



*A Wedding Day like  
no other...*

*Wedding Packages  
2009*

*Royal Plaza  
Hotel*

*Lake Buena Vista*

*Your Wedding Day  
is one of the most  
important days in your  
life and will live in  
your memory for years  
to come.*

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*1905 Hotel Plaza Boulevard  
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*32830-2203*

# *From the moment you said yes...*

Experience the Magic and Celebrate your new life together with family and friends in a very special place...

## *Congratulations*

... on your Engagement. The Royal Plaza is delighted to offer you the perfect setting for one of life's most treasured memories. Your Wedding Day is one of the most important days of your life and our staff is prepared to see that all of your Wedding Dreams come true.

A picture is worth a thousand words- but seeing is believing. Begin your journey with a private tour of our facility. As we toast your Engagement with Champagne, meet our Chef and Staff, peruse our facilities and catch a glimpse of the Magic and Romance that awaits you on your Wedding Day.

We want you to enjoy your Wedding to the fullest, and we also want you to have fun planning it. It's our mission to help you achieve both of these. We have the venue, the people and the expertise to make your Wedding Day a worry-free, memorable and thoroughly romantic experience.

We are here to help customize the menu and wedding package of your dreams. In addition, we can arrange your Bridal Shower, Rehearsal Dinner, and/or over night accommodations for your guest as well as breakfast buffet the next morning after the wedding.

Enclosed you shall find information regarding our wedding packages. Once you have had the opportunity to review this information, we would be delighted to meet with you and answer questions as well as introduce you to the highlights of our property and more!

We look forward to working with you to make your "Special Day" a truly memorable event!



# *From the moment you said yes...*

## Wedding Amenities Included in Packages:

- ❖ An Invitation to Enjoy a Personal Tasting with Our Chef
- ❖ Complimentary Beautifully Appointed Ballroom with First Class Service
- ❖ Private Ballroom for the Bridal Party Before the Reception
- ❖ Votive Candles Displayed on a Mirrored Tile at Each Guest Table
- ❖ Complimentary Champagne Toast for all guests over the age of 21
- ❖ White Floor Length Linen, White Chair Covers with Choice of Color Bow, Overlay Color & Napkins
- ❖ Wedding Cake with Complimentary Cutting and Serving of Your Wedding Cake
- ❖ Four (4) Hours Open Bar
- ❖ Special Rates on Overnight Accommodations for Your Out Of Town\*\*
- ❖ Complimentary Executive Suite for the Bride & Groom on their Wedding Night \*\*
- ❖ Breakfast in Bed the following morning and a late checkout of 1pm
- ❖ Parents of the Bride and Groom to receive Suite Upgrades at Room Block Rate \*\*
- ❖ Placement of Your Favors and Place Cards
- ❖ Parquet Dance Floor
- ❖ List of Preferred Vendors
- ❖ Dedicated Banquet Captain On Site
- ❖ 10% Discount on Rehearsal Dinner or 10% Discount on Post Nuptial Brunch
- ❖ Vendor Meals @ \$25.95 ++ per person
- ❖ Our Chef is happy to adjust the menu for any dietary requirements
- ❖ Minimum guarantee of 50 guests. Terms and conditions apply. Valid for 2009.

**\*\* Based on Availability**

For evening receptions, there will be an additional \$250.00 discount from July 1<sup>st</sup> to November 1, 2009. For receptions on Sunday's, there is a 10% discount off per person year around. For afternoon receptions there will be an additional \$350.00 discount from July 1<sup>st</sup> to November 1, 2009. **(Only one discount applies.)**

## The Royal Plaza Wedding Ceremony Packages

- ❖ Your Ceremony Package Includes; Beautiful Crown Point Courtyard or Private Ballroom, Rehearsal Time Scheduled within the Week prior to your Wedding Date. Your memories will be accented with selected décor and style. Arch with Flowers, Columns, Riser and Set-up are included in package. \$900.00 ++ applies for all Ceremonies Planned.

### Times Available:

On Friday or Saturday Evenings, event times may begin at 6:00pm or later. For Saturday Daytime Receptions, events will need to end no later than 4:00pm.



# *From the moment you said yes...*

## ~~ Silver Plated Dinner ~~

(Minimum Guarantee of 50 Guests)

### **The Reception**

One Display  
One Cold Hors D' Oeuvre  
One Hot Hors D' Oeuvre  
Four Hours House Brand Open Bar

### **The Plated Dinner**

Champagne Toast

### **Salad**

**Choice of One:**

#### **Bitter Green Salad**

Endive, Watercress, Apple & Baby Greens

Or

#### **California Baby Greens**

Vine-Ripe Tomatoes, Onions & European Cucumbers  
with Choice of Dressing

### **Entrée**

**(Select Two)**

#### **Grilled Norwegian Salmon**

with Tarragon Plum Tomato and  
Cream Sauce

#### **Grilled Chicken Breast**

with Wild Mushroom Sauce

#### **Roasted Sirloin of Beef**

with Cabernet Sauce

All entrées served with Grilled Vegetables & Chef's Choice of Starch

Freshly Baked Warm Rolls & Butter

We will proudly serve your Wedding Cake  
with Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$101.95 per person

\$64.95 per person without bar

Menu prices are subject to 22% gratuity & 6.5% tax  
Vegetarian Options are Available  
Prices Subject to Change



# *From the moment you said yes...*

## ~~ Gold Plated Dinner ~~

(Minimum Guarantee of 50 Guests)

### **The Reception**

One Display  
Two Cold Hors D' Oeuvre  
Two Hot Hors D' Oeuvre  
Four Hours Call Brand Open Bar

### **The Plated Dinner**

Champagne Toast

### **Salad**

#### **Choice of One:**

#### **Caesar Salad**

Crisp Romaine Lettuce with Homemade Caesar Dressing,  
Parmesan Cheese & Herb Croutons

Or

#### **Bitter Green Salad**

Endive, Watercress, Apple & Baby Greens

### **Entrée**

#### **(Select Two)**

#### **Seared Corvina**

with Lemon Dilled Cream Sauce

#### **Satin Chicken Pinot Noir**

Grilled Marinated Chicken Breast with Pinot Noir Sauce

#### **Tenderloin of Beef**

Grilled Marinated Tenderloin of Beef served with Trio  
of Peppercorn Demi Glaze

All entrées served with Grilled Vegetables & Chef's Choice of Starch

Freshly Baked Warm Rolls & Butter

We will proudly serve your Wedding Cake  
with Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$119.95 per person

\$74.95 per person without bar

Menu prices are subject to 22% gratuity & 6.5% tax  
Vegetarian Options are Available  
Prices Subject to Change



# *From the moment you said yes...*

## ~~ Crystal Buffet Dinner ~~

(Minimum Guarantee of 50 Guests)

### **The Reception**

One Display  
One Cold Hors D' Oeuvre  
One Hot Hors D' Oeuvre  
Four Hours House Brand Open Bar

### **The Buffet Dinner**

Champagne Toast

### **Salad**

#### **Choice of One:**

#### **Orange Grove Salad**

Bay Greens, Strawberries, Caramelized Walnut, Stilton Cheese,  
Mandarin Oranges, Apple & Orange Vinaigrette

#### **Fresh Baby Greens**

Vine-Ripe Tomatoes, Carrots, Onions & Cucumbers with  
Ranch & Italian Dressing

#### **Caesar Salad**

Crisp Romaine Lettuce with Homemade Caesar Dressing,  
Parmesan Cheese & Herb Croutons

### **Entrée**

#### **(Select Two)**

#### **Seared Grouper**

with Herb Butter Sauce

#### **Grilled Breast of Chicken**

with Marsala Sauce

#### **Sliced Roast Prime Rib**

Roast Prime Rib of Beef prepared with Au Jus & Creamy Horseradish

All entrées served with Grilled Vegetables & Chef's Choice of Starch

Freshly Baked Warm Rolls & Butter

We will proudly serve your Wedding Cake  
with Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$111.95 per person

\$74.95 per person without bar

Menu prices are subject to 22% gratuity & 6.5% tax  
Vegetarian Options are Available  
Prices Subject to Change



# *From the moment you said yes...*

## ~~ Platinum Buffet Dinner ~~

(Minimum Guarantee of 50 Guests)

### **The Reception**

One Display  
Two Cold Hors D' Oeuvre  
Two Hot Hors D' Oeuvre  
Four Hours Call Brand Open Bar

### **The Buffet Dinner**

Champagne Toast

### **Salad**

**Choice of One:**

#### **Mediterranean Salad**

Olive, Feta Cheese, Pepperoncini, Sundried Tomato & Sliced  
Onion with Herbs Vinaigrette

#### **Orange Grove Salad**

Mandarin Oranges, Diced Apples, Fresh Strawberries, Caramelized  
Walnut & Stilton Cheese served with Orange Vinaigrette Dressing

#### **Caesar Salad**

Crisp Romaine Lettuce with Homemade Caesar Dressing,  
Parmesan Cheese & Herb Croutons

### **Entrée**

**(Select Two)**

#### **Bronzed Florida Grouper**

with Lemon Dill Cream Sauce

#### **Grilled Chicken Mediterranean**

Artichokes, Olives & Tomatoes with Cream Sauce

#### **Filet Mignon**

with Chanterelle Sauce

All entrées served with Grilled Vegetables & Chef's Choice of Starch

Freshly Baked Warm Rolls & Butter

We will proudly serve your Wedding Cake  
with Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$129.95 per person

\$84.95 per person without bar

Menu prices are subject to 22% gratuity & 6.5% tax  
Vegetarian Options are Available  
Prices Subject to Change



# *From the moment you said yes...*

## ~~ Dinner Duet Entrees~~

### **Plated Selections**

Chef's Choice of Starch & Seasonal Vegetable  
Freshly Baked Warm Rolls & Butter with  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

### **The Reception**

One Display, One Cold Hors D' Oeuvre, One Hot Hors D' Oeuvre  
Four Hours House Brand Open Bar

### **The Plated Dinner**

Champagne Toast

### **Salad**

**Choice of one:**

#### **Orange Grove Salad**

Mandarin Oranges, Diced Apples, Fresh Strawberries, Caramelized  
Walnut & Stilton Cheese served w/Orange Vinaigrette Dressing

#### **Caesar Salad**

Crisp Romaine Lettuce with Homemade Caesar Dressing,  
Parmesan Cheese & Herb Croutons

### **Dinner Duet Entrees**

#### **Beef Tenderloin & Jumbo Prawns**

Medallions of Beef Tenderloin  
Topped w/Compound Butter Jumbo  
Prawns w/ Lobster Sauce  
\$128.95 per person  
\$91.95 per person w/o Bar

#### **Pan Seared Breast of Chicken & Maine Scallops**

With Red & Yellow Tomato Relish  
\$118.95 per person  
\$81.95 per person w/o Bar

#### **Grilled Shrimp & Crusted Pork Loin**

Grilled Shrimp w/Diver Scallops &  
Coriander Crusted Pork Loin  
w/Natural Au Ju  
\$113.95 per person  
\$76.95 per person w/o Bar

#### **Crab Cake & Filet of Beef**

with Roasted Pepper Horseradish &  
Port Wine Reduction Served w/Fresh  
Seasonal Vegetables & Mashed  
Potatoes  
\$113.95 per person  
\$76.95 per person w/o Bar

#### **Filet & Atlantic Salmon**

Duet of Petite Filet Mignon (6oz.) & Atlantic Salmon  
Served w/Wild Mushroom Cabernet Reduction & Dilled Cream  
\$113.95 per person  
\$76.95 per person w/o Bar

If a SPLIT MENU is chosen, only two choices are accepted and  
The higher priced entrée will be charged for both entrée choices.

Prices are subject to 22% gratuity & 6.5% tax  
Prices Subject to Change



# *From the moment you said yes...*

## ~~ Reception Selections ~~

### Displays

#### **Domestic & Imported Cheeses**

Served with Gourmet Crackers & Sliced French Bread

#### **Seasonal Fresh Fruit Mirror**

Served with Yogurt Poppy Seed Dipping Sauce

#### **Fresh Vegetable**

Crudités with Ranch Dip

#### **Warm Spinach & Artichoke**

Dip with Toasted Tortilla Chips

### Cold Hors D' Oeuvres

Prosciutto Wrapped Pineapple

Gourmet Finger Sandwich Assortment

Gourmet Canapé Assortment

Artichoke and Cream Cheese Tartlet

Sugar Cane Fruit Kabobs with Yogurt Poppy Seed Dipping Sauce

Roasted Red Pepper

with Zesty Pesto Cream atop a Garlic Crouton

Strawberries & Brie

Atop a Toasted Crouton finished with Mint

Beef Tenderloin, Blue Cheese & Sweet Pickle Coins

Coronets of Genoa Salami with Herbed Cheese

Steak Tartare on Black Bread

### Hot Hors D' Oeuvres

Coconut Shrimp

Mini Chicken Wellington

Beef Empanadas

Mini Reuben

Bacon Wrapped Scallops

Dragon Shrimp

Salmon Satay Chile Lime

Bruschetta Tomato Roasted

Kabob Ginger Teriyaki Steak

Chicken Quesadillas



# *From the moment you said yes...*

## *~~ Signature Appetizer Selections ~~*

(Priced Per Guest)

<b>Paisano Bruschetta</b> with Mozzarella Cheese, Vine-Ripened Tomatoes, and Fresh Basil Dressed with Balsamic Vinaigrette	\$ 7.95 per person
<b>Warm Tomato Tartlet</b> Accented with Mache and Tarragon Vinegar	\$6.95 per person
<b>Filet Mignon Egg Rolls</b> Fresh Omaha Beef and Boursin Cheese with a Crisp Egg Roll Wrap Served with Sweet Chili Sauce	\$9.95 per person
<b>Shrimp Martini</b> Accented with Chopped Tomatillos Salsa	\$10.95 per person
<b>Seared Scallop with Baby Spinach</b> Accented with Ginger Maple Syrup	\$12.95 per person
<b>Lump Crab Cake</b> with Tropical Fruit Salad	\$9.95 per person
<b>Lobster Bisque</b> with Cognac	\$7.95 per person

Prices are subject to 22% gratuity & 6.5% tax  
Prices Subject to Change



# *From the moment you said yes...*

## ~~Reception Packages~~

Price per Hour

### **Hors D' Oeuvres Displays**

#### **Assortment of Sushi Rolls**

Including: Spicy Tuna, Yellow Tail, Crab & Cucumber

\$350.00 Serves 50 Guests

\$425.00 Serves 75 Guests

\$525.00 Serves 125 Guests

#### **Mediterranean Splendor**

Baba Ghanoush, Hummus, Grape Leaves & Feta

Garnished with Cucumber & Carrot Wedges

Served with Grilled Pita Chips

\$275.00 Serves 50 Guests

\$375.00 Serves 75 Guests

\$500.00 Serves 125 Guests

#### **Antipasto Platter**

Italian Meats and Cheeses, Assorted Grilled Fresh Vegetables

Garnished with Olives, Pepperoncini & Capers

\$275.00 Serves 50 Guests

\$375.00 Serves 75 Guests

\$500.00 Serves 125 Guests

#### **Smoked Salmon**

With Caviar

\$350.00 per Display

Serves 75 Guests

#### **Warm Wheels of Brie Cheese**

Garnished Fresh Berries & Grapes Served with Freshly Baked Baguettes

\$225.00 Serves 30 Guests

#### **Plaza Tenderloin Display**

Sliced Marinated Tenderloin of Beef

Served with Blue Cheese Crumbles, Horseradish Cream & Wedges  
of Brie Cheese

Accompanied by Hot French Baguettes

\$750.00 Serves 100 Guests

Prices are subject to 22% gratuity & 6.5% tax  
Prices Subject to Change



# *From the moment you said yes...*

## ~~ Reception Packages ~~

- Continued  
Price per Hour

### Carving Stations

All Carving Stations are Chef Attended Stations

#### Prime Rib of Beef

Accompanied by Red Bliss Mashed  
Potatoes & Grated Horseradish Cream Sauce  
\$375.00 Serves 50 Guests

#### Caribbean Pork

Slow Roasted Pork Loin with Mojo Seasoning  
Grain Mustard Remoulade & Island Fruit Chutney  
Served with Fried Yucca, Fried Plantain & Sliced Cuban Bread  
\$250.00 Serves 50 Guests

### Action Stations

All Carving Stations are Chef Attended Stations

#### Italian Pasta

Tortellini, Penne or Bow Tie Pastas  
Sautéed with a Selection of Fresh Seasonal Vegetables and Herbs  
Accented with your choice of Sausage, Shrimp or Chicken  
Served with Alfredo, Tomato Basil & Marinara Sauce  
\$425.00 Serves 50 Guests

#### Oriental Stir Fry

Stir Fry Chicken, Shrimp and Beef with Oriental  
Noodles & Crisp Vegetables  
Tossed in a Thai Chili Sauce  
\$425.00 Serves 50 Guests

#### Seafood Sauté

Shrimp & Scallops Sautéed in Roasted Garlic,  
Accented with Tomato, Mushroom & Sweet Onions  
Finished with Fresh Basil, Olive Oil & White Wine  
\$650.00 Serves 75 Guests

\$75.00++ Chef Attendant Fee per Station

Prices are subject to 22% gratuity & 6.5% tax  
Prices Subject to Change



*From the moment you said yes...*

*~~ Reception Packages ~~*

*- Continued  
Price per Hour*

**Chocolate Fountain**  
Four Tier Chocolate Fountain  
Served with Fresh Strawberries, Pretzels,  
Marshmallows or Pound Cake Squares  
\$7.95 per person  
Based on 3 hours  
(Minimum of 100 guests)

**SEAFOOD ENHANCEMENTS**

*Raw Bar*

*Crab Legs, Shrimp, Oysters, Crab Claws  
Citrus Scented Tarter Sauce, Horseradish, Lemon Wedges,  
Spicy Course Grain Mustard Sauce  
Chef Selection of Fresh Seafood Salad  
\$15.95 per person, Minimum 50 Guests*

*Ceviche served in Chilled Martini Glasses  
Accented with Snipped Chives and Lemon  
\$12.95 per person*

Prices are subject to 22% gratuity & 6.5% tax  
Prices Subject to Change



*From the moment you said yes...*

~~ Selections for the Younger Guests~~

## Children's Menu

Offered for Guests Ages 3 – 11 years

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Fresh Fruit Cup

Seasonal Greens with Ranch Dressing

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Entrees  
(Select one)

Chicken Fingers with French Fries

Pasta with Meat & Tomato Sauce

Hamburger or Cheeseburger with French Fries

All Beef Hot Dog with French Fries

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Jumbo Cookie  
Fruit Punch or Milk

\$35.95++ Per Child

Menu prices are subject to 22% gratuity & 6.5% tax  
Vegetarian Options are Available  
Prices Subject to Change



# *From the moment you said yes...*

## ~~ Bar Packages ~~

### House Brands

1<sup>st</sup> Hour - \$13.95 per guest  
2<sup>nd</sup> Hour - \$10.95 per guest  
Additional - \$7.95 per guest  
Hours

### Call Brands

1 Hour - \$15.95 per guest  
2 Hour - \$12.95 per guest  
Additional - \$9.95 per guest  
Hours

### Premium Brands

1 Hour - \$18.95 per guest  
2 Hour - \$ 14.95 per guest  
Additional - \$11.95 per guest  
Hours

## Host Bar

House Brand Cocktails - \$6.75 per Drink  
Call Brands - \$7.00 per Drink  
Premium Brand Cocktails - \$7.25 per Drink  
House Wine - \$6.50 per Glass  
Domestic Beer - \$5.50 per Bottle  
Imported Beer - \$6.75 per Bottle  
Sodas - \$2.50 each  
Juices & Bottled Water - \$3.75 each

## Cash Bar

House Brand Cocktails - \$7.75 per Drink  
Call Brands - \$8.00 per Drink  
Premium Brand Cocktails - \$8.25 per Drink  
House Wine - \$7.50 per Glass  
Domestic Beer - \$6.50 per Bottle  
Imported Beer - \$7.75 per Bottle  
Sodas - \$3.50 each  
Juices & Bottled Water - \$4.75 each

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Bartender fees: \$100.00 for the initial two hours  
\$75.00 for each hour thereafter  
Bartender fees are waived if the total bar sales exceed \$400.00  
within the first two hours.

Beverage prices are subject to 22% gratuity & 6.5% tax  
Prices Subject to Change



# *From the moment you said yes...*

## *~~Wine Selection ~~*

### **White Wine**

Casillero Del Diablo Chardonnay	\$38.95 per bottle
Relax Riesling	\$35.95 per bottle
Pinot Grigio, Francis Coppola	\$38.95 per bottle
Francis Coppola, Pinot Grigio	\$43.95 per bottle

### **House Varietal Wine**

Sycamore Lane Chardonnay, Cabernet Sauvignon, Merlot	\$25.95 per bottle
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### **Red Wine**

Estancia Merlot	\$49.95 per bottle
Clos Du Bois Merlot	\$54.95 per bottle
Trinity Oaks, Pinot Noir	\$38.95 per bottle
Casillero Del Diablo Cabernet Sauvignon Amano Zinfandel	\$35.95 per bottle

### **Blush Wine**

Beringer White Zinfandel	\$25.95 per bottle
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### **Champagne & Sparkling Wine**

J. Roget, Sparkling Champagne	\$25.00 per bottle
Mumms Napa, Napa Valley	\$29.95 per bottle
Banfi (Rosa Regale), Brut	\$47.95 per bottle

### **Beverage Station**

Fruit Punch (Non-Alcoholic)	\$35.00 per gallon
Champagne Punch	\$45.00 per gallon
Margarita Punch	\$45.00 per gallon
Pina Colada Punch	\$45.00 per gallon
Bloody Mary's	\$30.00 per pitcher
Screwdrivers	\$30.00 per pitcher
Keg of Domestic Beer	\$300.00
Keg of Imported Beer	\$350.00

Beverage prices are subject to 22% gratuity & 6.5% tax  
Prices Subject to Change



## ~~ *Banquet Policies* ~~

### **Guarantees**

We need your assistance in making your Wedding Reception a success. A guarantee is required for all meal functions. Guarantees are due by 12:00 noon, 5 business days prior to your event. This will be considered your minimum guarantee. This is not subject to reduction, for which you will be charged even if less attend. The hotel will prepare for (5%) over your guarantee. In the event that the guarantee is not received, the original estimated attendance, as indicated on the Banquet Event Order, will be charged.

### **Deposits/Cancellations**

A non-refundable deposit of \$2,500.00 is required to confirm function space, and is due with signed contract. Cancellations that are received within ninety (90) days of the event are subject to a penalty fee equal to 100% of all food, beverage and function room charges. Additionally, any payments on entertainment, decorations or services provided by contracted suppliers will be forfeited. Final payment is due 7 business days prior to the reception date with cash, credit card or certified check.

### **Food & Beverage Service**

All food must be supplied and prepared by the hotel. Your entrée selection, room requirements and all other arrangements must be received a minimum of three (3) weeks prior to the function. These menus are suggestions for your consideration, but if you prefer, our Catering Department will be pleased to tailor a menu to your specific needs.

The hotel does not allow any food to be brought in from the outside by guests due to city, state, health and liquor laws. No food or beverage may be taken from your banquet function. All items are sold for consumption on property in accordance with city, state, health and liquor laws.

The Royal Plaza, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the State of Florida Liquor Control Board. It is required, therefore, that all alcoholic beverages be supplied by the hotel. The legal drinking age in the State of Florida is 21 years. It is the client's responsibility to notify the hotel if any attendees are underage and to ensure the minors attending the function are not served alcoholic beverages.

Prices and menus quoted are subject to change without notice. Our wedding packages are subject to 22% service charge and 6.5% applicable taxes on all food and beverage items.

### **Liability**

The Royal Plaza reserves the right to inspect and control all private functions. The hotel cannot assume responsibility for personal property and equipment brought into the banquet areas. The hotel will hold client responsible for any damages to carpeting, draperies, wall-covering, tables, chairs, lighting, sound and audio-visual equipment caused by attendees or outside vendors.

### **Outside Suppliers**

The hotel must be notified prior to any function if outside vendors have been retained to provide entertainment, sound, lighting, audio-visual equipment, decorations, props, staging, etc. Failure to notify the hotel could result in additional labor or rental fees.

### **Function Space**

We reserve the right to re-allocate the reception rooms due to circumstances beyond our control. Should the final guest numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room of our choice. We would, of course, discuss any changes with you.

