose Cuervo Gold

One Hour \$24 per person

Two Hours \$33 per person

Three Hours \$42 per person

Four Hours \$45 per person

DELUXE BRAND

Maker's Mark, Johnnie Walker Black, Tito's, Bombay Sapphire, Crown Royal, Captain Morgan, Patrón Silver

One Hour \$34 per person

Two Hours \$45 per person

Three Hours \$56 per person

Four Hours \$60 per person

ADDITIONAL

BEVERAGE PACKAGES

BEER, WINE, AND SOFT DRINK PACKAGE

One Hour \$21 per person

Two Hours \$28 per person

Three Hours \$35 per person

Four Hours \$42 per person

UNLIMITED SOFT DRINK PACKAGE

One Hour \$9 per person

Two Hours \$13 per person

Three Hours \$17 per person

Four Hours \$21 per person

DELUXE COFFEE STATION

Fresh-brewed hot Starbucks® coffee (regular and decaffeinated), assorted Teavana herbal teas, assorted Frappuccino® and café latte flavors, Rosen bottled water, assorted sodas, chocolate and almond biscotti

\$23 Per Person

HOSTED CONSUMPTION BAR

Call Brand Cocktail
\$9 each

Deluxe Brand Cocktail
\$10.50 each

House Wine
\$8 each

Beringer Premium House Wine
\$9 each

Domestic Beer
(Budweiser/Bud Light)
\$7.50 each

Imported Beer
(Heineken)
\$8.50 each

Florida Microbrew Beer
(Alligator Drool, brewed exclusively for Rosen Hotels & Resorts)
\$8.50 each

Liqueurs *\$10 each*

Soft Drink *\$5 each*

Mineral/Sparkling Water
\$5.50 each

Guests must be 21 or older to consume alcoholic beverages.

Hourly pricing based on continuous hours of service. All bar services subject to a bartender fee.

A 10% discount on food and beverage pricing is extended to luncheon events ending prior to 3 p.m. and to weekday events.

All pricing is subject to 27% service charge and 6.5% sales tax (subject to change).

WEDDING DAY MENU ENHANCEMENTS

REHEARSAL DINNER

Jack's Place Restaurant

A stylish, welcoming venue for up to 90 guests, featuring great food and exceptional service.

\$100.00-\$125.00 per person

WEDDING DAY LUNCHEON

Fruit and Cheese Display
Hummus and Pita Chips

Assortment of Sandwich Wraps:
Includes Turkey, Ham, and Veggie Wraps, shredded lettuce, tomato and cheese, Condiments on the side

Individual Bags of Chips and Pretzels

Assorted Soft Drinks, Iced Tea,
Bottled Water

\$23.00 per person

CEREMONY ENHANCEMENTS

Champagne Greeting

To be passed to guests upon arrival

\$6.00 per person

Fruit Infused Water Station

With selection of seasonal fruit.

\$30.00 per gallon

(Minimum 3 Gallons)

RECEPTION ENHANCEMENTS

Décor Package

Includes chiffon ceiling draping and backdrop with uplights.

Starting at \$1,000.00

Champagne Greeting

To be passed to guests upon arrival

\$6.00 per person

LATE-NIGHT SNACK

Rolling Cart Service,
Served by Attendant

Mini Angus Beef and Grilled
Chicken Sliders

Brioche Rolls, Lettuce, Tomato,
Pickle, American Cheese

Ketchup, Mayonnaise and
Mustard

Potato Tots

\$18.00 per person

WEDDING CELEBRATION BRUNCH

Fresh Squeezed Florida Orange,
Grapefruit and Cranberry Juices

Seasonal Sliced Fruit and Berries

Chafing Dishes of...:

Herb Roasted Chicken with Wild Mushroom
Ragout GF/DF

Pan Seared Salmon, Lemon Capers Cream Sauce
Roasted Fingerling Potato

Fluffy Scrambled Eggs with toppings to include:

Shredded Cheddar Cheese,

Chives and Fire Roasted Salsa

Turkey Sausage and Crisp Applewood Bacon

Omelet Station*

Prepared to order with Farm Fresh Eggs, Egg Whites
or Egg Beaters. Choice of: Diced Ham, Bacon,

Mushrooms, Peppers, Tomatoes, Onions, Shredded

Cheddar Cheese and Charred Tomato Salsa

(Attendant Fee of \$175.00 required)

Assorted Breakfast Pastries to Include: Danish,
Muffins and Croissants

Assorted Bagels with Philadelphia® Cream
Cheese (Regular and Reduced Fat)

Selection of Fruit Preserves and Butter

Freshly Brewed Seattle's Best Coffee®
and Decaffeinated Coffee,

Selection of Teavana® Teas

\$65.00 per person

All pricing is subject to 27% service charge and 6.5% sales tax (subject to change).

RECOMMENDED VENDOR LIST

WEDDING PLANNERS - ALL ARE CERTIFIED BY THE BRIDAL

Bella Sposa Events | Jennifer Lopez | hello@bellasposaevents.com | bellasposaevents.com | (814) 572-0896

For the Love of Events | Amanda Borrero, CWP | aborrero@fortheLoveofEventsFL.com | fortheLoveofEventsFL.com
(407) 334-0078

HAIR AND MAKE-UP

Rosen Shingle Creek Spa | Jennifer Woods | SpaatShingleCreek.com | (407) 996-1440

Beaute Speciale | info@beautespeciale.com | beautespeciale.com | (407) 251-4661

Kristy's Artistry Design Team | info@kristyartistry.com | kirstyartistry.com | (407) 766-3335

OFFICIANTS

A Beautiful Ceremony | Rev. Kevin Knox | abeautifulceremony.net | revkev@abeautifulceremony.net | (407) 521-8697

Sensational Ceremonies | Rev. Glynn Ferguson | sensational-ceremonies.com | info@sensationalceremonies.com
(407) 361-7781

FLORIST/EVENT DÉCOR

The Event Source | theeventsource.net | eventspecialist@theeventsource.net | (407) 855-0229

Atmospheres Floral and Décor | Debra Shea Robertson | atmospheresfloral.com | info@atmospheresfloral.com
(321) 972-2976

PHOTOGRAPHY

Cristina Pelino Photography | Cristina Pelino | cristinapelinophotography.com | info@cristinapelinophotography.com

Steven Miller Photography | Steven Miller | stevenmillerpix.com | smiller@stevenmillerpix.com | (407) 504-7314

Castaldo Studio | Domenico Castaldo | castaldostudio.com | castaldostudio@mac.com | (407) 347-8926

Rhodes Studios | Edmund Rhodes | rhodesstudios.com | photovideo@rhodesstudios.com | (407) 242-7800

Corner House Photography | Samantha Eckhaus | cornerhousephotography.com | info@cornerhousephotography.com
(407) 435-7747

Victoria Angela | Victoria Angela | va@victoriaangela.com | victoriaangela.com | (407) 504-1227

Rooted Love Photography | Cassandra Boryszak | rootedlovephotography.com | rootedlovephotography@gmail.com
(239) 292-7044

VIDEOGRAPHY

Castaldo Studio | Domenico Castaldo | castaldostudio.com | castaldostudio@mac.com | (407) 347-8926

Maiography | May Gozu | maiography.com | hellomaiography@gmail.com | (407) 271-6702

Rhodes Studios | Edmund Rhodes | rhodesstudios.com | photovideo@rhodesstudios.com | (407) 242-7800

DJS

Orlando Event Pros | Michelle DePietto | orlandoeventpros.com | info@orlandoeventpros.com | (407) 566-0025

Soundwave Entertainment | Wendy Kopasz | djsoundwave.net | info@djsoundwave.net | (407) 905-0324

Our DJ Rocks | Kristin Wilson | ourdjrocks.com | info@ourdjrocks.com | (407) 509-9786

White Rose Entertainment | Jeff Versage | orlandodj.com | jeff@orlandodj.com | (407) 601-3765

Blast Productions | Rebecca Blanco | toporlandodjs.com | info@balstdcompany.com | (407) 900-0849

CEREMONY MUSIC

Christine MacPhail | Christine MacPhail | orlandoharpist.com | christine@orlandoharpist.com | (407) 239-1330

ROSEN PLAZA EVENT POLICIES

FOOD AND BEVERAGE POLICIES

EXTERNAL FOOD AND BEVERAGE

To ensure safety and compliance with state and local health regulations, all food and beverage must be consumed on premises and may not be packaged up for any reason. No food of any kind may be brought into the banquet and catering rooms apart from your wedding cake. No beverages of any kind may be brought in.

MENU ARRANGEMENTS

Menu selections are requested a minimum of four weeks in advance. Our printed menu selections are recommended suggestions; however, we would be happy to tailor a menu to your specific tastes. With the exception of buffet meals, one menu is required for all guests.

The Executive Chef will gladly accommodate a three-entrée selection, including a vegetarian option, for plated meals. The following will apply if you choose this option:

- An estimated count of each entrée must be provided by noon a minimum of five (5) business days prior to your event date. Your final, definite guarantee must be provided by noon three (3) business days prior to your event and cannot be decreased.
- If there is a price difference between entrées, the highest priced entrée will prevail for all entrées selected.
- Contact must provide one place card per guest indicating each guest's entrée selection.
- All other courses must be the same for all guests.

GUARANTEES

A final guarantee of your anticipated number of guests is required by noon three (3) business days prior to your banquet function. Once submitted, this guarantee may not be reduced. A minimum of 50 guests (or financial equivalent) is required. If actual attendance exceeds the guarantee by over 5% (or over 3% for events with over 500 guests), the hotel cannot be held responsible for providing identical service to the extra guests. Final charges will be based on the number guaranteed or the number served, whichever is greater.

DEPOSIT SCHEDULE

The following deposit schedule will be applied to all weddings. Please note that your payment schedule may vary based on when you booked your function.

Deposit Due Date	Charges Due
At contract signing	25% of F&B minimum, service charge, and taxes
60 days prior to event	50% of F&B minimum, service charge, and taxes
30 days prior	75% of estimated charges, service charge, and taxes
10 business days prior	Remaining balance of Master Account charges

ROSEN PLAZA EVENT POLICIES

FOOD AND BEVERAGE POLICIES CONT.

LABOR FEES

There will be a bartender fee of \$175.00, for up to 2 hours of service, that will be waived if the minimum of \$750.00 per bartender is met. Each additional hour will be charged at \$35.00 per hour per bartender. A \$75.00 butler fee will apply for any tray-passed hors d'oeuvres selected. We recommend one butler per 50 guests. All pricing is subject to 27% service charge and 6.5% sales tax (subject to change).

EVENT INSURANCE POLICY

Rosen Plaza requires all couples to provide event insurance a minimum of 10 days prior to their wedding. Any vendors working for the event will also be required to provide a Certificate of Insurance (COI) with Rosen Plaza being additionally insured. Your Wedding Catering Manager can assist you with the process of securing insurance or with additional questions.

ALCOHOLIC BEVERAGE CONSUMPTION

WARNING: Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk, and, during pregnancy, may cause birth defects. Guests must be 21+ to consume alcohol.