Wedding Amenities

INCLUDED IN ALL OF OUR PLATED ENTREES AND CELEBRATION PACKAGES ARE THE FOLLOWING AMENITIES:

One Night Complimentary Accommodations for the Bride and Groom on the Evening of the Reception

Complimentary Use of the International Ballroom
(With a minimum food and beverage order)

Champagne Toast

White Table Linens for Guest Seating

White Lace Skirting for Feature Tables

Centerpieces Compliments of the Hotel for Each Table
(Hurricane Lamp with Tapered Candle on Mirror)

Parquet Dance Floor

Decorated Buffet

Discounted Room Rates for out of Town Guests

Chair Cover & Bows
Invitation Enclosures which include directions & sleeping-room rate

Event Website

Decorated Columns

Additional Amenities Available for a Fee Include:

Decadent Chocolate Fountain
Chiffon Draped Ceiling ***(starting at $175, plus tax, per room)***
Wedding Ceremony ***($475, plus tax)***
Chandelier with Chiffon Swag ***($125, plus tax)***

Holiday Inn Orlando International Airport
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Plated Wedding Entrées

Champagne Toast

Salad

Mixed Field Green Salad or Caesar Salad

Entrée Selections

Roast Prime Rib of Beef
A Queens Cut (10 oz) of Prime Rib Prepared to a Perfect Medium Temperature
Complimented with Au Jus and a Creamy Horseradish Sauce
$36.75 per person with chairs cover & bow

Grilled London Broil Bordelaise
Marinated and Grilled London Broil Complimented by a Red Wine and Wild Mushroom Sauce
$35.75 per person with chairs cover & bow

Chef's Fresh Catch
Fresh Filet of Fish Pan Seared in a Lemon Beurre Blanc Sauce
$35.75 per person with chairs cover & bow

Chicken Marsala
Boneless Breast of Chicken Sautéed with Fresh Mushrooms and
Garlic in a Marsala Wine Sauce
$32.75 per person with chairs cover & bow

Chicken Dijon
Sautéed Boneless Breast of Chicken Complimented by a Honey Dijon Sauce
$32.75 per person with chairs cover & bow

Accompaniments Include Choice of One
Cheddar Scalloped Potatoes, Rosemary Roasted Potatoes, Whipped Red Potatoes,
Wild Rice or Saffron Rice

All Entrees Include
Fresh Vegetable Selection, Oven Warmed Baskets of Bread and Butter
Fresh Brewed Coffee, Decaffeinated Coffee and Iced Teas

20% Service Charge and 6.5% State Sales Tax will be added to the above prices
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Celebration Package One

Dinner Buffet

Includes:

Champagne Toast

Salads

Italian Tortellini Salad
Baby Field Green Salad with Assorted Dressings

Your Selection of Two Entrées

Peppercorn Seared Beef
Seasoned and Slow Roasted Beef with a Ribbon of Peppercorn Sauce

Chicken Marsala
Tender Chicken Sautéed with Fresh Mushrooms and Garlic in a Marsala Wine Sauce

Chicken Supreme
Chicken Seasoned with Fresh Herbs and Complimented by a Dijon Tarragon Sauce

Honey Roasted Ham
Fresh Baked Ham Sliced, in a Light Jack Daniel Pineapple Glaze

Mahi Mahi with a Crab and Scallop Mouselline
Baked Mahi Mahi Topped with a Crab and Scallop Dressing in a Mornay Sauce

Accompaniments Include Choice of Two
Cheddar Scallop Potatoes, Rosemary Roasted Potatoes, Whipped Red Potatoes, Saffron Rice or Wild Rice

All Buffets Include
Fresh Vegetables, Oven Warmed Baskets of Bread and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Teas

$36.25 per person with Chair Cover & Bow

3rd Entrée options and Brunch menus available upon request.

20% service charge and 6.5% state sales tax will be applied to the above menu price
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Celebration Package Two

Dinner Buffet

Includes:

Champagne Toast

Salads

Tri Colored Rotini Pasta Salad
Baby Field Greens with Assorted Dressings
Fresh Seasonal Fruit Display

Your Selection of Two Entrées

Grilled London Broil Bordelaise
London Broil Complimented by a Red Wine, Wild Mushroom and Tarragon Sauce

Chicken Duxelle
Chicken Breast Stuffed with a Wild Mushroom Stuffing
Wrapped in a Puff Pastry Complimented by a Mornay Sauce

Chicken Cordon Bleu
Tender Chicken Breast Stuffed with Swiss Cheese and Ham served in a White Wine Cream Sauce

Salmon
Fresh Grilled Salmon Drizzled with a Roasted Red Pepper Butter or Dill Sauce

Roast Loin of Pork in a Port Wine Sauce
Roasted Loin of Pork with Fresh Herbs in a Light Port Wine Sauce

Accompaniments Include Choice of Two
Cheddar Scallop Potatoes, Rosemary Roasted Potatoes, Whipped Red Potatoes,
Saffron Rice and Garden Wild Rice

All Buffets Include
Fresh Vegetables, Oven Warmed Baskets of Bread and Butter
Gourmet Coffee Station: Vanilla, Irish Cream and Hazelnut
Assorted Herbal Hot and Iced Teas

$38.25 per person with Chair Cover & Bow

20% service charge and 6.5% state sales tax will be added to the above price
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International Buffet Package
(Comida Latina)
Includes:

Champagne Toast

Selection of 2 Salads

Guineo en Eschabeche — *Ensalada al Español*
Ensalada Verde Mixta — *Caesar Salad*

Selection of 2 Entrees

Pernil
Roast Pork with a Garlic Rub

Bistec
Chopped Steak with Onion and, Garlic in a White Vinegar

Carne Guisada
Stew Beef Seasoned in a Tomato Sauce With Red Potatoes and Bay Leaves

Pollo Asado
Slow Roasted Chicken

Pavo Asado
Slow Roasted Turkey Carved with Homemade Dressing and Giblet Gravy

Selection of 2 Accompaniments

Arroz con gandules, Arroz con Habichuelas Rojas, Yucca, Papas Asadas, Ensalada de Papas, Sweet Plantains

Oven Warmed Baskets of Bread and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Lemonade Accompany all Buffets

$34.25 per person with Chair Covers & Bow

e

Lechon

Whole Roasted Pig — *$350.00++ (serves 75)*

Plus 20% service charge and 6.5% state sales tax
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Wedding Appetizer Packages

PACKAGE # 1

Includes:
Butler Passed Mimosa's
Two Butler Passed Hors d Oeuvres

- *Quesadilla Rolls*
- *Spring Rolls*

Fresh Fruit Punch
@ $5.95 per person

PACKAGE #2

Includes:
Butler Passed Mimosa's
Three Butler Passed Hors d Oeuvres

- *Spinach Mushroom Caps*
- *Spanakopita*
- *Mini Quiche*

Fresh Fruit Display (75 guests display)
Gourmet Coffee Station
@ $6.95 per person

PACKAGE # 3

Includes:
Butler Passed Mimosa's
Three Butler Passed Hors d Oeuvres

- *Sesame Chicken*
- *Seafood Stuffed Mushroom Caps*
- *Spanakopita*

Assorted Cheese Display with Flat breads (75 guests display)
Fresh Vegetable Display (75 guests display)
Chandelier with Chiffon Swag (Must Allow Enough Time to Set Up)
Gourmet Coffee Station
@ $8.95 per person

Please note that on all wedding appetizer packages the food and beverage service is based on a one-hour cocktail reception
Wedding packages can only be added to Plated Entrées or Buffet
(Not to be used as Main Entrée)

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Hors d'oeuvre Selections
Hot and Cold

Chilled Jumbo Shrimp	*$275.00*	*Spanakopita*	*$225.00*
Bacon Wrapped Shrimp	*$275.00*	*Mini Quiche*	*$165.00*
Burgundy Meatballs	*$175.00*	*Chinese Spring Rolls*	*$195.00*
Coconut Chicken	*$200.00*	*Empanadas*	*$175.00*
Beef Sates	*$195.00*	*Sesame Chicken*	*$200.00*
Spinach Mushroom Caps	*$195.00*	*Quesadilla Rolls*	*$225.00*
Crabmeat Mushroom Caps	*$225.00*	*Coconut Shrimp*	*$275.00*

Prices are based upon service of (100) pieces.
Minimum order will be for (50) pieces of any item.

Decadent Chocolate Fountain and Display
Includes marshmallows, pretzels, rice crispy treats and seasonal fresh fruit@ (2 hour display)
$40.00 attendant fee *$5.95 ++ per person*

Sliced Seasonal Fruit Display
Fresh Sliced Seasonal Fruit Display *$70.00 (serves 25)*

Domestic Cheese Display
Featuring Assorted Cheeses; Garnished with Fresh Fruits, Accompanied by Assorted Crackers and Flat Breads *$95.00 (serves 25)*

Vegetable Crudite
Fresh Garden Vegetables to Include, Mushroom Caps, Celery, Carrots, Broccoli, Cauliflower, and Squashes, Displayed with an Assortment of Chilled Dips. *$60.00 (serves 25)*

Carving and Action Stations

Chef Attended Pasta Station
Featuring Penne, Tri-Colored Rotini and Cheese Tortellini Pasta Finished with a Marinara Sauce and Basil Cream Sauce. *$ 8.95 per person*
With Grilled Chicken or Beef an additional *$ 3.00 per person*
With Shrimp an additional *$ 4.00 per person*

Boneless Roasted Turkey Breast
Served with an Assortment of Breads and Rolls, Sauces to Include Chutney and Dill Mayonnaise.
$190.00 (serves 30)

Honey Roasted Ham
Carved Baked Ham Presented with an Assortment of Rolls and Stone Ground Mustard.
$190.00 (serves 50)

Carved Prime Rib of Beef
Slow Roasted Herb Crusted Beef Carved to Order, Creamy Horseradish and Au Jus
$375.00 4-5 Ounces (serves 50)

Steamship Round of Beef
A Large Marinated Steamship Presented with an Assortment of Deli Rolls and Condiments.
. *$500.00 (serves 150)*

Lechon
Whole Roasted Pig
$295.00 (serves 75)

A $40.00 attendant fee will apply for each Chef attended station.
Per person prices are based upon service for one hour.
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Cocktail Service, Bar Selections and Non Alcoholic Bar Selections

Per Cocktail	***Host Bar***	***Cash Bar***
Premium Brands	*$5.00*	*$5.25 each*
Super Premium Brands	*$5.50*	*$5.75 each*
House Wines	*$4.75*	*$5.00 per glass*
Domestic Beer	*$4.00*	*$4.25 per bottle*
Imported Beer	*$4.75*	*$5.00 per bottle*
Soft Drinks	*$2.50*	*$2.50 each*

Hourly Packages

Full Service Bar with unlimited consumption for an hour.
Featuring Beer, Wine, Soft Drinks and your choice of the following:

House Brand Cocktails	*$12.00 per person*
Each Additional Hour	*$ 7.50 per person*
Call Brand Cocktail	*$13.00 per person*
Each Additional Hour	*$ 8.50 per person*
Premium Brand Cocktail	*$14.00 per person*
Each Additional Hour	*$ 9.50 per person*
Domestic Beer and Wine Only	*$ 10.25 per person*
Each Additional Hour	*$ 6.00 per person*

Frozen Non- Alcoholic Pina Colada and Daiquiri

Frozen Machine Rental	*$300.00 one time fee*
Non Alcoholic Strawberry Daiquiri	*$5.00 each*
Non Alcoholic Pina Colada	*$5.00 each*

Minimum order of 100 frozen drinks

A la Carte Toasts

Sparkling Cider Toast	*$3.50 per person*
Champagne Toast	*$ 3.50 per person*

Punch

Champagne Punch	*$32.00 per gallon*
Non Alcoholic Fruit Punch	*$25.00 per gallon*

Beer

Keg of Domestic Beer	*$325.00*
Bartender Fee	*$ 65.00*

20% service charge and 6.5% sales state tax will be added to the above host bar prices
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The Final Details

Deposit:

The Holiday Inn Select requires an $800.00 deposit to guarantee the space, date and time of the event. The deposit can be made with a check, credit card or cash. Please note the deposit is *Non Refundable.*

Final Payment & Guarantee:

Final payment and guarantee for the scheduled event is due seven (7) days prior to the event. The final payment can be made with a check, credit card or cash. The Holiday Inn Select will set 5% over the final guest guarantee. Additional guests will be billed to the client for additional payment.

Credit Cards:

Holiday Inn Select proudly accepts Master Card, Visa, American Express, Discover and Diners Club cards.

Two Entrée Menu Selections:

Should the client select a choice of two entrées for their event at the hotel, the higher of the two entrees will be the determined price for both entrees.

Kids Meals:

The Holiday Inn Select successfully offers kids meals to all children 10 years and younger @ $16.95 per child plus tax. Kids meal options include hamburgers, pizza or chicken fingers. Please notify your sales manager of your request prior to the event.

Possible Additional Fees:

A $65.00 bartender fee will apply per bar at a scheduled event requesting bar service. For any carving or action station requested a $40.00 attendant fee will apply.

Tastings:

After a contract is signed and the initial $800 deposit is received, the Holiday Inn Select will provide the client with a tasting for two (2) people.

Time:

The Holiday Inn provides five (5) hours for all events. If you choose to have a separate wedding reception, you will receive one (1) additional hour.

Shuttle Service:

Holiday Inn Select successfully offers complimentary shuttle service to and from the airport for all guests of the hotel.

Cake Cutting:

The Holiday Inn Select proudly cuts and serves all wedding and special event cakes for the client. **No cake cutting fees apply.**

Catering:

All catering must be provided by the Holiday Inn Select. Wedding and special event cakes are exceptions to the catering policy.

We recommend…

Photography:

Lukens Photography	Wayne Lukens	(407) 699-0151
Master Touch	Ileana Felipe	(407) 251-4900

Decorations:

Amazing Celebrations	Rose Gómez	(407) 399-4887

Floral:

Amazing Celebrations	Rose Gómez	(407) 399-4887
Mon Cheri Wedding Flowers	Mari Rottinghaus	(407) 928-9913

Wedding Consultants

Sunsational Weddings & Events	Christal Knowles	(407) 620- 0411
One Special Memory	Sandra Rivera-Castro	(407) 463- 7590

DJ Entertainment & Musicians:

Miles DJ	Charles Miles	(407) 301-0337
Pizzaz Entertainment	Phil Joeckel	(407) 928-9612
Amazing Entertainment Events	Frank LoCascio	(407) 381-3600

Videography:

A Magic Moment	David Basher	(407) 854-0061

Cakes:

Frosting on the Cake (Traditional Cake)	**Susan Clippinger**	**(407) 247-0830**
or		
Cakes for Special Occasions (Ponque de Novia)	**Elizabeth**	**(407) 325-5541**

Bridal/ Formal Wear:

Minerva's Bridal Suite	Minerva	(407) 857-8873

Hair & Makeup:

About Face	Kari Larson	(407) 647-2700

Wedding Officiates:

Reverend Tim Herring		(407) 876 - 6433
Pastor Kirk Bane		(407) 855 - 3140

The vendors listed above are suggestions; clients are not required to utilize any of the above vendors for their scheduled event.

Wedding Ceremonies

White Decorated Archway

72" Inch White Decorative Columns

Lace Skirted Gift Table

Guest Book Table

Unity Candle Table

Complimentary Changing Room

Complimentary Wedding Rehearsal

Ceremonies @ $475.00 plus tax

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