



Blissful Wedding Packages

2021 - 2022

Whether you're looking to plan an intimate gathering or a grand affair, Floridays Resort Orlando will create a memorable experience for you and your guests. You'll work directly with our Sales & Catering Manager to design the perfect wedding from catering and banquet services to blocking guest rooms.

Because your wedding day involves so many details and you deserve a stress-free day, we strongly recommend you hire a professional wedding planner who we can work closely with to assist with vendor selections, vendor contracts, rehearsal coordination, ceremony & reception timeline and placement of wedding day items.

The Floridays Resort offers a private oasis on the second floor of the main building that offers breathtaking views from the veranda overlooking the pool as well as our Palms Ballroom. We are well suited for weddings for up to 70 guests. The Palms I & II has 2000 square feet of flexible event space while our 1000 square foot covered veranda is ideal for your ceremony and cocktail hour. Our Boardroom is also a perfect location for your Bridal Party to gather before the ceremony and reception.





All Wedding Packages to Include

- Outdoor Ceremony on Covered Veranda*
- One Hour Private Cocktail Hour Location*
- Private Ballroom for (4) Hour Reception*
- In-House White Floor Length Table Linen & Napkins*
- White Spandex Chair Covers*
- 12' x 12' Dance Floor*
- Additional Tables on Request (Gift, Guest Book, Cake and Place Card)*
- Votive Candles available for Cocktail Tables*
- Wedding Cake by Sprinkles Custom Cakes*
- Complimentary Anniversary Cake one (1) year out for in-studio pick up*
- Complimentary Cake Cutting Service*
- Champagne Toast for all Guests (Sparkling Cider also available)*
- Private Menu Tasting for (2) Guests*
- Special Amenity for Couple on their Wedding Night*
- Discounted Room Rates for Overnight Guests*
- Special \$89.00 Room Rate for Wedding Couple up to Three Nights*

Cocktail Reception

Choice of Three (3) Butler Passed Hors D' Oeuvres
(Based on one piece per person)

Hot Hors D'oeuvres

Mini Quiche
Jalapenos Poppers with Ranch
Crispy Spring Rolls with Sweet Chili Sauce
Meatball Skewers
Mini Beef Sliders
Chicken Satay Skewers with Mango Sauce
Three Cheese Quesadillas
Buffalo Chicken Wings
Coconut Shrimp with Pineapple Relish

Cold Hors D'oeuvres

Shrimp Cocktail Shots
Ham & Cheese Pinwheels
Cucumber Rounds with Crab Salad
Strawberry Brownie Kabobs
Vegetable Crudité Shots with Ranch Dip
Caprese Skewers with Balsamic Drizzle



Forever One Plated Reception

Plated Dinner Service to Include: Warm Dinner Rolls & Butter, Iced Tea, Water, Starbucks Coffee Service and Custom Wedding Cake.

Minimum of 35 Guests

\$75.00 Per Person

Starter Course

Choice of (1) Starter Course

Garden Salad with Tomatoes, Cucumbers, Carrots, Ranch, and Italian Dressing

Garden Spring Salad with Tomatoes, Olives, Feta Cheese and Raspberry Vinaigrette Dressing

Traditional Caesar Salad, Romaine Lettuce with Croutons, Parmesan Cheese & Creamy Caesar Dressing

Creamy Tomato Bisque with Parmesan Coated Croutons

Custom Entrées

Choice of Two (2) Main Entrée Selections

Create your entrée by selecting from the three buffets listed below.

Select your protein, starch, and vegetable for each custom plate.



All prices listed are subject to 22% Taxable Service Charge and 6.5% sales tax

Blissful Wedding Buffet

Buffet Dinner Service to Include: Warm Dinner Rolls & Butter, Iced Tea, Water, Starbucks Coffee Service and Custom Wedding Cake.

Minimum of 35 Guests

\$85.00 Per Person

Choice of two:

Marinated Grilled Vegetable Salad

Red Skin Potato Salad

Antipasto Pasta Salad with Balsamic Vinaigrette

Garden Green with tomato, cucumber, and carrots with Ranch Dressing

Fresh Fruit Salad topped with toasted Coconut flakes Grilled Vegetable Salad

Choice of two:

Grilled Beef Tips with a Mushroom Cabernet Sauce

Grilled Salmon with a Lemon Garlic Butter Sauce

Grilled Chicken Breast with Mango Sauce

Roast Pork Loin with Marsala Wine Sauce

Citrus Herb marinated grilled Mahi-Mahi with Tomato Cream Sauce

Choice of two:

Yellow Jasmine Rice

Garlic Mashed Potatoes

Penne Pasta in a Garlic Olive Oil

Baked Rosemary Red Skin Potatoes

Caribbean Vegetable Medley

Roasted Seasonal Vegetables

Green Bean with blister Tomato & Caramelized Baby Onion

Steamed Broccoli



All prices listed are subject to 22% Taxable Service Charge and 6.5% sales tax

Amore Wedding Buffet

Buffet Dinner Service to Include: Warm Dinner Rolls & Butter, Iced Tea, Water, Starbucks Coffee Service and Custom Wedding Cake.

Minimum of 35 Guests

\$85.00 Per Person

Cold Display

Choice of Two:

Sautéed Zucchini and Tomato Salad
Rotini Pasta with Kalamata Olives and Feta Cheese
Marinated Antipasto Salad
Caesar Salad with Fresh Grated Parmesan Cheese
Grilled Vegetable Salad

Hot Entrees

Choice of Three:

Chicken Piccata with a Lemon Caper Sauce
Pan Seared Chicken Gorgonzola
Chicken Parmesan
Grilled Italian Sausage with Peppers and Onions
Baked Salmon with and Sun-dried Tomato Pesto
Marsala Beef Tips

Choice of Two:

Green Beans with Toasted Almonds
Sautéed Fresh Vegetables
Rotini Pasta with Olive Oil and Fresh Herbs
Tri Color Tortellini Alfredo
Garlic Mashed Potatoes
Yellow Rice



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Tropical Wedding Buffet

Buffet Dinner Service to Include: Warm Dinner Rolls & Butter, Iced Tea, Water, Starbucks Coffee Service and Custom Wedding Cake.

Minimum of 35 Guests

\$90.00 Per Person

Cold Display

Choice of Three:

Cilantro Marinated Grilled Vegetables

Tomato and Bermuda Onion Salad with Citrus Vinaigrette

Roasted Corn and Black Bean Salad

Red Skin Potato, Garlic and Bacon Salad

Garden Salad tossed with Cucumbers, Tomatoes, Onions and Mushrooms

Choice of Dressing

Hot Entrees

Choice of Two:

Baked Chicken with Mango Sauce

Cuban Shredded Beef Stew

Slow Roasted Pork Loin with Mojito Sofrito

Grilled Mahi – Mahi with Pineapple Salsa

Caribbean Jerk Chicken

Choice of Three:

Yuca con Mojo

Cilantro Potatoes

Black Beans

Baked Sweet Plantains

Latino Yellow Rice

Fresh Sautéed Vegetables



All prices listed are subject to 22% Taxable Service Charge and 6.5% sales tax

Enhancements

Manned Carving Station

(\$50.00 Carving Fee)

Herb Roasted Beef Strip Loin Served with a Wild Mushroom Demi Sauce

Rolls and butter

\$ Market Price

Rosemary Roasted Prime Rib with a Horseradish Sauce and Au Jus

Rolls and butter

\$ Market Price

Southern Fried Turkey Breast with Rosemary-Cranberry Sauce

Rolls and butter

(Serves 40 people)

\$300.00

Whole Baked Honey Glazed Ham served with a Mango/Pineapple Salsa

Rolls and butter

(Serves 40 people)

\$300.00

Pasta Station

Choice of Two: Rotini, Tortellini, Penne or Ravioli

Served with choice of two: Marinara Sauce, Alfredo Sauce or Pesto Sauce

Comes with garlic bread, grated Parmesan Cheese, Olives, Mushrooms and Sun-dried Tomatoes

\$19.00++ Per Person

(Minimum of 25 people)



Mashed Potato Bar Station

Chef's Choice of Mashed Potatoes

Assorted Toppings to Include:

Bacon Bits, Shredded Cheddar, Sour Cream

Chives, Whipped Butter

\$16.00++ Per Person

(Minimum of 25 people)

Rehearsal Dinner

Caesar Salad with Fresh Grated Parmesan Cheese
Spring Green Salad with Heirloom Tomatoes, Cucumbers, Carrots and choice of Dressing
Chicken Piccata in Lemon Caper Sauce
Vegetable or Meat Lasagna
Sautéed Fresh vegetables
Rotini Pasta with Olive Oil and Fresh Herbs
Warm Dinner Rolls & Butter
Assorted Cakes
Freshly Brewed Starbucks Coffee
Iced Tea and Water

\$35.00 Per Person

(Minimum of 20 People to Order)

Day After Brunch Buffet

Chilled Florida Orange Juice
Sliced Fresh Fruit Tray
Fluffy Scrambled Eggs
Applewood Smoked Bacon, Pork Sausage Patties
OR *Turkey Sausage Patties*
Assorted Breakfast Pastries
Home Fried Potatoes
Bagels and Cream Cheese
Butter and Fruit Preserves
Freshly Brewed Starbucks Coffee
Assorted Herbal Teas with Lemon

\$25.00++ Per Adult

\$15.00++ Per Child (3-12 years)

Mimosa's Station

\$15.00 Per Person (Up to Two Hours)

Bloody Mary Station

\$18.00 Per Person (Up to Two Hours)



Beverage Packages

We are proud to offer Call and Premium Brand Liquors.
 (All bars are subject to a Bartender Fee of \$75.00 for every two hours)

Host Bar – Per Person

	<u>Call Brand</u>	<u>Premium Brand</u>
One Hour	\$18.00	\$20.00
Two Hour	\$24.00	\$26.00
Three Hour	\$29.00	\$31.00
Four Hour	\$34.00	\$36.00

Host bar – Per Drink

	<u>Call Brand</u>	<u>Premium Brand</u>
Cocktails	\$12.00	\$13.00
Imported & Specialty Beers	\$8.00	\$10.00
Domestic & Light Beers	\$6.00	\$8.00
Specialty House Wines	\$8.00	\$10.00
Mineral & Bottled Water	\$3.00	
Soda	\$3.00	

Cash Bar Service

Premium Brand Cocktails.....	\$12.00
Call Brand Cocktails.....	\$10.00
Imported & Specialty Beers.....	\$8.00
Domestic & Light Beers.....	\$6.50
Specialty House Wines.....	\$8.00



The Details

ADDITIONAL MEALS

Children's Meal: \$25.00++ per child (Ages 3-12)

Vendor Meals: \$45.00++ per Vendor

GUEST ROOMS

Best available group rate with a minimum of five rooms on peak. Booking link will be provided for your wedding guests.

PARKING

Complimentary self-parking for your overnight guests and day guests.

VENUE RENTAL FEE

\$500 - \$1500

Based on your Food & Beverage Minimum

VENDORS

A vendor list can be provided, however you are welcome to use any vendor you choose as long as they are licensed and insured.

FUNCTION TIME

Ceremonies are based on 30 minutes. Reception events are based on 5 hours (1-hour cocktail hour and 4-hour dinner).

SERVICE CHARGE

All prices are subject to a taxable 22% service charge and 6.5% sales tax.

WELCOME BAGS

Welcome bags can be handed out at check-in by our Front Desk agents for a service charge of \$2.00 per bag.

DEPOSIT & PAYMENTS

25% non-refundable deposit is required at contract signing.
Additional 25% due 3 months prior to the event.
Final guest count & remaining balance will be due 14 days prior to your wedding date.