



# Blissful WEDDING PACKAGES





Indulge in the epitome of sophistication and create everlasting memories at Floridays Resort Orlando. Whether you envision an intimate affair or a grand celebration, our resort guarantees an unforgettable experience for you and your esteemed guests. With the expertise of our distinguished Sales & Catering Manager, we will meticulously craft the perfect wedding tailored to your discerning taste, encompassing every aspect from exquisite catering and banquet services to meticulously arranging guest accommodations.

Acknowledging the intricate nature of your special day, we strongly recommend enlisting the services of a professional wedding planner. Our collaborative partnership with these experts ensures seamless vendor selection, meticulous contract management, flawless rehearsal coordination, and an impeccably orchestrated timeline for your ceremony and reception. Additionally, they will oversee the precise placement of your cherished wedding day items, granting you the peace of mind you deserve.

Luxuriate in the exclusive allure of our private oasis, nestled on the second floor of our main building. Here, you and your guests will be captivated by the breathtaking vistas offered from the veranda, overlooking our pristine pool and the resplendent Palms Ballroom. Boasting a generous 2,000 square feet of flexible event space, our Palms I & II are perfectly suited for weddings accommodating up to 70 guests. For an enchanting ceremony and an elegant cocktail hour, our thoughtfully designed 1,000-square-foot covered veranda sets the stage for magical moments.

Your wedding day is an extraordinary milestone, and at Floridays Resort, we are dedicated to surpassing your expectations. Entrust us with the privilege of curating an impeccable wedding experience, unparalleled in its sophistication and cherished for a lifetime.











# Cocktail RECEPTION

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*Choice of Three Butler Passed Hors d'Oeuvres.*

## HOT HORS D'OEUVRES

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- Mini Quiche
- Jalapeño 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

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- Shrimp Cocktail Shots
- Ham and Cheese Pinwheels
- Cucumber Rounds with Crab Salad
- Strawberry Brownie Kabobs
- Vegetable Crudit  Shots with Ranch
- Caprese Skewers with Balsamic Drizzle

*All prices listed are subject to 22% Taxable Service Charge and 6.5% Sales Tax.*



# Blissfull WEDDING BUFFET

*Minimum of 25 people to order.*

## VEGETABLES

*Choice of Two*

- Marinated Grilled Vegetable Salad
- Red Skin Potato Salad
- Antipasto Pasta Salad with Balsamic Vinaigrette
- Garden Greens with Tomatoes, Cucumbers, Carrots and Ranch Dressing
- Fresh Fruit Salad topped with Toasted Coconut Flakes
- Grilled Vegetable Salad

## PROTEINS

*Choice of Two*

- Grilled Beef Tips with Mushroom Cabernet Sauce
- Grilled Salmon\*\*\* with Lemon Garlic Butter Sauce
- Grilled Chicken Breast with Mango Sauce
- Roast Pork Loin with Marsala Wine Sauce
- Citrus Herb Grilled Mahi-Mahi with Tomato Cream Sauce

## STARCHES

*Choice of Two*

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|---|-------------------------------|
| • Yellow Jasmine Rice   | • Caribbean Vegetable Medley  |
| • Garlic Mashed Potatoes  | • Roasted Seasonal Vegetables |
| • Penne Pasta in Garlic Olive Oil                                 | • Steamed Broccoli            |
| • Baked Rosemary Red Skin Potatoes                                |                               |
| • Green Beans with Blistered Tomatoes and Caramelized Baby Onions |                               |

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# Amore WEDDING BUFFET

*Minimum of 25 people to order.*

## COLD DISPLAY

*Choice of Two*

- Sautéed Zucchini and Tomato Salad
- Rotini Pasta with Kalamata Olives and Feta Cheese
- Antipasto Pasta Salad with Balsamic Vinaigrette
- Caesar Salad with Freshly Grated Parmesan Cheese
- Grilled Vegetable Salad

## HOT ENTRÉES

*Choice of Three*

- 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

*Choice of Three*

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

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# Tropical WEDDING BUFFET

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*Minimum of 25 people to order.*

## COLD DISPLAY

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*Choice of Two*

- Cilantro Marinated Grilled Vegetables
- Tomato and Bermuda Onion Salad with Citrus Vinaigrette
- Roasted Corn and Black Bean Salsa
- Red Skin Potato Salad with Garlic and Bacon
- Garden Salad with Tomatoes, Cucumbers, Onions, Mushrooms and Choice of Dressing

## HOT ENTRÉES

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*Choice of Two*

- Baked Chicken with Mango Sauce
- Latin Shredded Beef Stew
- Slow Roasted Pork Loin with Mojito Sofrito
- Grilled Mahi-Mahi with Pineapple Salsa
- Caribbean Chicken Style

*Choice of Three*

- Yuca con Mojo
- Cilantro Potatoes
- Black Beans
- Baked Sweet Plantains
- Latino Yellow Rice
- Fresh Sautéed Vegetables

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# Enhancements

## MAIN CARVING STATION

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*Warm Rolls and Butter included.*

- Herb Roasted Beef Strip Loin served with a Wild Mushroom-Demi Sauce
- Rosemary Roasted Prime Rib with a Horseradish Sauce and Au Jus
- Southern Fried Turkey Breast with Rosemary-Cranberry Sauce
- Whole Baked Honey Glazed Ham served with a Mango-Pineapple Salsa

## PASTA STATION

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*Minimum of 25 people to order.*

- Rotini, Tortellini, Penne or Ravioli
- Marinara Sauce, Alfredo Sauce or Pesto Sauce
- Garlic Bread, Grated Parmesan Cheese, Olives, Mushrooms and Sun-Dried Tomatoes are included

## MASHED POTATO STATION

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*Minimum of 25 people to order.*

Chef's Choice of Mashed Potatoes Assorted Toppings to include Bacon Bits, Shredded Cheddar Cheese, Sour Cream, Chives and Butter

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# REHEARSAL DINNER

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*Minimum of 20 people to order.*

- Caesar Salad with Freshly 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
- Sauteed Fresh Vegetables
- Rotini Pasta with Olive Oil and Fresh Herbs
- Warm Dinner Rolls and Butter
- Assorted Cakes
- Freshly Brewed Starbucks® Coffee Iced Tea and Water

# DAY AFTER BRUNCH

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- Chilled Florida Orange Juice
- Sliced Fresh Fruit Salad
- Fluffy Scrambled Eggs
- Bacon, Pork or Sausage Patties
- Assorted Breakfast Pastries
- Home Fried Potatoes
- Bagels and Cream Cheese
- Butter and Fruit Preserves
- Freshly Brewed Starbucks® Coffee and Assorted Herbal Teas with Lemon

## **MIMOSA STATION**

*Up to two hours.*

## **BLOODY MARY STATION**


*Up to two hours.*

*We proudly serve Starbucks® coffee.*

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# Beverages

We are proud to offer Call and Premium Brand Liquors. All bars are subject to a Bar Tender Fee for every two hours.

## HOST SPONSORED BAR PER PERSON

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Our House Brand and Premium Brand are priced per: one hour, two hours and three hours. Contact us for current pricing.

## HOST SPONSORED BAR PER DRINK

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Our House Brand and Premium Brand are priced based on: cocktails, specialty house wines, imported and specialty beers, domestic and light beers. We also have mineral and bottled water available. Contact us for current pricing.

## CASH BAR SERVICE

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Premium Brand Cocktails  
Call Brand Cocktails  
Imported & Specialty Beers  
Domestic & Light Beers  
Specialty House Wines

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# The Details

## ADDITIONAL MEALS

Contact us for current pricing.

## GUESTROOMS

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

## PARKING

Complimentary self-parking for both overnight and day guests.

## VENUE RENTAL FEE

Price based on your Food and 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 listed are subject to 22% Taxable Service Charge and 6.5% Sales Tax.

## WELCOME BAGS

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

## DEPOSIT & PAYMENT

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







We are happy to provide more information.

Reach out to:

**ANDREA FLENIK**

*Sales, Group Sales, Events,  
& Catering Manager*

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