

JW Marriott Luxury Wedding

Your Luxury Wedding will include the following services:

PERSONAL WEDDING EVENT MANAGER • Partners with your Wedding Planner

- Assists in referring vendors and acts as a liaison between the Wedding couple and vendors
- Coordinates your Reception and schedule of events
- Designs your Ceremony and Reception layout
- Creates your personalized Wedding menu or menu package

WEDDING CONCIERGE • Escorts guests and assists Wedding Event Manager and Wedding Planner on the wedding day

- Assists with setting favors, place cards, programs, guest book, wedding gifts, cards, and more

CEREMONY • White garden chairs (for outdoor ceremonies)

- Ceremony Rehearsal (based on availability)
- Indoor Ballroom as weather back-up
- Water station with attendant
- Non-alcoholic beverage for guests
(Choice of citrus-infused water, lemonade or hot apple cider)
- Private Champagne toast for the wedding couple

\$2,500 Ceremony Site Fee

Site fee is exclusive of tax and service charge. Ceremony fee reduced by \$500 when contracted with a Certified Wedding Planner from our Preferred Vendor List. A banquet-catered Reception is required to host a Luxury Ceremony at the hotel. Optional Audio Package for Ceremony is \$595 (exclusive of tax and service charge) and includes 2 wireless lavalier microphones, 2 speakers, mixer and technician.

An approved wedding consultant/planner is required to assist you 30-days prior to your wedding date, to conduct the rehearsal and be on premise the day of the wedding to coordinate your celebration. An approved list of consultants/planners will be made available to you by Grande Lakes Orlando. Fees vary and client is responsible for charges.

Wedding Menu Package

Your Wedding Menu Package will include the following:

- Cocktail Reception (four butler passed Hors D'oeuvres)
- Dinner (choice of Plated Dinner or Food Stations)
- Wedding Cake
- Premium Bar Package (five hours, including table wine service)
- Champagne Toast \$199 Per Guest

Package is exclusive of tax and service charge. All meeting rooms, food and beverage-related services are subject to a 26% taxable service charge and 6.5% state sales tax. All attendant fees (for Food Stations) and bartender fees are included with the package. Wedding menu package for young adults (ages 13-20) is \$159 per guest (exclusive of tax and service charge). Package includes a non-alcoholic bar package (five hours) and Sparkling Cider Toast. Wedding Menu Package for children (ages 4-12) is \$89 per child (exclusive of tax and service charge). Package includes a Children's Dinner (Plated Dinner), Wedding Cake, Non-Alcoholic Bar Package (five hours), Sparkling Cider Toast and same chairs selected for the Adult and Young Adult menu package. Children's menu available upon request. Children ages 3 and under are complimentary. Please consult the Catering Sales Team for Wedding menu package pricing during holidays.

Premium Bar Package

Your Premium Bar Package will include the following:

- Five consecutive hours of Premium Selection Unlimited Bar Service prepared with: Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced, Tanqueray Gin, Dewars White Label, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club Whiskey, 1800 Silver Tequila, Courvoisier VS
- Domestic House Wines to include Chardonnay and Cabernet Sauvignon available on bar and served tableside during dinner
- Imported and Domestic Beers, Soft Drinks, Juices, Bottled Water and Mineral Water
- Maitre D's choice of Brut Champagne, Sparkling Wine or Prosecco to be Butler Passed to each guest as a toast at the Wedding Couple's discretion (one glass per guest)

Each additional hour over five hours, add \$16 per guest.

Bartender required at \$125 per Bartender per hour / 1 Bartender per 75 guests.

Substitutions and/or additions to the brands listed may result in higher pricing.

Cordials, Specialty Drinks and Martinis are not included in the Premium Bar Package.

Cocktail Reception

Based on one piece of each per guest, Butler-Passed with white glove service Please select four:

COLD HORS D'OEUVRES

Tomato Fondue Tart *Garlic cheese*

Lump Crab Salad *GF, DF Stuffed peppercorn pepper, lemon relish*

Pulled Chicken Tostones *GF, DF Asparagus fennel slaw*

Beef Tataki Skewer *DF Ginger and soy marinade*

BLT Cage Free Deviled Egg *GF, DF Frisée*

HOT HORS D'OEUVRES

Seared Dungeness Crab Cake *DF Florida citrus aioli*

Mushroom Strudel *Balsamic glaze*

Crispy Pork Wonton *Ponzu dipping sauce*

Beef Short Rib Croquette

Three Cheese Aranchi *Sundried tomato aioli*

Braised Pork Belly Biscuit *DF BBQ sauce, slaw*

Chicken Tortellini *Pesto cream*

Plated Dinner Options

Two-course Plated Dinner service

All Plated Dinners served with assorted freshly baked rolls and butter, freshly brewed coffee, decaffeinated coffee, and a selection of hot teas

SALAD Please select one:

Lolla Rosa Salad GF Lolla rosa, frisée, smoked almonds, manchego cheese, crispy jamón serrano, caramelized onion, sherry vinaigrette

Baby Romaine Salad GF Baby romaine lettuce, olives, grilled ricotta Salata, marinated grape tomatoes, pickled fennel, creamy herb dressing

Mixed Greens Salad GF Mixed lettuce, poached pears, bleu cheese, spiced pecans, champagne vinaigrette

ENTRÉE Please select one:

Pan-Roasted Chicken Breast GF Chicken jus, haricots verts, blistered tomatoes, creamy quinoa, and spinach risotto

Pan-Roasted Alaskan Halibut GF Roasted garlic polenta cake, red pepper coulis, artichokes, broccolini, buerre blanc

Grilled Filet Mignon GF Celery root puree, roasted carrots, asparagus, mushroom demi

Braised Beef Short Ribs GF Truffle potato, asparagus, charred shallots, red wine glaze

MULTIPLE ENTRÉE SERVICE PRIOR Groups may offer guests multiple entrée service selections prior to the event with the following guidelines:

- Menu must have the same starter/s (soup, salad, appetizer) dessert and sides
- Maximum of 3 entrée selections:
- 2 selections, no additional charge, based on the price of each entrée
- 3 selections, price of all entrees based on highest priced entrée
- Minimum 50 guests
- Entree selections must be determined 10 business days prior to the event
- Client will be responsible for providing the name of each guest with their entrée choice and a place card that will be pre-set at prior to the event.

À LA CARTE ENTRÉE SERVICE TABLESIDE Groups may offer guests À La Carte entrée service selection tableside, live during the event with the following guidelines:

- Menu must have a minimum of 4 courses (with 2 courses prior to the entrée) and must have the same starter/s (soup, salad, appetizer) dessert and sides
- Maximum of 3 entrée selections
- Minimum 50 guests, maximum 500 guests
- Final menu price based on additional 20% over highest priced entrée for all entrées

Food Station Options

Based on 1.5-hour presentation Please select four: (Additional stations are \$20 each, per guest)

CARVING STATIONS Each individual carving station below includes freshly baked artisan breads and butter

Smoked Chili Crusted Striploin Spiced sweet potato hash, black pepper demi-glace

Citrus Brined Pork Loin Chipotle glaze, tasso ham grits

Pineapple Glazed Ham GF 5 spice apple wedges, whipped potato

Turkey Ala Brassa Caramelized onion, orange-scented carrots, rocoto aioli

Herb Crusted Grouper Mushroom bulgur, tomato butter

BRUSCHETTA STATION Station includes:

Chickpea Hummus, Tabbouleh, Grilled and Marinated Vegetables, Basil Olive Tapenade, Walnut Chèvre Spread, Caramelized Onion Chutney, Artisan Breads, and Toast

RISOTTO STATION Station includes:

Pancetta Risotto Peas, asiago

Poblano Pepper Risotto Sweet corn, rock shrimp, pecorino

Wild Mushroom Risotto Herbs, chèvre, truffle

ASIAN INSPIRED STATION Station includes:

Chicken and Shrimp Governor's sauce

Tofu Pad Thai Crushed peanuts, lemon

Vegetable Spring Roll

VIENNESE DESSERT DISPLAY Station includes:

Blueberry Clafouti Blood peach, lavender and apricot chutney, rhubarb-strawberry parfait

Passion Fruit and Coconut Entremets Watermelon broth, verbena mint jelly

Warm Valrhona Chocolate Cake Stewed cherry compote, pistachio gelato, cocoa nibs, almond nougatine

QUESADILLA STATION Station includes:

Oaxacan Pork Queso fresco, pepper jack

Chipotle Rubbed Chicken Monterey jack, poblano pepper

Poblano Pepper Caramelized corn, smoked cheddar

Guacamole, sour cream, pico de gallo

Wedding Cake

Designed by our award winning Pastry team, our wedding cakes are made with the utmost care and detail. Let our Pastry Chef create a couture cake based on your color palette, monogram, or even wedding gown.

Your Luxury Wedding Package includes:

- *Round or Square Wedding Cake*
- *Up to four Tiers*
- *Fondant or Butter Cream Icing*
- *Faux Simple Design*
- *Cake Flavor and Filling Flavor of your choice*
- *Wedding Cake served with Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Teas*

Cake included in package does not include elaborate cake designs, embellishments, sugar flowers, or natural flowers.

SUGGESTED COMBINATIONS

New Jersey *Yellow sponge cake, cannoli filling, lemoncello syrup, chocolate chips*

Los Angeles GF, VF *Vanilla cake, madagascar vanilla filling, madagascar vanilla icing*

Chicago *Vanilla sponge cake, white godiva chocolate syrup, lemon cream, raspberries, butter cream icing*

Miami *Chocolate sponge cake, rum syrup, valrhona milk chocolate mousse, coffee nougatine*

Orlando *Vanilla sponge cake, grand marnier cream, orange blossom infused peaches*

Plant City *Vanilla genoise cake, diplomat cream, fresh strawberries*

San Francisco *Chocolate sponge cake, valrhona dark chocolate mousse, fudge*

Manhattan *Red velvet cake, cream cheese filling, butter cream icing*

Memphis *Banana cake, peanut butter crunch, chocolate mousse, raspberry jelly*

New York *Traditional new york style cheesecake, fresh berries*

Boston *Marble cake, bailey's syrup, chocolate ganache, vanilla curd*

Seattle *Chocolate cake, coffee syrup, caramel cream*

Cocktail Reception Enhancements

To further customize your menu, you may select from the following enhancements and/or upgrades to add on to your Luxury Wedding Package.

COLD HORS D'OEUVRES Add \$8.50 per piece

Cucumber Lobster Cannoli GF, DF Lemon parsley sauce

Chili Lime Rubbed Shrimp GF Citrus crème fraîche

Roasted Vegetable Crostini V, DF Sourdough crostini

Vegetable Summer Roll GF, DF, V Peanut dipping sauce

HOT HORS D'OEUVRES Add \$8.50 per piece

Bacon Wrapped Scallops GF, DF Semolina dusted, honey glaze

Coconut Crusted Chicken DF Orange horseradish marmalade

Smoked Bacon Corn Fritter Cajun remoulade

Crispy Mofongo GF, DF, V Mojo sauce

Plated Dinner Enhancements

Your package includes 2 courses
Your may enhance your menu with the following additional courses

APPETIZERS Add \$10 per guest

- Black Label Jamón Serrano Carpaccio** Lemon parsley sauce
- House-Made Duck "Ham"** Navel orange, arugula, leatherwood honey
- Loch Duart Smoked Salmon Crepe** Potato latke, cucumber salad, crème fraîche, caviar
- Beets In All Their Glory** Arugula, lavender honey-marscapone, salted caramel pine nuts
- Potato Gnocchi** Butternut squash, crispy pork belly, sage-brown butter, gouda
- Local Chèvre Ravioli** Sweet pea nage, basil oil, petite herb salad
- Wild Mushroom Arancini** Leek fondue, truffled celery hearts salad
- Short Rib Ravioli** Truffle nage, aged parmesan, petite arugula salad
- Caramelized Foie Gras** Cipollini onions, green grapes, mâche, butter toasted brioche

SOUPS Add \$10 per guest

- Roasted Butternut Squash Soup**
- Cauliflower Apple Soup**
- Sweet Corn Bisque**
- Smoked Parsnip Soup**
- Garden Basil Tomato**
- Mushroom and Brie**

INTERMEZZOS Add \$7 per guest

- Seasonal Fruit Sorbet**
- Champagne Float**
- Blood Orange and Thyme Granité**
- Candied Ginger**
- Seasonal Sparkling Shooter**

DESSERTS

Almond Butter Basque Cake Semi confit figs, apricot thyme chutney, sangria jelly
Add \$7 per guest

Three Layer Dessert Bar Chocolate, praline crunch, raspberries, vanilla foam
Add \$7 per guest

Chocolate Obsession Tasting Plate Chocolate desserts six ways
Add \$14 per guest

Napoleon Chocolate fondant, rice paper, passion fruit, coconut-ginger-kafir tapioca, rice sorbet
Add \$14 per guest

Plated Dinner Upgrades

Upgrade your included Wedding Package menu to the following options

SALAD UPGRADES Upgrade Salad included with the Wedding Menu Package Plated Dinner to one of the following Add \$5 per guest

Baby Greens Salad Radicchio, brulee figs, goat cheese snow, pistachio brittle, blood orange vinaigrette

Roasted Tomato Fondue Tartlette Garlic herb cheese, rosemary balsamic reduction, tango, red oak bundle, cider vinaigrette

Lolla Rosa and Romaine Salad Port wine poached pear, local blue cheese, candied walnuts, ice wine vinaigrette

Frisée Salad Petite sorrel, pear carpaccio, beet emulsion, macadamia crumble, shaved manchego, champagne vinaigrette

SINGLE ENTRÉE UPGRADES Upgrade Single Entrée included with the Wedding Menu Package Plated Dinner to one of the following

Garlic and Herb Marinated Rack of Lamb Potato-celery root puree, warm lentil salad, red wine sauce
Add \$10 per guest

Diver Scallops Creamy butternut squash polenta, charred tomato, chicken chicharones, braised fennel, lemon cream
Add \$12 per guest

Filet of Beef Duck fat la rotte potatoes, brussels sprouts, tarragon mushroom duxelle, marrow sauce
Add \$15 per guest

DUO ENTRÉE UPGRADES Upgrade Single Entrée included with the Wedding Menu Package Plated Dinner to one of the following Surf and Turf Entrées

Braised Short Rib and White Wine Jumbo Shrimp New potato-onion hash, leek fondue, shallot demi
Add \$24 per guest

Filet of Beef and Poached Diver Scallop Celery root - parsnip puree, braised escarole, peppercorn demi
Add \$30 per guest

Filet Mignon and Lobster Tail Chèvre whipped potatoes, balsamic roasted shallots, rosemary asparagus, cognac sauce
Add \$32 per guest

Luxury Bar Package Upgrade

Upgrade your included Bar Package to include the following options

Add \$12 per guest

Each additional hour over five hours, add \$11 per guest

- *Grey Goose, Bombay Sapphire, Bacardi Superior, Jack Daniels Tennessee Whiskey, Johnnie Walker Black Label, Patron Silver, Knob Creek, Crown Royal, Hennessy Privilege VS*
- *Upgraded Domestic Clos Du Bois Wines to include Chardonnay and Cabernet Sauvignon available on bar and served tableside during dinner*
- *Imported and Domestic Beers, Soft Drinks, Juices, Bottled Water and Mineral Water*
- *Maitre D's choice of Brut Champagne, Sparkling Wine or Prosecco to be Butler Passed to each guest as a toast at the Wedding Couple's discretion (one glass per guest)*

Bartender required at \$125 per Bartender per hour / 1 Bartender per 75 guests.

Substitutions and/or additions to the brands listed may result in higher pricing.

Cordials are not included in Bar Packages.

SPECIALTY AND SIGNATURE DRINKS *Add \$15 per drink*

To include, but not limited to, Martinis, Mojitos, Frozen Cocktails, Mimosas, Bloody Marys, Moscow Mules, etc.

CORDIALS *Price varies; Add \$15 - \$25 per drink*

Selections available upon request

WINE AND CHAMPAGNE *Upgrade from House Wines*

Price varies; Add \$10 - \$40 per bottle

A full wine list is available upon request

Hotel Policies

FOOD AND BEVERAGE

- All food and beverage is to be purchased solely through the JW Marriott Orlando, Grande Lakes.
- All food and beverage charges are subject to a 26% taxable service charge and a 6.5% Florida sales tax. If you are a tax-exempt organization, please provide us with a copy of a valid Florida Tax Exempt Certificate.
- A \$7.50 cake cutting fee will be applied to any cake brought in by an outside vendor. The \$7.50 cake cutting fee is subject to 26% service charge and 6.5% sales tax.
- The Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The hotel reserves the right to refuse alcoholic service to anyone.
- The hotel will provide a complimentary Wedding Menu Tasting for up to six (6) guests, including the Wedding couple. Tastings allow a limited sampling to experience the flavors and a broad understanding of the culinary capability. Please consult with your Wedding Event Manager about your tasting needs.

GUARANTEES

- A final guarantee of attendance must be submitted by 3:00 pm three business days prior to your event. This guarantee is not subject to reduction. In the event a guarantee is not received, the greater of: 1) the original contracted attendance or 2) the actual attendance will be billed.

CATERING AGREEMENT AND DEPOSIT

- To reserve a date and private room(s), a Catering Agreement is to be signed and returned to the hotel within ten (10) days together with an initial deposit of 25% of the Rental Fees and Estimated Food and Beverage Minimum based on room selection. If the function occurs within 60 days, a 100% deposit is required. All deposits are non-refundable and non-transferable. Once received, the initial deposit and signed Catering Agreement will secure your reservations for the wedding. Please be advised that the date and space will be released if we do not receive the signed confirmation and deposit by the indicated date.

PAYMENT

- A credit card must be on file for your event to secure reservations for your wedding. All functions are on a pre-payment basis. Personal checks are accepted up to 14 days prior to your function. All remaining payments can be made in the form of a cashier's check, credit card, or cash.

HOTEL ACCOMMODATIONS

- Based upon availability, a room block at JW Marriott Orlando, Grande Lakes may be set aside at a special rate for your guests. Each room is subject to a \$38 resort fee and 12.5% room tax, per day.

EVENT SPACE

- Event space rental fees and food and beverage minimums are based on the event type, type of set-up, and the number of people in attendance. Should advance set-up and late tear down be required, an additional charge may be incurred. There may be one or more weddings and/or events taking place on the resort on any particular day.

OUTDOOR EVENT SPACE

- Indoor space will be reserved for all outdoor events. Rain calls will be made at least 6 hours prior to the event. If a ceremony double set of both indoors and outdoors is requested, a \$10 per person set-up fee will be applied and placed on the final bill.
- A \$5 per person outdoor setup fee will be applied toward all outdoor events, excluding ceremonies and cocktail receptions.
- Events taking place outdoors must conclude musical entertainment by 10:00 pm.

AUDIO VISUAL

- Grande Lakes Audio Visuals is a full service, in-house production company and the preferred provider for all audiovisual needs at Grande Lakes Orlando. Our production team provides a full range of event production services, including audio and lighting equipment, screens and projectors, video production, etc.

WEDDING VENDORS

- Your Wedding Event Manager may refer vendors for floral decor, entertainment, photographers, and more. If you prefer to provide vendors, not on the hotel's preferred vendor list, a copy of the vendor's insurance policy evidencing \$1,000,000-\$5,000,000 (depending on service provided) is required.

PARKING

• The following parking rate applies to weddings at JW Marriott Orlando, Grande Lakes. The 2019 prevailing rate for valet parking is \$37 plus applicable taxes (currently 6.5%). A discounted valet parking rate of \$27 plus tax per car, per day, will be offered to guests of the wedding, and a discounted self-parking rate of \$19 plus tax per car, per day, will be offered to guests of the wedding. Discounted parking rates will apply throughout the wedding weekend (including ceremony rehearsal and additional events). The hotel is not responsible for losses or damages to any vehicle or its contents. Please advise us if you wish to host parking for your attendees. Parking rates are subject to change without notice.

ADDITIONAL CHARGES WHICH MAY APPLY

- Wedding day parking – Valet: \$27+ tax per car | Self: \$19+ tax per car
- Cake cutting fee – \$7.5 per guest applies to cakes from another vendor
- Welcome bag delivery fee – \$5 per room
- Outdoor lighting – Starting from \$1,000
- Additional power for entertainment (Band/DJ) – Starting from \$900
- Indoor/outdoor double ceremony setup – \$10 per person depending on event setup
- Outdoor setup fee – \$5 per person

Does not apply to outdoor ceremonies and/or outdoor cocktail receptions

- Firewatch for sparklers, pyrocooking stations, hazers, confetti. etc. Pricing varies based on Orange County guidelines 30 days advance notice to your Event Manager required
- Additional Reception hours – Starting from \$500 per hour beyond 5 hours (cocktail reception and dinner)
- Transportation and attendant for guests requiring assistance to/from Wedding Gazebo \$225 per golf cart (for hotel driver and 1 guest) for 3-hour minimum
- Standard wheelchair rental – \$18 per day | \$45 per week
- Scooter wheelchair rental – \$35 per day | \$150 per week