

Orlando Sunrise

\$49 per person

Continental Breakfast

Freshly-Squeezed Perricone Farms Orange and Grapefruit Juices

Market-Style Seasonal Fresh Fruits (DF, GF, V)

Individual Fruit Yogurts

World Class Bake Shoppe Pastry Display

Fresh Breads and Breakfast Pastries, House Made Coffee Cake (Gluten-Friendly Options Upon Request)

Assorted Jams and Whipped Sweet Butter

Starbucks® Freshly-Brewed Coffee, Decaffeinated Coffee, and Select Teas

Upgrade to Grande Lakes Yogurt Bar (GF, V) \$8 per person

Strawberry Yogurt, Greek Yogurt

Toasted Coconut, Candied Pecans, Coconut Bread Croutons

House-Made Granola with Whisper Creek Farm Honey

Golden Raisins, Blueberries

Legend: Dairy Free (DF), Gluten Free (GF), Nut Free (NF), Vegan (V). All food and beverages are subject to a taxable service charge, currently at 26%, and state tax at 6.5%.

Morning Sunshine

\$67 per person

Freshly-Squeezed Perricone Farms Orange and Grapefruit Juices

Market-Style Seasonal Fresh Fruits (DF, GF, V)

Steel-Cut Oatmeal (DF, V)

Walnuts, Raisins, Brown Sugar

Eggs *Select one*

- *Cage-Free Scrambled Eggs*
- *Egg Whites*
- *Hard Boiled Eggs with Maldon Sea Salt and Chives*

Potatoes *Select one*

- *Roasted Yukon Potatoes, Caramelized Onions & Peppers (DF, GF, NF, V)*
- *Home-Fried Potatoes, Paprika Oil, Green Onions (DF, GF, NF, V)*
- *Shakshuka Vegetable and Roasted Skillet Potato, Feta, Pepper and Tomato Reduction (GF, NF)*
- *Fingerling, Sweet Potato and Kale Hash (GF, NF)*
- *Creamy Breakfast Potato Casserole with Peppery Gravy, Sage Biscuit Crumble (NF)*

Breakfast Meats *Select two*

- *Smoked Bacon (DF, GF)*
- *Vegan Breakfast Sausage Additional \$3 Per Person (DF, GF, V)*
- *House-Crafted Chicken Sausage Patty (DF, GF)*
- *Pork Sausage Link (DF, GF)*
- *Turkey Sausage Links (DF, GF)*
- *Chicken Apple Sausage Links (DF, GF)*

World Class Bake Shoppe Pastry Display

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Assorted Jams and Whipped Sweet Butter

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The Good Start

\$72 per person

Freshly-Squeezed Perricone Farms Orange Juice

Golden Root Juice

Turmeric, Carrot, Pineapple, WCF Honey (DF, GF, NF, V)

Market-Style Seasonal Fresh Fruits and Berries (DF, GF, NF, V)

Power Bowl Bar

Acai, Chia Pudding, Greek Yogurt (GF)

WCF Honey, House Made Granola, Banana Chips, Dried Cranberry, Toasted Coconut, Walnuts, Dried Pineapple, Apricot

Steel Cut Oats & Quinoa Apple Porridge (DF, GF, V)

Brown Sugar, Pecans

Avocado Toast (DF, NF, V)

Grilled Baguette, Smashed Avocado, Radish, Everything Seasoning, Micro Greens

Shakshuka Vegetable and Roasted Potato Skillet (GF, NF)

Spicy Tomato Ragout, Kale, Garden Herbs, Feta

House-Crafted Chicken Sausage Patties (DF, GF, NF)

Scrambled Egg, Chives (GF, NF)

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Fresh Breads and Breakfast Pastries, House Made Coffee Cake (Gluten-Friendly Options Upon Request)

Assorted Jams and Whipped Sweet Butter

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Breakfast Enhancements

Steel-Cut Oatmeal
Raisins, Brown Sugar, Walnuts
\$11

Fried Egg, Grilled Ham & Local Cheddar Sandwich (NF)
Avocado Aioli, Spinach, Butter Croissant
\$14

Mick Farm Grits, Cheddar Cheese, Bacon, Scallions (GF, NF)
\$11

Cuban Breakfast Sandwich, Crispy Salami, Fried Cage-Free Egg, Swiss, Arugula, Chimichurri (NF)
\$14

Breakfast Naan/Wich, Smoked Bacon, White Cheddar
Cage-Free Eggs, Red Pepper Romesco, Baby Kale (NF)
\$14

Whisper Creek Kitchen Egg Sandwich, Chicken Sausage, White Cheddar, Pimento Spread, Fried Egg, House Brioche Bun (NF)
\$14

Chicken Sausage Muffin, Fried Cage-Free Egg, Caramelized Onion Aioli, Farmhouse Gouda, Marinated Green Tomatoes (NF)
\$14

Cage Free Egg White Wrap, Watercress, Blackened Cauliflower, Shaved Zucchini, Sweet Pepper Relish, Sharp Cheddar (NF)
\$14

Breakfast Burrito, Chorizo, Skillet Potatoes, Pepper-Jack Cheese, Scrambled Egg, Scallions, Roasted Tomatillo Salsa (NF)
\$14

Build Your Own Biscuit and Gravy Station (NF)
(minimum order of 12)
Classic Biscuits, Cheddar Dropped Biscuits
Smoked Sausage Gravy, Pepper Jelly, Green Onions, Candied Bacon, WCF Honey Butter
Hot Sauce Bar
\$19 per person
Individually crafted Chef station Enhancements
(Attendant required \$325 each Chef)

Crafted Omelets (GF)
(Attendant required \$325 each Chef)
(Made to order)
\$30 per person

Cage-Free Eggs, Egg Whites, Just-Egg Substitute, Ham, Smoked Sausage, Applewood Bacon, Vegan Sausage, Cheddar
Mushrooms, Tomatoes, Sweet Onions, Peppers, Spinach, Pulled Pork, Chicken Sausage, Asparagus, Tomato Salsa, Mozzarella,
Local Hot Sauce Bar, Ketchup

From the Griddle (Made Your Way to Order)
Choose 1
(Attendant required \$325 each Chef)

Bubble Waffles, Buttermilk Pancakes, Sweet Carrot Pancakes (NF)
(GF Pancakes upon request)

Toppings;
Maple Syrup, Whipped Cream, Macerated Berries, Chocolate Chips, Pecans, Artisanal Butter, and Honey Butter
(One Attendant per 75 People)

\$24 per person

Make it Southern-Style Waffles by Adding Honey-Glazed Boneless Fried Chicken (NF) or Maple Glazed Thick Cut Slab Bacon (DF, GF, NF)

\$11 per person

Pure-life Power Fruit Bowl Station \$28 per person

(One Attendant per 75 People)

Mango Bowl

Kiwi / Pitaya / House Granola

Dragon Fruit Bowl

Start Fruit / Berries / Garden Mint

Peanut Butter & Chocolate

Banana Bread Croutons / Toasted Coconuts

Additional Toppings: Raspberries, Mango, Seasonal Melons, Granola, Coconut, Toasted Walnuts, Blueberries, Banana Chips

"Going Crepes" (NF) (Made Your way to order)

(Attendant required \$325 each Chef)

Toppings Bar to Include: Whisper Creek Farm Honey, Macerated Berry Compote, Candied Walnuts, Powdered Sugar, Warm Nutella®, Caramelized Bananas, Cottage Cheese, Whipped Cream, Maple Syrup

(One Attendant per 150 People)

\$24 per person

Dulce De Leche French Toast (NF)

(Attendant required \$325 each Chef)

Dulce De Leche Cake Roulade, Citrus Maple Syrup, Powdered Sugar, Hot Mexican Chocolate, Mango Whipped Cream, Blood Orange Marmalade

(One Attendant per 150 People)

\$21 per person

Breakfast Hash & Free Cage Poached Egg To Order Station

(Attendant required \$325 each Chef)

\$30 per guest + Chef Attendant per 75 guest

Choose two

(Attendant required \$325 each Chef)

Smoked Pastrami Short Rib, Heirloom Potato, Swiss Chard, Roasted Sweet Pepper (GF, NF)

Vegetarian Impossible Meat Hash, Roasted Root Vegetables, Heirloom Tomato Reduction (DF, GF, NF, V)

Chorizo Sausage, Roasted Sweet Potato, Sweet Corn Relish (DF, GF, NF)

Chicken Apple Sausage and Root Vegetable, Garden Herbs (DF, GF, NF)

Charred Jerk Chicken Hash, Roasted Green Tomatoes, Roasted Yukon Potato, Green Onion (GF, NF)

Local Hot Sauce Bar, Hollandaise (DF)

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Farm Fresh Plated

\$58 per person

Individually-Crafted Breakfast (Plated)

Freshly-Squeezed Perricone Farms Orange Juice

For the Table: (Gluten Friendly Options upon Request)

Choose two

Croissants/House-Made Cheddar Chive Drop Biscuits (NF)

Sweet Corn Arepa / Pan de Bono, and Multigrain Muffins (NF)

Seasonal Preserves, Whipped Butter

First Course Select one

Seasonal Fruit and Granola, Garden Mint -Citrus Yogurt, Maple Pepitas, Bee Pollen, WCF Honey (GF, NF)

Steel Cut Oatmeal, Caramelized Apple Brulee, Walnut, and Brown Sugar Streusel

Red and Gold Quinoa Porridge, Compressed Stone Fruit Salad, Marinated Persimmons, Garden Mint-Basil, Agave Lime Vinaigrette, Pistachio (DF, GF, V)

Second Course Select one

Cage-Free Scrambled Eggs, Crispy Smoked Bacon, Pan-Fried Potatoes, Oven-Roasted Tomatoes, Sweet Peppers, and Grilled Asparagus (GF, NF)

Egg White Frittata Garden Greens, Zucchini, House Made Chicken Sausage, Provolone Cheese, Marinated Tomato and Fennel Salad, JW Breakfast Potatoes (GF, NF)

Short Rib Breakfast Hash, Fried Local Egg, Grain Mustard Hollandaise, Piquillo Pepper Gremolata, Crispy Onions (NF)

Chicken Sausage Shakshuka, Spicy Tomato Ragout, Kale, Crispy Quinoa, Fried Egg, Tumeric Garlic Herb Chermoula, Grilled Naan (DF)

Huevos Rancheros, Chorizo and Black Bean Stew, Sweet Potato, Fried Egg, Queso Fresco, Roasted Tomatillo Salsa, White Corn Cake (GF, NF)

Avocado Toast, Grilled Sourdough Bread, Soft Poached Egg, Street Corn Salad, Radish, Pickled Onions, Micro Cilantro (NF)

Starbucks® Freshly-Brewed Coffee, Decaffeinated Coffee, and Select Teas

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Morning Breaks

Power Up \$27 per person

Pure Green Juice (DF, GF, V)

Apple, Celery, Cucumber, Ginger Juice, Kiwi

Day-After Detox (DF, GF, V)

Beet Juice, Acai, Pomegranate

House Made Granola Bars (V)

Almond-Coconut and Cocoa-Dates Power Bites (DF, GF)

GRANDE LAKES ORLANDO \$34 per person

Primo Rosemary Almonds (DF, GF, V)

Almond Biscotti

WCF House Chips (DF, GF, V) Surplus Ale Braised Onions Dip (NF)

WCF Honey Cakes, Citrus Glaze

Italian Hazelnuts Profiteroles

Citron Morning Smoothie, Mixed Berries, Mango Greek Yogurt (GF, NF)

Donut Madness \$24 per person

Selection of Donuts to Include:

Jelly, Plain, Glazed, Chocolate, Crème Filled, Donut Holes (NF)

Starbucks® Freshly-Brewed Coffee, Decaffeinated Coffee, and Select Teas Selection of Toppings to Include: Whipped Cream, Chocolate Shavings, Rock Sugar Sticks

Power Recharge \$27 per person

Make Your Own – Marcona Almonds, Brazilian Nuts, Cashews, Pecans, Salted Peanuts (DF, GF, V)

Assorted Valrhona Chocolate Barks (GF)

Chocolate-Covered Comfit Oranges and Blueberries (GF)

Whole Seasonal Fruits (DF, GF, NF, V)

Coconut Water

Local Kombucha

Lineage Delight & refresh \$27 per person

Cold Brew Coffee

Strawberry Lavender Lemonade (DF, GF, NF)

Blueberry – Mint Agua Fresca

Roasted Farm Squash Hummus, (DF, GF, NF, V) Grilled Pita, Red Wine Braised Eggplant (DF, NF, V)

Seasonal Muffins

Hibiscus Lemon Bars (NF)

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Afternoon Breaks

Pastry Delights \$38 per person

Candied Coconut (GF)
Valrhona Grand Cru Chocolate Barks (GF)
Sea Salt and Orange Caramels (GF)
Chocolate Covered Candied Fruits and Nuts (GF)
Chocolate-Dipped Oreos (NF)
Assorted Pâte de Fruits (DF, GF, NF)

Low-Carb \$38 per person

Individual Vegetable Crudités, Lentil Romesco, Crispy Sumac Chickpeas (GF)
Dates and Energy Bites (GF)
JW Trail Mix (DF, GF, V)
Peach & Ginger Tea
Coconut Water

Local Farm Break \$40 per person (Attendant required \$325 each Chef)

Local Lineage Coffee Dusted Plantain and Yuca Chips, Pepper Jelly (DF, GF, V)
Local Farm Squash Bread, (DF, GF, NF) WCF Honey Butter, Frog Song Jams (NF)
Primo Garden Rosemary Chicharrón, WCF Bunching Onion Pimiento Cheese, (GF, NF) Local Hot Sauce (GF)
Local Persimmons & Frog Song Pure Florida Cane Syrup Lemonade

Bodega Bites \$42 per person

Quesito & Guava Pastries
Acai Spirulina Bowls: Dragon Fruit, Toasted Pepitas, Banana Chips, Agave Syrup
Dulce de Leche Alfajor
Local Chorizo Queso Fundida, Boniato & Corn Tortilla Chips
Papaya and Passion Fruit Smoothie

JW Lifestyle Snack Break \$40 per person

All Natural Snack Bars
Assorted Yogurt Smoothies
Make-Your-Own Trail Mix to Include:
Roasted Peanuts, Almonds, Cashews, Dried Cherries Golden Raisins, M&Ms®
Local Farm Vegetables, Herby Feta & Yogurt Dip, Sumac & Golden Raisin Vinaigrette
Dehydrated Apples and Banana Chips with Almond Butter Dip (GF, DF, V)
JW Green Tea Lemon-Ginger Power Shots

Energizer \$34 per person

Lineage Latte Tartlets (NF)
Sinful Orange Caramels (NF)
JW Signature Omega Cookies
Local Kombucha
Smart Waters
Seasonal Whole Fruit

A la Carte Coffee Service

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee, and Select Teas \$155 per gallon

Juices

Orange, Grapefruit, Apple, Cranberry Lemonade, Fruit Punch
\$155 per gallon

Selection of Pepsi Products
\$10 each

Mineral Waters
\$10 each

Bottled Juices
\$11 each

Gatorade®
\$11 each

Red Bull®
\$11 each

VOSS Waters
\$13 each

Local Kombucha Juice
\$13 each

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A La Carte Break Items

\$88 per dozen

Cupcakes:

Red Velvet, Coffee, Vanilla, and Chocolate

Donuts to Include:

Chocolate, Glazed, Boston Cream

Assorted Freshly Baked Muffins

Danishes and Croissants (NF)

Specialty Baby Coffee Cakes

Assorted Tea Cookies

Cheerios®, Fruit Loops®, Rice Krispies® and Reese's Puff® Cereal Treats

European-Style Fruit Jellies (DF, GF, NF)

Chocolate-covered Pretzel Rods

Caramels and Nougats

Parisian Macarons Selection

Petite Fruits Tarts`

Grande Lakes Cookies

Oatmeal Raisin, Chocolate Chip, Peanut Butter Chocolate

Seasonal Assorted European Desserts

House-Made Granola Bars

Chocolate Covered Strawberries (GF, NF)

Valrhona Chocolate Fudge Brownies (NF)

Traditional Italian Biscotti

Assorted Cake Pops

Assorted Bagels - Cream Cheese, Toaster Station

Coconut Macaroons (NF)

Vegan - Paleo Almonds Chocolate Bars

Snacks \$9 each

Individual Bags of Deluxe Mixed Nuts

Individual Bags of Roasted Peanuts

Individual bags of Trail Mix

Individual Bags of Chips

Individual Bags of Popcorn

Individual Bags of Pretzels

Pretzels (DF, GF, V) with Ale Mustard (DF, GF, V)

Individual Candy Bars

Granola Bars

Assorted Energy, Power Bars

Assorted Protein Bars

Assorted Yogurts

Häagen-Dazs® Specialty Ice Cream Bars

Individual Assorted Dry Cereal Boxes

Whole, 2%, and Skim Milk

\$11 per box

Beverage Service

Starbucks® Freshly-Brewed Coffee, Decaffeinated Coffee, and Select Teas

\$155 per gallon

Juices

Orange, Grapefruit, Apple, Cranberry, Lemonade, Fruit Punch

\$155 per gallon

Selection of Pepsi Products

\$10 each

Mineral Waters

\$10 each

Bottled Juices

\$11 each

Gatorade®

\$11 each

Red Bull®

\$11 each

VOSS Water

\$13 each

Local Kombucha Juice

\$13

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Lunch of the Day Buffets

Day of the Week Menus If selecting the day of the week offering, the lunch will be priced at \$84 per guest

Mediterranean Seas - Monday \$89 per person

Roasted Tomato Hummus (DF, GF, NF)

EVOO, Zatar Spice, Tarro Chips, Grilled Pita Bread

Mediterranean Salad (NF)

Marinated Garbanzo, Tabbouleh, Shaved Peppers, Cherry Tomatoes, Cucumber, Mixed Greens, Soft Feta Tzatziki Dressing

Panzanella Salad (NF)

Marinated Tomatoes, Grilled Focaccia, Cucumber, Frissee, Arugula, Shaved Red Onions, Ricotta Salata, Prosciutto, Torn Basil

Moroccan Beef and Potato Stew, Heirloom Tomato and Feta Salad (GF, NF)

Chermoula Chicken, Roasted Carrot & Tahini Puree, Garden Herbs (GF, NF)

Grilled Swordfish

Olive-Caper Tangine, Golden Raisin Chutney (DF, GF, NF)

Charred Vegetable Matbucha and Farro (DF, NF, V)

Olive Tapenade Roasted Potatoes (DF, GF, NF, V)

Mediterranean Style Pastries

(To Include a GF, NF Option)

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee

Select Hot Teas

Freshly Brewed Iced Tea

Enhance with Mediterranean Lentil Soup (GF, NF) with Garlic Focaccia \$5 per person

Cocina Latina - Tuesday \$89 per person

Spinach, Roasted Peruvian Corn, Chayote, Radish

Queso Fresco, Grilled Sweet Peppers (GF) Cilantro Lime Vinaigrette (DF, GF, V)

Elote Corn and Black Bean Salad (GF, NF)

Red Cabbage, Shaved Roasted Poblano Peppers, Scallions, Cotija, Jalapeno Crema (GF, V)

Queso Fundida, Oaxacan Cheese (GF)

Toppings to Include:

Warm Corn Tortillas, Avocado Crema, Fire Roasted Pepper – Tomatillo Salsa, Cilantro, Sour Cream (GF)

Huacatay Rubbed Mahi Mahi (GF, NF)

Aji Amarillo Escabeche

Adobo Chicken Guisado (GF, NF)

Cilantro Stewed Tomatoes

Sofrito Rice, Peas, Carrot, Cilantro (DF, GF, NF, V)

Picadillo Empanadas, Rocoto Aioli (DF, GF)

Cumin Roasted Calabasitas, Mole Rojo, Tajin Pepitas (DF, GF, NF, V)

*Desserts with a Latin Flair
(To Include a GF, NF Option)*

*Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee
Select Hot Teas
Freshly Brewed Iced Tea*

*Enhance with Chipotle Chorizo and corn soup (GF, NF)
Pan de Bono (NF) \$5 per person*

Whisper Creek Farmhouse Table - Wednesday \$89 per person

*BLT Kale Salad
Smoked Bacon, Chopped Egg, Marinated Green Tomato, Brioche Croutons, Creamy Aged Cheddar Dressing (GF)*

*WCK Harvest Salad
Maple Glazed Acorn Squash, Garden Greens, Carrots, Fennel, Compressed Apples, Strawberries, Green Goddess Dressing (DF, GF, V)*

*Caramelized Sweet Potato and Roasted Beet Salad (GF)
Goat Milk and Beet Feta, Grapefruit Vinaigrette, Pistachio Dukkah*

*Roasted Lake Meadows Chicken Pot Pie (NF)
Root Vegetables, Potatoes, Chicken Jus, Herb Biscuit Crumble*

*Grilled Local Catch (GF, NF, S)
WCF Curry Leaf Cream Corn, Smoked Clam and Sweet Pepper Salad, Bunching Onion Vinaigrette*

*WCK Honey-Ale Picanha Steak (DF, GF)
Pan Jus, Datil Pepper Chimichurri*

Smoked Cherry-Wood Bacon Cornbread Stuffing, WCF Honey Glaze (NF)

Roasted Farm Vegetables (DF, GF, NF, V)

*Farm Inspired Desserts
(To Include a GF, NF Option)*

*Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee
Select Hot Teas
Freshly Brewed Iced Tea*

Enhance with Whisper Creek Farm Tomato Soup (GF, NF) Sourdough Cheese Bites (NF) \$5 per person

Floridian - Thursday \$89 per person

Assorted Rolls (NF)

*Butter Lettuce, Radicchio, Tomato, Watermelon Radish, Celery
Hearts of Palm, (DF, GF, V) Guava Vinaigrette (DF, GF, V)*

*Blackened Cauliflower Salad (DF, GF, V)
Green Bean, Roasted Carrots, Shaved Fennel*

*Winter Park Green Salad (DF, GF, V)
Romaine Hearts, Roasted Plantains, Sweet Corn, Cucumber, Pickled Cabbage, Green Onion, Oven Roasted Tomatoes, Hibiscus Vinaigrette*

*Spicy Grilled Jerk Chicken (GF, NF)
Myers's Jus, Haitian Pikliz*

*Creole Shrimp, Smoked Sausage Dirty Rice (DF, GF, NF, S)
Local Hot Sauce*

Cuban Coffee Braised Short Rib (GF, NF)
Café Bustelo Jus, Green Tomato and Pickled Onion Relish

Boniatto & Fried Plantain Hash (DF, GF, NF, V)

Ajilimojili Grilled Broccoli Rabe and Smoked Chick Pea Salad (DF, V)

Grande Lakes Signature Pastries
(To Include a GF, NF Option)

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee
Select Hot Teas Freshly Brewed Iced Tea

Enhance with Sweet Corn and Red Bliss Potato Chowder (NF, GF) \$5 per person

Bella Italia - Friday \$89 per person

Tuscan Caesar Salad (NF)
Kale, Romaine, Radicchio, Focaccia Croutons, Parmesan, Pepperoncini, Olives, Caesar Dressing

Marinated Tomato and burrata Salad (GF)
Classic Pesto, Arugula, Extra Virgin Olive Oil

Charred Vegetables Pasta Salad (NF)
Sun-Dried Tomato Vinaigrette, Garden Greens, Crispy Capers

Italian Panuozzo Sandwich (NF)
Italian Cured Meats, Marinated Tomatoes, Nduja Aioli, Provolone

Lemon Herb Crusted Snapper (DF, GF, NF)
Cioppino Broth, Calabrian Pepper-Fennel Salad

Sweet Vermouth Chicken al Forno (GF, NF)
Creamy Mushroom Jus, Salsa Verde

Potato Gnocchi (NF)
Heirloom Tomato, Broccoli Rabe, Roasted Garlic-Pecorino Cream Sauce

Roasted Carrots and Caulilini, Crispy Farro (DF, NF, V)

Italian Influenced Desserts
(To Include a GF, NF Option)

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee
Select Hot Teas
Freshly Brewed Iced Tea

Enhance with Italian Sausage Tuscan White Bean Soup and garlic Knots (GF, NF) \$5 per person

4040 Chef's table - Saturday \$89 per person

Chop Salad (NF)
Farm Greens, Radicchio, Cucumbers, Heirloom Tomatoes, Pepper Bacon, Sweet Peppers, Roasted Corn, Avocado Pimento Ranch

Farmer Salad (DF, GF, NF, V)
Radish, Carrots, Roasted Local Mushrooms, Shaved Cauliflower, WCF Tarragon Vinaigrette (DF, GF, V)

Smoked Salmon Dip
Housemade Saltine, Pickled Vegetables, Hot Sauce Bar

Shrimp & Local Grits (GF, NF, S)
Smoked Sausage, Farm Herbs, Corn Chow Chow

WCF Rosemary Rub Flat Iron (GF, NF)
Horseradish - Black Garlic Jus, Charred Leek Gremolata

JW Barbecue Rub Spiced Turkey Burger Sliders (NF)
*Alabama Barbecue, Chipotle Gouda *, B&B Pickles, Brioche Buns*

Yukon Potato Casserole (NF)
Scallions, Aged Cheddar, Crispy WCF Sage Bread Crumbs

Grilled Cauliflower and blistered Tomatoes, Balsamic Braised Shallots (DF, GF, NF)

Classic Desserts
(To Include a GF, NF Option)

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee
Select Hot Teas
Freshly Brewed Iced Tea

Enhance with Bourbon Maple Butternut Squash Bisque
Housemade Rolls (GF, NF) \$5 per person

Asian Market Buffet – Sunday \$89 per person

Cucumber & Bok Choy Salad (DF)
Tahini Soy Vinaigrette, Seaweed, Toasted Peanuts

Kimchi Chicken Salad (DF, GF, NF)
Napa Cabbage, Edamame, Shaved Carrots, Yuzu Vinaigrette

Vegetable Summer Rolls (DF, V)
Soy Glaze, Toasted Sesame Seeds, Peanut Sauce

Korean Barbecue Short Ribs (DF, NF)
Gochujang BBQ Sauce, Warm Snow Pea Salad

Chicken Lo Mein (DF, NF)

Green Tea Marinated Salmon (DF, NF)
Hoisin Plum Glaze, Marinated Asian Pears

Spicy Sautéed Daikon & Chinese Egg Plant (DF, GF, NF, V)

Jasmine Rice

Asian Fusion Desserts
(To Include a GF, NF Option)

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee
Select Hot Teas
Freshly Brewed Iced Tea

Enhance with Tai Red Curry Vegetable Soup, Sesame Wonton (DF, GF) \$5 per person

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Lunch Buffets

Grill-Smoked BBQ \$89 per person

(Bring your event to life by adding a charcoal grill to outdoor events. Attendants required \$325 each Chef)

Romaine Lettuce, Grilled Onions, Roasted Peppers, Caramelized Peaches, Grilled Sourdough Croutons, Smoked Gouda, Bourbon Balsamic Vinaigrette (NF)

Watermelon Salad (NF)

Feta Cheese, Watercress, Pickled Shallots, Grilled Fresno, Garden Mint

Wedge Salad (NF)

Marinated Green Tomato, Smoked Bacon, Fried Onions, Blue Cheese, Buttermilk Dressing

Cornbread, Honey Butter (NF)

Grilled Hamburgers, Kielbasa

Smoked Pulled Pork Collar, JW Dry Rub (GF, NF)

House Hot Dog and Brioche Buns

Toppings to Include:

Cheddar, Provolone, Bibb Lettuce, Red Onion

Sliced Tomato, Ketchup, Dijon Mustard, Herb Mayonnaise

Sweet and Spicy Pickle Chips

Smoked Chicken, Carolina BBQ (DF, GF)

Grilled Mahi Mahi, Red Pepper Chimichurri (DF, GF, NF)

Sharp Cheddar Macaroni and Cheese (NF)

Grilled Asparagus, Portobello mushrooms (DF, GF, NF, V)

Sweet Potato and Grilled Pineapple Hash (DF, GF, V)

Grilled Street Corn, Chili Butter, Chives (GF)

Chef-Inspired Desserts

(To Include a GF, NF Option)

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee

Select Hot Teas

Freshly Brewed Iced Tea

Butcher Cut \$79 per person

(Indoors Only)

Garden Minestrone, Mini Baguettes (NF)

Baby Greens, Marinated Garbanzo Beans, Pickled Red Onions, Cucumbers, Carrots, Roasted Tomatoes, Shaved Parmesan, Herb Croutons (NF) Creamy Tarragon Dressing (GF, NF)

Grains & Root Vegetable Salad (DF, GF, V)

Garden Greens, Carrots, Parsnips, Fennel, Radish, Roasted Shallot Vinaigrette

Imported Orecchiette Pasta Salad (NF)

Grilled Broccoli, Sundried Tomatoes, Peas, Torn Basil, Crispy Prosciutto, Shaved Asparagus, Garden Herb, EVOO

Select Three Protein Options;

- *Grilled Seasonal Vegetables*
- *Oven Roasted Turkey Breast*
- *Smoked Chicken Salad*
- *Tasso Ham*
- *Slow Roasted Ham*
- *Peppercorn Crusted Roast Beef*

Aged Sliced Cheddar

Baby Swiss Cheese

Provolone

Bibb Lettuce, Vine Ripe Tomatoes, Banana Peppers

Red Onions, Dijon Mustard

Herb Mayonnaise, Pickle Spears

Sea Salt & Ranch Chips (GF, NF)

Ciabatta Bun, Multi Grain Bread, Croissant, Sourdough

Grande Lakes Signature Desserts

(To Include A GF, NF Option)

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee

Select Hot Teas

Freshly Brewed Iced Tea

Legend: Dairy Free (DF), Gluten Free (GF), Nut Free (NF), Vegan (V). All food and beverages are subject to a taxable service charge, currently at 26%, and state tax at 6.5%.

Plated Lunch

Individually-crafted Lunch

Three courses: Choice of Salad, Main Plate, Assorted Housemade Rolls, Salted Butter, and Sweet Delighter crafted for your event

Greens Select One

Cantaloupe & Prosciutto Salad (GF)

Arugula, Fig Balsamic, Toasted Pistachios, Stracciatella Cream

Hearts of Romaine Salad (NF)

English Cucumbers, Radish, Sourdough Croutons, Creamy Chèvre, Pickled Tomato, Herb Ranch Dressing

Arugula and Lola Rosa Salad (GF)

Roasted Golden Beets, Bleu Cheese, Compressed Apples, Candied Walnuts, Shaved Asparagus, Champagne Vinaigrette

Caramelized Pears & Endive Salad (DF, GF, NF, V)

Shaved Cauliflower, Fennel, Heirloom Carrots, Mandarin Vinaigrette

Main Plates Select One

Braised Short Rib (GF, NF)

Caramelized Leek & Sweet Potato Puree, Charred Broccolini, Roasted Turnips, Red Wine Reduction, Balsamic Braised Cipollini Onions

\$76

Herb-Crusted Grouper (GF, NF, S)

Lobster Saffron Rice, Braised Fennel

Shaved Heirloom Cauliflower, Local Tomato and Pickled Onion Chalaca

\$79

Roasted, Citrus-Brined Chicken Breast (GF, NF)

Warm Cannellini Bean Salad, Garden Pepper & Tomato Ragout

Roasted Heirloom Carrots, Olive Tapenade

\$72

Desserts Select One

Amaretto Tiramisu

Caramelia Crunchy Pearls, Almond Biscotti

Dark Chocolate and Coffee Layer Bar

Lemon-Yuzu Emulsion, Chocolate Almond, Fudge

Key Lime Tart

Vanilla Cream, Gin & Grapefruit Gel, Red Berries (NF)

Strawberry Fraisier Parfait

Raspberry Foam, Coconut Macaroon

NY Cheesecake

Blueberry Compote, Chantilly Cream, Graham's Crumble

Make it Bento \$84

Cold Options

Lo Mein Select One

Teriyaki Chicken (DF), Sweet Soy Marinated Skirt Steak (DF), Sesame Ginger Shrimp (DF)

Sushi Select One

Spicy Tuna, Tempura Shrimp, Vegetable Sushi

Salad Select One

Napa Cabbage Salad (DF, GF, V)

Carrots, Green Onions, Purple Cabbage, Roasted Peanuts, Orange Sake Vinaigrette

Bok Choy & Cucumber Salad (DF, V)

Bell Peppers, Radish, Toasted Sesame Seeds, Roasted Garlic & Chili Oil

Asian Pear & Snow Pea Salad (DF, GF, NF, V)

Five-spice Vinaigrette, Chinese Eggplant, Pickled Daikon

Hot Options

Main Plates Select One

Chicken, Short Rib, Local Catch

Sides Select Two

Jasmine Rice, Roasted Heirloom Potatoes, Braised Lentils, Haricot Verts, Corn Succotash, Local Mushrooms & Edamame, Romesco Ditalini

Salad Select One

Roasted Heirloom Cauliflower and Super Grains Salad (DF, NF)

Lentils, Quinoa, Farro, Spinach, Fire Roasted Peppers, Sun Dried Tomato Vinaigrette

Charred Broccoli and Shaved Brussel Sprout Salad (GF)

Smoked Almonds, Shaved Parmesan, Craisins, Sherry Vinaigrette

Cannellini Bean And Wilted Kale Salad (GF, DF, NF, V)

Marinated Cherry Tomatoes, Grilled Carrots, Crispy Sage, White Balsamic Vinaigrette

Dessert Select One

Warm Chocolate Brownie, Warm Bread Pudding, Chocolate Tart, NY Cheesecake

Beverages

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee

Select Hot Teas

Freshly-Brewed Iced Tea

Kosher, Vegetarian, and Dietary Restriction Meals Are Served Upon Request.

Maximum Service for 600 Guests

Legend: Dairy Free (DF), Gluten Free (GF), Nut Free (NF), Vegan (V). All food and beverages are subject to a taxable service charge, currently at 26%, and state tax at 6.5%.

Bagged Lunch

Select 2 Sandwiches/Salads Entrée, 1 Side Salad Accompaniment, 1 Dessert **\$69 per guest**
(\$6 per Additional Sandwich or Salad Entrée Choice)

Lunches are served in Individual Bags. Fruit Salad, Potato Chips, and Condiments included.

Crafted Salads & Sandwiches Select One

Grilled Chicken House Salad (NF)
Kalamata Olives, Grape Tomatoes, Shaved Parmesan
Olive Oil, Croutons, Lemon Garlic Dressing

Blackened Cauliflower & Chickpea Wrap (DF, NF)
Frisée, Roasted Seasonal Vegetables,
Spinach Tortilla

Oven Gold Turkey (DF, GF)
Peppered Bacon, Tomato Jam, Bibb Lettuce
Herbed Mayo, Multi-grain Bread

Roast Beef Banh Mi (DF, NF)
Pickled Vietnamese Slaw, Cilantro, Fresno peppers, Sweet Gem Lettuce, Sriracha Aioli, Baguette

Italian Muffuletta (NF)
Beachwood Ham, Coppa, Salami, Olive Tapenade, Banana Peppers
Provolone, Arugula, Focaccia Bun (DF, GF)

Accompaniments Select One

Southern Potato Salad (DF, GF, NF)

Saffron Couscous & Curry Vegetables (DF, NF)

Quinoa, Spinach, Garden Vegetables
White Balsamic Vinaigrette (DF, NF, V)

Desserts Select One

Chocolate Chip Cookie (NF)
Signature Granola Bars
Chocolate Fudge Brownie (NF)
Lemon-Lime Tart (NF)
Coconut-Chocolate Financier
Key Lime Sugar Cookie (NF)
Paleo Chocolate Almond Butter Bar (DF, GF, V)

Bag Lunch Enhancements

Soft Drinks
\$10 each

Bottled Iced Teas
\$10 each

Gatorade®
\$11 each

Red Bull®
\$11 each

Local Kombucha

\$13 each

Legend: Dairy Free (DF), Gluten Free (GF), Nut Free (NF), Vegan (V). All food and beverages are subject to a taxable service charge, currently at 26%, and state tax at 6.5%.

Dinner Buffets

Farm to Table \$145 per person

Attendant Required \$325 per Chef Attendant per 150 People

BLT Baby Romaine Salad (NF)

Kale, Smoked Bacon, Marinated Green Tomatoes, Brioche Croutons, and Charred Avocado Dressing

Blackened Cauliflower and Arugula Salad

Compressed Strawberry, Radish, Grapefruit, Blood Orange Vinaigrette

Farm Grain Bowls (NF)

WCF herbs, roasted vegetables, cucumber & soft feta dressing

JW Garden Rosemary Soda Bread (NF) Seasonal Jams

Local Lineage Coffee Rubbed Short Ribs (GF, NF)

Onion Marmalade

WCF Herb Roasted Pork Loin (DF, GF)

(carving station) (attendant Required)

Cider Braised Apples & WCK Rosemary Ragout

Grilled Mahi Mahi (GF, NF, S)

Cream Corn, Fennel and Heirloom Carrot Salad

Warm Fregola Cassoulet (NF)

Tomato broth, Broccoli Rabe, Fresh Peas, Herb Butter, Parmesan

Charred Brussel Sprouts (DF, GF)

WCF Hot Honey, Swiss Chard, Toasted Pine Nuts

Seasonal inspired Desserts

(To Include a GF, NF Option)

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee

Select Hot Teas

Freshly Brewed Iced Tea

Enhance Your Farm-to-Table \$28 per person

Shrimp & Smoke Cheddar Mick Farm Grits (GF, NF, S)

Dark Beer, Paprika, Fresh Herbs, Pepper Jelly

Local Hot Sauce Bar

Smoke on the Lake \$155 per person

Attendant Required \$325 per Chef Attendant per 150 People

Wood-fired Carrots Salad (GF)

WCF Curry Leaf-Coconut Cream Dressing, Charred Squash, Wilted Spinach, Fall Spice Pecans, WCF Garlic Chives

Baby Kale and Grilled Radicchio Salad (NF)

Tasso Ham, Charred Corn, Shaved Cucumbers, Garlic Herb Biscuit Croutons, Smoked Tomato Vinaigrette

Black Eye Pea and Charred Snap Pea Salad (GF, NF)

Roasted Apples, Shaved Peppers, Creamy Mustard Dressing

Garlic Chive Buttermilk Biscuit & Strawberry Butter (NF)

Smoked Brisket (carving station) (DF, GF, NF)

Pimento Mac & Cheese (NF) House-Made BBQ Sauce

Smoked Baby Back Ribs (DF, GF)

Guava Glaze, Pickled Okra

Bourbon Spoonbread (NF)
Peach Jam

Sweet Datil Pepper Glaze Swordfish (carving station) (DF, GF, NF)
Roasted Tomato & White Bean Succotash (GF, NF)
Smoked Mussel Salsa (DF, GF, NF, S)

Sweet Tea & Brown Sugar Chicken (GF)
Alabama Barbecue (GF, NF)

Sweet Potato Casserole, Pecan Streusel (GF)

Fried Green Tomato Slider (NF)
Spicy Remoulade, Beer Braised Cabbage, Potato Roll

Seasonal Desserts Selection
(To Include a GF, NF Option)

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee
Select Hot Teas
Freshly Brewed Iced Tea

Enhance Your Smoke on The Lakes Reception \$45 per person

Lobster Boil (action station) (GF, NF, S)
Shrimp, Clams, Smoked Sausage:
Red Bliss Potato, Corn, Old Bay Butter, Hot Sauce Bar

Adriatic Sunset \$165 per person
Attendant Required \$325 Per Chef Attendant Per 150 People

Mezze Platter
Muhammara (GF)
Labneh (GF, NF)
Red Wine Braised Eggplant (DF, GF, NF)
Tabouleh (GF, NF)
Lemon Herb Ricotta (GF, NF)
Grilled Pita, Farm Vegetables, Zaatar Lavash, Olives, Dolma, Marcona Almonds, Crispy Sumac Chickpeas

Grilled Halloumi Salad (GF, NF)
Grilled Zucchini, Roasted Grapes, Arugula, Pomegranate, Molasses Vinaigrette

Mediterranean Couscous Salad (NF)
Cucumbers, Feta, Olives, Garden Herbs, Grilled Artichokes, Salami

European Bread Display
Focaccia, Baguette, Naan
Olive Oil, Tomato Basil Butter, Balsamic

Harissa Salmon (Carving Station) (GF, NF)
Tzatziki, Roasted Heirloom Carrots

Shrimp al Ajillo (GF, NF)
Garlic Butter, Garden Herbs, Grilled Bread

Red Chermoula Braised Short Rib (GF, NF)
Rutabaga Mousseline, Yellow Raisin Relish

Jerez Grilled Chicken (DF, NF)
Lambrusco Onions, Warm Panzanella Salad

Egplant Caponata (DF, GF, NF)
Sheep's Milk Ricotta Polenta (GF, NF)

Mediterranean Inspired Desserts

(To Include a GF, NF Option)

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee
Select Hot Teas
Freshly Brewed Iced Tea

Flavors of Florida \$168 per person

Attendant Required \$325 per Chef Attendant per 150 People

Raw Bar and Ceviche Station - Based on 3 Pieces per Person

Blue Point Oysters, Bay Scallop Ceviche (S)

Poached Shrimp, Lemon Wedges, Local Hot Sauces,

FL Grapefruit Cocktail Sauce, Mignonette (DF, GF)

Seminole Pumpkin and Charred Broccoli Salad (DF, GF, NF, V)

Turnips, Caramelized Persimmons, Garden Tarragon Vinaigrette

Hearts of Palm and Watermelon Salad (DF, GF, NF, V)

Lolla Rosa Lettuce, Shaved Celery, Purple Radish, Mint & Blood Orange Vinaigrette

Cuban Sandwich (carving station)

Slow-roasted Pork, Fried Salami, Swiss Cheese, Pickles, House Cuban Bread (NF), Plantain, and Taro Chips

Haitian Coco Loco Shrimp (open fire station) (GF, NF, S)

Coconut Curry Vegetable & White Yam Stew, Pikliz

Sour Orange Marinated Corvina (carving station) (DF, GF, NF)

Crawfish Etouffee, (GF, S) Jalapeno Cornbread (NF)

Short Rib Ropa Vieja (GF, NF)

Cubanelle Pepper

Fried Yucca Mojo Aioli (GF, NF)

Grilled Chicken a La Brasa (GF, NF)

Black Bean Congri, Pickled Onion

Sweet Plantain, Dark Rum Glaze

Floridian Inspired Desserts

(To Include a GF, NF Option)

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee

Select Hot Teas

Freshly Brewed Iced Tea

Tour of JW \$175 per person

Attendant Required \$325 per Chef Attendant per 150 People

WCK

Harvest Platter and Dips

Beet Hummus (DF, GF, NF), Smoked Local Fish Dip (GF, NF), Surplus Braised Onion Dip (NF), Pimento Cheese (GF, NF)

Farm vegetables, Root Vegetable Chips, Lavash, Grilled Baguette

Caramelized Butternut Squash Salad (DF, GF, NF)

Braised Fennel, Charred Broccolini, Fennel Pollen, Sumac-Garlic Vinaigrette

Garden Chimichurri Skirt Steak (carving station)

Roasted Heirloom Potatoes, Baby Kale, Black Garlic Aioli

PRIMO

Heirloom Tomato and Creamy Burrata Toast
Grilled Focaccia, Red Sorrel, Garden Herbs

Prosciutto and Spinach Stuffed Pork Saltimbocca (carving station) (DF, GF, NF)
Mash Yukon Potatoes, Mushroom Madeira Jus

Saffron Braised Chicken Cavatelli (small plates) (NF)
Peas, Mustard Greens, Zucchini Squash, Parmesan

Knife Burger

Tuna Poke Bowl (DF, NF)
Edamame, Peppers, Cucumbers, Togarashi, Green Onions, Sracha Aioli

The Ozersky Burger (NF)
American Cheese, Caramelized Onions, Pepper Bacon, 999 Sauce

Local Catch Taco (chef station, optional) (NF)
Salsa Verde, Chopped Cabbage, Lettuce, Mexican Cream, Guacamole, Flour Tortilla

JW Marriott Orlando Restaurant-Inspired Desserts
(To Include a GF, NF Option)

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee
Select Hot Teas
Freshly Brewed Iced Tea

American Wood-Fire Chop-House \$195 per person
Attendant Required \$325 per Chef Attendant per 150 People

Shrimp Bisque (NF, S)
Marinated Poached Shrimp and House Crackers (NF)

Tuna Carpaccio and Endive Salad (DF, GF, NF)
Florida Citrus, Celery Hearts, Spiced Corn, Star Fruit, Cilantro Aioli, Lemon Infused EVOO

Charred Baby Romaine Salad
Pine Nuts, Roasted Garlic- Roman Caesar, Pecorino Romano, Brioche Croutons, Crispy Kale

Chop-House Salad (NF)
Iceberg and Field Greens, Candied Bacon, Grape Tomatoes, English Cucumbers, Shaved Asparagus, Farm Radish, Crispy Onions, Gorgonzola Emulsion

Jumbo-Lump Crab Cake (NF, S)
Lemon Pernod Sauce, Charred Broccolini Salad

Australian Pink Salt Rubbed Striploin (carving station) (attendant required) (GF, NF)
Salted Butter Whipped Yukon Potatoes, Grande Lakes Steak-Sauce

Grilled Orange-Thyme Brined Pork Chops (GF, NF)
Blueberry-Dijon Glaze

Creamed Kale and Artichoke Stuffed Flounder
Tomato Peperonata (DF, GF, NF), Garden Tarragon Sourdough Crumbs (NF)

Chop-House Mac and Cheese (NF)
Gruyere, Aged Cheddar, Parmesan Bread Crumbs

Grilled Wild Mushrooms and Farro Risotto (NF)

Cauliflower and Celery Root Gratin (GF, NF)
Sunflower seed gremolata

Classic Chop House Desserts

(To Include a GF, NF Option)

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee
Select Hot Teas
Freshly Brewed Iced Tea

Grill Station Enhancement \$55 per person
Wood-Fire Grill Station Grill (carving station)

36oz Long-Bone Tomahawk Ribeye (GF, NF)
Rosemary Horseradish Cream (GF, NF), Madeira Jus (NF, GF), House Brioche Rolls (NF)

Grilled Maine Lobster (GF, NF, S)
Lemon-Caper Herb Butter (GF, NF)

Legend: Dairy Free (DF), Gluten Free (GF), Nut Free (NF), Vegan (V). All food and beverages are subject to a taxable service charge, currently at 26%, and state tax at 6.5%.

Plated Dinner

Three courses: Choice of Salad, Entrée and Dessert Artisan Bread and Butter served with all menus

Note: All plated dinners must be served inside

Salad Course Select one

Bibb Lettuce and Spinach Salad (NF)
Marinated Bocconcini Mozzarella
Oven-Roasted Tomatoes, Shaved Asparagus
Herb Croutons, White Balsamic Dressing

Lola Rosa, Frisée, Smoked Almonds, Manchego Cheese
Shaved Heirloom Cauliflower, Crispy Jamón Serrano
Caramelized Pears, Sherry Vinaigrette (GF)

Romaine & Baby Kale
Creamy Cashew Spread, Radish, Moscato Compressed Strawberries, Everything Crisp, Roasted Turnips

Arugula Mix (DF, GF, NF, V)
Maple Glazed Acorn Squash, Shaved Carrots, Fennel,
Compressed Apple, Beet Dust, Charred Strawberry Vinaigrette

Plated Dinner Enhancements

Intermezzo

\$11 per person

Grapefruits-Prosecco (GF, NF)

Raspberry-Champagne (GF, NF)

Green Apple (GF, NF)

Peach-Chardonnay (GF, NF)

Cold Appetizers

\$16 per person

Dicuri Burrata & Cantaloupe (GF)
Arugula, Fig Balsamic, Florida Sugar Cane Syrup, Iberico Ham, Pistachio Dukkah

Poach Lobster (GF, NF, S)
Marinated Persimmons, Fennel Pollen, Farm Sweet Potato Puree, Red Sorrel, Sumac Vinaigrette

Fried Puri Puri
Local Chestnut Hummus, Caramelized Rush Apple, Turmeric Pickled Cauliflower, Yogurt Honey Mustard, Micro Greens

Tuna Tiradito (GF, NF)
Aji Amarillo Leche de Tigre, Sweet Baby Corn, Purple Peruvian Potato, Florida Citrus, Micro Cilantro, Shaved Peppers

Hot Appetizers

\$19 per person

Pure Florida Cane Syrup Caramelize Pumpkin Soup (GF)
Nutmeg Crème Fraiche, Pumpkin Oil, Bunching Onion Dust

Sweet Potato Ravioli (NF)
Chicken Scarpariello, Ricotta Salad, Primo Olives, Charred Shishito Peppers, Charred Orange-Sage Oil

Wood-fired Octopus (NF)
Heirloom Tomato & Lobster Bisque, Sea Urchin Custard, Charred Caulilini, Garden Tarragon Crumbs

Wild Mushroom Arancini (NF)
Vegetable Bolognese, Charred Leeks & Celery Hearts Salad, Parmesan Cheese

Smoked Duck Cavatelli (NF)
Local Mushrooms, Fresh Peas, Garden Greens, Calabrian Chili, Crispy Duck Pastrami, Parmesan

Braised Pork Cheeks Stuffed Cabbage (GF, NF)
Braised Sundried Potatoes, Fennel, Garden Pepper Salad, Chicharron Gremolata

Entrees Select one

Harissa Corvina (GF, NF, S)
Smoked Tomato Braised Beluga Lentils
Rainbow Swiss Chard & Fennel Salad
Charred Broccolini, Lobster Coral Sauce, Chermoula
\$142 per person

Pan-roasted Sea Bass
Local Mushroom and spinach Farrotto, Eggplant Peperonata
Yellow Split Pea Puree, Pistachio Pesto
\$144 per person

Seared Citrus-Herb Chicken Breast (NF)
Maple Cornbread Puree, Pecan Streusel, Roasted Sweet Potato,
Haricot Verts, Smoked Sweet Peppers & corn Relish, Bourbon Chicken Jus
\$137 per person

Braised Beef Short Ribs (GF, NF)
Micks Farms Garlic Chive Pecorino Grits, Farm Greens, Roasted Cauliflower, Heirloom Carrots, Charred vine tomatoes
\$142 per person

Grilled Filet Mignon (GF, NF)
Celery Root and potato Puree, Grilled Caulilini, Cream Spinach
Warm Radish Salad, Wild Mushroom Ragout
\$151 per person

Filet Mignon and Marinated Shrimp (GF, NF, S)
Crispy Fingerling Potatoes, Grilled Asparagus, Charred Tomatoes
Smoked Corn Puree, Coffee Stout Beef Jus, Pickled Melon Salsa
\$162 per person

Woodfired Strip Loin and Garden Herb Crab Risotto Arancini (NF, S)
Braised Endive, Butternut Squash Gremolata, Roasted Baby Zucchini, Sweet Pea Vermouth, Port Reduction, Charred Sweet Cipollinis
\$162 per person

Desserts Select one

Dark Chocolate Layer Cake
Hazelnut Crunch, Lemon Cream

Coconut Cream Tart
Mango Lime Coulis, Pineapple, and Mangoes Chutney

Goat & Cream Cheese Mousse
Red Berries, Pomegranate Gel, Raspberry Foam

Grand Cru® Chocolate Essay
Entremets, Truffle, Cake, Macaron, Mousse

Caramelized Apple Tart
Green Apples Coulis, Caramel Emulsion

Caramel Mousse Entremet
Yuzu Cremeux, Hazelnut Crunch, Exotic Fruits Coulis

Beverages

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee
Select Hot Teas

Pre-Selected Entrée Service

Groups have the option to offer their guests multiple entrée selections with the following guidelines:

The menu must have the same first course (soup, salad, appetizer), dessert, and side

Maximum of 3 entrée selections:

2 selections, no additional charge, highest price prevails

3 selections, the highest price prevails, and additional \$11 per person

Minimum 50 guests

Entrée selections must be determined (10) business days prior to the event

The client will be responsible for providing the name of each guest with their entrée choice and a place card that will be pre-set prior to the event.

A La Carte Service Tableside

For dinner events that would like the opportunity to offer each of their guests an entrée selection tableside live during the event, please note the following guidelines:

The menu must have a minimum of 4 courses (with 2 courses prior to the entrée) and must have the same starters (soup, salad, appetizer), desserts, and sides.

Tableside choices include vegetarian

Tableside choices selected apply to the entrée only, with all same sides.

2 Choices is an additional \$32++ per guest for the entire guarantee. The highest price prevails.

3 Choices is an additional \$42++ per guest for the entire guarantee. The highest price prevails.

Legend: Dairy Free (DF), Gluten Free (GF), Nut Free (NF), Vegan (V). All food and beverages are subject to a taxable service charge, currently at 26%, and state tax at 6.5%.

Kids Dinner Buffet

3-12 years old

Minimum 20 children

JW Kids \$53 per child

Chicken Noodle Soup (DF, NF)

Macaroni and Cheese (NF)

Margarita Pizza (NF)

Hot Dogs (DF, NF)

Grilled Chicken Breast (DF, GF, NF)

Mashed Potatoes (GF, NF)

Steamed Broccoli (DF, GF, NF, V)

Cupcakes, Strawberry Salad

Juice Box

Tadpole \$45 per child

Mini Hamburgers (NF)

Chicken Fingers (NF)

Penne Butter Pasta (NF)

French Fries (NF, V)

Steamed Carrots & Green Beans (DF, GF, NF, V)

Cookies, Brownies (NF)

Juice Box

Legend: Dairy Free (DF), Gluten Free (GF), Nut Free (NF), Vegan (V). All food and beverages are subject to a taxable service charge, currently at 26%, and state tax at 6.5%.

\$132 per dozen

Cold Selections

Grilled Lobster Salad (DF, GF, NF, S)

Charred Avocado Puree, Radish Salad, Crispy Plantain

Za'atar Lamb Loin (NF)

Crispy Pita, Citrus Yogurt, Mint,

Cucumber Salad, Micro Greens

Edamame Causa (DF, GF, NF)

Togarashi, Smoked Chicken, Sriracha Mayo

Vegetable Summer Roll (DF, GF, V)

Peanut Dipping Sauce

Seared Tuna Tostada (GF, NF)

Corn Tortilla, Watermelon & Cucumber Salad, Fresno Chili Crema

Poached Beet & Whipped Goat Feta

WCF Honey, Kale Pesto, Crispy Lomo, Semolina Baguette

Grilled Sofrito Shrimp (NF, S)

Lemon Cream Cocktail, Grilled Pineapple Jam, Garden Mint, Maduro Bread Crips

Shrimp Ceviche Shooters (GF, NF, S)

Aji Amarillo, Fried Peruvian Corn, Shaved Celery, Jalapeno

Charred Rainbow Carrots (GF, NF)

Grilled Naan, Tahini Honey Yogurt, Spice seeds, Ruby Red Radish Sprout

Smoked Heirloom Tomato Jam (NF)

Grilled Focaccia, Ricotta, Olive Tapenade

Chef's Seasonally-Inspired Sushi Selection (NF, S)

(Minimum of 9 dozen required)

Pickled Ginger, Wasabi, Soy Sauce

Hot Selections

Lump Crab Fritter, Florida Citrus Aioli (DF, NF, S)

Shrimp Spring Roll (DF, NF, S)

Sweet Chili Sauce

Beef Short Rib Potato Croquette, Truffle Aioli (NF)

Smoked Chicken Bites, Honey Seared Corn Bread

Crispy Sweet Potato, Candy Jalapenos, Carolina Barbecue (NF)

Smoked Brisket, Corn Arepa, Fried Cheese, Cilantro Aioli (NF, GF)

Mini Birria Taco, Adobo Chicken, Oaxacan Cheese, Birria sauce (GF, NF)

Three-Cheese Arancini, Sundried Tomato Aioli (NF)

Cuban Arroz con Pollo Croquetas, Tomato Escabeche, Mojo Onions (GF, NF)

Italian Sausage & Beef Meatballs, Silky Basil Ricotta, Parmesan, Caper Gremolata (NF)

Falafel, Harrisa Romesco, Pickled Shallot & Cucumber Salad (DF, NF, V)

Pork Pot Stickers, Chili Oil (DF, NF)

Short Rib, Buttermilk Biscuit, Potato Puree, Green Tomato Chutney (NF)

Pork Belly, Steam Buns, Kimchi Aioli, Toasted Sesame Seeds (NF)

Pulled Sofrito Chicken, Seared Corn Masa, Green Chili, and Cotija Cheese (GF, NF)

Legend: Dairy Free (DF), Gluten Free (GF), Nut Free (NF), Vegan (V). All food and beverages are subject to a taxable service charge, currently at 26%, and state tax at 6.5%.

Reception Action Stations

Reception stations must be ordered for at least two-thirds of the total expected guest count.

Grande Lakes Raw Bar \$50 per person

Seasonal Selection of Oysters on the Half Shell (S) Spicy Shrimp Cocktail (DF, GF, NF, S) Snow Crab Claws (S)

Mignonette, Horseradish, Cocktail Sauce, Chili Oil, Lemon

Bi-Coastal Station \$55 per person

(Attendant required \$325 each Chef. Based on 5 pieces per person)

Mini Lobster Rolls (NF, S)

House Brioche, Celery, Tarragon Aioli,

Gulf Coast Shrimp Cocktail (GF, NF, S)

Valentina Sauce, Clamato Tomato Juice, Onion, Avocado, Cucumbers, Cilantro

Seared Maine Scallops (NF, S)

Creamed Corn, Blistered Tomato, Basil Crumbs

Street Taco Station \$48 per person

(one carving Attendant required \$325 per station)

Pork al Pastor (carving station) (DF, GF, NF)

Guajillo Pepper Adobo Chicken (GF, NF)

Mexican Street Squash, Chili Lime Vinaigrette, Tajin (DF, GF, NF, V)

Corn Tortilla (GF), Flour Tortilla

Avocado Crema (GF, NF) Pico De Gallo, Roasted Tomatillo Salsa, Cotija Cheese, Shaved Cabbage Slaw

Spanish Paella \$48 per person

(Attendant required \$325 each Chef.)

Mussels, Chorizo, Chicken, Shrimp

Bomba Rice, Saffron Broth, Peas (GF, NF, S)

Pan de Barra (NF), Piquillo Pepper Butter (GF, NF)

Risotto \$48 per person

(Attendant required \$325 each Chef)

Risotto Action Station

Seafood Risotto (GF, NF, S)

Scallops, Shrimp, Crab, Charred Corn, Saffron-Tomato Broth

Duck Confit (GF, NF)

Shaved Brussels, Roasted Carrots, Blistered Tomatoes, Roasted Garlic Manchego Cream

Wild Mushroom (GF, NF)

Pea Puree, Garden Sweet Peppers, Spinach, Gruyere

Welcome to Miami \$45 per person

(One Attendant required \$325 each Chef)

Ropa Vieja Empanada (NF)
Cubanelle Pepper Aioli,

Fried Pork Chunks & Havana Club Rum Glazed Plantain (GF, NF)

Enchilado de Camarones (Action station) (GF, S)
Lobster Coral & Smoked Tomato Broth, Charred Peppers, Green Onions

Cuban Bread (NF)

Stone Flatbread Station \$35 per person
(One Attendant required \$325 each Chef)

Margherita (NF)
Fresh Mozzarella, San Marzano Tomato, Basil

Butcher's Pie (NF)
Pepperoni, House Sausage, Ham, Arugula Pesto

Garlic Knots (NF), Marinara Sauce, Crushed Red Peppers, Parmesan, Pepperoncini, San Marzano Sauce

Sausage Shop \$37 per person
(Grill station required)

Argentinian Chorizo, German Bratwurst, Smoked Chicken Sausage (DF, GF)

House-Made Buns & Mini Baguettes (NF)

Sea Salt Potato Chips (DF, GF) & Beer Cheese Sauce (GF, NF)

Chimichurri, Shoestring Potato, Sauerkraut, Grain Mustard, Herb Aioli, Spicy Ketchup, Pepper Relish

Legend: Dairy Free (DF), Gluten Free (GF), Nut Free (NF), Vegan (V). All food and beverages are subject to a taxable service charge, currently at 26%, and state tax at 6.5%.

Reception Carving Stations

Carving Stations must be ordered for at least two-thirds of the total guest count.

Szechuan Short Rib Lettuce Wraps (carver required) \$22 per person (DF, GF, NF)

Local Greens, Shave Onions, Marinated Peppers, Sweet Soy, Grilled Scallions, Farm Radish, Pickled Carrots, Tempura Flakes, Daikon, Furikake, Toasted Peanuts, Grilled Mushrooms, Kimchi Lemongrass & Garlic Rice

Requires attendant at \$325++ per attendant

Slow Roasted Porchetta (DF, GF) \$23 per person
Braised Fennel and Broccoli Rabe Fregola Stew (NF)
Caper Gremolata (DF, GF, DF), *Garlic Knots* (NF)

Smoked Pork Shoulder (GF, NF) \$22 per person
Carolina & Bama Barbecue Sauce, Hot Sauce Bar
Cornbread, Jalapeno Butter (NF)
White Cheddar Mac & Cheese, Herb Biscuit Crumbs (NF)
Traditional Cole Slaw (GF, NF)

Plantain-crust Grouper (DF, GF, NF) \$25 per person
Citrus Coconut Glaze, (DF, GF, NF) *Sweet Potato Puree* (GF, NF)
Grilled Pineapple & Mint Yogurt Sauce (GF, NF), *Cassava Rolls* (NF)

Fennel-dusted Corvina (DF, GF, NF) \$25 per person
Warm Wild Grain and Farm Vegetable Cassoulet, (NF) *Garden Tarragon & Tomato Butter Sauce* (GF, NF)

Beef Brisket Barbacoa (DF, GF, NF) \$24 per person
Mexican Rice, (DF, GF, NF, V) *Refried Beans, Jicama Salad, Guacamole, Roasted Tomato-Ancho Chili Salsa, Queso Fresco*

Surplus Ale Marinated Beef Striploin (DF, NF) \$26 per person
Sweet Pepper & Roasted Corn Heirloom Potato Hash (GF, NF), *Black Garlic Jus* (GF, NF), *Brioche Roll* (NF)

Argentinian Beef Tenderloin Asado (DF, GF, NF) \$32 per person
Crushed Yukon Potatoes & Squash Locro (GF, NF, V)
Creamed Spinach, (GF, NF) *Fernet Beef Jus,* (GF, NF) *Chimichurri* (NF)

Black Mint Marinated Picanha Sirloin (DF, GF) \$37 per person
Portuguese Sausage & Barley Stew (NF), *Pao De Queijo* (NF), *Hearts of Palms Salad* (DF, GF, NF, V)

Portuguese Piri Piri Swordfish (GF, NF) \$34 per person
Local Shrimp & Coconut Milk Etouffee (GF, NF), *Steamed Rice* (V), *Shaved Fennel & Radish Salad* (DF, NF, V)

Antipasti Platter \$37 per person

A Market Display of Three Artisanal Cheeses, Cured & Smoked Meats

Grilled Artichokes
Roasted Peppers
Pepperoncini
Marinated Mushrooms
Italian Olives
Marcona Almonds
Artisan Mustards and Preserves
Fig Preserves

Rain Coast Crackers
Grissini
French Baguette

Salads \$26 per guest + Chef Attendant

Spinach Salad, local Mushrooms, Hard Boiled Eggs, Spicy Pecans, Roasted Seasonal Squash, Smokey Bacon Vinaigrette

Arugula & Frisée, Pickled Beets, Candied Pine Nuts

Ricotta Salata, Compressed Cantaloupes, Sherry Vinaigrette (GF)

Bibb Salad, Endive & Radicchio, Caramelized Apples, Smokey Bleu Cheese, Prosciutto, Roasted Persimmons, Golden Raisin Vinaigrette (GF, NF)

Heirloom Tomato & Mozzarella Salad, Arugula, Red Baby Romaine, Basil, Balsamic, Semolina Baguette (NF)

Legend: Dairy Free (DF), Gluten Free (GF), Nut Free (NF), Vegan (V). All food and beverages are subject to a taxable service charge, currently at 26%, and state tax at 6.5%.

Reception Dessert Action Stations

(Attendant required, \$325 per chef) (one per 75 guests)

A la Minute Strawberry Vacherin \$24 per person

Swiss Meringue, Berries, Strawberry Sorbet
Pistachio Financier

Flambeéd Crepés \$28 per person

Rum Flambeéd Crêpes, Roasted Pineapple
Vanilla Ice Cream

Cherries At Their Glory (GF, NF) \$26 per person

Stir-Fried Cherries, Angel Food Cake, Yogurt Sorbet

Warm Apple Pie \$32 per person

Heirloom Apple Pie, Hazelnut Espuma, Vanilla Ice Cream

Bananas Foster \$26 per person

Old Rum Flambeéd and Caramelized Bananas, Banana Bread
Peanut Butter Ice Cream

Ice Cream, Gelato and Sorbet Bar \$32 per person

Ice Cream, Gelato, and Sorbet

Assortment of Toppings and Sauces to Include:

Chocolate Sauce, Whipped Cream, Mini Pearls, Toasted Coconut,
Gummy Bears®, Oreo® Crumbs, Berries, Poached Peaches

Handcrafted Milkshakes (NF) \$26 per person

Malt, Strawberry, and Vanilla Milkshakes
Adorned with Candies and Other Sweets

Warm Brownie Ice Cream Sundae \$26 per person

Warm Valrhona Chocolate Brownie, Vanilla Ice Cream,
Butterscotch Sauces, Fudge, Chantilly Cream

Chocolate S'mores Tart \$26 per person

Grand Cru® Valrhona Chocolate Tart, Toasted Marshmallows
Mint Chocolate Chip Ice Cream

Legend: Dairy Free (DF), Gluten Free (GF), Nut Free (NF), Vegan (V). All food and beverages are subject to a taxable service charge, currently at 26%, and state tax at 6.5%.

Executive Meetings

Limited to groups of 35 guests or under

Executive Continental Breakfast \$50 per person

*Freshly-Squeezed Juices to Include:
Orange, Grapefruit, Apple, Cranberry*

Seasonally-Selected Sliced Fruits (DF, GF, V)

Assorted Freshly Baked Breakfast Pastries Include:

*Croissants, Fruit, and Cheese Danishes
Crafted Fruit Preserves, Whipped Butter
Decaffeinated Coffee and Select Teas*

Executive Breakfast Buffet \$68 per person

*Freshly-Squeezed Juices to Include:
Orange, Grapefruit, Apple, Cranberry*

Seasonally-Selected Sliced Fruits (DF, GF, V)

Assorted Freshly-Baked Breakfast Pastries Include:

*Croissants, Fruit, and Cheese Danishes
Crafted Fruit Preserves, Whipped Butter
Cage-Free Scrambled Eggs (DF, GF)
Applewood-Smoked Bacon (DF, GF)
Chef's Selection of Breakfast Potatoes*

Freshly Brewed Coffee, Decaffeinated Coffee, and Select Teas

Leadership Luncheon \$84 per person

*Artisan Rolls
Selection from Daily Lunch Offerings:
Two Menu of the Day Handcrafted Salads*

*Two Menu of the Day Protein Offerings
Menu of the Day Side Dish Accompaniment
Menu of the Day Vegetable
Two Chef's Dessert Specials*

*Freshly Brewed Coffee, Decaffeinated Coffee
Select Hot Teas
Freshly-Brewed Iced Tea*

Legend: Dairy Free (DF), Gluten Free (GF), Nut Free (NF), Vegan (V). All food and beverages are subject to a taxable service charge, currently at 26%, and state tax at 6.5%.

Wine

Champagne/Sparkling

Sparkling, Mumm Napa, Brut,
Napa Valley
\$70

Sparkling, Moët & Chandon Imperial
Epernay, France
\$160

Sparkling, Chandon, Garden Spritz
\$68

Sparkling, Prosecco
Avisi
\$68

Champagne, Nicholas Feuillatte, Brut, "Blue Label"
France
\$122

Tattinger Brut "La Française"
NV Champagne, France
\$190

Veuve Clicquot, "Yellow Label",
NV, Reims
\$170

Schramsberg Vineyards "Mirabelle", Brut
California
\$110

White Wines

Pinot Gris, King Estate, Signature Collection,
Oregon
\$65

Pinot Grigio, Seaglass,
Central Coast, California
\$68

Pinot Grigio, Pighin, Friuli-Venezia-Giulia
\$68

Sauvignon Blanc, Villa Maria,
Marlborough, New Zealand
\$68

Sauvignon Blanc, Joel Gott,
California
\$70

Sauvignon Blanc, Napa Cellars
Napa Valley, California
\$82

Sancerre, Fouchier Lebrun, "Le Mont"

Loire, France
\$90

Chardonnay, Seaglass,
Santa Barbara (Unoaked)
\$68

Chardonnay, Joel Gott,
California (Unoaked)
\$70

Chardonnay, Napa Cellars
Napa Valley
\$82

Chardonnay, Neyers 304
Carneros
\$76

Chardonnay, Flowers,
Sonoma Coast
\$105

Rosé Wines

Chateau d'Esclans "Whispering Angel",
Cotes de Provence
\$90

Rosé, Joel Gott,
California
\$68

Rosé Bieler, Cuvee Sabine,
Coteaux D'aix en Provence
\$70

Red Wines

Pinot Noir, Seaglass
Santa Barbara County
\$68

Pinot Noir, Bravium
Anderson Valley
\$85

Pinot Noir, Belle Glos,
Central Coast
\$80

Pinot Noir, Bouchard Aine et Fils,
Bourgogne Rouge, Burgundy, France
\$84

Merlot, Napa Cellars
Napa Valley
\$74

Merlot, Duckhorn Vineyards
Napa Valley
\$110

Cabernet Sauvignon, Seaglass
Paso Robles
\$68

Cabernet Sauvignon, Joel Gott 815
California
\$70

Cabernet Sauvignon, Napa Cellars
Napa Valley
\$92

Cabernet Sauvignon. Quattro Theory
Napa Valley
\$149

Blend, The Prisoner
Napa Valley
\$155

Blend, Joel Gott
Palisades, California
\$70

All food and beverage are subject to a taxable service charge, currently at 26%, and state tax currently at 6.5%.

Cocktails

Cash Bar

Premium Cocktails - \$17 per drink

Luxury Cocktails - \$19 per drink

Select Cordials - \$20-40 per drink

Luxury Wine - \$20 per glass

Premium Wine - \$18 per glass

Sparkling Wine - \$21 per glass

Craft Beer - \$12 per bottle

Regional Craft Beer - \$14 per bottle

Imported Beer - \$13 per bottle

Domestic Beer - \$12 per bottle

Mineral Water - \$10 per glass

Soft Drinks - \$10 per glass

Minimum cash bar sales of \$500 per bar must be achieved. Bars require a cashier for \$275 with a three-hour minimum. Additional hours are \$35 per hour. All beverages are subject to a taxable service charge, currently at 26%, and state tax currently at 6.5%.

Bar Selections

All bars require a bartender (one per 75 guests) at \$325++ per bartender for a maximum 3 hours (\$55 per additional hour). Cash Bars will require a separate cashier for the same pricing guidelines.

Hourly Liquor Bar Pricing includes House White Wine and Red Wine, Domestic and Imported Beers, Fruit Juices, Pepsi Soft Drinks, Bottled Still and Sparkling Waters

Premium

Absolut 80 Vodka
Captain Morgan Rum
Dewars White Label Whiskey
Tanqueray Gin
High West Bourbon
Herradura Blanco Tequila
Courvoisier VS Cognac

One Hour \$39 per guest
Two Hours \$54 per guest
Three Hours \$67 per guest
Four Hours \$81 per guest
Five Hours \$95 per guest

A La Carte \$16 per drink

Luxury

Tito's Vodka
Bacardi Silver Rum
Glenfiddich Scotch 12 Year
Bombay Sapphire Gin
Maker's Mark Bourbon
Casa Noble Añejo Tequila
Courvoisier VSOP Cognac

One Hour \$41 per guest
Two Hours \$57 per guest
Three Hours \$73 per guest
Four Hours \$89 per guest
Five Hours \$105 per guest

A La Carte \$19 per drink

Beer and Wine

One Hour \$34 per guest
Two Hours \$48 per guest
Three Hours \$62 per guest
Four Hours \$76 per guest
Five Hours \$90 per guest

Domestic Beers and Seltzers

Budweiser
Bud Light
Coors Lite
Michelob Ultra

Truly Hard Seltzer

A La Carte \$11 each

Craft, Imported, Specialty Beers

Corona

Stella Artois

Samuel Adams Seasonal

Surplus

IPA

A La Carte \$13 each

Non-Alcoholic Specialty Drinks

Heineken 0.0

Red Bull

Fever Tree

One Hour \$14 per guest

Two Hours \$22 per guest

Three Hours \$32 per guest

Four Hours \$42 per guest

Five Hours \$52 per guest

Soft Drinks

Pepsi Soft Drinks

Bottled Waters

Bubly

Pellegrino

A La Carte \$10 each

All rates are subject to a taxable 26% service charge and 6.5% sales tax.

Whisper Creek Farm

As part of the Grande Lakes philosophy to be more sustainable, we would like to welcome you to our vision Whisper Creek Farm

The chefs of the hotel have partnered with a local farmer to cultivate over 10,000 sq. ft. of land on property that is used for our own organic fruit and vegetable garden. This concept allows the chefs to pick what they would like to grow each season, so only the freshest produce is used on the menus throughout the resort holding true to "Farm to Fork".

The farm also houses chickens, ducks, and quail which provide fresh eggs, while bee apiaries produce raw honey which is used in recipes.

*We welcome you to Whisper Creek Farm and invite you to join us in creating memories and unique experiences.
We hope you enjoy the fruits of our labor.*

Partners

LAKE MEADOW NATURALS

Ocoee, Florida

FARMER DALE B. VOLKERT

PRODUCTS Lake Meadow Naturals is a chicken and egg farm outside of Orlando. They raise cage-free, hormone-free chicken and duck eggs from Rhode Island Red and Barred Plymouth Rock chickens, and Kaki Campbell ducks. They are a USDA-certified processing facility and also produces processed poultry.

Lake Meadow farm eggs are used throughout our menus for all whole egg products.

General Information

Event Terms & Conditions

FOOD AND BEVERAGE PRICING / POLICIES

All food and beverage is to be provided by Grande Lakes Orlando. Menus and prices are subject to change.

All food, beverage and Room Rental are subject to 26% taxable service charge, currently 6.5%. Tax-exempt organizations must provide Hotel with copy of a valid Florida Tax Exempt Certificate.

To ensure food quality, buffet and food display prices are based upon 1 1/2 hours or less. Break prices are for 1/2 hour service. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you are pregnant or have certain medical conditions.

CATERING SERVICE RELATED FEES

A production fee of \$325 will be applied to all catered meal functions of less than 50 guests. Action Stations are subject to Chef/Attendant fees of \$325 each. Bartender Fees are \$325 per bartender (3-hour minimum) plus \$35 each additional hour. Cash bars require Cashiers at \$325 each (3-hour minimum) plus \$35 each additional hour.

GUARANTEES

Final guarantee of attendance and/or quantities of food items must be submitted by 3:00pm, 3 business days (72 hrs.) prior to event. In the event a guarantee is not received, the greater of: 1) the original contracted attendance or Food and Beverage minimum, or 2) the actual guest count, will be charged to the master bill.

CANCELLATION

A cancellation fee will be charged to group in accordance with the following cancellation schedule or Event Contract. If cancellation between 90 to 31 days prior to event, 75% of total estimated event charges will be assessed as cancellation fee. If cancellation within 30 days of event, 100% of total estimated event charges will be assessed as cancellation fee. Event charges are based on the food & beverage minimum and meeting room rental, as outlined on the Event Order plus applicable tax.

PAYMENT

All events require pre-payment unless prior arrangements have been established with Hotel. A non-refundable deposit of 25% estimated event charges is due if 61 days or more to event date; 50% if 60-22 days to event; 100% if event is 21 days or less. A Credit Card Authorization is required for all events. Personal checks may be accepted up to 21 days prior to event. All remaining payments may be made in the form of cashier's check, credit card or cash. Direct Billing requests require \$5,000 minimum event expenditure and must be submitted to Marriott Business Services (MBS) two (2) months prior to event date. Social events are not eligible for Direct Billing.

FUNCTION/EVENT ROOM(S)

The Hotel assigns event space based on the contract and/or guaranteed number of attendees and times. Final confirmation of Event room(s) may be made at the time attendance guarantee is given unless prior agreement has been made with Hotel. All event rooms are subject to change. Any group that requires a room to be reset on the day of the function will be charged a minimum of \$500.

OUTDOOR EVENTS, BACKUP SPACE, AND WEATHER CALL

Outdoor events will incur a set-up fee of \$10 - \$18 per person (plus tax). Inclement Weather decisions will be made at least 8 hours prior to event start time. If a double set of both indoor and outdoor locations are requested, a set-up fee (based on set-up needs) will be charged per person and placed on the final bill (range \$10-\$18).

Outdoor events must conclude by 10:00 pm. Pyrotechnics and/or Fireworks must conclude by 9:00pm.

GRANDE LAKES AUDIO/VISUAL / PRODUCTION

Quotes for Audio Visual and Production needs are available upon request. through Grande Lakes Audio/Visual All electrical needs (power) and rigging (to ceiling) must be arranged through Grande Lakes AV. 26% taxable service charge and 6.5% sales tax will be added to all audio-visual pricing and outdoor production.

DAMAGES

Any damage to the Hotel as a result of group activity will be subject to a repair/cleaning charge. A scheduled walk-through should be arranged through your Event Manager prior to load-in, and after move-out, to assess the condition of event space.

SMOKE-FREE POLICY

In accordance with the Florida Clean Air Act, Grande Lakes Orlando is a smoke-free environment. Smoking is permitted in designated outdoor areas only.

GRANDE LAKES DESTINATION SERVICES

Grande Lakes Destination Services Team is available to discuss décor, entertainment, off-site events, floral, and transportation needs. Tents, fireworks/pyrotechnics, and airborne shows (such as drone shows), must be arranged through the Grande Lakes Destination Services team.

Should you prefer to utilize non-Grande Lakes Vendors, a copy of the subcontractors' liability insurance policy is required by Hotel, showing proof of applicable minimum policy limits. Please consult with your Event Manager should you plan to utilize subcontractors or outside vendors for further requirements and approval.

SHIPPING & RECEIVING

Due to limited storage capabilities, please ensure shipped items/packages are to arrive at the hotel no more than 3 business days prior to the event / your arrival. Please ensure the following appears on all shipped items:

JW Marriott Orlando, Grande Lakes 4040 Central Florida Parkway, Orlando, Florida 32837 In the care of: Insert Event or Conference Name + Event Date

Attn: Name of person receiving shipment Fees apply for all incoming and outgoing shipments and will be billed to the event master bill unless otherwise arranged. COD deliveries will not be accepted by the Hotel.

Required package movement fees will apply.

SECURITY/FIRE MARSHAL APPROVAL

The Hotel shall not assume responsibility for the damage or loss of any item(s) left on hotel property. Arrangements for security may be made prior to the event at a fee of \$65 per hour (4-hr minimum required).

All outside vendors must register with Grande Lakes Safety & Security prior to load in or entering the resort.

Compliance with all federal, state, and local fire/building codes is required for events. Permits, Diagrams, and Fire Watches are required for many types of events including but not limited to; exhibits/displays, general sessions, vehicles, cooking stations, Pyro, and tenting which will require prior approval. Fees will be assessed by the Orange Co. Fire Marshal. Consult your Event Manager for guidance.

SIGNAGE

The hotel reserves the right to approve the type and placement of all signage. Wall graphics and affixed branding must be provided and installed by the FedEx office. All rigging and/or hanging of items must be facilitated by Grande Lakes AV.

FURNITURE REMOVAL

Common area and/or outlet furnishings cannot be moved or utilized for other purposes unless approved by your Event Manager. Moving fees will apply.

PARKING

Daily Valet parking is \$53 per car. Daily Self-parking is \$35 per car, plus tax.