

WALDORFWEDDING



Long regarded as the ultimate in elegance and sophistication, Waldorf Astoria has always been a coveted choice for weddings. A Waldorf Wedding is like no other. Allow us to exceed your expectations while bringing your wedding vision to life!

CUISINE

The Waldorf Astoria has long been known for innovation in the culinary world. As the birthplace for many favorites such as the Waldorf Salad, Red Velvet Cake, and Eggs Benedict, it is regarded as one of the best.

The Waldorf Astoria Orlando proudly carries on this tradition of culinary excellence, and nowhere is this conveyed with more superiority than at your Waldorf Wedding. We believe that second only to the overall experience of your reception is the quality of taste and presentation of your custom wedding menu.

SERVICE

It is no secret that planning a wedding can be one of the most stressful ventures that a couple will endure. At Waldorf Astoria Orlando it is our mission to make this process as enjoyable and stress-free as possible. Our team of catering and event specialists will meticulously guide you from start to finish, ensuring that every element of your special day exceeds your expectations.

OUR GIFT TO YOU

After creating a memorable experience that will last a lifetime, we invite you back for your anniversary stay to relive the magic.

CEREMONY



YOUR WEDDING CEREMONY INCLUDES:

Your Choice of Professional Wedding Coordinators to provide Wedding Day Coordination Service

Beautiful Indoor or Outdoor Locations of Your Choice

White Garden Chairs

Butler-Passed Infused Water

Wedding Party Staging Area

Directional Staff

Sound Package: Wireless Mic, (2) Speakers, Mixer and Technician

Weather Back-Up Location, If Applicable

Ceremony Fee
\$3,200 ++

CEREMONY

CEREMONY LOCATIONS

Waldorf Astoria Orlando has a variety of spectacular indoor and outdoor venues to choose from including Signature Island, The Promenade, Central Park Gardens, and luxurious ballrooms of all sizes



SIGNATURE ISLAND

The private Signature Island is a romantic oasis that invites the sweeping views of the waterways and golf course into your ceremony, creating an air of intimacy and natural beauty.



PROMENADE

The Waldorf Promenade is a stylishly appointed terrace venue featuring gorgeous panoramic views of the waterways and natural vistas.



CENTRAL PARK GARDENS

The Central Park Gardens is ideal for creating captivating outdoor ceremonies, anchored by the quaint covered pergola and surrounded by magnificently manicured gardens.



INDOOR BALLROOMS

Ballrooms are stunning venues for ceremonies of distinctive elegance and sophistication like no other, created by the rich appointments, soft décor, and glorious chandeliers.

RECEPTION



WEDDING MENU

Five-Hour Diamond Open Bar Package
Four Butler-Passed Hors D'oeuvres
Champagne Toast
Three Course Menu
Tableside Wine Service with Dinner
Custom Wedding Cake

WEDDING RECEPTION PACKAGES ALSO INCLUDE:

- Your Choice of Professional Wedding Coordinators to provide Wedding Day Coordination Service
 - Menu Tasting for Up to Four Guests Prior to Your Wedding Date
 - Private Ballroom or Event Space with Dance Floor and Staging
 - Round or Rectangular Banquet Tables
 - Your Choice of Chiavari Chairs and Charger Plates
 - Elegant Table Setting with Fine Bone China and Schott Zwiesel Crystal
 - Luxurious Floor Length Linen with Coordinating Overlays and Napkins
 - Votive Candles, Customized Menu Cards, and Table Numbers
 - Elegantly Dressed Hotel Maitre d', Wait Staff, and Bartenders
 - Bartender Fees Waived (Based on One Bar Per 75 Guests)
 - Personal Butler for the Couple During Reception
 - 20% Discount on Golf Green Fees for You and Your Wedding Guests
 - 20% Discount on Spa Services for You and Your Wedding Party
 - (1) Complimentary Couples Massage for the Couple
 - Private Cabana at the Waldorf Astoria Pool for (1) Day
 - Deluxe Suite for (2) Nights for the Couple
 - Upgraded Guest Room Accommodations for Parents, Based on Availability
 - A Get Ready Room
 - One-Year Return Stay for (2) Nights for the Couple, Based on Hotel Availability
 - Fresh Baked Wedding Cake Top Tier Delivered During Return Stay
- Valet parking for your event guests at a discounted rate of \$12 per vehicle, standard overnight rates will apply.
- HHONORS POINTS: Earn one point for every \$1 contracted for your wedding. (Up to 100,000 points)

RECEPTION

COCKTAIL HOUR

BUTLER-PASSED HORS D'OEUVRES

(Select Four from the Following Cold or Hot Selections)

COLD SELECTIONS

Bistro Tartine of Vine Ripe Tomato, Burrata Mozzarella, Fresh Basil and Olive Oil Powder

Goat Cheese, Taggiasche Olive, Tomato and walnut Spread on Mini Pita Bread

Pleasant Ridge Cheese and Walnut Butter Tower

Smoked Salmon and Fresh Salmon Rilette on Cucumber Boat

Ahi Tuna Cube, Crisp Wonton, Pickled Ginger, Sesame Soy

Skewered Tender Braised Shrimp Cocktail, Mini lettuce Wedge, Lemon

Maine Lobster Roll, Home-Made Brioche

Crab and Celery Salad, European Cucumber

Shaved Duck Prosciutto, Country Bread Toast, Celery and Apple Salad

HOT SELECTIONS

Eggplant Bruschetta, Olive Oil, Tomato Pomodoro

Robiola Cheese and Black Truffle Brioche Grilled Cheese

Yukon Gold Potato and Wisconsin Cheese Croquette

Masala Roast Chicken Satay, Yogurt Raita Sauce

Home Made Chicken Sausage, Parmesan, Spinach, Oven Roasted Tomato

Shrimp Sautéed with Garlic, Extra Virgin Olive Oil and Oven Baked Tomato Ragout Provençale

Bacon Wrapped New England Sea Scallops, Black Pepper, Maple Butter

Maine Lobster Lollipop, Kerry Gold Irish Butter

Mojo Glaze Pork Belly Confit Skewer

Prime Beef Strip Loin, Red Onion Marmalade, Waldorf Astoria Baguette Crostini

Sonoma Lamb Loin, Crisp Green Tomato, Goat Cheese, Annatto Aioli

***For special dietary desires, your Waldorf Astoria Orlando Culinary Team will create
Vegan, Vegetarian, and Gluten-free options at your request.***

RECEPTION

THREE COURSE PLATED DINNER

The dinner menu featured below is a sample menu only.
Your unique Waldorf Wedding menu will be customized to your exact specifications and priced accordingly.
Buffet options and "Chef-attended stations" are also available in lieu of a plated dinner reception.

SALAD

(Salad Options Include, But Are Not Limited to, the Following)

CHOICE OF ONE:

Waldorf Salad

Granny Smith Apple, Grapes, Walnuts, Celery Shavings, Waldorf Dressing

Signature "Grilled Caesar Salad"

Grilled Romaine, Reggiano Cheese, Roasted Tomato, Red Wine Vinegar Granite
with Classic Garlic Crouton and Caesar Dressing

Bull and Bear Wedge Salad

Iceberg Lettuce, Smoked Bacon, Grape Tomato, European Cucumber and
Gorgonzola Cheese Russian Dressing

Merlot Poached Bartlett Pear

Domestic Blue Cheese, Almond Tuile, Organic Petite Field Greens, Grain Mustard Vinaigrette

ENTRÉE

(Entrée Options Include, But are Not Limited to, the Following)

CHOICE OF ONE ENTRÉE OR DUO ENTRÉE:

Roasted Petit Filet Mignon

Roasted Foraged Mushroom, Potato Pave, Jumbo Asparagus with Béarnaise and Parmesan Crust

Roasted Grouper

White Wine, Tomato and Olive Oil Broth, Poached Red Bliss Potato Dill, Beurre Monte, Criss-Cross Green Bean

Braised Angus Beef Flanchet "Short Loin"

Truffled Mirepoix Crust with Butter Yukon Gold Mashed Potato and Rustic Carrots, Salsify and Asparagus
Mélange, Natural Pan Jus

Roasted Ashley Farm Chicken Breast

Black Chanterelle Demi-Glace, Cauliflower and Broccoli Flan, Butter and Chicken Stock Poached Fingerling
Potatoes

Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

\$210++ per guest

**Pre-Selected Choice of entrée an additional \$5++ per person
(same starch and vegetables)

RECEPTION



CUSTOM WEDDING CAKES

DESIGNED BY OUR AWARD-WINNING PASTRY CHEFS

(Included in All Wedding Packages, Extensive Design Fee May Apply)

Old Fashioned Chocolate

Old Fashioned Chocolate Cake with Rich Old Fashioned Chocolate Icing

White Out

Vanilla Sponge Cake with Vanilla Custard and Butter Cream Icing

Strawberries and Cream

Strawberries and Crème Legere in layers of Vanilla Sponge Cake Sprinkled with Grand Marnier

Chocolate Mousse with Praline Crunch

Chocolate Cake with Milk Chocolate Mousse and Crunchy Hazelnut Feulletine

Red Velvet

Waldorf Red Velvet Cake with Cream Cheese Icing

White Chocolate Mousse

Vanilla Sponge Cake with White Chocolate Mousse and Fresh Raspberries

Tiramisu

Coffee Cake with Mascarpone and Amaretto Mousse

Caramelized Banana Cream

Vanilla Sponge Cake with Caramelized Banana Cream and Fresh Sliced Bananas

Carrot Cake

Traditional Carrot Cake with Pineapple and Pecans and Cream Cheese Icing

Meyer Lemon Layer Cake

Meyers Lemon Sponge Cake, Tangy Lemon Curd and Sweet Lemon Cream

Dulce de Leche

Spice Cake with Dulce de Leche Cream, Dusted with Cinnamon

Coconut Delight

Vanilla Sponge Cake with Coconut Buttercream Topped with Fresh Toasted Coconut

A \$7 per guest cake cutting fee will apply for any outside cake(s)

RECEPTION

RECEPTION LOCATIONS

Your wedding reception at Waldorf Astoria Orlando promises to be extraordinary, romantic, and a beautiful reflection of you. Each spectacular and one-of-a-kind, the reception venues range from the charming elegance of the Central Park venue to the grace and grandeur of the Grand Ballroom. Through customization and creativity, your personal style will be conveyed in the design and décor of each of these venues, unveiling the masterpiece reception you have always imagined.

GRAND BALLROOM

Providing 7,945 square-feet of unparalleled elegance and sophistication, the Grand Ballroom surrounds your guests with rich appointments, soft décor, and glorious chandeliers.



CENTRAL PARK

Providing 8,712 square-feet of charm and soft sophistication, the tented Central Park venue creates classic receptions flowing with a refreshing spirit of whimsy and wonder.



WEDDING PLANNERS

We are delighted to offer some of the best wedding planners and designers in the business for your selection. The planners listed below are included at **no additional fee** for Wedding Day Coordination Services.

You also have the option to upgrade their services to Full or Partial Planning Services at an additional fee.

Services to include at least the following:

- Confirm contract with couples a minimum of 12 months prior from their Wedding Day
- Initial planning meeting to discuss wedding vision and plan
- Provide couple with timelines, checklists, and a budget template so the couple can manage their wedding planning
- Attend Menu Tasting/Final Pre-Planning to review final details
- Contact all vendors to confirm final details and provide final agenda and wedding day timeline
- Oversee and conduct ceremony rehearsal, and coordinate procession and recession order
- Arrive at least 2 hours prior to the first wedding event on Wedding Day
- Place all paper/stationary items for ceremony and/or reception
- Orchestrate reception events i.e. introductions, first dance, toasts, cake cutting, etc.
- Responsible for delivering all bridal personal items and gifts to room at the end of the event
- Stay onsite through the end of the wedding reception (or through first hour of After Party if this has been added to their package)

Eventually Yours

www.eventfully-yours.com

Tracy Marini

407-489-7699

Tracy@eventfully-yours.com

Michele Butler Events

www.michelebutlerevents.com

Michele Butler

407-365-4729

michele@michelebutlerevents.com

RW Events

www.rwevents.com

Tamuel Cowart

407-374-2534

tamuel@rwevents.com

Weddings Unique

www.weddingsunique.com

Andrea Chinae-Grier

407-629-7111

andrea@weddingsunique.com

Wonderful Weddings & Events

www.wonderfulweddingsorlando.com

Jennifer Sharpe

407.629.1849

info@wonderfulweddingsorlando.com



FINE POINTS

MINIMUMS

A food and beverage minimum will apply for this event.

ADDITIONAL MEALS

Children's Meals (ages 3-12) \$65++ per child
Vendor Meals \$65++ per vendor

CEREMONY

The Hotel requires a professional ceremony coordinator for all weddings held at the hotel.
This coordinator must be identified from the Hotel's Preferred Vendor List.

ELECTRICAL SERVICES

Some event elements will require power distribution, which will need to be supplied by the hotel's in-house electrical contractor. Hotel will extend discounted pricing for electrical order.
Prices will be quoted separately.

GUESTROOMS

Guests will receive a discount off best available rate at the time of booking.
The Catering Manager will provide a special weblink for booking the discounted reservation.

RESORT FEE

Daily resort charge of \$35 per room, per night, plus applicable state and local tax.

PARKING

Valet parking is available for your event guests at a discounted rate of \$12 per vehicle.
Overnight Parking is \$35 per vehicle.

FUNCTION TIME

Functions are based on a maximum of a 5-hour function.
Additional hours available at an additional charge of \$500.00 per hour or portion of that hour.

CENTRAL PARK RENTAL FEE

The Central Park Rental Fee is \$2,500, which includes air conditioning/heating, standard power and elegant draping.

NOISE CURFEW

Waldorf Astoria Orlando has a noise curfew of 10:00pm for all outdoor functions.

SERVICE CHARGE

All prices are subject to a taxable 15.85% gratuity, 9.15% service charge, and 6.5% sales tax.

WELCOME BAGS

Welcome bags can be handed out at check-in by our Front Desk agents at \$2 per room (up to 50 bags for Front Desk). Or you can delight your wedding guests with a welcome bag delivered to their room at \$3 per room on arrival evening. An additional charge of \$1.50 will apply for personalized bags.

DEPOSIT & PAYMENT

A 50% deposit is required at contract signing. Remaining balance will be due two weeks from your event date.



ENHANCEMENTS

The following options are a mere sampling of the delicious items which can be added to enhance your custom reception menu.

For a complete listing of all the options you can choose to make your unique meal even more extraordinary, please request a Waldorf Astoria Orlando Wedding Catering Menu.

COCKTAIL HOUR ENHANCEMENTS

Four Butler-Passed Hors D'oeuvres are Included in the Price of the Wedding Package.
Additional Pieces - \$7.50++ each

ARRAY OF BRUSCHETTA DISPLAY

A Trio of Garlic Crostini, Grilled Focaccia House Breads, Lemon and Thyme Pita Chips
Served in Artisan Cheese Baskets Accompanied By:
Eggplant and Caponata with Capers and Tomato
Tomato Pomodoro Fondue, Caramelized Shallot with Fresh Basil
Display of Soppressata, Chorizo, Capicola, Genoa Salami
Edamame Hummus with Paprika and Extra Virgin Olive Oil
Olive Tapenade
(Minimum of 50 ppl)
\$26++ per person

SEAFOOD ON ICE

Each Selection Requires a Minimum Order of 50 Pieces
Each Selection Served with Spicy Cocktail Sauce, Horseradish, Dijonaise, Tabasco and Lemon Wedges

Sustainable Florida Stone Crab Claws,
Miami Style Mustard Sauce
Market Price (Seasonal)

Shucked Seasonal East Coast Oysters
on the Half Shell, Mignonette Sauce
\$10.50 each

Jumbo Gulf Shrimp Poached in Aromatics
(Recommend 2 pieces per person)
\$11.50 each

Summer Classic Shrimp Cocktail
(Recommend minimum 3 pieces per person)
\$10.50 each

Roasted Scallop with Broiled Apple Salad,
Normandy Style
\$9 each

Poached Half Maine Lobster Tails
or Trident Alaskan Split King Crab Legs
Market Price

ENHANCEMENTS

DINNER ENHANCEMENTS

APPETIZER COURSE

(Select One)

Deconstructed Gulf Shrimp Cocktail, Boston Butter Lettuce, Cocktail Sauce

Braised Short Rib Potato Gnocchi, Asparagus, Sweet Onion, Roasted Tomato

Summer Crab Cake, Baked Corn Husk with Local Corn Succotash, Smoked Tomato Jus

Poached Maine Lobster, Boston Butter Lettuce, Lightly Pickled Harvest Vegetables, Micro Herb Salad,
White Truffle Honey Vinaigrette

\$12++ per person

INTERMEZZO

Fruit Sorbet

Choice of: Wild Berry, Lemon, Champagne, Passion Fruit

\$8++ per person

SWEETS & TREATS

Waldorf Astoria Orlando Miniature Donuts

\$6++ each

Waldorf Astoria Orlando's Famous Stuffed Croissant-Donuts

\$9++ each

WALDORF ASTORIA PETITE BAR DU CHOCOLATE

A decadent selection of chocolate treats hand-crafted by Waldorf Astoria Orlando's world-class pastry team

Strawberries Covered in Rich Dark Chocolate, Coffee Espresso Cake, Chocolate Macaroon
Ganache filled Delicate Egg Shell, Chocolate Terrine, Truffles, Chocolate Éclair, and Madeleine

\$18++ per person

BAR & BEVERAGE ENHANCEMENTS

Add an Additional Hour of Open Bar

\$12++ per person

Signature Cocktail Added to 5 Hour Package Bar

\$7++ per person

Signature Cocktail On Consumption

\$10++ each

MIXOLOGY ENHANCEMENT

THE ART & SCIENCE OF COCKTAILS

Cocktails are specially handcrafted using only fresh ingredients
(Choice of any 2 at \$18++ per cocktail)

SMOKING GUN

Bulleit Bourbon Whiskey, 2 types of bitters, sugar cube and fresh orange peel with the filthy cherry. The cocktail is mixed in a carafe full of flavored smoke then poured over a tumbler with spherical ice.

SKINNY WATERMELON MOJITO

A light refreshing cocktail made with watermelon vodka, green tea, organic agave, lime, fresh mint, and club soda

GREEN JUICE

This cocktail is simple and sweet with a fresh green inviting color. We use Junipero Gin which has a very aromatic taste made from a variety of botanicals and juniper berries. It is combined with fresh cucumber juice and simple sage syrup. The garnish is a cucumber ribbon and served over crushed ice.

THE REPO MAN

This cocktail features Patron Reposado which is aged for 2 months and has a smooth taste with a hint of oak flavor. It comes together with fresh spur mix, agave, strawberry puree, and ginger syrup.

BONNET CREEK LEVEL

This cocktail features Zyr a Russian Vodka, which amongst vodkas stands alone. The Zyr recipe is velvety smooth with a clean, fresh and slightly sweet finish. It is paired with St. Germaine Elderflower, fresh sour and a house made grenadine

ROSEMARY LAVENDER TEA

The elements of this drink include Bombay Sapphire Gin, rosemary syrup, lavender tea, lemon juice, and cranberry. Served in a martini glass with and edible orchid

THE FLORIDA STORM

Included in the recipe are Bacardi Superior and Bacardi Oak Heart Spiced Rum, passion fruit puree, pineapple coconut milk, lime and house made grenadine.

SPARKLING PHOTO FINISH

Great for a welcome toast or paired with dessert, this drink is great for even the pickiest drinker! It includes Finlandia Vodka, vanilla syrup, Korbel Champagne, orange bitters, and garnished with an orange twist.

ENHANCEMENTS

AFTER PARTY LATE NIGHT BITES

Pretzel Bites with Beer Cheese

Truffle Mac N' Cheese Balls

Stanislaus County Tomato, Mozzarella and Basil Flatbread

Thick Cut Pepperoni, Crushed Tomatoes and Provolone Cheese Flatbread

Little Monte Cristo's Roasted Turkey, Tavern Ham and Imported Swiss Cheese on Country Loaf

Mojo Roasted Pork Cubanos

Morsels of Classic Grilled Cheese Sandwiches

Shrunken Reuben's "Waldorf Astoria Orlando" Thousand Island Dressing

House made Chicken Tenders with BBQ and Ranch Dips

Choose (2)=\$16++ per person

Choose (3)=\$22++ per person

Choose (4)=\$28++ per person

Choose (5)=\$34++ per person

For your wedding support events, such as rehearsal dinners, wedding party luncheons, and farewell brunches, Waldorf Astoria Orlando & Hilton Orlando Bonnet Creek offer an array of unique restaurants with private dining rooms and event venues to host these occasions with elegance and style.