



# BUENA VISTA PALACE

*Reception menus for parties 18 adults and over  
(can be used for parties as lower than 18, as long as the minimum spend is met).*

*Included in this package are the services of a wedding coordinator to oversee the set up of your wedding reception, place card placements (couple of provide) and administration for booking and working with the hotel on a continuous basis on your behalf.*

## All of Our Reception Packages will Include the Following Items

Three Hour Rental of Private Space

Three Course Dinner

Two and a Half Hour open bar serving unlimited Call Brands,  
Domestic and Imported Beer, Wine, Sodas and Mineral Waters

Champagne Toast

Deluxe Table Linen with coordinating Napkins

Chair Covers with your choice of Bow

Room Décor

**First Course**

Choice of One

Palace Seasonal Garden Salad  
House Dressing

Sliced Seasonal Fruit and Symphony of Berries  
with Honey Roasted Pecans and Mango Coulis

Pear Tomato, Mozzarella and Basil Salad

Caesar Salad  
Romaine Lettuce, Fine Herbs and Seasonings garnished with Croutons  
and Cracked Black Pepper

Melon with Prosciutto

Soup Course

## **Second Course**

### **Entrée Options**

Parmesan Crusted Breast of Chicken topped with Prosciutto,  
Toasted Pine Nuts, Lemon Basil Sauce  
**\$135**

Pan Seared Breast of Chicken Marsalla  
Garlic Portobello Mushrooms  
**\$135**

Potato Crusted Salmon with Asparagus, Scallions, Leeks,  
and Tomatoes in Chervil Champagne Sauce  
**\$135**

Grilled Center Cut Swordfish with Lump Crabmeat  
Honey Basil Beurre Blanc  
**\$140**

Filet of Beef with Glazed Shallots and Roasted Pecans,  
Roquefort Port Wine Sauce  
**\$150**

Grilled Tenderloin of Beef on Sweet Onion Confit  
and Cabernet Gorgonzola Sauce

**\$160**

Medallion of Beef and Pepper Salmon Bordelaise and Leek Sauce

**\$160**

Grilled Tenderloin of Beef with Bordelaise Sauce  
and Pan Fried Gulf Coast Crab Cake with Remoulade Sauce

**\$175**

**\*All Entrees Served with Choice of Starch and Fresh Seasonal Vegetables**

**\*Starch Choices: Roasted Potatoes, Fries, Scalloped Potatoes, Orzo Pasta, Rice Pilaf or  
Wild Rice**

## **Desserts**

Choice of One

Fresh Strawberries in Grand Marnier topped with Crème Fraiche

White Chocolate Mousse in Fresh Berry Coulis

Demi Chocolate Torte with Hurricane Sauce

Tiramisu with Mocha Sauce

Hazelnut Parfait with Toasted Almonds, Florida Fruits & Chocolate Sauce

Chocolate Mousse Trio

White Chocolate Bread Pudding with Vanilla Bean Sauce

Cinnamon Sugar Crusted Cornucopias with a Symphony of Fresh Fruits

Banana Rum Torte with Captain Morgan's Rum Sauce

## **Hotel Policies**

## **Food & Beverage**

A minimum number of 18 adults or an amount equal to \$2430.00 inclusive is necessary to book the Plated Dinner Package with Host Bar. Additional Dinner packages are available for smaller groups.

Groups with less than 18 adults will be subject to pay a \$200.00 inclusive bar tender fee.

All entrées are served with your choice of potato or starch and seasonal vegetables.

Children's Meals available at the cost of \$45.00 per child age 2-11. Three course meal consisting of a Fresh Fruit Cup, Chicken Fingers and French Fries followed by Jell-O topped with Whipped Cream.

You may select up to two entrées to offer your guests a choice at no additional cost. If you select this option you will be responsible for preparing a place card for each guest that indicates his or her choice. You must also supply final numbers sixty days before the wedding and final menu selections 30 days before the wedding.

Additional Hours of Facility Rental can be added by extending your Beverage Service. The cost to extend your beverage service is \$11.00<sup>++</sup> per person, per hour or \$5.50<sup>++</sup> per person, per half hour. A maximum of 2 additional hours may be added.

Additional options including vegetarian, vegan, kosher, low carb and customized menus can be provided by request.

All dinner packages include Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Teas.

The hotel must provide all food and beverage.