



**EMBASSY SUITES
HOTEL®**

Orlando – International Drive South/C.C.

8978 International Drive, Orlando FL 32819

407-352-1400 • 800-433-7275

www.embassysuitesorlando.com/intl

BANQUET MENUS

MORNING BREAKS

ROYAL CONTINENTAL

*Florida Orange Juice
Mini Muffins & Fruit Danish
Freshly Baked Breakfast Breads
Jellies, Jams, Cream Cheese and Butter
Freshly Brewed Starbucks
Café Verona Regular and
Decaffeinated Coffee
Assorted Tazo Tea
\$14.50 per person*

DELUXE CONTINENTAL BREAKFAST

*Florida Orange Juice, Grapefruit Juice
and Cranberry Juice
Assorted Danish Pastries, Bagels,
Croissants and Muffins
Jellies, Jams, Cream Cheese and Butter
Sliced Fresh Fruit Tray
Freshly Brewed Starbucks
Café Verona Regular and
Decaffeinated Coffee
Assorted Tazo Tea
\$16.50 per person*

MORNING HEALTH BREAK

*Florida Orange Juice
Flavored Yogurt, Granola Bars,
Sliced Fresh Fruit Tray
Tazo Tea
and Mineral Water
\$12.50 per person*

POWER BREAK

*Energy Drink
Regular & Decaf Coffee
Assorted Power Bars, Individual Cereals and Milk
Tazo Tea
and Bottled Water
\$17.50 per person*

*All menu prices subject to state sales tax and 21% service charge.
Prices subject to change.*

SPECIALTY BREAKS

ALL-DAY BREAK PACKAGE:

Before Meeting:

*Assorted Chilled Juices,
Freshly Brewed Starbucks Café Verona Regular
and
Decaffeinated Coffee, Assorted
Starbucks Tazo Tea, Muffins & Fruit Pastries*

Mid-Morning:

*Beverage Refresh, Freshly Brewed
Starbucks Café Verona Regular and Decaffeinated
Coffee
Starbucks Tazo Tea and Assorted Sodas*

Mid-Afternoon:

*Fudge Brownies
Freshly Baked Cookies
Assorted Sodas
Bottled Water
\$23.50 per person
With a Deli Lunch
\$34.50 per person*

I DON'T WANT TO GROW UP

*Frozen Candy & Ice Cream Bars, Peanuts
Freshly Baked Cookies and Brownies,
Assorted Sodas and Bottled Waters
\$13.50 per person*

AFTERNOON DELIGHT

*Freshly Baked Cookies and Brownies
Assorted Sodas & Bottled Waters
Freshly Brewed Starbucks Café Verona Regular
& Decaf Coffee
\$13.50 per person*

BEVERAGE ONLY BREAK

*Freshly Brewed Starbucks Café Verona
Regular and Decaf Coffee, Assorted Starbucks
Tazo Tea, Bottled Waters &
Assorted Sodas
\$8.50 per person*

3 STRIKES YOU'RE OUT

*Large Honey-Dipped Soft Pretzels
With Honey Mustard, Mini Hot Dogs
Cracker Jacks and Tortilla Chips with
Nacho Cheese sauce
Assorted sodas, Bottled Water
\$12.50 per person*

ALOHA BABY

*(Minimum 20 guests)
Chocolate Fountain with Pineapple, Strawberries
and Bananas and Sponge Cake
Assorted Cheeses and Party Crackers
Tropical Fruit Punch
\$12.50 per person*

CHOCOLATE FEST

*(Minimum 20 guests)
Chocolate Ice Cream with Chocolate Chunks
Assorted Chocolate Bars
Chocolate Chips Cookies
Chocolate Drink
Assorted Sodas & Bottled Waters
\$14.50 per person*

BREAKFAST BUFFETS

THE ALL AMERICAN BUFFET

*Assorted Chilled Juices
Fluffy Scrambled Eggs
Hickory Smoked Bacon and
Sausage Links
Breakfast Potatoes
Assorted Muffins, Bagels and Danish Pastries
with Butter and Preserves
Freshly Brewed Starbucks Café Verona Regular and
Decaffeinated Coffee
Tazo Tea
\$18.95 per person*

EMBASSY COOK TO ORDER BREAKFAST BUFFET

*Served Daily in our Atrium Area
\$10.95 per person*

TO ENHANCE YOUR BUFFET ADD:

*Display of Sliced Seasonal Fruit - \$3.50 per person
Assorted Fruit Yogurts with Granola - \$2.50 per person
Buttermilk Biscuits with Sausage Gravy - \$2.50
Individual Breakfast Cereals - \$2.50 per person
French Toast with Maple Syrup - \$3.00 per person
Grits - \$2.00 per person*

PLATED BREAKFAST

*Fluffy Scrambled Eggs
Hickory Smoked Bacon and
Sausage Links, English Muffin, Fruit Garnish
Starbucks Café Verona Coffee and Tazo Tea
\$14.50 per person*

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REFRESHMENTS - A LA CARTE

Per Dozen

<i>Full-Sized Muffins</i>	\$25.00
<i>Croissants</i>	\$30.00
<i>Fruit Danish</i>	\$30.00
<i>Bagels with Cream Cheese</i>	\$25.00
<i>Assorted Cookies</i>	\$25.00
<i>Brownies</i>	\$25.00
<i>Petit Fours</i>	\$42.00
<i>Miniature Fruit Tarts</i>	\$42.00
<i>Large, honey-dipped soft pretzels with honey mustard</i>	\$26.00
<i>Fruit and Nut Breads/per loaf</i>	\$25.00

Beverages Per Gallon

<i>Freshly Brewed Regular Starbucks Café Verona</i>	\$49.00
<i>Freshly Brewed Starbucks Café Verona Decaffeinated Coffee</i>	\$49.00
<i>Iced Tea</i>	\$36.50
<i>Lemonade</i>	\$34.00
<i>Florida Orange Juice</i>	\$36.50

Based on Consumption

<i>Starbucks Tazo Tea</i>	\$ 2.50 Each
<i>Hot Chocolate</i>	\$ 2.25 Each
<i>Soft Drinks</i>	\$ 2.50 Each
<i>Bottled Waters</i>	\$ 2.75 Each
<i>Individual Fruit Juices</i>	\$ 2.75 Each
<i>Whole Fruit</i>	\$ 1.95 Each
<i>Candy Bars</i>	\$1.95 Each
<i>Individual Fruit Yogurt</i>	\$ 2.25 Each
<i>Individual Granola Bars</i>	\$ 2.75 Each

Per Person

<i>Potato Chips, Corn Chips, Pretzels with chef's Dip</i>	\$ 3.50
<i>Tortilla Chips with Salsa</i>	\$ 3.25
<i>Tri-Colored Tortilla Chips with Chile Con Queso</i>	\$ 4.50
<i>Honey Roasted Peanuts</i>	\$ 3.95
<i>Individual Fruit Yogurt</i>	\$ 2.50
<i>Sliced Fresh Fruit Tray</i>	\$ 4.25

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LIGHT & BOXED LUNCHESES

All Light Luncheon Selections include Chef's Dessert, Starbucks Café Verona
Regular Coffee Decaffeinated Coffee and Iced Tea.
Please select up to 2 choices with a minimum of 25ppl

SALADS YOUR WAY

*Grilled Florida Grouper, Grilled Chicken, or Thinly Sliced Marinated Sirloin Steak
Served on a Bed of Roasted Vegetables and Mixed Greens with Roasted Chile Pepper Vinaigrette Dressing Served with Assorted Rolls
and Butter*

\$21.95 per person with Florida Grouper

\$20.95 per person with Chicken

\$22.95 per person with Marinated Sirloin Steak

SEDONA VEGETARIAN SANDWICH

*Grilled Portobello Mushrooms, Roasted Vegetables, Gourmet Greens, Beefsteak Tomatoes
and Roasted Garlic Dressing*

Served Open Face on a Grilled Kaiser Roll

\$19.95 per person

EMBASSY TRIPLE-DECKER CLUB SANDWICH

White Toast Bread with Breast of Smoked Turkey,

Honey Cured Ham and

Hickory Bacon with Swiss cheese

Lettuce, Tomatoes and Mayonnaise

Served with Pasta Salad &

Garnished with Fresh Fruit

\$21.95 per person

BUFFALO CHICKEN WRAP

Buffalo Chicken with Tomatoes and Romaine Lettuce,

Wrapped in a flavored Tortilla and served with celery,

carrot sticks and blue cheese dressing

\$21.95 per person

COLOSSAL MEATBALL SANDWICH

Homemade Meatballs in a tomato basil sauce

Stacked high on a soft Sub roll topped with melted provolone

Cheese, served with potato chips and garnished with fresh fruit

\$21.95 per person

You may wish to add one of our Homemade Soups for an additional \$3.95 Per Person

BOX LUNCH

AVAILABLE TO-GO ONLY

Choice of:

Ham & Swiss Cheese or Turkey & American Cheese

Or Vegetarian Sandwich, Individual Bag of Chips,

Whole Fruit, Homemade Cookie, Bottled Water or Soda

\$15.95 per person

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**PRE-ORDER LUNCH MENU FOR GROUPS OF
12 or LESS GUESTS**

Please turn in request to Banquet Staff by 10:00am

Group Name: _____

Guest Name: _____

All lunches include
House Salad, Chefs Choice of Dessert
&
Beverage: Coke, Diet Coke, Sprite, Water, Iced Tea or Coffee

(Please circle your selection)

Chicken Caesar Salad

Turkey Club Wrap with Fries

Crab & Shrimp Quesadilla

Half - pound Cheeseburger with Fries

Grouper Wrap with Fries

Cuban Sandwich with Fries

\$18.95**

++Above prices are subject to 21% Service Charge and 6.5% Sales Tax

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PLATED LUNCHES

*All plated lunches include Assorted Rolls, Butter,
Starbucks Café Verona Regular & Decaffeinated Coffee, Iced Tea & Chef's Dessert*

STARTERS

Choice of One Salad

*Mozzarella & Tomatoes Salad topped with a balsamic vinaigrette dressing
Gourmet Garden Salad with Assorted Dressings
Caesar Salad with garlic croutons and Parmesan cheese*

ENTREES

*Marinated Grilled Chicken topped with lemon & capers sauce served
With rice pilaf and grilled vegetables
\$23.95 per person*

*Chicken Parmesan served with angel hair pasta topped with
Sun-dried tomato sauce
\$24.95 per person*

*Roast Pork Loin topped with a creamy red wine sauce
Served with mashed potatoes and grilled vegetables
\$25.95 per person*

*Pasta Primavera
Tri-color pasta with vegetables served in a creamy butter sauce
\$23.95 per person*

*Sliced London Broil Marsala served with roasted potatoes and mixed vegetables
\$29.95 per person*

*Grilled Salmon Filet with a citrus dill sauce served with
Rice pilaf and vegetables
\$27.95 per person*

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LUNCHEON BUFFETS

Minimum 30 for Buffet Guests

I DRIVE DELI BUFFET

*Tossed Garden Salad with assorted Dressings,
Tri Colored pasta with Balsamic Vinaigrette
Red Bliss potato salad
Shaved Roast Beef, Baked Ham, Smoked Turkey
Cheddar & Swiss Cheese
Sliced Tomatoes, Sliced Onions, Pickles
Assorted Breads and Rolls and Condiments
Selection of Chef's Desserts
Starbucks Café Verona Regular and
Decaffeinated Coffee and Iced Tea
\$24.95 per person*

THE ORIENTAL EXPRESS

*Romaine Salad with Toasted Almonds, Mandarin
Oranges and Sesame Dressing
Spicy Oriental Broccoli
Lo-Mein Salad
Baby Corn and Water Chestnut Salad
Sesame Chicken, Szechwan Beef and Broccoli
Sweet and Sour Pork
Fried Rice
Pineapple Upside Down Cake and Fortune Cookies
Starbucks Café Verona Regular and
Decaffeinated Coffee and Iced Tea
\$28.95 per person*

MEXICAN BUFFET

*Garden Tossed Salad with Assorted Dressings
Black Bean and Corn Salad
Chicken and Beef Fajitas
Spanish Rice
Cheese Enchiladas
Guacamole, Pico de Gallo and Sour Cream
Warm Flour Tortilla Chips
Chef's Dessert Starbucks Café Verona
Regular and Decaffeinated Coffee and Iced Tea
\$26.95 per person*

A VISIT TO VENICE

*Caesar Salad Station with Crisp Romaine Leaves,
Freshly Grated Parmesan Cheese, Cracked Black Pepper
Homemade Herbed Croutons and House Caesar Dressing
Tri Color Pasta Salad, Italian Vegetable Salad
Chicken Marsala, Tortellini Alfredo
Ravioli with Meat Sauce, Italian Squash Casserole
Parmesan Breadsticks
Mini Italian Pastries and Tiramisu
Starbucks Café Verona
Regular and Decaffeinated Coffee and Iced Tea
\$28.95 per person*

WILD- WILD WEST BUFFET

*House Salad with choice of Two Dressings
Potato Salad and Cole Slaw
B.B.Q. Chicken, Hickory Smoked Beef Brisket
Texas Style Cut Corn
Oven Roasted New Potatoes
Buttermilk Biscuits and Honey Butter
Chef's Choice of Dessert
Starbucks Café Verona
Regular Coffee and Decaffeinated Coffee
Iced Tea
\$26.95 per person*

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PLATED DINNERS

All Plated Dinners served with a House Salad, Starch, Seasonal Vegetable,
Assorted Rolls, Butter, Starbucks Café Verona Regular Coffee,
Decaffeinated Coffee and Iced Tea Accompany all Dinners

ENTREES

Breast of Chicken topped with a Marsala Sauce
\$29.95 Per person

Breast of Chicken topped with a Spinach and Cheese Cream Sauce
\$29.95 Per person

Roast Prime Rib of Beef with a Horseradish Cream Sauce
\$34.95 per person

Grilled New York Strip with Sautéed Wild Mushrooms
\$35.95 per person

Filet Mignon Grilled to Medium and Served over a Rich Burgundy and Shallot Sauce
\$38.95 per person

Petite Filet and Shrimp stuffed with Crabmeat, Finished with a Lemon Buerre Blanc
\$40.95 per person

Roasted Pork-loin with Caramel Apples and Madeira Demi-Glace
\$29.50 per person

Grilled Salmon with a Lemon Sauce
\$30.95 per person

DESSERT

Choice of one:

*Carrot Cake, Chocolate Cake with Raspberry Sauce,
Tiramisu Cake, Fruit Tarts, Chocolate Mousse or Strawberry Cheesecake*

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DINNER BUFFETS

*Seasonal vegetables, assorted rolls and butter, accompany all buffet dinners,
Chef's dessert display, Starbucks Café Verona Regular coffee decaffeinated coffee and iced tea.
(Buffet dinner replenished for 1- ½ hours)*

Minimum 45 Guests to avoid \$50.00 Server Fee

SALADS

(Choice of Three)

*Tossed Garden Salad with Assorted Toppings and Dressings
Homemade Potato Salad*

Tri-Colored Rotini Salad with Fresh Vegetables and Vinaigrette Dressing

Spinach Salad with Honey Mustard and Bacon Vinaigrette

Traditional Caesar Salad

ENTREES

Sliced Sirloin with Wild Mushroom Sauce

Beef tips in Bordelaise sauce

Breast of Chicken with Tequila Lime Sauce and

Cilantro-Tomato Relish

Breast of Chicken with Lemon, Butter and Capers

Broiled Salmon with Pink and Green Peppercorn Sauce

Grouper with Caramelized Cabernet Onions and

Red Pepper Cream Sauce

Sliced Pork-loin with Roasted Garlic and Rosemary Sauce

ENTREE ACCOMPANIMENTS

(Choice of Two)

Angel Hair Pasta with Butter Sauce

Wild Rice Medley

Parsley New Potatoes

Garlic Mashed Potatoes

Roasted New Potatoes

Two Entrees: \$36.95 per person

Three Entrees: \$38.95 per person

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BUFFET DINNERS

(Continued)

BAR-B-QUE BUFFET

Minimum 45 Guests

*Mustard Potato Salad
Cole Slaw
Fruit Tray
Garden Salad with Assorted Dressings
Bar-B-Que Ribs
Bar-B-Que Chicken
Beef Brisket
Baked Beans
Ranch Potatoes with Peppers & Onions
Corn on the Cob
Biscuits with Creamy Butter
Assorted Desserts
Freshly Brewed Starbucks Café Verona
Regular and
Decaffeinated Coffee
Iced Tea
\$38.95 per person*

THE STEAKHOUSE SAMPLER

Minimum 45 Guests

*Tossed Garden Greens with Assorted Dressings
Marinated Hearts of Palm and Artichoke Hearts
Roasted Prime Rib of Beef with
Creamed Horseradish Sauce
Sliced London Broil with a Wine Sauce
Roasted Chicken
Creamed Spinach
Grilled Vegetable Medley
Roasted Garlic and Caramelized Shallot Mashed Potatoes
Assorted Rolls and Butter
Chef's Dessert Display
Freshly Brewed Starbucks Café Verona
Regular and
Decaffeinated Coffee
Iced Tea
\$44.95 per person*

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BUFFET DINNERS

(Continued)

KEY WEST BUFFET

Minimum 45 Guests

*Shrimp Caesar Salad
Garden Salad
Crab Meat & Pasta Salad
Stuffed Clams & Oysters
Mahi-Mahi in a Citrus Dill Sauce
Angel Hair Pasta with Smoked Salmon in a Lemon Butter Sauce
Roasted Red Bliss Potatoes
Mixed Vegetables
Fresh Baked Rolls and Butter
Florida Key Lime Pie
Freshly Brewed Starbucks Café Verona
Regular and
Decaffeinated Coffee
Iced Tea
\$41.95 per person*

To Enhance Your Buffet

Mashed Potato Station

*Garlic Mashed Potatoes, Parmesan Potatoes and Mashed Sweet Potatoes
With Shredded Cheese, Bacon Bits, Chives and Whipped Butter
\$6.25 per person*

Pasta Station

*Bow-tie Pasta or Cheese Tortellini Sautéed with
Your choice of Peas, Black Olives, Shrimp or Chicken Strips
And topped with a Tomato Basil Sauce or Pesto Cream Sauce
\$10.95 per person*

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Viennese Table and Coffee Station

Assorted Cakes

Mini Petit Fours, Mini Cream Puffs, Mini Éclairs and Mini French Napoleon

Decadent Chocolate Truffles

Seasonal Sliced Fresh Fruit and Chocolate Fondue

Chocolate Dipped Strawberries

Assorted House Baked Cookies

Freshly Brewed Starbucks Café Verona

Regular and decaf coffee, Tazo Tea

\$14.95 per person ++ (minimum 25 person order)

Flambé Enhancements:

Choose one for an additional \$4.95++ per person

Bananas Foster

Sliced Bananas Sautéed with butter and brown sugar seasoned
With cinnamon and Flambéed with spiced rum and banana liquor
Served with vanilla ice cream

Cherries Jubilee

Black Cherries Sautéed with butter and brown sugar,
Deglazed with Cognac, orange juice and Zest with a touch of Vanilla
Served with vanilla ice cream

HOT HORS D'OEUVRES

(Minimum order 100 Pieces per item)

All menu prices subject to state sales tax and 21% service charge.

Prices subject to change.

<i>Baby Lamb Chops in Garlic Herb Butter</i>	\$350.00	<i>Fried Chicken Tenders With Honey Mustard Sauce</i>	\$200.00
<i>Mushrooms Stuffed with Spinach and Cheese</i>	\$200.00	<i>Meatballs Madeira or Sweet & Sour</i>	\$200.00
<i>Puff Pastry With Spinach and Cheese</i>	\$200.00	<i>Petite Quiche Lorraine</i>	\$200.00
<i>Spring Rolls with Hot Mustard Sauce</i>	\$175.00	<i>Scallops Wrapped in Bacon</i>	\$300.00
<i>(Choice of Pork, Shrimp, Chicken or All Veggie)</i>		<i>Crabmeat Stuffed Mushroom</i>	\$250.00
<i>Stuffed Baked Potato Skins</i>	\$250.00	<i>Mini Crab Cakes with Remoulade</i>	\$250.00
<i>Buffalo Chicken Wings</i>	\$250.00	<i>Beef Brochette</i>	\$300.00
		<i>Coconut Shrimp</i>	\$300.00
		<i>Bacon Wrapped Shrimp</i>	\$350.00

COLD HORS D'OEUVRES

(Minimum Order 100 Pieces per Item)

<i>Assorted Finger Sandwiches</i>	\$250.00
<i>Shrimp with Cocktail Sauce</i>	\$350.00
<i>Stuffed Cherry Tomatoes</i>	\$250.00
<i>Assorted Canapés</i>	\$250.00
<i>Fresh Fruit & Yogurt Dip</i>	\$4.00 pp
<i>Gourmet Vegetable Tray w/Ranch Dip</i>	\$3.75 pp
<i>International & Domestic Cheese Tray</i>	\$4.00 pp

CARVING STATIONS

(Serves 50pl)

All Stations will include appropriate condiments and petite rolls
Carving Fee \$100.00

<i>Top Round of Beef</i>	\$400.00
<i>Honey Baked Virginia Ham</i>	\$250.00
<i>Roasted Turkey Breast</i>	\$200.00
<i>Norwegian Smoked Salmon</i>	\$350.00

We can customize a menu for you.

Minimum for Reception 30 Guests

Cocktail Reception Packages

Based on a 3 hrs Reception

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Prices subject to change.

“Silver”

In our Beautiful Atrium or a Private Ballroom

A lush display of Imported and domestic cheeses with fancy crackers

From Silver chafing dishes:

Swedish Meatballs

Fried Mozzarella With Marinara Sauce

Assorted Mini Quiches

(Based on 6-8 pieces per person)

Two Hours of Open Bar to Include Call Brand Liquor, Domestic and Imported Beers and Assorted Sodas

\$28.95++ Per Person

“Gold”

In our Beautiful Atrium or a Private Ballroom

Gourmet Vegetable Tray with Ranch Dip

From Silver chafing dishes:

Cheese Stuffed Jalapeños

Spring Rolls with Hot Mustard

Buffalo Chicken Wings with Blue Cheese

Mushrooms Stuffed With Spinach and Cheese

(Based on 6-8 pieces per person)

Two Hours of Open Bar to Include Call Brand Liquor, Domestic and Imported Beers and Assorted Sodas

\$38.95++ Per Person

“Platinum”

In our Beautiful Atrium or a Private Ballroom

A lush display of Assorted Cheeses and Vegetables with Crackers and Dips

From Silver chafing dishes:

Baby Lamb Chops in Garlic Herb Butter

Petite Quiche Lorraine

Beef Brochette

Assorted Canapés

Stuffed Tomatoes

(Based on 6-8 pieces per person)

Three Hours of Open Bar to Include Call Brand Liquor, Domestic and Imported Beers and Assorted Sodas

\$48.95++ Per Person

BEVERAGES

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HOUSE BRANDS BAR

Gordon's Vodka
 Gordon's Gin
 Ron Castillo Rum
 Jim Beam
 Canadian Club
 Grants Scotch
 Sauza Gold Tequila
 Amaretto
 Triple Sec
 Copperidge Chardonnay
 Copperidge White Zinfandel
 Copperidge Cabernet Sauvignon
 Budweiser
 Bud Light
 Miller Lite
 Heineken

CALL BRANDS BAR

Smirnoff Vodka
 Beefeater Gin
 Bacardi Light Rum
 Jack Daniels
 Seagram's 7
 Johnnie Walker Red
 Jose Cuervo Gold
 Amaretto
 Peach Schnapps
 Kamora
 Triple Sec
 Copperidge Chardonnay
 Copperidge White Zinfandel
 Copperidge Cabernet Sauvignon
 Copperidge Merlot
 Budweiser
 Bud Light
 Miller Lite
 Heineken
 Corona

PREMIUM BRANDS BAR

Absolut Vodka
 Tanqueray Gin
 Bacardi Light Rum
 Makers Mark
 Crown Royal
 Johnnie Walker Black
 Jose Cuervo 1800
 Di Saronno Amaretto
 Peach Schnapps
 Kaluha
 Triple Sec
 Hennessy VS Cognac
 Copperidge Chardonnay
 Copperidge White Zinfandel
 Copperidge Cabernet Sauvignon
 Copperidge Merlot
 Budweiser
 Bud Light
 Miller Lite
 Heineken
 Corona

BANQUET BEVERAGES

HOSTED BAR

House Brands	\$4.50
Call Brands	\$5.50
Premium Brands	\$6.00
Domestic Beer	\$4.00
Imported Beer	\$4.50
House Wine by the Glass	\$5.50
Soft Drinks	\$2.50
Bottled Water	\$2.50

CASH BAR

House Brands	\$5.50
Call Brands	\$6.50
Premium Brands	\$7.50
Domestic Beer	\$5.00
Imported Beer	\$6.00
House Wine by the Glass	\$6.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

Host Per Person, Per Hour, Packages

Call Brands

\$12.00 per person, first hour
 \$9.00 per person, second hour,
 \$7.00 per person each, additional hour

Premium Brands

\$14.00 per person, first hour
 \$11.00 per person, second hour,
 \$8.00 per person each, additional hour

Beer, Wine and Sodas only: \$ 9.00 per person first hour
 \$ 6.00 per person each additional hour

Cash Bar prices are inclusive of applicable taxes
 HOST/CASH Bartender Charge: \$75.00 per bartender

CULINAIRE INTERNATIONAL
EMBASSY SUITES HOTEL ORLANDO SOUTH CC

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GENERAL CATERING POLICY

MEETING AND FUNCTION SPACE

Culinaire of Florida reserves the right to charge for function space as needed, or to make changes in the function space in the event of changes to the original number of attendees. The applicable room rental charge is listed under the Function Information/Event Agenda clause of this agreement above. Culinaire of Florida reserves the right to assign function space based on the final program and guaranteed number of attendees.

TIMING OF EVENT

You agree to begin your event promptly at the scheduled time and agree to vacate the designated function space at the closing hour indicated. You further agree to reimburse us for any overtime wage payments or other expense incurred by us because of your failure to comply with this Agreement.

GUARANTEES/MINIMUM EXPENDITURE

In arranging for private functions, guarantees are required for catered events as well as meetings. It is the sole responsibility of the representative of (Group Name) to provide Culinaire International with this information. The final guarantee of attendance is required for all functions by 10:00 am three (3) working days prior to the function for corporate groups and 7 days for socials. This number is not subject to reduction. If the final guarantee of attendance is not communicated to us, we will consider the last expected guest count as the guarantee for the function and charge accordingly. We will prepare for 5% above the final guarantee up to 25 guests.

As you have indicated to us, your expected attendance will be () guests. We have reserved appropriate function space and offered you pricing based on your expected attendance. By signing this Agreement you are agreeing to a minimum expenditure of \$() for food and beverage and room rental for your function regardless of your actual attendance. If final attendance exceeds the expected number of guests, the price of your function will be based on the per person charges times the final number of guests plus the room rental.

MENU

Menu selection and set-up details should be arranged at least 45 days in advance of your function. If the function is booked within 45 days of occurrence, the menu selections are due with this Agreement. A banquet event order will be provided once the menu selections have been made.

BEVERAGE

Culinaire of Florida is responsible for the sale and service of alcoholic beverages as regulated by (Your state department). Culinaire of Florida's alcoholic beverage license requires Culinaire of Florida to (1) request proper proof of legal age to consume alcohol. (2) refuse alcoholic beverage service if the person cannot provide the proper identification (3) refuse alcoholic beverage service to any person who, in Culinaire's judgment, appears intoxicated.

FOOD AND BEVERAGE REMOVAL

Due to food safety regulations, the removal of food and beverage from the meeting rooms and function spaces is not permitted at any time.

OUTSIDE FOOD AND BEVERAGE

Culinaire of Florida does not allow food and beverage to be brought into the hotel meetings rooms and function spaces at any time unless approved in writing by the Director of Catering.

SERVICE CHARGE AND STATE SALES TAX

A taxable 21% Service Charge will be added to the food, beverage, room rental and audio-visual totals for the function. By state law, state sales tax of 6.5 % will be added to the total cost, including the service charge.

Tax Exempt

If you are exempt from state and local tax, a copy of your current Sales Tax Exemption Certificate must be furnished to Culinaire no later

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than three weeks prior to the event.

PAYMENT POLICIES

DEPOSITS

An advance deposit and full pre-payment are required to secure space in the event an organization or individual does not have direct bill privileges. Advance deposits are non-refundable. The following schedule is required for deposits and payments:

On contract signing to secure space on a definite basis:	30% of estimated charges or \$1000.00 Minimum for Social
Forty-five (45) days prior to event:	50% of estimated charges
Twenty-one (21) days prior to event:	100% of estimated charges

PAYMENTS

Payments can be made by cash, check, certified check, credit card or pre-approved direct bill or through the hotel on your hotel master account.

Cash, Check or Certified Check

Payment by cash, check or certified check must be made in accordance with the payment schedule listed under the deposit section of this Agreement. The specific event should be referenced on the memo line at the bottom of the check.

Credit Card

We accept American Express, Visa, Master Card and Discover. If you wish to remit payment with a credit card, the credit card authorization form attached must be completed and returned with this Agreement.

The Credit Card Authorization Form includes:

- Type of Card (American Express, Visa, Master Card, Discover)
- Name of Card Holder
- Card Number
- Expiration Date

DIRECT BILL

Accounts with satisfactory credit arrangements must be settled in full upon receipt of invoice(s). Direct billing privileges are available exclusively for business and/or organizations that have established credit a minimum of four (4) weeks prior to the function. Direct billing is not allowed if total charge billed is less than \$3,000.

NOTIFICATION

Culinaire of Florida reserves the right to cancel this agreement without notice or any liability if deposit and payment terms are not met. If (GROUP NAME) fails to pay any charges under this Agreement, you shall be responsible for all of Culinaire of Florida's expenses in collecting such amounts including reasonable attorney and collection costs.

CANCELLATION

You may cancel this Agreement only upon giving written notice to us. The parties agree and understand that in the event of a cancellation, our actual damages would be difficult to determine. Should (GROUP NAME) cancel the function or move the function to another facility or city, such decision would constitute a breach of its obligation to Culinaire of Florida and Culinaire of Florida would be harmed. Therefore, the parties agree to the following terms and amounts paid as liquidated damages:

<u>Cancellation Between Date of Contract</u>	<u>Cancellation Fee</u>
To within Ninety (90) days of the event	30%
To within Forty-five (45) days prior to event	50%
To within Twenty-one (21) days prior to event	100%

Culinaire of Florida agrees that after receipt of such amounts it will not seek additional damages. In the event that this happens, Culinaire of Florida will make every effort to resell the released space and reduce the damages accordingly. Any deposit monies received will be credited toward damages due.

*All menu prices subject to state sales tax and 21% service charge.
Prices subject to change.*

ADDITIONAL FEES

Room Set Up

Should advance setup or late teardown be required, an additional setup fee will be incurred. Should your meeting requirements change from the signed banquet event order after the room setup has been completed, you will be responsible for an additional setup fee.

Room Rental

Any changes requested in your agenda after receipt of the Agreement are subject to the space availability at the time of the request. If an unusual amount of meeting space is required from the signed banquet event order, an additional room rental fee will be incurred.

Labor Charges

If the guaranteed number for your function is fewer than twenty-five (25) persons, a \$50.00 labor charge will be added to your bill. This will be used to cover our costs of the event and will not be distributed as a gratuity to our employees working at your function.

PRICE INCREASES

All printed Catering menu and Room Rental prices are subject to change without notice. However, all contracted prices will be honored up to 6 months prior to the date of the function.

SECURITY

If by our sole judgment it is determined that you need uniformed security personnel to maintain adequate security measures in light of the size and/or nature of your function, you will provide security personnel supplied by a reputable licensed guard or security agency doing business in the local area at your expense. The agency will be subject to our prior approval.

DISPLAYS AND DECORATIONS

All displays and/or decorations will be subject to our prior written approval. Items may not be attached to walls, doors, windows or ceiling with tape, nails or staples. You are responsible for the removal of all decorations at the conclusion of the function. We are not responsible for any loss or damage to your property and do not maintain insurance covering it.

DELIVERIES

Arrangements for delivery of packages should be made through your catering representative. All packages sent to the property must be prepaid. Due to limited storage space, long-term storage of packages or equipment is not possible. Items stored for more than 1 day may incur additional charges.

PYROTECHNICS

No indoor pyrotechnics or other incendiary devices are allowed in the hotel. Any planned outdoor pyrotechnics must be approved by the local fire department and comply with all municipal codes.

AUXILIARY AIDS

Culinaire of Florida represents and you acknowledge that the hotel facilities being rented for you will comply with our public accommodation requirements under the Americans With Disabilities Act. You agree that by 30 days prior to event you will furnish to us a list of any auxiliary aids needed by your attendees in meeting or function space. You agree to pay all charges associated with the provision of such aids by the hotel.

NON-PERFORMANCE

Culinaire Of Florida should not be liable for non-performance of this Agreement when such non-performance is attributable to labor troubles, or strikes, accidents, government (State, Federal and Municipal) regulations of, or restrictions upon travel or transportation, non availability of food, beverage, supplies, riots, national emergencies, acts of God including hurricanes and floods, and other clauses whether enumerated herein or not, which are beyond the reasonable control of Culinaire Of Florida, preventing or interfering with Culinaire Of Florida's performance.

INDEMNIFICATION

To the extent permitted by law, you agree to protect, indemnify, defend and hold harmless Culinaire Of Florida, the Owner, and their respective employees and agents against all claims, losses or damages to persons or property, governmental charges or fines, and costs (including reasonable attorney's fees), arising out of or connected with your function, except those claims arising out of the sole negligence or willful misconduct of Culinaire of Florida. Culinaire of Florida shall not have any responsibility for loss of personal property or articles left on the premises.

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Prices subject to change.*

ACCEPTANCE

All of the above facilities and services are being held on a first option tentative basis until (DECISION DATE). After that date, all contractual items noted herein shall be null and void unless notified in writing by (GROUP NAME).

Should another organization request the same set of dates and desire to confirm prior to your option date, you will be notified and given twenty-four (24) hours to sign this Agreement. If the signed agreement is not returned within twenty-four (24) hours, space will be released to the other group.

Please initial each page, sign and return a copy of this Agreement by (DECISION DATE). Both parties must initial any changes to this Agreement. This Agreement will constitute a binding contract between the parties. If this Agreement is not received by the date above, all function rooms and meeting space referred to herein will be released, and neither party will have any further obligations under this Agreement. There are no other representations, implied or oral, between Culinaire and GROUP NAME with respect to this agreement

I HAVE READ AND FULLY UNDERSTAND AND AGREE TO THE TERMS HEREIN:

SIGNED _____ COMPANY _____ DATE _____

Meeting & event set ups, Food and Beverage Services provided for Embassy Suites International Drive South CC by Culinaire International

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Prices subject to change.*