

Amenity Guide



Rose Petal Turn Down

- Full bag of fresh red rose petals
- Bath bomb
- Personalized card
- Chocolate Amenity Box

\$95



*Subject to availability. Pricing, colors and design may vary.

Cheese & Fruit



Artisan Cheese

Selection of artisanal cheeses
with crackers \$55



Premium Cheese & Fruit

Plate of Artisan cheese
and sliced fruits \$45



Sliced Fruit

Chef's selection of seasonal berries
and sliced fruits \$35

Fruit



Premium Whole Fruit

Chef's selection of seasonal whole fruits and local honey \$40



Whole Fruit

Chef's selection of seasonal whole fruits \$30



Seasonal Berry Bowl

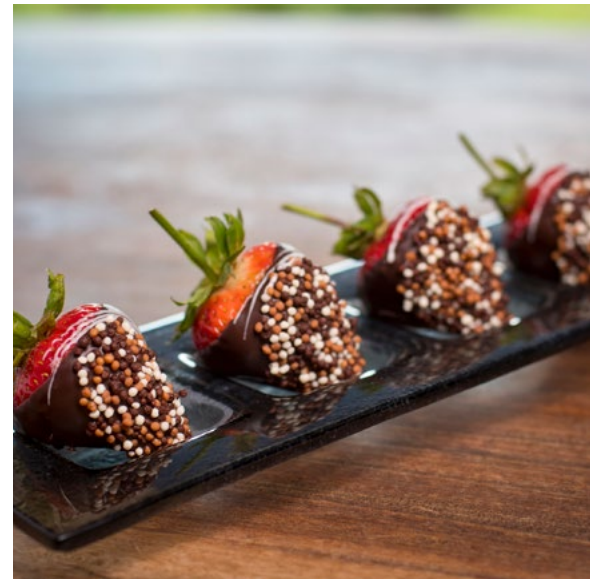
Chef's selection of seasonal berries and grapes \$30

Chocolate Indulgences



Chocolate Truffles

A selection of home-made chocolate truffles created by our award-winning Pastry team \$40



Chocolate Dipped Strawberries

4-count \$19

6-count \$28

* All of our pastries are manufactured on equipment used to produce products that contain: wheat, milk, eggs, peanuts and tree nuts.

Treats & Sweets



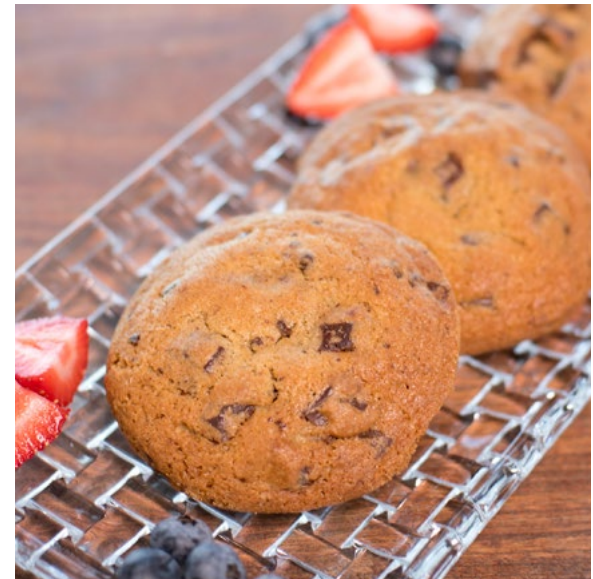
Kids' Amenity

Chocolate dipped crispy treats
coated in sprinkles \$30



French Macarons

An assortment of
flavored macarons \$24



Waldorf Cookies

Two Waldorf Astoria Orlando
signature cookies \$12

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Treats & Sweets



Snack Basket

An assortment of sweet
and savory delights \$35



Waldorf Cupcake Trio

An assortment of three
cupcakes: Red Velvet, Vanilla,
and Chocolate \$27

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Unforgettable Moments



Celebration Package

Four chocolate dipped strawberries
paired with a bottle of Champagne,
Moët & Chandon Impérial Brut,
(Épernay, France) \$144



Special Occasion Cake

Chefs selection Entremet Cake
with choice of 'Congratulations',
'Happy Birthday' or
'Happy Anniversary' greeting \$30

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Custom Celebration Cakes

- Choice of celebration message
- Choice of cake flavor
 - **Chocolate:** chocolate cake filled with old fashioned chocolate icing
 - **Strawberries and Cream:** vanilla sponge cake soaked with Grand Marnier sryup, filled with fresh strawberries and diplomat cream
 - **Lemon Layer:** lemon sponge cake, tangy lemon filling, lemon butter cream
 - **White Chocolate Raspberry:** vanilla sponge cake soaked with raspberry cream syrup and filled with white chocolate Bavarian and fresh raspberries
 - **Dark Chocolate:** dark chocolate mousse and praline feuillantine of sponge

Starting from \$50



6 in	8 in	10 in	12 in	1/2 Sheet	Full Sheet
4 - 6 ppl	10 - 14 ppl	15 - 20 ppl	20 - 25 ppl	20 - 25 ppl	40 - 50 ppl
\$50	\$80	\$110	\$135	\$145	\$240

Cakes 6" – 12" require a 24 hours' notice
Cakes over 12" require a minimum of 48 hours notice

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Beverages



Soda

Coke, Diet Coke, Sprite \$5 each



Bottled Water

Still, Sparkling
\$4 each - 500 ml
\$7 each - 1l

Wine & Spirits

SPIRITS

375ml BOTTLE

STOLI	\$50
GREY GOOSE	\$70
HENDRICKS	\$65
BACARDI GOLD	\$55
HERRADURA SILVER	\$80
MAKER'S MARK	\$75
JOHNNIE WALKER BLACK LABEL	\$80
JACK DANIELS	\$75

BEER

DOMESTIC	\$8
Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, O'Doul's (non-alcoholic) Sam Adams, Sam Adams Seasonals	
IMPORT & CRAFT*	\$8.50
Amstel Light, Bonnet Creek Brew Vacay IPA, Corona Extra, Guinness Draught, Heineken, Peroni, Stella Artois, Cigar City Jai Alai IPA, Blue Moon	

*Based on availability

WINE

CHAMPAGNE

Moët & Chandon Impérial Brut, Épernay, France	BOTTLE	\$125
Veuve Clicquot Yellow Label, Reims, France		\$185

SPARKLING WINE

Prosecco, Casa Canevel, Valdobbiadene, Italy	GLASS/BOTTLE	\$14	\$55
Sparkling, Chandon Brut Classic, CA		\$16	\$60

WHITE WINE

CHARDONNAY

Sonoma-Cutrer, Sonoma County, CA		\$19	\$66
Hill Family Estate, Bonnet Creek Reserve "Carly's Cuvée," Napa Valley, CA		\$16	\$65

SAUVIGNON BLANC

Matanzas Creek, Sonoma County, CA		\$12	\$45
Kim Crawford, Marlborough, New Zealand		\$14	\$48

ALTERNATIVE WHITES

Pinot Grigio, Terlato Family Vineyards, Friuli, Italy		\$14	\$53
Rosé, Whispering Angel, Côtes de Provence		\$17	\$65

RED WINE

CABERNET SAUVIGNON

Columbia Crest H3, Horse Heaven Hills, WA	GLASS/BOTTLE	\$12	\$45
Oberon, Napa County, CA		\$17	\$65

MERLOT

Kendall Jackson, Sonoma County, CA		\$12	\$60
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PINOT NOIR

La Crema, Sonoma Coast, CA		\$17	\$65
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ALTERNATIVE REDS

Red Blend, Tablas Creek			
Bonnet Creek Cuvée, Paso Robles, CA		\$18	\$72

HALF BOTTLE SELECTION

Sparkling, Chandon Brut Classic, CA	BOTTLE	\$32
Champagne, Moët & Chandon Impérial Brut, Épernay, France		\$75

Additional Information

To place an order, please email ORLBC-VIP-Services@waldorfastoria.com.

To assure that your amenity selection can be made available, please allow two business days to research and acquire the appropriate products for your order.

For group orders, custom amenities should be discussed directly with your catering/convention service manager as well as special dietary requests.

AMENITY PRICES:

All amenity prices are subject to change.

FOOD & BEVERAGE:

A fee of \$5.00 per room will apply for all Food and Beverage orders.

Delivery fee is subject to change.

FOOD & BEVERAGE SERVICE CHARGE:

A 24% service charge is added to all Food and Beverage charges.

Current Florida sales tax of 6.5% is also added to the total.