



park inn
RESORT AND CONFERENCE CENTER ORLANDO *by Radisson*
3011 Maingate Lane
Kissimmee, FL 34747
407-396-1400

All prices are subject to a taxable 22% service charge and 7.5% tax

Congratulations on your Engagement!

Now that is time to start planning your big day; allow us the opportunity to show you why Park Inn by Radisson Resort is the perfect venue for your special day!

Enclosed you will find our current packages for your review and consideration; however, please note that we are extremely flexible and it will be our pleasure to custom make a special menu package for your wedding reception if necessary.

Contact us for your personal appointment and let our expertise and experience work along with your dreams and desires to make a beautiful experience for you and your guests.

We are looking forward to help you make your special day unforgettable!

Sincerely

Catering Sales Department

407-997-2156 Direct number

minerva.aponte@ad1global.com



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All Packages are priced per person and include:

- Beautiful Ballroom with guests round or square tables, head table, cake table, gift table, guest book table and DJ table
- White or black floor length table cloths, napkins and skirts
- Hotel's glass and candles centerpieces (if needed)
- China, glass and silverware
- Dance floor
- Complimentary night in one of our suites(f&b minimum of \$1500.00) and special rates for out of town guests
- No banquet room rental, no cake cutting fee, no dance floor or set up fees!
- Champagne and/or sparkling cider toast for each guest
- Any of our meal choices includes: Chef's Choice of Seasonal Vegetables, Fresh Rolls/ butter, Coffee, Hot Tea, Decaffeinated Coffee, Iced Tea or Lemonade and Water

Choice of Salad from the following:

- Petite Green w/ cucumbers, Roasted tomatoes, shredded carrots, feta cheese and your choice of 2 dressings
- Classic Caesar salad served with Parmesan shaved cheese and home style seasoning croutons. (Caesar or Ranch Dressing)
- Baby Spinach Salad w/ Pickles onion, Cherry's Tomato, Mushrooms. Served with Smoky Bacon Dressing.

Plated Options

Chicken Options

Pan Seared Chicken Breast w/Portobello Mushrooms sauce

served with Yukon gold Mashed Potato and seasonal medley vegetables \$26.95

Herb Roasted Chicken Breast Topped with Bacardi Pina Colada Sauce

served w/ Garlic Butter Red Skin Mash Potato and Haricot Verts. \$29.95

Prosciutto Wrapped Airline Chicken in a White wine Veloute Sauce

served on a Herb Seasoning Wedge Fingerling Potato and Steamed Brocolini. \$ 31.95



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Beef Options

Grilled NY Steak w/ Port Demi-Sauce served with Tri-Color Fingerling Potato and Sautee Asparagus. \$ 36.95

A Flat iron Steak w/ Red Wine Sauce served with Roasted Yukon Potato and Seared Baby Carrots. \$34.95

Braised Short Ribs Served with Butternut Squash Puree, Carrot Glace and Asparagus Crudit . \$ 38.95

Sea Food Options

Grilled Grouper Topped w/ Mango Pineapple Relish served w/ Lemon Cilantro Rice and steamed Garlic broccoli. \$32.95

Pan seared Mahi Mahi w/ Cointreau Mango Sauce, wild rice and caramelized garlic butter broccoli. \$33.25

Pan seared Salmon in a soy ginger Glace on a bed of rice pilaf and grilled vegetables. 37.95

Veggie Options

Grilled Veggie: Grilled Zucchini, Bell Peppers, Portobello Mushrooms on Arugula and Tarragon Sour Cream. \$ 21.95

Quinoa Cakes served with Tomato Seasoning Sauce and steam Asparagus. \$ 25.95

Roasted Tomato and Eggplant Ragout and seasonal Vegetable M lange. \$ 26.95



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Buffet Options

The Coastline Buffet

Choice of 2 Entrees from the Following:

Grilled London Broil with Pearl onions and Merlo, Demi Adobo Roasted Pork tenderloin, Pollo De Lima with Pepper and Onion Relish, Classic Chicken Alfredo and Fettuccini Pasta, Blackened Mahi Mahi with Rustic Tomato and Herb Ragout, Slow Roasted Turkey Wings

Choice of 2 Accompaniments from the Following:

Vegetable Rice Pilaf, Sweet Plantains, White Coconut Rice with Currants Southern Style Green Beans, Balsamic Infused Asparagus, Caribbean Vegetable Blend

\$52.95

The Bayside Festival Buffet

Choice of 3 Salads

Other Salad Selections (in addition to the ones in the 1st page) to Choose From for this Buffet: Grilled Pineapple Spring Salad, Bay Shrimp Potato Salad

Choice of 3 Entrees from the Following:

Marinated Beef Medallions in Wild Mushroom Demi Slow Roasted Latin Chimichurri Pork*, Prime Rib Carving Station*, Pan Seared Salmon with Lemon Beurre Blanc, Honey Baked Ham with Pineapple Glaze, Caribbean Style Curry Chicken, Chicken Picatta in Lemon Caper Sauce

**\$75 Chef Fee applies for Carving Stations

Choice of 2 Accompaniments from the Following:

Rosemary Roasted Potatoes, Sweet Plantains, Wild Rice Pilaf, Arroz Con Sofrito, Sautéed Broccoli in Garlic Sauce, Caribbean Vegetable Blend

\$62.95

*Add an additional entrée to any Buffet for \$5.00 extra per person. All prices are subject to a taxable 22% service charge and 7% tax

Children's Menu (For Kid's under 10 Years Old) - Choose 1 \$17.95

Pasta with Meatballs or Meat Sauce with Marinara,

Mini Cheeseburgers with French Fries,

Macaroni and Cheese,

Chicken Tenders with French Fries,

Personal Cheese or Pepperoni Pizza

Choice of Juice or Milk



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Bar Options

Open Bar (Per Drink)

Well/House/Liquor (House Choice of Rum, Tequila, Vodka, Gin, Bourbon, Scotch and Whiskey –House Choices) \$6.00

Call Brands (Whiskey-Seagram7, Tequila-Cuervo Gold, Gin-Gilbys, Vodka-Smirnoff, Rum-Bacardi Light & Captain Morgan, Bourbon-Jim Beam) \$7.00

Top Shelf (Whiskey-Crown Royale, Tequila-Patron, Gin-Tanqueray, Vodka-Grey Goose, Bourbon-Jack Daniels) \$9.00

Domestic Bottled Beer (Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra and Yuengling) \$5.00

Imported Bottled Beer (Heineken, Heineken Light, Corona and Corona Light) \$6.00

House Wine (Chardonnay, Merlot, Cabernet Sauvignon and White Zinfandel) \$6.00

Non-Alcoholic Beverages (Sodas, Bottled Water and Juices) \$2.00

Host Bar (Per Person, Per Hour – Unlimited Drinking)

Minimum of 2 Consecutive Hours Required. No Bartender fee.

Call Brands \$24.00 for the first 2 hours; \$10.00 each additional hour

Premium Brands \$28.00 for the first 2 hours; \$11.00 each additional hour

Cash Bar (Per Drink)

Price Include Service and Tax; a Bartender & Cashier's Fee of \$150.00 per Cash Bar applies

Well/House/Liquor

(House Choice of Rum, Tequila, Vodka, Gin, Bourbon, Scotch and Whiskey –House Choices) \$8.00

Call Brands

(Whiskey-Seagram7, Tequila-Cuervo Gold, Gin-Gilbey's, Vodka-Smirnoff, Rum-Bacardi Light & Captain Morgan, Bourbon-Jim Beam) \$9.00

Top Shelf/Premium

(Whiskey-Crown Royale, Tequila-Patron, Gin-Tanqueray, Vodka-Grey Goose, Bourbon-Jack Daniels) \$10.00

Domestic Bottled Beer

(Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra and Yuengling) \$6.00

Imported Bottled Beer

(Heineken, Heineken Light, Corona and Corona Light) \$7.00

House Wine

(Chardonnay, Merlot, Cabernet Sauvignon and White Zinfandel) \$7.00

Non-Alcoholic Beverages

(Sodas, Bottled Water and Juices) \$3.00



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Decoration and Optional Services

Cover Chairs with Sash \$6.00 per chair (minimum order of 50)

Theme and Special Decorations available upon request; price to be determined depending on theme

Wedding Ceremony Site \$250.00-\$500.00 – depending on group size

“Day of” Professional Coordinator \$450.00

Ceremony Officiant starts at \$100.00

Any other service upon Request

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