

— STARTS HERE. —



NEVER FORGET.

hether you're looking for something classic and elegant or intimate and secluded, everyone at Rosen Plaza is here to help you make your dream a reality. With award-winning service, beautiful presentations, mouthwatering 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 guestrooms, including 36 luxurious suites

7 on-site restaurants and lounges to suit any taste, featuring a whimsical fine-dining restaurant and casual dining ranging from bountiful buffets to our coffee shop and 24-hour deli

3NINE, an entertainment venue and restaurant complete with state-of-the-art sound, lighting and visual effects connected to '39 Poolside Bar & Grill

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:

Cocktail reception with hors d'oeuvres for one hour

Wedding décor including floor-length linens, chair covers, white chiffon drapes from ceiling with customized uplights and elegant lighted backdrop for your sweetheart table

Choice of three-course plated dinner or dinner buffet menu

Champagne toast

Open bar with name brands for 4 consecutive hours

Complimentary service of wedding cake

Complimentary bridal accommodations on your wedding night

Menu tasting for up to 4 guests with signed contract

HORS D'OEUVRES

Butler-passed bite-size portions Choose Three Items

Endive with Blue Cheese Mousse and Candied Pecans

Crab, Cucumber and Boursin Salad on a Spoon

Asian Vegetable and Noodle Salad Shooters

Ahi Tuna Poke over Seaweed Salad in a Mini Dish

Crudité Ranch Shooters

Chipotle Beef and Blue Corn Empanada

Mini French Onion Soup Boule

Chicken Pot Sticker with Szechuan Dipping Sauce

Kalamata Goat Cheese Tart

Marrakesh Chicken Skewer

Butler fees apply, per server. One per 30–50 guests recommended.

DISPLAYS

Two displays included.

International and Domestic Cheeses and Fruit
A display of cheese including Smoked Cheddar,
Creamy Boursin, Provolone and Gouda
with Sliced Fresh Fruit, Assorted Crackers and Flatbreads

Display of Fresh Raw Vegetables with Bleu Cheese, Ranch and Onion Dips

ENHANCEMENTS

The following Attended Stations are available for an additional per-person, per-station charge.

Attendant fees also apply.

Guacamole

Fresh made-to-order from Haas Avocados, Tomatoes, Cilantro, Lime and Jalapeños with Festive Corn Tortilla Chips

.

Farmer's Market Pickled Beet, Watermelon, Feta Cheese and Local Micro Greens

Alfresco Heirloom Tomato Chunky Local Tomatoes, Fresh Mozzarella, Basil and Cracked Black Pepper with Balsamic Syrup served in Martini Glass

> Asian Shrimp Basmati Rice, Jumbo Shrimp, Ponzu and Pickled Ginger

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Soul Chicken Blackened Breast of Chicken, Organic Bourbon Barrel Aged Mashed Sweet Potatoes with Glazed Pecans

Braised Beef Short Rib With Lemon Thyme Crème Fraîche infused Mashed Potato with Grissini Breadstick

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Nacho
Spiced Taco Beef, Shredded Monterey and
Cheddar Cheeses, Tomato Salsa,
Sour Cream, Jalapeños and
Festive Corn Tortilla Chips
served in a Martini Glass

8





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, Sun-Dried 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

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

PLATED DINNER OPTIONS

Baked Skuna Bay Filet of Salmon Over Warm Arugula, Heirloom Tomatoes, Cracked Olives and Lemon Vin Blanc

> Orange Lacquered Sea Bass Florida Citrus Butter

Duet of Grilled Flank Steak & Cape Canaveral Shrimp Chimichurri Sauce

> Seared Free-Range Breast of Chicken Oven-Dried Tomato Basil Sauce

Macadamia-Crusted Breast of Chicken Light Soy Butter

Roasted Free-Range Breast of Chicken Centered with Spinach, Toasted Pine Nuts, Smoked Mozzarella and Olive Oil

Herb-Marinated Local Mangrove Snapper Lemon Dill Sauce

Sliced Medallions of Beef Tenderloin Essence of White Truffle

Please ask your Catering Manager for Vegetarian or Vegan Entrée Selections. Consult with us on creating your customized menu from the selections above.



DINNER BUFFET ENTRÉES

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

CHICKEN

Coconut-Rum Chicken With Golden Pineapple Salsa

Treasure Coast Chicken With Key Lime Sauce and Fresh Mango Salsa

> Seared Chicken Breast Over Balsamic Wilted Spinach with Roasted Portobello Mushrooms

> Tandoori-Spiced Chicken Breast Curry Sauce and Mango Chutney

SEAFOOD

Blackened Grouper Over Creole Tomato Sauce

Baked Red Snapper With Citrus Beurre Blanc

Baked Salmon With Cracked Olives, Feta and Sun-Dried Tomatoes

Poached Codfish With Scallion-Soy Butter and Braised Shiitake Mushrooms

PORK

Chimichurri Roast Pork Loin With Pan Jus

Roast Pork Loin With Caramelized Shallots and Bourbon Pan Sauce

BEEF

Sliced Grilled Bistro Steak Horseradish Crust with Cabernet Reduction

Roast Sirloin of Beef With Portobello and Crumbled Blue Cheese

> Sliced Roast Strip Loin of Beef With Balsamic Portobellos

DESSERT

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

Complimentary Service of Wedding Cake

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





OPEN BAR

for Four Consecutive Hours

INCLUDED BRANDS

Stolichnaya®, Bacardi®, Beefeater®, Jose Cuervo®, Jim Beam®, Seagram's 7®, Dewar's®

House Selected Wines

Domestic and Imported Beer Selection

Assorted Sodas and Water

PREMIUM BRAND ENHANCEMENTS

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

15





AMENITIES &

Enhancements:

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

Uniquely elegant wedding ceremony locations

Rehearsal dinner

Bachelorette and bachelor party

Bridal shower

Brunch or breakfast

Anniversary celebrations

Private or Semi-Private Group Dining at our on-site venues: Jack's Place Restaurant, Café Matisse and 3NINE





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

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