



DOUBLETREE

BY HILTON™

ORLANDO
AT SEAWORLD®

Banquet Menus

Continental Breakfast



Inter-Continental

Fresh Squeezed Florida Orange Juice
Assorted Tropical Juices to Include Papaya and Mango
Sliced Fresh Seasonal Fruits
Danish, Muffins, Mini Croissants, Baked In-House
Sliced Imported & Domestic Cheeses
Tri-Color Breakfast Wrap stuffed with Farm Fresh Eggs and American Cheese
Butter and Preserves
Fresh Brewed Coffee, Decaffeinated Coffee
Herbal Tea Selection
\$24.95 per person

Executive Continental Breakfast

Fresh Squeezed Florida Orange Juice
Sliced Fresh Seasonal Fruits
Fresh Baked Danish, Muffins, Mini Croissants, Baked In-House
Butter and Preserves,
Fresh Brewed Coffee, Decaffeinated Coffee
Herbal Tea Selection
\$18.95 per person

New York Continental

Fresh Squeezed Florida Orange Juice
Sliced Fresh Seasonal Fruits
Assorted Bagels, Flavored Cream Cheese
Butter and Preserves
Fresh Brewed Coffee, Decaffeinated Coffee
Herbal Tea Selection
\$19.95 per person

Additional Breakfast Options

Assorted Bagels with Cream Cheese	\$42.00 dozen
Breakfast Biscuit with Bacon, Egg and Cheese	\$6.25 each
Fresh Sliced Fruit	\$7.50 per person
Parfait Fruit Cups	\$7.50 each
Whole Fresh Fruit	\$2.50 each
Fresh Baked Danish, Muffins, Mini Croissants and Sliced Breakfast Breads	\$42.00 dozen
Assorted Cereals and Milk	\$4.95 per person
Sliced Smoked Salmon with Bagels, Cream cheese, Capers, Chopped egg and Red Onion	\$14.95 per person

*Guarantees of less than 25 guests for plated meals will incur a \$150.00 service charge.
Buffets require a minimum guarantee of 25 guests.
Please add 23% service charge and 6.5% sales tax to all prices.
Prices subject to change.*

Plated Breakfast



Plated Breakfast Selections

*All Plated Breakfasts are accompanied by Fresh Bakery Basket Assortment,
Sweet Butter and Fruit Preserves
Fresh Brewed Regular and Decaffeinated Coffee,
Herbal Tea Selection
Fresh Squeezed Florida Orange Juice*

Classic Eggs Benedict

Poached Eggs, Smoked Canadian Bacon on a
Toasted English Muffin with Citrus Hollandaise,
Rosemary Potatoes and a Fresh Fruit Garnish
\$31.95 per person

Traditional

Farm Fresh Scrambled Eggs with Cheddar or Swiss Cheese
Choice of Crisp Bacon or Pork Sausage Links
Rosemary Potatoes and a Fresh Fruit Garnish
\$25.95 per person

The Ranchero Omelet

A Fluffy Three-Egg Omelet stuffed with Sausage and Cheddar Cheese
Topped with Pico-de-Gallo, Guacamole and Sour Cream
Rosemary Potatoes and a Fresh Fruit Garnish
\$26.95 per person

Classic French Toast

French Toast with Maple Syrup and Powdered Sugar
Choice of Crisp Bacon or Pork Sausage Links
Fresh Fruit Garnish
\$24.95 per person

Country Style Breakfast

Homemade Biscuits and Gravy
Farm Fresh Scrambled Eggs
Crisp Smokehouse Bacon
Fresh Fruit Garnish
\$26.95 per person

Breakfast Burrito

Flour Tortilla filled with Scrambled Eggs, Cheddar Cheese
Roasted Peppers & Onions and Diced Ham
Rosemary Potatoes and a Fresh Fruit Garnish
\$25.95 per person

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Breakfast Buffets



Sunrise Breakfast Buffet

Fresh Squeezed Florida Orange Juice
Seasonal Cut Melons and Citrus Selections
Farm Fresh Scrambled Eggs
Orange Pecan French Toast
with Maple Syrup and Fruit Toppings
Crisp Bacon and Sausage Links
Rosemary Potatoes
Sweet Butter and Fruit Preserves
Bakery Basket Assortment
Fresh Brewed Regular and Decaffeinated Coffee and
Herbal Tea Selection
\$28.95 per person

Creative Healthy Choice Breakfast Buffet

Fresh Squeezed Florida Orange Juice
Grapefruit Juice
Sliced Tropical Fruit Display
Egg Beaters® Scrambled Eggs
Served with Sautéed Onions and Spinach
Warm Fruit Crepes with Assorted Toppings
Assortment of Breakfast Cereals
Low-Fat Fruit Yogurts
Fresh Baked Blueberry Muffins
Sweet Butter and Fruit Preserves
Fresh Brewed Regular and Decaffeinated Coffee
Herbal Tea Selection
\$31.95 per person

Tampa Bay Buffet

Fresh Squeezed Florida Orange Juice
Seasonal Cut Melons and Citrus Selections
Crab Cakes topped with Poached Eggs, Béarnaise
Southern Cheese & Scallion Grits
Rosemary Potatoes
Buttermilk Biscuits and Country Sausage Gravy
Crisp Smokehouse Bacon
Bakery Basket Assortment
Sweet Butter and Fruit Preserves
Fresh Brewed Regular and Decaffeinated Coffee and
Herbal Tea Selection
\$33.95 per person

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Breakfast Additions



Specialty Breakfast Buffet Stations (Minimum of 25 Guests)

Crepe Station

Crepes Made to Order

Toppings include Blueberry, Raspberry, Blackberry, Strawberry, Rum Caramel Sauce, Vodka Strawberry Glaze, Dark and White Chocolate Sauce, Whipped Cream Tropical Cream Cheese

\$8.95 per person

Old Fashioned Ham and Biscuits

Carved Virginia Style Ham with Homemade Buttermilk Biscuits and Country Gravy

\$6.95 per person

Pancake Station

Assorted Pancakes including

Chocolate, Strawberry and Banana

Toppings to Include

Pecans, Walnuts, Raspberries, Strawberries, Blueberries
Whipped Topping with Raspberry, Caramel and Chocolate Sauce

\$7.95 per person

Belgian Waffle Station

Served With Assorted Seasonal Berries, Whipped Cream,
Whipped Butter and Maple Syrup

\$7.95 per person

Omelet Station

Served with Peppers, Onions, Mushrooms,
Tomatoes, Diced Ham, Cheddar Cheese

Bacon and Country Sausage

\$8.95 per person

Tropical Smoothie Station

Island Oasis® Smoothie Made to Order

Includes Passion Fruit, Piña Colada, Strawberry and Mango

\$6.95 per person

All Specialty Stations will require a Carver or Attendant at \$100.00

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A la carte Items / Breaks



Beverages

Regular Coffee, Decaffeinated Coffee	\$66.00 gallon
Freshly Brewed Hot or Iced Tea	\$66.00 gallon
Tropical Fruit Punch or Fresh Lemonade	\$66.00 gallon
Fresh Squeezed Orange Juice	\$66.00 gallon
Energy Drinks	\$5.00 each
Regular & Diet Soft Drinks	\$4.00 each
Assorted Bottled Juices	\$4.75 each
Bottled Waters	\$4.75 each

Additional Break Options

Fresh Baked Cookies or Chocolate Brownies	\$42.00 dozen
Assorted Candy Bars	\$3.50 each
Potato Chips and Popcorn Individually Wrapped	\$3.50 each
Gourmet Ice Cream Bars	\$4.75 each

Afternoon Refresher

Assorted Soft Drinks and Bottled Waters
Fresh Brewed Regular and Decaffeinated Coffee
Herbal Tea Selection
Assorted Cookies and Walnut Fudge Brownies
\$12.95 per person

The All Day Break Package Upon Arrival

Fresh Squeezed Florida Orange Juice
Fruit Danish, Assorted Muffins, Croissants and Sliced Breakfast Breads
Sweet Butter and Fruit Preserves
Fresh Brewed Regular and Decaffeinated Coffee
Herbal Tea Selection

Mid-Morning Break

Fresh Brewed Regular and Decaffeinated Coffee
Herbal Tea Selection
Assorted Soft Drinks and Bottled Juices

Afternoon Break

Assorted Cookies and Walnut Fudge Brownies
Fresh Brewed Regular and Decaffeinated Coffee
Herbal Tea Selection
Assorted Soft Drinks and Bottled Waters
\$36.95 per person

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Specialty Breaks



Country Store Break

Assorted Nuts, Dried Fruits, Gummy Bears
Licorice and Candies, Baskets of Fresh Fruit and Chips
Assorted Donuts, Muffins, Brownies and Cookies
Assorted Sodas, Juices, Bottled Water
Fresh Brewed Regular and Decaffeinated Coffee
Herbal Tea Selection
\$16.95 per person

Energy Break

Bottled Fruit Juices, Power Bars, Energy Trail Mix
Fruit Yogurt and Granola
Whole Fruit
Fresh Brewed Regular and Decaffeinated Coffee
Herbal Tea Selection
\$14.95 per person

Must Have Chocolate!

Fresh Baked Double Fudge Brownies
Chocolate Chunk Cookies, Chocolate Dipped Fruit
Assorted Candy Bars
Assorted Soft Drinks and Bottled Waters
Yahoos® and Chocolate Milk
\$15.95 per person

Take me out to the Ballgame

Freshly Popped Popcorn
Dry Roasted Peanuts, Cracker Jacks
Bavarian Pretzels with Spicy Mustard
Assorted Soft Drinks and Bottled Waters
Fresh Brewed Regular and Decaffeinated Coffee
Herbal Tea Selection
\$15.95 per person

Arctic Break

Premium Ice Cream Bars
Frozen Fruit Bars
Frozen Assorted Candy Bars
Assorted Cookies and Blondie
Assorted Soft Drinks and Bottled Waters
\$16.95 per person

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Light Lunches



*All Plated Light Lunches are Served with French Rolls and Sweet Butter
Fresh Brewed Regular and Decaffeinated Coffee
Iced Tea and Dessert Selection*

Salad Alo Barbados

Grilled Marinated London Broil, Roasted Peppers, Sun Dried Tomatoes
Cucumbers, Onions, Kalamata Olives, Blue Cheese Crumbles
Served Over Mixed Field Greens with a Spicy Balsamic Vinaigrette Dressing
\$28.95 per person

Asian Shrimp Zingiber Salad

Sweet Chili Ginger Marinated Shrimp
Over Bok Choy, Peking Cabbage, Snow Peas, Vigna, Carrots
Red Peppers, Winter Melon, Almonds, Orange Ginger Dressing
\$28.95 per person

Hail Caesar

Traditional Caesar Salad with Marinated Grilled Chicken
Garnished with Roasted Peppers, Seasoned Croutons and Fresh Parmesan Cheese
\$27.95 per person

New York Deli Plate

The Finest selection of Deli Meats to include Genoa Salami, Turkey Breast,
Black Forest Ham, Pastrami, with Swiss and Cheddar Cheese
Red Skin Potato Salad
Country Cole Slaw
Deli Breads and Rolls
\$24.95 per person

Grilled Chicken Wrap

Grilled Chicken Breast Strips and Fresh Vegetables
Wrapped in a Sun-Dried Tomato Flour Tortilla
Served with Cole Slaw, Guacamole and Spicy Salsa
\$26.95 per person

Turkey Cobb Salad

Julienne Roasted Turkey, Swiss Cheese, Avocado, Tomato, Cucumbers
Artichokes, Bacon Bits, Mushrooms, Egg, Sliced Black Olives
Served over Mixed Field Greens with Peppercorn Ranch Dressing
\$27.95 per person

Dessert items can be chosen from the Luncheon Entree Selections

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Plated Lunch Selections



*All Plated Lunches are served with Salad, Dressings
French Rolls and Sweet Butter, Choice of Chef's Dessert
Fresh Brewed Regular and Decaffeinated Coffee, Iced Tea*

Grilled New York Strip Steak

Topped with Mushrooms and Glazed Onions

\$34.95 per person

Cuban Marinated Roast Pork

with Mushrooms, Onions and a
Natural Demi-Glaze

\$28.95 per person

Zatamoto Chicken

A Teriyaki, Lemon, Jalapeno Pepper Marinated Chicken Breast
Tangerine Linguini Pasta, and Topped with a Shrimp Salsa

\$34.95 per person

Chicken Cordon Bleu

Breaded Chicken Breast with Imported Ham and Swiss
Cheese with Asiago Cheese sauce

\$29.95 per person

Herb Roasted Chicken Florentine

Filled with Spinach, Herbs and
Red Pepper with a Coulis Sauce

\$30.95 per person

Chicken Marsala

Sautéed Chicken Breast with Mushroom and Marsala Wine Sauce

\$31.95 per person

Grilled Filet of Salmon

Served with a Beurre Blanc Sauce

\$34.95 per person

Mahi-Mahi

Marinated and Grilled with a Mango Salsa

\$35.95 per person

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Luncheon First Course and Dessert Options



Please choose your first course and dessert from the items below.

Starters

Choice of Soup or Salad

Soups

Chef's Fresh Soup of the Day

Spicy Tortilla Soup - \$5.50 Additional per person

Conch Chowder - \$6.50 Additional per person

Salad

Plaza House Salad with Choice of Two Dressings

Caesar Salad with Garlic Croutons and Fresh Parmesan

Italian Salad with Marinated Meats and Cheeses - \$4.75 Additional per person

Fresh Buffalo Mozzarella, Tomato, Basil and Herb Vinaigrette - \$4.95 Additional per person

Spinach Salad with Walnuts, Diced Eggs and Warm Bacon Dressing - \$5.95 Additional per person

Desserts

Red Velvet

Key Lime Pie

Carrot Cake

Bananas Foster Torte

Cheesecake with Toppings

Fresh Baked Apple Torte

Sugar Free Citrus Pie

Cappuccino Mousse Cake with Rum Chocolate Sauce

Almendra Anaranjada

A Three Layered Orange Cake with Almond and Crème Icing

Tropical Flavored Ice Cream

\$4.50 Additional per person

Chocolate Shell

Filled with Tropical Berries and a Rum Strawberry Crème Anglaise

\$7.25 Additional per person

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Buffet Luncheon Menus



*All Lunch Buffets are served with Fresh Brewed Regular and Decaffeinated Coffee and Iced Tea.
Buffets are served for an hour and a half*

Island Buffet

Tropical Fruit Salad with Toasted Coconut
Marinated Seafood Pasta Salad
Mixed Greens with Raspberry-Cilantro Vinaigrette
Cuban Sliced Roast Pork with Demi Mushrooms
Grilled Mahi-Mahi
Marinated Chicken with Rice and Peas
Spiced Vegetables
Conch Fritters with Remoulade
Bread Pudding with Crème Anglaise
Pineapple Upside Down Cake, Three Layer Cake
\$36.95 per person

Mexican Buffet

Mixed Green Salad, Fresh Fruit Salad
Marinated Red Potato Salad
Tequila Marinated Tomatoes and Onions
Spicy Shredded Beef and Chicken
Guacamole, Jack & Cheddar Cheeses
Fresh Pico-de-Gallo, Sour Cream, Diced Tomatoes, Shredded Lettuce
Warm Taco and Soft Flour Tortilla Shells
Homemade Tortilla Chips with Spicy Queso
Refried Beans and Mexican Yellow Rice
Cinnamon Sopapilla and Honey
Red Velvet Cake and Kahlua Cake
\$34.95 per person

Southern Italian Buffet

Caesar Salad, Minestrone Soup
Assorted Julienne Sliced Meats, Cheeses and Grilled Marinated Vegetables
Penne Pasta Salad with Tri-Color Sun-Dried Tomato Pesto
Marinated Tomato and Basil Vinaigrette
Classic Chicken Marsala with Mushrooms
Three Cheese with Sausage Lasagna
Pasta Primavera with a Marinara Sauce and Crisp Vegetables
Baked Garlic Cheese Bread
Cannoli and Italian Rum Torte
\$35.95 per person

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Buffet Lunches Continued...



*All Lunch Buffets are served with Fresh Brewed Regular and Decaffeinated Coffee and Iced Tea.
Buffets are served for an hour and a half.*

New York Deli Buffet

Mixed Baby Green Salad with Dressings
Sweet and Sour Cole Slaw
Ravioli Salad
Red Skinned Potato Salad
Vegetable Tray with Dip
Chicken Salad, Tuna Salad

The finest selection of Deli Meats to include Baked Virginia Ham,
Smoked Turkey Breast, Lean Pastrami and Genoa Salami
Provolone, Cheddar, American and Swiss Cheeses
Freshly Baked Assorted Deli Breads and Rolls Assorted Condiments
Chef's Gourmet Dessert Table
\$34.95 per person

Southern Dixie Buffet

Mixed Local Lettuce Salad
Key West Conch Chowder
Pineapple Walnut Cabbage Salad
Rotini Vegetable Pasta Salad
Spicy BBQ Spare Ribs
Southern Buttermilk Fried Chicken
Beer Battered Mahi-Mahi Fillets Brown
Sugar and Molasses Baked Beans
Sweet Corn on the Cob
Red Potatoes
Orange Cake and Key Lime Pie
Orange Segments
\$37.95 per person

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Plated Dinners

*All Dinner Entree Selections offer a choice of One Starter
French Rolls and Sweet Butter,
Fresh Brewed Regular and Decaffeinated Coffee
Chef's Dessert selection*



We offer a Premium California Merlot or Chardonnay to Compliment dinner for \$26.00 per bottle

Herb Crusted Tenderloin of Beef

Served with Garlic Duchess Potatoes, Green and White Asparagus
Mushrooms in a Bordelaise Sauce
\$48.95 per person

North Beach Chicken

Stuffed with Prosciutto, Brie and Asparagus
Served with Demi Sauce, Roasted Potatoes and Mandolin of Haricot Vert
\$41.95 per person

Chilean Sea Bass

Pan Seared and Served with a Jalapeño Vodka Sauce
with Garlic Mashed Potatoes, Broccolini and Carrots
\$48.95 per person

Grilled Boneless Breast of Chicken

Served with your choice of Pesto, Alfredo, Artichoke, Marsala or Piccata Sauce
Accompanied with Linguine, Zucchini and Squash Mandolin
\$39.95 per person

Roasted Prime Rib of Beef

Served with Creamy Horseradish, Twice Baked Potatoes and Grilled Vegetables
\$45.95 per person

New York Strip Steak

Served with Roasted Potatoes and Grilled Vegetables
\$46.95 per person

Macadamia Nut Encrusted Grouper

Served with Piña Colada Sauce, Coconut Rice and Vegetable Mandolin
\$44.95 per person

Fillet of Salmon Teriyaki

Served with Island Fried Rice and Stir Fried Vegetables
\$44.95 per person

Mahi-Mahi

Oven Roasted, Grilled or Blackened Served with a
Watermelon Salsa, Potato Quiche and Asparagus
\$43.95 per person

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Plated Dinners Continued...

*All Dinner Entree Selections are served with choice of One Starter, One Dessert
French Rolls and Sweet Butter,
Fresh Brewed Regular and Decaffeinated Coffee
Herbal Tea selection*

Beef and Chicken Duet

Grilled Tenderloin of Beef with Mushroom Burgundy Sauce and
Boneless Breast of Chicken Served with a Supreme Sauce with Rosette Potatoes
\$55.95 per person

Filet and Shrimp

Grilled Petite Filet Mignon and Shrimp Scampi Served with Twice Baked Potatoes
\$58.95 per person

Stuffed Veal Chops

Served with Fresh Buffalo Mozzarella, Spinach, Roasted Red Pepper,
Sun-Dried Tomato Ragu, Honduran Roasted Potatoes, White Asparagus
\$55.95 per person

Two Marinated Grilled Center Cut Pork Chops

Served with a Fresh Apple-Pear Chutney and a Jack Daniels Demi Glaze
Herb Roasted Potatoes and Julienne Vegetables
\$46.95 per person

Diver Scallops and Chicken Breast

Diver Scallops with a Teriyaki Glaze and Grilled Chicken Breast
Creamy Ginger Sesame Sauce and a Tri-Color Pepper Lo Mein
\$53.95 per person

Chicken Breast and Salmon

Grilled Chicken Breast with Three Peppercorn Cream Sauce and
Grilled Salmon with a Lobster Ragout Served with Angel Hair Pasta
\$54.95 per person

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Dinner First Course Options



Please choose your first course and dessert from the items below.

Soups

Chef's Soup du Jour

Spicy Tortilla Soup - \$5.50 Additional per person

Conch Chowder - \$6.50 Additional per person

Salads

Plaza House Salad, Choice of Dressing

Caesar Salad with Garlic Croutons and Fresh Parmesan

Wedge of Iceberg Lettuce with Crumbled Blue Cheese,
Tomato and Bacon - \$5.95 Additional per person

Spinach Salad with Bacon, Mushrooms, Chopped Egg and Walnuts - \$5.95 Additional per person

Fresh Mozzarella, Tomato and Tri-Color Pasta with an
Herb Vinaigrette - \$4.95 Additional per person

Plated Appetizers

Chilled Jumbo Shrimp Cocktail

\$16.95 Additional per person

Chilled Jumbo Lump Crab Meat Martini

\$23.00 Additional per person

Crab Cakes with Sun-Dried Tomato Ragout

\$15.95 Additional per person

Coconut Fried Shrimp with Mango Chutney

\$13.95 Additional per person

Seared Scallops and Prawns on a Bed of Vegetable Slaw

\$15.95 Additional per person

Marinated Artichoke with Feta Cheese, Plum Tomatoes and Cherry Balsamic Vinaigrette

\$8.95 Additional per person

Seared Scallops on a Bed of Spinach and Angel Hair Pasta Drizzled with Balsamic Vinaigrette

\$12.95 Additional per person

Caribbean Shrimp

Marinated, Grilled Shrimp on Crumbled Fried Noodles with a Guava Glaze

\$14.95 Additional per person

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Delectable Desserts



Dessert Selections Included with Dinner

Coconut Flan

Guava Crème Brule

Rocky Mountain Mudslide

Decadence Flourless Cake

Key Lime Pie

New York Cheesecake with Whipped Cream Topping

Cappuccino Mousse Cake with Rum Chocolate Sauce

Almendra Anaranjada - Orange Cake

Sugar Free Citrus Pie

Upgraded Selections

Ice Cream Sundae Bar

Cold Stone Ice Cream accompanied with
Chocolate, Caramel and Strawberry Homemade Sauces
Sprinkles, Chocolate Chips, Peanuts, Whipped Cream, Cherries
\$7.95 Additional per person

Viennese Table

Chocolate Covered Strawberries, Lemon Tarts, Cream Puffs
Italian Cookies, Assorted Cakes
\$8.95 Additional per person

Chocolate Peanut Butter Torte Served with a Crème Anglaise
\$7.95 Additional per person

Tropical Berries and a Rum Raspberry Anglaise in a Chocolate Shell
\$8.95 Additional per person

Chocolate Explosion
\$7.95 Additional per person

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Dinner Buffet



*All Dinner Buffets are served with Rolls and Sweet Butter
Brewed Iced Tea, Fresh Brewed Regular and Decaffeinated Coffee
Buffets are for one and one-half hours of service.*

Tropical Buffet

Seafood Salad
Marinated Tomato and Provolone Salad
Mixed Wild Greens with Vinaigrette
Paella with Saffron, Chicken, Seafood and Shell Fish
Spicy Shredded Marinated Beef with Onions and Peppers
Pan-Seared Snapper with a Creole Sauce
Marinated Garlic Crusted Pork Roast
Sweet Fried Plantains with Corn Cilantro Relish
Black Beans, Red Onions, Sour Cream
Piña Colada Bread Pudding with Rum Sauce, Tropical Fruit Cheesecake
Coconut Cream Cake
\$58.95 per person

Down Home BBQ Buffet

Mixed Baby Greens with Peppercorn Ranch Dressing
Country Potato Salad, Macaroni Salad, Fresh Fruit Display
Spicy Texas Chili with Jalapeño Corn Bread
BBQ Spare Ribs
Marinated Hot Pepper Chicken
Grouper with a Tomato Cucumber Salsa
Brown Sugar Molasses Baked Beans
Buttered Corn on the Cob
Ranch Potatoes and Onions
Homemade Biscuits and Butter
Old Fashioned Fruit Pies and Cobblers
\$54.95 per person

Italian Buffet

Classic Caesar Salad
Mozzarella and Tomato Salad
Antipasto Platter with Assorted Meats, Cheese and Marinated Vegetables
Veal Marsala
Roasted Chicken Cacciatore
Baked Grouper with Mushrooms Milanese
Penne Pasta with Sun-Dried Tomato and Artichokes
Garlic and Rosemary Sautéed Vegetables
Garlic Cheese Bread
Tiramisu, Cannolis, Mini Pastries and Italian Rum Cake
\$55.95 per person

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Dinner Buffet Continued...



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Brewed Iced Tea, Fresh Brewed Regular and Decaffeinated Coffee.
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Sundowner Buffet

Mixed Baby Green Salad
Orange Shrimp Salad
Seared Grouper Topped with Macadamia Nuts and Mango Coulis
Cilantro and Jerk Chicken Breast Topped with a Tropical Fruit Salsa
Guava Barbeque Shrimp Skewers
Roasted Pork Loin
Caribbean Coconut Rice
Sweet Plantains with a Corn Relish
Sweet Curry Vegetable Medley
Chef's Assorted Dessert Table
\$57.95 per person

Tex Mex Buffet

Mixed Green Salad
Fresh Margarita Fruit Salad
Marinated Potato Salad, Tequila Tomatoes
Onion Marinated Grilled Chicken Breast
Steak and Shrimp Fajitas
Seafood Stuffed Poblano Peppers
Guacamole, Mix Cheeses Fresh Pico de Gallo, Sour Cream
Corn Relish, Diced Tomatoes, Salsa, Shredded Lettuce, Warm Soft Flour Tortillas
Tortilla Chips with Spice Queso, Refried Beans
Mexican Rice, Grilled Vegetables
Cinnamon Sopapilla and Honey, Flan de Queso, Red Velvet Cake and Kahlua Cake
\$55.95 per person

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Themed Dinner Buffets



Ask About our Décor Packages

Let's Go to the Beach

Mixed Green Salad
Macaroni Salad
Potato Salad
Spicy Cole Slaw
Steak Burgers
Grilled BBQ Salmon
Lemon Grill Chicken Breast
Boneless Honey Glazed Baby Ribs
Baked Potatoes and Corn on the Cob
Key Lime Pie, Chocolate Cheesecake and Apple Caramel Pie
\$55.95 per person

Everglades

Orange Pasta Salad
Citrus Vegetable Slaw
Marinated Potatoes Salad
Fillet of Rattle Snake
Fried Gator
Beer Batter Florida Grouper
Johnny Cakes, Three Cheese-Twice Baked Potatoes,
Key West Conch Fritters, Fried Broccoli
Raspberry Key Lime Pie, Three Layered Orange Cake and Banana Foster Bites
\$58.95 per person

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Hors D'oeuvres



Cold Selections are Priced per 100 pieces

- Twin Melon and Prosciutto - \$350
- Roasted Pears on Pecan Crisps - \$350
- California Rolls with Pickled Ginger, Soy Sauce and Wasabi - \$500
- Bruschetta with Olive Tapenade - \$350
- Peppered Tuna - \$450
- Sesame Seared Tuna Sashimi - \$450
- Smoked Salmon Mousse Rosette on Dark Rye Crouton - \$350
- Beef Carpaccio on Parmesan Crostini - \$450
- Chicken with Coconut Curry Cream - \$400
- Salami Coronets with Herb Boursin Cheese - \$300

Hot Selections are Priced per 100 pieces

- Quiche a la Mini - \$300
- Chinese Spring Rolls - \$350
- Baked Brie in Puff Pastry with Raspberry Coulis - \$350
- Goat Cheese, Caramelized Onions and Mushroom Tarts - \$350
- Spanakopita - \$300
- Fried Ravioli - \$350
- Crab Cakes - \$450
- Bacon Wrapped Bay Scallops - \$450
- Coconut Shrimp - \$450
- Crab Rangoon - \$400
- Mushroom Caps with Crabmeat - \$400
- Conch Fritters with Remoulade Sauce - \$400
- Buffalo Wings - \$350
- BBQ Baby Back Ribs - \$400
- Italian or Swedish Meatballs - \$300
- Chicken Tenders - \$350
- Sausage in Puff Pastry - \$350
- Mini Beef Wellington - \$450
- Horseradish Crusted Beef Satay - \$450
- Chicken Satay with Spicy Thai Peanut Sauce - \$400

Dry Snack Selections

- Mixed Salted Nuts - \$24.95 per pound (Serves 10 people)
- Basket of Potato Chips - \$27.50 per pound (Serves 20 people)
- Tri-Color nacho Chips - \$27.50 per pound (Serves 20 people)
- Pretzels - \$18.50 per pound (Serves 20 people)

Choice of One Dip or Sauce:

Clam, Guacamole, Salsa, Bleu Cheese, Onion or Honey Mustard

*Guarantees of less than 25 guests for plated meals will incur a \$150.00 service charge.
Buffets require a minimum guarantee of 25 guests.
Please add 23% service charge and 6.5% sales tax to all prices.
Prices subject to change.*

Reception Displays and Buffet Stations



Antipasto Platter

(Minimum of 40 Guests)

Imported and Domestic Italian Meats, Cheeses and Marinated Vegetables
\$9.95 per person

Tropical Fresh Fruit Tray

(Minimum of 40 Guests)

\$9.50 per person

International Cheese Display

(Minimum of 40 Guests)

Cheddar, Provolone, Swiss, Brie, Boursin, Pepper Jack, Sebastian Smoked Gouda
\$9.50 per person

Crudité's Display with Assorted Dips

(Minimum of 40 Guests)

\$8.50 per person

Sushi Bar

(Minimum of 40 Guests)

Crab Kiwi, Kani Sunomono, Salmon Tataki, Baked Prawn Tempura,
Assorted Sushi and Sashimi, Cucumber Roll, Spicy Tuna Roll, Seared Scallop,
Wasabi, Soy Sauce, Ginger and Lemon Teriyaki
\$17.95 per person (based on 3 pieces per person)

Florida Raw Bar

(Minimum of 50 pieces each)

Marinated Jumbo Gulf Shrimp - \$6.50 per piece
Cocktail Crab Claws - \$6.50 per piece
Served with Lemon Wedges and Cocktail Sauce

Smoked Salmon Mirror

(Serves approximately 75 people)

Smoked Salmon, Red Onions, Capers, Chopped Egg and Cream Cheese
Served with Garlic Toast and Cocktail Breads
\$495.00

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Prices subject to change.

Reception Displays and Buffet Stations



Carved to Order

Peppercorn Crusted Tenderloin of Beef

(Serves approximately 25 people)

Served with Béarnaise Sauce and Dijon Grain Mustard with Assorted Mini French Rolls
\$400.00

Steamship Round of Beef

(Serves approximately 150 people)

Served with Horseradish, Dijon Grain Mustard, Rich Demi Glaze, Mini French Rolls
\$900.00

Marinated Roast Turkey

(Serves approximately 50 people)

Served with Cranberry Sauce and Assorted Mini French Rolls
\$325.00

Dijon Honey Baked Ham

(Serves approximately 50 people)

Served with Dijon Grain Mustard and Assorted Mini French Rolls
\$300.00

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Specialty Hors D'oeuvres Stations



*Specialty Stations include between 7-10 pieces per person.
Items cannot be served in place of a dinner or luncheon entree or buffet.
Based on one-hour service only
(Minimum of 40 guests)*

Caribbean Station

Marinated Chicken Satay with Spicy Peanut Sauce
Crab Cakes with Tomato Ragout
Jamaican Spicy Meat Patties
Traditional Conch Fritters with Rum Sauce
Coconut Shrimp
\$32.95 per person

Mexican Station

Marinated Chicken and Beef Fajitas with Flour Tortillas
Homemade Tortilla Chips with Pico-de-Gallo, Guacamole Dip
Diced Tomato, Cheese, Sour Cream, Lettuce
Two Cheese Quesadillas
\$28.00 per person

Italian Station

Ravioli or Tortellini
Marinara, Alfredo Sauce, Sun-Dried Tomato or Basil Pesto
Julienne Sliced Antipasto Tray with Marinated Italian Meats and Cheeses
Prosciutto and Mozzarella Roulades
\$28.95 per person

American Station

Cheese Tray
Fresh Vegetable Crudités with Dips
Chicken Tenders
BBQ Meatballs
Grouper Fingers with Sauce
Sliced Fruit Tray with a Yogurt Dip
\$26.95 per person

Pan Pacific Station

Beef and Broccoli
Sweet and Sour Pork
Chicken Chow Mein
Vegetable Fried Rice
Vegetable Spring Rolls, Wontons
Served with Hot Mustard and Plum Sauces
\$28.95 per person

*A Chef Attendant is required for the above Carving and Specialty Stations at \$150.00 per Station.
One Chef per 100 guests (One Hour of Service Time)*

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Banquet Bar Service



Hosted Open Full Bar

Platinum Brands

Grey Goose Vodka, Bacardi Silver or Myer's Rum, Crown Royal Whiskey
Glenlivet Scotch, Bombay Sapphire Gin, Jose Cuervo 1800 Tequila, Bourbon
\$18.00 First Hour, per person
\$10.00 Second Hour, per person

Premium Brands

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila
Seagram's 7 Whiskey, Jack Daniels Bourbon, Dewar's Scotch
\$15.00 First Hour, per person
\$9.00 Second Hour, per person

Includes all Mixers, Imported and Domestic Beers, House Red and White Wines,
Soft Drinks and Bottled Waters

Host Bar

Platinum Brands	\$8.00 each
Premium Brands	\$7.00 each
Domestic Beer	\$5.00 each
Imported Beer	\$6.00 each
House Wines	\$6.00 each
Soft Drinks	\$4.00 each
Bottled Water	\$4.00 each

Cash Bar

Platinum Brands	\$9.00 each
Premium Brands	\$8.00 each
Domestic Beer	\$6.00 each
Imported Beer	\$7.00 each
House Wines	\$7.00 each
Soft Drinks	\$5.00 each
Bottled Water	\$5.00 each

Cash Bar inclusive of Service Charge and Sales Tax.

Hosted Open Wine and Beer Bar

Selection of Red, White and Blush Wines; Imported and Domestic Beer
Soft Drinks and Bottled Waters
\$14.00 per person, First Hour
\$9.00 per person for Each Additional Hour

Tropical Smoothie Station

Island Oasis® Smoothie Made to Order
Includes Passion Fruit, Piña Colada, Strawberry and Mango
\$8.95 per person

All Bars require a Bartender Service Charge of \$150.00 for (3) hours per Bartender,
and a \$25.00 for each additional hour per bartender.
Bartender fees will be waived with liquor sales in excess of \$750.00 per bar.

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Banquet Wines

TIER 1

Sycamore Lane "Medium bodied, with a smooth texture"

Chardonnay-----	\$24.00
Merlot-----	\$24.00
Cabernet Sauvignon-----	\$24.00

TIER 2

Tunnel of Elm "Smooth, robust and classically structured"

Chardonnay-----	\$26.00
Merlot-----	\$26.00
Cabernet Sauvignon-----	\$26.00

TIER 3

Columbia Crest "Balanced crispness and creaminess, lushly fruity finish"

Chardonnay-----	\$29.00
Merlot-----	\$29.00
Cabernet Sauvignon-----	\$29.00

A LA CARTE WINES

Champagne

Salmon Creek Brut, California-----	\$28.00
Domaine Saint Michelle Blanc de Blanc-----	\$34.00

Red Wine

Esser Merlot, California-----	\$33.00
Rodney Strong Cabernet Sauvignon, Sonoma County-----	\$44.00
Wente Syrah, Livermore Valley-----	\$32.00
Estancia Pinot Noir, Monterey-----	\$42.00
Red Diamond Shiraz, Washington-----	\$30.00
Montevina Zinfandel, California-----	\$31.00

White Wine

Columbia Crest Pinot Grigio, Columbia Valley-----	\$34.00
Columbia Winery Reisling, Washington-----	\$43.00
Estancia Sauvignon Blanc, Monterey-----	\$37.00
Rodney Strong Chardonnay, Sonoma-----	\$37.00
Robert Mondavi Chardonnay, Napa Valley-----	\$54.00
Covey Run Gewurztraminer, Washington-----	\$34.00

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Catering/Convention Services Terms & Conditions

(Please Sign at Bottom of Page)

AUDIO-VISUAL EQUIPMENT

SWANK Audio Visual is the Hotels official onsite audio visual supplier. SWANK Audio Visual provides a complete line of audio visual rental equipment as well as installation, dismantle, operation and coordination of audio visual services for associations, conventions, corporate meetings and special events. A list of equipment pricing is available upon request or you may contact SWANK Audio Visual directly at 407-354-5016 or via email at 328IP@swankav.com

All other audio visual companies or equipment provided by outside sources will be charged a facility usage fee of 25% of the SWANK Audio Visual's list price(s). Hotel is not responsible for lost, stolen or damaged equipment not provided by through SWANK Audio Visual.

BILLING

Billing arrangements for all events must be made in accordance with Hotel policies. All deposits received are considered non-refundable. Approved billings are payable with-in thirty (30) days of receipt of the statement. In the event of social functions, a deposit will be required when the contract is signed, and the final balance due fourteen (14) days prior to the event date.

CANCELLATION

Cancellation must be made with our Catering/Convention Services Department between the hours of 8:30 A.M. and 5:30 P.M., Monday through Friday. The cancellation fee will apply in accordance with the Hotel policies.

THE EVENT CANCELLATION WITHIN 90 DAYS OF YOUR FUNCTION, 75% OF YOUR TOTAL ESTIMATED FUNCTION CHARGES WILL APPLY AND WITHIN 30 DAYS OF YOUR FUNCTION, 100% OF YOUR TOTAL CHARGES WILL APPLY. FUNCTION CHARGES ARE BASED ON FOOD, BEVERAGE AND ROOM RENTAL MINIMUMS AS OUTLINED IN THE BANQUET EVENT ORDER OR CONTRACT. ALL OTHER TERMS ABOVE STAND UNLESS OTHERWISE NOTED IN YOUR CONTRACT.

DECORATIONS

All centerpieces and other decorations must meet fire and safety code regulations (i.e. no open flame candles, no fog machines). Birdseed, rice, confetti (including confetti cannons) glitter, bubbles or sparklers are not permitted in indoor or outdoor event space.

ELECTRICAL CHARGES

The Hotel uses Edlen Electrical for all client related electrical requirements. Prices will be confirmed directly through Edlen Electrical. Your Catering/Convention Services representative can assist in making these arrangements. Edlen Electrical can also be reached via phone at 407-854-9991 or email at support@edlenelectrical.com

SIGNAGE

Affixing anything to walls, ceilings, furniture or fixtures with push pins, tape, nails or staples is not permitted. Hotel also reserves the right to restrict any signage in public areas. Professional printed signs are allowed however must be approved by the Convention Services/Catering Department.

Banner requests must be received by the Convention Services/Catering Department at least three days in advance of the contracted event date. There is a \$50.00 per banner charge for banners fewer than five feet long. Banners six feet and longer will incur a charge of \$150.00 per banner.

The contracting client assumes liability for any outside vendor damages.

Violation of the above clause will result in a \$250.00 charge per offense. Removal of all signs/decorations is the responsibility of the client. All items must be removed from the meeting space and public areas by the end of the event.

SHIPPING & RECEIVING

Boxes 25 pounds and under are \$10.00 per box++. Boxes 26 pounds and up are \$25.00 per box ++

Pallets are a flat charge of \$250.00++ and must be pre arranged for deliver through the Convention Services/Catering Department. The Hotel will only receive pallets and packages up to three days prior to the scheduled event date. Please note the hotel has limited storage space in our package room so pallets will be assessed based on the Hotels availability. Please contact your Convention Services/Catering Manager for further assistance.

EVENT GUARANTEES

Guarantees are very important to the success of your function. Please review the hotel guarantee policy as outlined in your contract. ALL FINAL GUARANTEE NUMBERS ARE DUE (72) HOURS PRIOR TO YOUR EVENT.

FOOD

All food & beverage items must be supplied and prepared through the Hotel. Menu prices will be confirmed 90 days prior to the function date. The Hotel reserves the right to make reasonable substitutions on the menu to meet increased market prices or commodity shortage.

MEETING ROOM SET-UP CHANGES

Any changes made to the meeting room the day of the event will incur a \$250.00 charge.

SERVICE CHARGE & SALES TAX

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The Doubletree by Hilton Orlando at SeaWorld assess a 23% service charge and 6.5% sales tax on all food, beverage, audio visual, room rental and any other miscellaneous banquet/catering revenues.

SECURITY

The Hotel shall not assume responsibility for the damage or loss of any merchandise left in the Hotel prior to or following the function. Arrangements may be made for security of exhibits, merchandise, or articles set up for display prior to the planned event.

By signing below I agree to the above terms and conditions of the Doubletree by Hilton Orlando at SeaWorld.

Client Signature/Date

Please sign, date and return a copy of this document along with your Banquet Event Orders to the attention of your Catering/Convention Services Manager.

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