



BANQUET MENUS



JW MARRIOTT
ORLANDO GRANDE LAKES®

NOURISH | BREAKFAST 03

Morning Dew, Morning Jog, Orlando Sunrise, Plated, Enhancements

ENERGIZE | BREAK 09

Good For Your Body, Power, Grande Lakes, Euro Coffee House, Donut Madness, Mid-Morning Delight, Retro Candy, Low-Carb, State Fair, Little Italy, JW Lifestyle, Energizer, A La Carte, Enticements

RESTORE | LUNCH 13

Mediterranean, Latin Quarters, Whisper Creek Farmhouse, Floridian, Harvest Blend, 4040, Mills 50, Grande Lakes, Grill To Plate, Deli, Plated, Bag It

MEANINGFUL | RECEPTION 26

Hors D’oeuvres, Action Stations, Carving Stations, Reception Stations, Dessert Stations

ENRICH | DINNER 32

Smoked On The Lake, Florida Sizzle, Street Foods, Plated Enhancements

BEVERAGE 38

Bar, Wine List

NOURISH
BREAKFAST



BREAKFAST BUFFET

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

MORNING DEW

57/guest +CHEF ATTENDANT

Freshly-Squeezed Lambeth Groves Farms Orange & Grapefruit Juice

Apple & Cranberry Juice

Market-Style Seasonal Fresh Fruits & Berries D, G, V

Grande Lakes Yogurt Bar, WCF Honey Yogurt, Greek Yogurt, Mixed Berries, Toasted Coconut, Strawberry-Citrus Mint Salad, Candied Walnuts Banana Bread Croutons

House-Made Granola, WCF Honey D

Steel Cut Oats, Brown Sugar & Dried Cranberries D, G, V

Quinoa Apple Porridge, Pecans

Kellogg's® & General Mills® Dry Cereals, Skim & Whole GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

Cage-Free Scrambled Eggs

Fresh Breads & Pastries GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

Jams & Spreads: Peanut Butter, Apricot, Mixed Berry, Strawberry, Whipped Sweet Butter

SELECT ONE

Roasted Yukon Potatoes, Caramelized Onions & Peppers G

Home-Fried Potatoes, Paprika Oil & Green Onions D, G, V

Hash Browns G

Fingerling & Sweet Potato Hash D, G, V

Roasted Marbled Potatoes, Smoked Bacon & WCF Herb Butter G

SELECT TWO

Smoked Bacon D, G

Grilled Ham D, G

Chicken Apple Sausage Links D, G

House-Crafted Chicken Sausage Patties D, G

Pork Sausage Links D, G

Brazilian Linguiça D, G

Peameal Bacon +2/guest

Peppered Bacon +2/guest

DAIRY FREE D | GLUTEN FRIENDLY G | NUT FRIENDLY N | PALEO P | VEGETARIAN V | VEGAN VG

Please note: Due to COVID protocol, there is a \$225.00 attendant fee for all buffets. For guarantees under 35 people, there will be a \$150 labor charge. Pricing based on 90 minutes of service. All food and beverage subject to a taxable service charge, currently at 26% and state tax currently at 6.5%.

BREAKFAST

MORNING DEW

MORNING JOG

ORLANDO SUNRISE

PLATED

ENHANCEMENTS



JW MARRIOTT
ORLANDO GRANDE LAKES®

BREAKFAST BUFFET

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

MORNING JOG

62/guest +CHEF ATTENDANT

Freshly-Squeezed Lambeth Groves Farms Orange Juice

Golden Root Juice, Turmeric, Carrots, Pineapples, WCF Honey **D, G, V**

Market-Style Seasonal Fresh Fruits & Berries **D, G, V**

Organic Fruit Yogurt, Greek Yogurt **G**

House-Made Granola, WCF Honey **D**

Steel Cut Oats, Brown Sugar & Dried Cranberries **D, G, V**

Quinoa Apple Porridge, Pecans

Kellogg's® & General Mills® Dry Cereals, Skim & Whole **GLUTEN FRIENDLY OPTIONS AVAILABLE UPON REQUEST**

Mini Smoked Salmon Bagels, Cucumber, Fennel Salad, Tomato Dust, Citrus-Chive Cream Cheese, Capers

Lake Meadows Farm Hard Boiled Eggs, Chives, Olive Oil, Salt & Pepper **D, G**

Egg White Frittata, Garden-Harvested Vegetables, Farmhouse Cheddar, Marinated Tomatoes **G**

House-Crafted Chicken Sausage Patties **D, G**

Skillet-Roasted Breakfast Potatoes, Fingerling Potatoes, Sweet Potatoes, Roasted Onions, Olive Oil **D, G, V**

Cinnamon Babka French Toast, Maple Syrup & Orange Marmalade Butter

Fresh Breads & Pastries **GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST**

Jams & Spreads: Peanut Butter, Apricot, Mixed Berry, Strawberry, Whipped Sweet Butter

ORLANDO SUNRISE

44/guest +CHEF ATTENDANT

Freshly-Squeezed Lambeth Groves Farms Orange & Grapefruit Juice

Apple & Cranberry Juice

Market-Style Seasonal Fresh Fruits & Berries **D, G, V**

Organic Fruit Yogurt, Greek Yogurt **G**

House-Made Granola, WCF Honey **D**

Lake Meadows Farm Hard-Boiled Eggs, Chives, Olive Oil, Salt & Pepper **D, G,**

Fresh Breads & Pastries **GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST**

Jams & Spreads: Peanut Butter, Apricot, Mixed Berry, Strawberry, Whipped Sweet Butter

DAIRY FREE **D** | GLUTEN FRIENDLY **G** | NUT FRIENDLY **N** | PALEO **P** | VEGETARIAN **V** | VEGAN **VG**

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BREAKFAST

MORNING DEW

MORNING JOG

ORLANDO SUNRISE

PLATED

ENHANCEMENTS



JW MARRIOTT
ORLANDO GRANDE LAKES®

PLATED BUFFET

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

FARM FRESH

50/guest +CHEF ATTENDANT

Freshly-Squeezed Lambeth Groves Farms Orange & Grapefruit Juice

House Croissants & Cheddar Chive Drop Biscuits GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

Jams & Spreads: WCF Honey, Seasonal Preserves, Whipped Sweet Butter

SELECT ONE

Mixed Berry & Granola Parfait Jar, Garden Mint-Citrus Yogurt, Coconut Bread Croutons

Steel Cut Oatmeal, Caramelized Apple Brûlée, Walnut & Brown Sugar Streusel

Seasonal Melon Display, Grapes, Berries, Citrus-Greek Yogurt Sauce G

SELECT ONE

Cage-Free Scrambled Eggs G

Crispy Smoked Bacon, Pan-Fried Potatoes, Oven-Roasted Sweet Peppers & Grilled Asparagus

Egg White Frittata D, G

Spinach, Zucchini, Marinated Tomato & Fennel Salad, House Made Chicken Sausage, JW Breakfast Potatoes

Short Rib Breakfast Hash

Fried Local Egg, Grain Mustard Hollandaise, Biscuit Crumble

Chicken Sausage Shakshouka

Spicy Tomato Ragout, Kale, Crispy Quinoa, Fried Egg, Feta Tahini-Mint Crème, Grilled Naan

Huevos Rancheros

Chorizo Stew, Black Beans, Sweet Potatoes, Fried Egg, Queso Fresco, Roasted Tomato Salsa, Avocado Crema G

Avocado Toast

Grilled Sourdough Bread, Soft Poached Egg, Corn & Fresno Relish, Fried Arugula

BREAKFAST

MORNING JOG

ORLANDO SUNRISE

MORNING DEW

PLATED

ENHANCEMENTS

DAIRY FREE D | GLUTEN FRIENDLY G | NUT FRIENDLY N | PALEO P | VEGETARIAN V | VEGAN VG

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ENHANCEMENTS

STEEL-CUT OATMEAL D, V

9/guest

Raisins, Brown Sugar, Walnuts

ANSON MILLS "TRUCKER FAVORITE" GRITS

9/guest

Cheddar Cheese, Bacon, Scallions G

AVOCADO TOAST

12/guest

Poached Cage Free Egg, Soft Feta Cheese, Pickled Onions

CUBAN BREAKFAST SANDWICH

12/guest

Crispy Salami, Fried Egg, Swiss Cheese, Arugula, Roasted Pepper Chimichurri

BREAKFAST NAAN-WICH

12/guest

Smoked Bacon, White Cheddar Cheese, Cage-Free Eggs, Kale Pesto

WCF EGG SANDWICH

12/guest

Country Ham, Cheddar Cheese, Avocado Aioli, Brioche Bun

WHOLE WHEAT ENGLISH MUFFIN

12/guest

Spinach, Roasted Tomatoes, Egg Whites, Piquillo Pepper Sauce

WCF BANANA & DONUT BREAD PUDDING

12/guest

Bourbon Caramelized Apples, Grape Fruit Crème Anglaise

BUTTERMILK BISCUIT

12/guest

Chicken Sausage, Cage-Free Egg, Farmhouse Gouda Cheese, Caramelized Onions, Aioli

BISCUIT & GRAVY

14/guest

House Made Cheddar Dropped Biscuit, Smoked Sausage Gravy, WCF Honey Butter, Hot Sauce Bar

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ENHANCEMENTS

MADE TO ORDER EGGS & OMELETS G

25/guest +CHEF ATTENDANT PER 75 GUESTS

Cage-Free Eggs, Egg Whites, Egg Beaters

Country Ham, Corned Beef Hash, Smoked Bacon

Pulled Pork, Chicken Sausage, Local Shrimp

Cheddar Cheese

Mushrooms, Tomatoes, Onions, Peppers, Spinach, Asparagus

Tomato Salsa, Tabasco, Local Hot Sauce Bar, Ketchup

FROM THE GRIDDLE

20/guest +CHEF ATTENDANT PER 75 GUESTS

Belgian Waffles or Buttermilk Pancakes

Macerated Berries, Strawberries

Chocolate Chips, Pecans, Bananas Toasted Coconut

Maple Syrup, Whipped Cream, Artisanal Butter

Honey-Glazed, Boneless, Fried Chicken +10/guest

GOING CREPES

20/guest +CHEF ATTENDANT PER 150 GUESTS

Macerated Berry Compote, Caramelized Bananas

Candied Walnuts, Warm Nutella, Cottage Cheese

WCF Honey, Whipped Cream, Maple Syrup, Powdered Sugar

DULCE DE LECHE FRENCH TOAST

20/guest +CHEF ATTENDANT PER 150 GUESTS

Dulce De Leche Cake Roulade

Hot Mexican Chocolate, Mango Whipped Cream

Citrus Maple Syrup, Powdered Sugar

HASH & POACHED EGG STATION

25/guest +CHEF ATTENDANT PER 75 GUESTS

House Made Corned Beef Hash

Vegetarian Impossible Meat Hash

Poached Cage Free Eggs

Traditional & Chipotle Hollandaise, Hot Sauce Bar

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ENERGIZE
BREAK



MORNING

GOOD FOR YOUR BODY

25/guest

Pure Green Juices (Apple, Celery, Cucumber, Ginger & Kiwi)

Orange & Grapefruit Juice **D, G, N**

House Made Granola Bars

Carrot & Walnut Coffee Cake

POWER

25/guest

Gourmet Deluxe Nuts **D, G**

Assorted Valrhona Chocolate Bark **G**

Whole Seasonal Fruit

Coconut Water

Local Kombucha

Dark Chocolate & Peanut Butter Power Shots

GRANDE LAKES

32/guest

Primo Rosemary Almonds **D, G**

WCF Trail Mix **D**

House Chips, Brown Ale Braised Onions Dip **D, G, N**

WCF Deviled Eggs, Pepper Aioli, Chicken Chicharrón **D, G, N**

Valrhona Chocolate Fudge Brownies **N**

Cucumber Mint & Lemon Berry Infused Water Station

EURO COFFEE HOUSE

32/guest

Starbucks® Frappuccino

Foxtail® Cold Drop Coffee

Starbucks® Regular & Decaffeinated Coffee

Select Teas

Hazelnut, Caramel & Vanilla Flavored Syrups

Half & Half, Almond, Soy, 2% & Whole Milk

Cranberry Sea Salt Scones, Chantilly Cream

Almond Biscotti's

DONUT MADNESS

22/guest

Jelly, Plain, Glazed, Chocolate & Crème Filled Donuts

Donut Holes **N**

Starbucks® Regular & Decaffeinated Coffee

Select Teas

Whipped Cream, Chocolate Shavings, Rock Sugar Sticks

MID-MORNING DELIGHT

25/guest

Variety of Specialty Sliced Coffee Cakes

Apples, Bananas & Seasonal Whole Fruits

Açaí Bowls, Fruit Salad, Toasted Coconut, Chia Seeds **G, N**

Lemon Yuzu Bars **N**

BREAK

GOOD FOR YOUR BODY

POWER

GRANDE LAKES

EURO COFFEE HOUSE

DONUT MADNESS

MID-MORNING DELIGHT

RETRO CANDY

LOW-CARB

STATE FAIR

LITTLE ITALY

JW LIFESTYLE

ENERGIZER

A LA CARTE

ENTICEMENTS

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AFTERNOON

RETRO CANDY

30/guest +CHEF ATTENDANT

Throwback Candy in Cookie Jars Including: Tootsie Rolls®, Saltwater Taffy, Dum Dum Pops®, Fire Balls®, Peanut Butter Cups, Caramels, Mary Janes, Peppermints

House-Made Vanilla Milk Shakes & Root Beer Floats **G, N**
Pepsi Products
Bottled Waters

LOW-CARB

32/guest

Individual Vegetable Crudités
Sweet & Spicy Bacon Sticks **D, G, N**
Trio of House-Made Nuts **D, G**
Sugar Free Infused Water **D, G, N**

STATE FAIR

35/guest +CHEF ATTENDANT

Powdered Funnel Cake **N**
House Giant Bavarian Pretzel, Ale Mustard **N**
House Made Sea Salt Potato Chips **D, G, N**
Assorted Flavored Popcorn
Cheddar, BBQ & Cilantro Siracha Gourmet Seasonings **G, N**
Cinnamon Carnival Nuts
Summertime Lemonade

LITTLE ITALY

36/guest

Provolone, Mozzarella, Asiago & Parmesan Cheese **N**
Grilled Focaccia, Wild Mushroom & Braised Fennel
Lemon Whipped Ricotta & Saba Balsamic
Stracciatella Cheese, Toasted Semolina Bread, Local Tomatoes
Individual Caesar Fondue **N**
Grated Parmesan Cheese & Chili Flakes
Marinated Gourmet Olives **D, G, N**
Italian Cookies
San Pellegrino Clementine & Pomegranate Orange Waters

JW LIFESTYLE

36/guest

All Natural Snack Bars
Assorted Yogurt Smoothies **G, N**
Make-Your-Own Trail Mix: Roasted Peanuts, Almonds, Cashews, Dried Cherries, Golden Raisins, M&Ms
WCF Farm Vegetables, Pita, House Made Hummus
Fruit Kabobs, Almond Butter Dip
Pure Green Juices & Power Shots

ENERGIZER

26/guest

Red Bull Marshmallows **D, N**
Sinful Orange Caramels **N**
JW Signature Omega Cookies
Kombucha Juice
Smart Waters
Seasonal Whole Fruit
Grande Lakes Sorbet Bars **D, N**

BREAK

GOOD FOR YOUR BODY

POWER

GRANDE LAKES

EURO COFFEE HOUSE

DONUT MADNESS

MID-MORNING DELIGHT

RETRO CANDY

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A LA CARTE & ENTICEMENTS

A LA CARTE

Starbucks® Freshly-Brewed Coffee and Select Teas +120/gallon

Selection of Juices, Lemonade, Fruit Punch +99/gallon

Selection of Pepsi® Products +9/each

Mineral Water +9/each

VOSS Water +12/each

ENTICEMENTS

32/dozen

Red Velvet, Carrot Cake, Vanilla & Chocolate Cupcakes

Chocolate, Glazed & Boston Cream Donuts **N**

Assorted Freshly-Baked Mini Muffins **GLUTEN FREE OPTIONS**

Chocolate & Classic Croissants **N**

Specialty Sliced Coffee Cakes

Swiss Tea Cookies Tasting

Cheerios®, Fruit Loops®, Rice Krispies® & Reese's Puff® Cereals

European-Style Fruit Jellies **D, G, N**

Chocolate Covered Pretzel Rods

Mini Apple Turnovers **N**

Gourmet Caramels & Nougats

Luxury Chocolate Truffles

individual

Display of Sliced Fruit +18/guest

Individual Bags of Deluxe Mixed Nuts +8/bag

Individual Bags of Roasted Peanuts +8/bag

Individual bags of Trail Mix +8/bag

Individual Bags of Chips +8/bag

Individual Bags of Popcorn +8/bag

Individual Bags of Pretzels +8/bag

Individual Bags of Terra® Gourmet Chips +8/bag

Whole Fresh Fruit +8/each

Giant Pretzels, Ale Mustard +8/each

Bottled Juice +10/each

Gatorade® +10/each

Red Bull® +10/each

Local Kombucha Juice +12/each

64/dozen

Fresh Tarts & Pies From Around The World

Oatmeal Raisin, Chocolate & Peanut Butter Chocolate Cookies

Assorted European Desserts

House-Made Granola Bars

Chocolate Covered Strawberries **N**

Valrhona Chocolate Fudge Brownies **N**

Traditional Italian Biscottis

Fresh Kabobs & Citrus-Basil Yogurt Dipping Sauce **G, N**

Assorted Cake Pops

Assorted Dessert Shots

Assorted Bagels, Chive & Plain Cream Cheese, Toaster Station

Parisian Macarons Selection & Sinful Coconut Macarons **G**

Individual Candy Bars +8/each

Granola Bars +8/each

Assorted Energy & Power Bars +8/each

Assorted Protein Bars +8/each

Assorted Yogurts +8/each

Locally-Crafted Artisanal Ice Cream & Fruit Bars +8/each

Häagen-Dazs® Specialty Ice Cream Bars +8/each

Assorted Dry Cereals, Whole, 2% & Skim Milk +10/each

Individual Hummus, Grilled Pita +8/guest

BREAK

GOOD FOR YOUR BODY

POWER

GRANDE LAKES

EURO COFFEE HOUSE

DONUT MADNESS

MID-MORNING DELIGHT

RETRO CANDY

LOW-CARB

STATE FAIR

FONDUE

LITTLE ITALY

JW LIFESTYLE

ENERGIZER

A LA CARTE

ENTICEMENTS



JW MARRIOTT
ORLANDO GRANDE LAKES®

DAIRY FREE **D** | GLUTEN FRIENDLY **G** | NUT FRIENDLY **N** | PALEO **P** | VEGETARIAN **V** | VEGAN **VG**

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RESTORE
LUNCH



MONDAY LUNCH OF THE DAY BUFFET

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

MEDITERRANEAN

65/guest +CHEF ATTENDANT

SOUP

House Made Sausage & Lima Bean Soup With Escarole, Grilled Focaccia **D**

SALADS

Baby Kale Caesar, Olive Oil, Parmigiana Crouton, White Anchovy

Panzanella, Frisée, Arugula, Prosciutto, Marinated Tomatoes, Onions, Ricotta Salata, Torn Basil

Cassarecce Pasta Salad, Radishes, Shaved Carrots, Grilled Rapini, Artichokes, Creamy Feta Vinaigrette

HOT ITEMS

House Blend Beef Meatballs, Creamy Polenta, San Marzano Tomatoes

Handmade Gnocchi, Heirloom Tomatoes, Broccoli Rabe, Smoked Chicken, Creamy Garlic Sauce

Pesto Rubbed Snapper, Tomato & Braised Fennel Reduction **G**

Wild Mushroom Risotto

Zaatar Roasted Carrots & Caulilini, Toasted Farro **D, V**

DESSERT

Mediterranean Inspired Pastries **G, N**

LUNCH

MEDITERRANEAN

LATIN QUARTERS

WHISPER CREEK FARMHOUSE

FLORIDIAN

HARVEST BLEND

4040

MILLS 50

GRANDE LAKES

GRILL TO PLATE

DELI

PLATED

BAG IT

DAIRY FREE **D** | GLUTEN FRIENDLY **G** | NUT FRIENDLY **N** | PALEO **P** | VEGETARIAN **V** | VEGAN **VG**

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TUESDAY LUNCH OF THE DAY BUFFET

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

LATIN QUARTERS

68/guest +CHEF ATTENDANT

SOUP

Linguica & Potato, Brazilian Cheese Bread

SALADS

Spinach, Roasted Peruvian Corn, Chayote, Radish Queso Fresco, Grilled Sweet Peppers, Cilantro Lime Vinaigrette **G**

Watercress, Avocado, Red Onion, Tomatoes, Cucumber **D, G, V**

Grilled Squash, Roasted Poblano & Cumin Zucchini, Cotija Cheese, Red Cabbage, Jicama, Chili Citrus Crema **G, V**

HOT ITEMS

Pineapple Sofrito, Marinated Pork Carnitas & Cilantro Mojo **G**

Huacatay Rubbed Mahi Mahi, Aji Amarillo, Shrimp Broth Sauce

Chicken Guisado, Smoked Tomatoes, Cilantro, Carrots, Peas

Queso Fundida, Oaxaca Cheese, Chorizo, Pico De Gallo, Salsa, Guacamole Sour Cream, Jalapeños, Cilantro, Lime, Flour Tortilla

Beef Empanadas, Rocoto Aioli

Modelo Braised Pinto Beans & Cilantro Rice **D, G**

DESSERT

Seasonally Inspired Latin Desserts **G, N**

LUNCH

MEDITERRANEAN

LATIN QUARTERS

WHISPER CREEK
FARMHOUSE

FLORIDIAN

HARVEST BLEND

4040

MILLS 50

GRANDE LAKES

GRILL TO PLATE

DELI

PLATED

BAG IT

DAIRY FREE **D** | GLUTEN FRIENDLY **G** | NUT FRIENDLY **N** | PALEO **P** | VEGETARIAN **V** | VEGAN **VG**

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WEDNESDAY LUNCH OF THE DAY BUFFET

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

WHISPER CREEK FARMHOUSE

68/guest +CHEF ATTENDANT

SOUP

Whisper Creek Farm Tomato Bisque, Sourdough Cheese Bites

SALADS

Farmers, Radishes, Seasonal Squash, Grilled Broccoli, Cucumbers, Tomatoes, House Bacon, Lemon Pecorino Vinaigrette

Roasted Beet, Soft Goat Feta, Pistachio & Pumpkin Seed Dukkah, Grain Mustard Citrus Dressing

Marinated Tomato & Burrata, Toasted Baguette & Extra Virgin Olive Oil

HOT ITEMS

Roasted Lake Meadows Chicken Parmesan, Chicken Jus, Roasted Mushrooms, English Pea Puree, Smashed Marbled Potato **G**

Grilled Pompano Beach Swordfish, Eggplant Caponata, Couscous, Preserved Lemon Butter

Smash Burger Sliders, Triple 9 Sauce, Farmhouse Gouda Cheese, Pepper Relish

Casarecce Pasta Mac N Cheese, Buttered Biscuit Crumbs

Seasonally Roasted Farm Vegetables **D, G, V**

DESSERT

Seasonally Inspired Farm Desserts **G, N**

LUNCH

MEDITERRANEAN

LATIN QUARTERS

WHISPER CREEK
FARMHOUSE

FLORIDIAN

HARVEST BLEND

4040

MILLS 50

GRANDE LAKES

GRILL TO PLATE

DELI

PLATED

BAG IT

DAIRY FREE **D** | GLUTEN FRIENDLY **G** | NUT FRIENDLY **N** | PALEO **P** | VEGETARIAN **V** | VEGAN **VG**

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THURSDAY LUNCH OF THE DAY BUFFET

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

FLORIDIAN

68/guest +CHEF ATTENDANT

SOUP

Sweet Corn & Crab Chowder, Assorted Rolls

SALADS

Butter Lettuce, Radicchio, Tomatoes, Watermelon Radish Celery Hearts of Palm, Blood Orange Dressing **D, G**

Green Bean Salad, Blackened Cauliflower, Roasted Carrots, Shaved Fennel

Roasted Potato Salad, Grilled Leeks, Scallions, Baby Peppers **D, G, V**

HOT ITEMS

Smoked Lake Meadows Jerk Rub Chicken, Green Tomato Chow Chow, Chicken Jus

Shrimp & Logan Turnpike Grits, Pepper Relish, Local Hot Sauce

Braised Short Ribs, Smoked Red Pepper Chimichurri **D, G**

Boniatto Purée, Crispy Plantains **G**

Grilled Broccoli Rabe, Roasted Baby Corn & Blistered Tomatillos **D, G, V**

DESSERT

Grande Lakes Signature Desserts **G, N**

LUNCH

MEDITERRANEAN

LATIN QUARTERS

WHISPER CREEK
FARMHOUSE

FLORIDIAN

HARVEST BLEND

4040

MILLS 50

GRANDE LAKES

GRILL TO PLATE

DELI

PLATED

BAG IT

DAIRY FREE **D** | GLUTEN FRIENDLY **G** | NUT FRIENDLY **N** | PALEO **P** | VEGETARIAN **V** | VEGAN **VG**

Please note: Due to COVID protocol, there is a \$225.00 attendant fee for all buffets. For guarantees under 35 people, there will be a \$150 labor charge. Pricing based on 90 minutes of service. All food and beverage subject to a taxable service charge, currently at 26% and state tax currently at 6.5%.



JW MARRIOTT
ORLANDO GRANDE LAKES®

FRIDAY LUNCH OF THE DAY BUFFET

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

HARVEST BLEND

68/guest +CHEF ATTENDANT

SOUP

Harvest Broccoli & Aged Cheddar, Pretzel Roll

SALADS

Baby Lettuce, Radicchio, Shaved Cauliflower, Winter Park Bleu Cheese Crumbles, Toasted Almonds Champagne Vinaigrette **G**

Chopped Romaine, Peppered Bacon, Grape Tomatoes, Cucumbers, Pickled Onions Creamy Tarragon Dressing **G**

Marinated Beet & Heirloom Carrots, Creamy Chèvre, Frisée, Chives, Honey Balsamic Vinaigrette **G**

HOT ITEMS

Pan Seared Salmon, Heirloom Tomato Butter Sauce, Fennel & Radish Salad **G**

WCF Herb Marinated Grilled Flat Iron Steak, Braised Shallots Sauce **G**

Citrus Garlic Chicken Breast, Mustard Chicken Jus **D, G**

Crispy Parmesan Potato Casserole **G**

Charred Brussel Sprouts & Onions **D, G, V**

DESSERT

Seasonally Inspired Country Desserts **G, N**

LUNCH

MEDITERRANEAN

LATIN QUARTERS

WHISPER CREEK
FARMHOUSE

FLORIDIAN

HARVEST BLEND

4040

MILLS 50

GRANDE LAKES

GRILL TO PLATE

DELI

PLATED

BAG IT

DAIRY FREE **D** | GLUTEN FRIENDLY **G** | NUT FRIENDLY **N** | PALEO **P** | VEGETARIAN **V** | VEGAN **VG**

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ORLANDO GRANDE LAKES®

SATURDAY LUNCH OF THE DAY BUFFET

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

4040

68/guest +CHEF ATTENDANT

SOUP

Roasted Lake Meadows Chicken Noodle, Assorted Rolls

SALADS

Kale & Romaine, Shaved Asparagus, Ribbon Carrots, Black Walnuts, Chia Seed Vinaigrette **D, G, V**

Tango, Red & Green Oak, Praline Pine Nuts, Tomato Roasted Cipollini, Honey Roasted Endives, Lemon Thyme Vinaigrette **G**

Ancient Grain & Farro, Garden Vegetables & Tarragon Dressing **D, V**

HOT ITEMS

Garden Herb & Lemon Rubbed Cobia, Creamed Corn-Citrus Butter Sauce **G**

Braised Short Ribs, Pan Jus, Creamed Kale **G**

Seared Chicken Breast, Citrus Garlic **D, G**

Roasted Broccolini, Grilled Baby Peppers, Horseradish Parmesan Crumbs

Poached Parsnip & Potato Purée

DESSERT

Chef Selection of Seasonally Inspired Desserts **G, N**

LUNCH

MEDITERRANEAN

LATIN QUARTERS

WHISPER CREEK
FARMHOUSE

FLORIDIAN

HARVEST BLEND

4040

MILLS 50

GRANDE LAKES

GRILL TO PLATE

DELI

PLATED

BAG IT

DAIRY FREE **D** | GLUTEN FRIENDLY **G** | NUT FRIENDLY **N** | PALEO **P** | VEGETARIAN **V** | VEGAN **VG**

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ORLANDO GRANDE LAKES®

SUNDAY LUNCH OF THE DAY BUFFET

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

MILLS 50

68/guest +CHEF ATTENDANT

SOUP

Beef Ramen, Soft Boiled Egg & Crispy Garlic

SALADS

Sesame Cucumber, Tahini, Seaweed, Soy Sauce **D, V**

Kim Chi, Traditional Korean Fermented Vegetables

Chinois Chicken Salad, Napa Cabbage, Romaine, Chopped Peanuts, Cilantro Chinese Mustard Vinaigrette **D**

HOT ITEMS

Korean Barbecue Short Ribs, Gochujang BBQ Sauce

Chicken Lo Mein

Bourbon Barrel Soy & Miso Glazed Salmon, Green Onion Ginger Broth & Steamed Bok Choy

Jasmine Rice **D, G, V**

Garlic Fried Chinese Broccoli **D, G, V**

Vegetable Spring Rolls

DESSERT

Chef Selection of Seasonally Inspired Desserts **G, N**

LUNCH

MEDITERRANEAN

LATIN QUARTERS

WHISPER CREEK
FARMHOUSE

FLORIDIAN

HARVEST BLEND

4040

MILLS 50

GRANDE LAKES

GRILL TO PLATE

DELI

PLATED

BAG IT

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JW MARRIOTT
ORLANDO GRANDE LAKES®

LUNCH BUFFET

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

GRANDE LAKES

75/guest +CHEF ATTENDANT

SOUP

New England Clam Chowder, Oyster Crackers & Tabasco®

SALADS

Mixed Greens, Cucumbers, Roasted Peppers, Grilled Croutons, White Balsamic Vinaigrette **D, V**

Baby Spinach & Frisée, Toasted Hazelnuts, Dried Cranberry, Goat Cheese, Honey-Cider Vinaigrette **G**

Charred Corn & Cucumber, Roasted Peppers, Herb Vinaigrette **D, G, V**

HOT ITEMS

Blackened Chicken Thighs, Green Tomato Chutney **D**

Seared Gulf Snapper, Corn & Hominy Succotash **G**

Grilled Flank Steak, Herb Chimichurri **D, G** +OPTIONAL CARVING STATION, CHEF ATTENDANT

Roasted Potatoes, Caramelized Onions & Lemon-Thyme Butter **G**

Creamy White Bean & Pancetta Stew, Garden Basil **G**

Orange-Scented Carrots **D, G, V**

DESSERT

Grande Lakes Signature Desserts **G, N**

LUNCH

MEDITERRANEAN

LATIN QUARTERS

WHISPER CREEK
FARMHOUSE

FLORIDIAN

HARVEST BLEND

4040

MILLS 50

GRANDE LAKES

GRILL TO PLATE

DELI

PLATED

BAG IT

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JW MARRIOTT
ORLANDO GRANDE LAKES®

LUNCH BUFFET

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

GRILL TO PLATE

78/guest +CHEF ATTENDANT

SOUP

Smoked Brisket Chili, Corn Bread, Hot Sauce Bar

SALADS

Romaine Lettuce, Grilled Onions, Roasted Peppers, Blueberries, Grilled Sourdough Croutons, Sundried Tomato Vinaigrette **D, V**

Yukon Gold Potato Salad, Hardboiled Egg, Grain Mustard Dressing **D, G**

Watercress & Watermelon, Feta Cheese, Pickled Shallots, Grilled Fresno **G**

HOT ITEMS

Grilled Hamburgers & Hotdogs, Kielbasa **D, G**

Grilled Chicken Breast, Carolina BBQ **D**

Impossible Burgers, Vegan Bean & Grain Burgers **D, G, V**

Assorted Buns: Sesame Seed Brioche Buns & Pretzel Buns **HOUSE HOT DOG BUNS AVAILABLE UPON REQUEST**

Macaroni & Sharp Cheddar Cheese

Grilled Asparagus & Fresh Baby Corn **D, G, V**

Accompaniments: Aged Cheddar, Swiss & Provolone Cheese, Bibb Lettuce, Red Onions, Sliced Tomatoes

Toppings: Ketchup, Dijon Mustard, Herb Mayonnaise

Sweet & Spicy Pickle Chips

DESSERT

Chef Selection of Seasonally Inspired Desserts **G, N**

ENHANCEMENTS

Smoked Peel & Eat Shrimp, Spicy Cocktail Horseradish Sauce, Lemon Wedges, Local Hot Sauce **+15/guest**

Outdoor Charcoal Grill **+225/additional chef**

DAIRY FREE **D** | GLUTEN FRIENDLY **G** | NUT FRIENDLY **N** | PALEO **P** | VEGETARIAN **V** | VEGAN **VG**

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LUNCH

MEDITERRANEAN

LATIN QUARTERS

WHISPER CREEK
FARMHOUSE

FLORIDIAN

HARVEST BLEND

4040

MILLS 50

GRANDE LAKES

GRILL TO PLATE

DELI

PLATED

BAG IT



JW MARRIOTT
ORLANDO GRANDE LAKES®

LUNCH BUFFET

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

DELI

68/guest +CHEF ATTENDANT

SOUP

Garden Minestrone

SALADS

Baby Greens, Garbanzo Beans, Pickled Red Onions, Roasted Beets, Herb Croutons, Shaved Parmesan Cheese, Tarragon Dressing

Toasted Bulgur, Baby Kale, Cherry Tomatoes, English Cucumbers, Garden Parsley, Red Onion, Lemon

Creamy Potato Salad

HOT ITEMS

Select Three: Roast Turkey, Mortadella, Soppressata, Black Forest Ham, Peppercorn Crusted Roast Beef, Marinated Tofu

Assorted Buns: Focaccia Bun, Sliced White Bread, Millet Bread, Sliced Sourdough, Brioche

Accompaniments: Aged Cheddar, Swiss, Provolone Cheese, Bibb Lettuce, Red Onions, Sliced Tomatoes, Banana Peppers

Toppings: Spicy Brown Mustard, Dijon Mustard, Herb Mayonnaise, Pickles

House BBQ Chips

DESSERT

Grande Lakes Signature Desserts G, N

LUNCH

MEDITERRANEAN

LATIN QUARTERS

WHISPER CREEK
FARMHOUSE

FLORIDIAN

HARVEST BLEND

4040

MILLS 50

GRANDE LAKES

GRILL TO PLATE

DELI

PLATED

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DAIRY FREE D | GLUTEN FRIENDLY G | NUT FRIENDLY N | PALEO P | VEGETARIAN V | VEGAN VG

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JW MARRIOTT
ORLANDO GRANDE LAKES®

THREE-COURSE LUNCH

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

PLATED

SELECT ONE SALAD, ONE ENTRÉE & ONE DESSERT FOR ALL GUESTS

SALADS

Spinach & Frisée, Roasted Mushrooms, Hard Boiled Eggs, Pecans, Smoked Bacon, Grilled Halloumi, Sherry Vinaigrette **G**

Romaine Hearts, English Cucumbers, Radishes, Croutons, Creamy Chèvre, Pickled Tomatoes, Herb Ranch Dressing

Arugula & Lola Rosa, Roasted Golden Beets, Bleu Cheese, Candied Walnuts, Shaved Asparagus, Champagne Vinaigrette **G**

Baby Greens, Fennel, Roasted Sweet Potatoes, Pretzel Croutons, Grilled Broccoli, Sweet Peppers, Honey-Citrus Vinaigrette **D**

ENTRÉES

Braised Short Rib, Braised Leek and Potato Puree, Baby Carrots, Haricot Vert, Red Wine Reduction **G +72/guest**

Herb-Crusted Grouper, Lobster Saffron Rice, Braised Fennel, Heirloom Cauliflower Salad **G +68/guest**

Citrus-Brined Chicken, Cannellini Bean & Bacon Ragout, Broccolini, Sundried Tomato Gremolata, Garlic Jus **G +65/guest**

DESSERTS

Amaretto Tiramisu, Caramel Crèmeux, Almond Biscotti

Dark Chocolate & Gianduja Layer Bar, Red Berries, Vanilla Anglaise

Key Lime Pie, Orange Cream, Margarita Gel, Citrus Compote **N**

Coconut Panna Cotta, Fresh Fruits, Pineapple Carpaccio, Coconut Macaroon **D**

New York Style Cheesecake, Blueberry Compote, Pistachio Coral Sponge

Pecan Tart, Caramelized Bananas, Fudge & Exotic Cream

Light Layer Cake, Fresh Berries, Chantilly Cream, Apricot Coulis **D, G, N**

LUNCH

MEDITERRANEAN

LATIN QUARTERS

WHISPER CREEK
FARMHOUSE

FLORIDIAN

HARVEST BLEND

4040

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GRAB & GO LUNCH

Served with a Seasonal Fruit & Individual Bag of Miss Vickie's® Potato Chips

BAG IT
65/guest

SELECT THREE SALADS OR SANDWICHES, ONE SIDE & ONE DESSERT FOR ALL GUESTS

SALADS & SANDWICHES

Grilled Chicken Caesar Salad, Kalamata Olives, Grape Tomatoes, Shaved Parmesan, Olive Oil Croutons, Lemon Garlic Dressing

Roasted Cauliflower Salad Sandwich, Roasted Peppers, Chives, Chickpeas, Frisée, Whole Wheat Tortilla **D, G, V, VG**

All-Natural Turkey Sandwich, Peppered Bacon, Tomato, Bibb Lettuce, Herb Mayo, Multigrain Loaf **D**

Grilled Tofu Sandwich, Sundried Tomato Tortilla, Pesto Hummus, Arugula, Garden Vegetables, Roasted Red Peppers **V**

Roast Beef Sandwich, Caramelized Onions, Dill Havarti, Baby Kale, Horseradish Cream, Sourdough Roll

Italian Grinder, Ham, Soppressata, Pepperoni, Banana Peppers, Provolone Cheese, Arugula, Whole-Grain Mustard, Focaccia Bun

SIDES

Southern Potato Salad **D, G**

Orzo Greek Salad, Red Wine Dressing

Quinoa, Spinach & Garden Vegetables, White Balsamic Vinaigrette **D, G, V**

DESSERTS

Chocolate Chip Cookie **N**

Signature Sea Buckthorn Berries & Granola Bar

Chocolate Fudge Brownie **N**

Oatmeal Raisin Cookie **N**

Blueberry Almond Cake

Yuzu-Lemon Bar **N**

Paleo Chocolate Almond Butter Bar **D, G, V, P**

ENHANCEMENTS

Soft Drinks **+8/each**

Bottled Iced Teas **+8/each**

Bottled Waters **+8/each**

Gatorade® **+9/each**

Red Bull® **+9/each**

Local Kombucha Juice **+9/each**

Upgrade to Terra Chips® **+2/guest**

Upgrade to Vegetable Straws® **+2/guest**

CONVERT A BOX LUNCH MENU TO A MARKET STYLE BUFFET FOR 70/GUEST

DAIRY FREE **D** | GLUTEN FRIENDLY **G** | NUT FRIENDLY **N** | PALEO **P** | VEGETARIAN **V** | VEGAN **VG**

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LUNCH

MEDITERRANEAN

LATIN QUARTERS

WHISPER CREEK
FARMHOUSE

FLORIDIAN

HARVEST BLEND

4040

MILLS 50

GRANDE LAKES

GRILL TO PLATE

DELI

PLATED

BAG IT



JW MARRIOTT
ORLANDO GRANDE LAKES®

MEANINGFUL
RECEPTION



HORS D'OEUVRES

Choice of Handpassed or Displayed

CHILLED 112/dozen

BLT, Cage-Free Deviled Egg, Smoked-Bacon Frisée **D, G**
Grilled Lobster Salad, Charred Avocado Puree, Infused
 Coconut Watermelon, Radishes **D, G**
Ahi Tuna Tartar, Za'atar Citrus Yogurt, Mint Salad, Micro
 Greens
Sweet Soy Char Beef Tataki, Sushi Rice, Miso Hollandaise,
 Togarashi
Chili Lime-Rubbed Shrimp, Citrus Crème Fraîche **G**
Vegetable Summer Roll, Peanut Dipping Sauce **D, G, V**
Seared Tuna Taco, Watermelon, Cucumber, Fresno Chili
 Crema **G**
Poached Beet & Grape Fruit Salad, WCF Honey Whipped
 Goat Feta, Kale Pesto, Crispy Lomo
Smoked Heirloom Tomato Jam Crostini, Grilled Focaccia,
 Ricotta, Olive Tapenade
Roasted Wild Mushrooms, Black Garlic Crema, Pickled
 Cauliflower, Fennel Pollen **G**

ENHANCEMENTS

Based on 5 pieces per guest, minimum of 9 dozen required

Chef's Seasonally-Inspired Sushi Selection +CHEF ATTENDANT

Assorted Maki & Nigri, Raw & Cooked
 Pickled Ginger, Wasabi, Soy Sauce

HOT 112/dozen

House Chicken Meatball, Pesto Cream
Fried Scallop, Bacon Jam
Crab Cake, Florida Citrus Aioli **D**
Vegetable Spring Roll, Sweet Chili Sauce **D, G, V**
Beef Short Rib Potato Croquette, Truffle Aioli
Crispy Mofongo Plantain Ball, Mojo Aioli **D, G, V**
Fried Chicken Bite, Honey Seared Corn Bread, Onion Jam,
 Bourbon Glaze **D**
Smoked Brisket, Corn Arepa, Fried Cheese, Cilantro Aioli
Mini Birria Taco, Pulled Chicken, Oaxaca Cheese
Three-Cheese Arancini, Sundried Tomato Aioli
Pork Pot Sticker, Chili Oil
Slow Cooked Beef Short Rib, Buttermilk Biscuit, Potato Purée
Pork Belly, Steamed Bun, Kimchi Aioli
Pulled Sofrito Chicken, Seared Corn Masa, Cotija Cheese

RECEPTION

HORS D'OEUVRES

ACTION STATIONS

CARVING STATIONS

RECEPTION STATIONS

DESSERT STATIONS

DAIRY FREE **D** | GLUTEN FRIENDLY **G** | NUT FRIENDLY **N** | PALEO **P** | VEGETARIAN **V** | VEGAN **VG**

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ACTION STATIONS

SPANISH PAELLA

45/guest +CHEF ATTENDANT

Based on 5 pieces per guest, available outside

Mussels, Chorizo, Chicken, Shrimp

Bomba Rice, Saffron Broth, Peas

GRANDE LAKES RAW BAR

45/guest +CHEF ATTENDANT

Based on 5 pieces per guest, 30 guest minimum

Seasonal Selection of Oysters on the Half Shell

Snow Crab Claws & Spicy Shrimp Cocktail **D, G, N**

Mignonette, Horseradish, Cocktail Sauce, Chili Oil, Lemon

SHRIMP

45/guest +CHEF ATTENDANT

Based on 5 pieces per guest

Rock Shrimp Ceviche, Leche De Tigre Sweet Potato, Cilantro

Shrimp, Coconut Green Curry, Basil, Jasmine Rice **D, G, N**

Grilled White Shrimp, Caramelized Mango & Jerk Vinaigrette

WOOD FIRED PIZZA

35/guest +CHEF ATTENDANT

Available outside

Spicy Pepperoni, Nduja Sauce, Parmesan Cheese, Basil

Wild Mushroom, Provolone Cheese, Ricotta, Truffle Oil, Fennel

BIRRIA TACOS

35/guest +TWO CHEF ATTENDANTS

Vegetarian or impossible meat option

Rum Braised Beef Barbacoa & Chipotle Rubbed Chicken Tacos

Sweet Plantains, Agave Cilantro Vinaigrette

Roasted Tomatillo Salsa & Pico De Gallo, Shaved Cabbage

Avocado Crema, Queso Fresco, Shaved Cabbage

SCALLOPS & GRITS

45/guest +CHEF ATTENDANT

Based on 5 pieces per guest, 30 guest minimum

Smoked Sausage Gravy, Palmetto Farms Purple & White Grits

Mini Biscuits, House Pepper Jelly, Hot Sauce Bar

AHI TUNA

45/guest +CHEF ATTENDANT

Sesame Seared Tuna Loin, Red & Napa Cabbage, Fresnos,

Green Onions Cilantro, Toasted Peanuts, Carrot Ginger

Dressing

Tuna Poké, Sushi Rice, Sriracha Mayo, Sweet & Sour Pickled

Cucumbers, Furikake

RISOTTO

35/guest +TWO CHEF ATTENDANTS

Pulled Duck Confit, Sweet Peas, Asiago Cheese

Shrimp, Asparagus, Blistered Peppers **G, N**

Wild Mushroom, Truffle, Shaved Parmesan Cheese, Herbs

RAMEN

30/guest +TWO CHEF ATTENDANTS

Soy Ginger Grilled Chicken, Chashu Pork Loin

Sous Vide Egg, Scallions, Mushrooms, Togarashi Sweet Corn

Noodles, Kombu Beef Broth

HEIRLOOM TOMATO & FOCACCIA

30/guest +CHEF ATTENDANT

Based on 5 pieces per guest

Carved Heirloom Tomatoes & Housemade Focaccia

Stracciatella & Honey Whipped Ricotta

WCF Herb Pesto, Mediterranean Olives, Fried Capers

Infused Olive Oil & Giusti Balsamic Bar

RECEPTION

HORS D'OEUVRES

ACTION STATIONS

CARVING STATIONS

RECEPTION STATIONS

DESSERT STATIONS

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CARVING STATIONS

HERB- GARLIC CRUSTED PORK BELLY
market price/station +CHEF ATTENDANT

Serves 30-40 guests

Fennel & Broccoli Rabe Fregola Stew
Caper Gremolata, Garlic Knots

SORGHUM BOURBON-GLAZED HAM
450/station +CHEF ATTENDANT

Serves 50-60 guests

Whipped Potatoes & Roasted Root Vegetables **G**

ROASTED PORK SHOULDER AL PASTOR
550/station +CHEF ATTENDANT

Serves 30 guests

Corn Tortillas, Arepas, Radish & Jicama Salad
Queso Fresco, Avocado Crema, Roasted Tomato Salsa **G**

COCONUT GLAZED GROUPER
550/station +CHEF ATTENDANT

Serves 20-30 guests

Plantain Crumbs, Sweet Potato Purée
Grilled Pineapple & Mint Yogurt Sauce

FENNEL-DUSTED HALIBUT
550/station +CHEF ATTENDANT

Serves 20-30 guests

Turmeric Wild Grain Pilaf, Smoked Tomato Butter Sauce

BBQ-RUBBED BEEF BRISKET
550/station +CHEF ATTENDANT

Serves 20-30 guests

Cheddar & Corn Bread Pudding, Ancho Chili BBQ Sauce **G**

GUINNESS MARINATED BEEF STRIPLOIN
575/station +CHEF ATTENDANT

Serves 30-40 guests

Sweet Pepper & Roasted Corn, Potato Hash, Garlic Jus **D, G**

DRY OLIVE-CRUSTED BEEF TENDERLOIN
600/station +CHEF ATTENDANT

Serves 15-20 guests

Yukon Gold Potatoes, Creamed Spinach, Mushroom Ragout

CAJA CHINA WHOLE SUCKLING PIG
600/station +CHEF ATTENDANT

Serves 40-50 guests

Bean & Basmati Congri, Rum Glazed Plantains, Guava Rolls

MINT MARINATED PICANHA SIRLOIN
600/station +CHEF ATTENDANT

Serves 15-20 guests

Portuguese Sausage & Barley Stew, Pao De Queijo

GRAIN MUSTARD RUBBED SHORT RIB
600/station +CHEF ATTENDANT

Serves 15-20 guests

Mushroom & Brioche Stuffing, Red Eye Gravy, Brioche Rolls

SHORT RIB PASTRAMI
600/station +CHEF ATTENDANT

Serves 15-20 guests

White Cheddar Potato Chips, Braised Cabbage, Pretzel Rolls

OPEN FIRE CEDAR PLANK SALMON
600/station +CHEF ATTENDANT

Serves 15-20 guests, available outside only

Dill & Citrus or Jerk Marinade

RECEPTION

HORS D'OEUVRES

ACTION STATIONS

CARVING STATIONS

RECEPTION STATIONS

DESSERT STATIONS

DAIRY FREE **D** | GLUTEN FRIENDLY **G** | NUT FRIENDLY **N** | PALEO **P** | VEGETARIAN **V** | VEGAN **VG**

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ORLANDO GRANDE LAKES®

RECEPTION STATIONS

BRUSCHETTA

25/guest +CHEF ATTENDANT

Spreads, Chickpea Hummus, Basil Olive Tapenade, Walnut-Chèvre Spread

Toppings, Grilled & Marinated Vegetables, Caramelized Onion Chutney

INTERNATIONAL CHEESES

25/guest +CHEF ATTENDANT

Artisanal Cheeses, Westminster Gold Cheddar, Fourme De Ambert Morbier, Beemster XO Gouda, Cambazola, Hand Pulled Mozzarella

Spreads & Toppings, Violette Mustard, Fried Marcona

Almonds, Fig & Sage Preserves, Raw Chestnut Honey

Breads, Rain Coast Crackers Grissini, French Baguettes

GARDEN SALADS

20/guest +CHEF ATTENDANT

Spinach Salad, Woodland Mushrooms, Hard-Boiled Eggs, Spicy Pecans, Smokey Bacon Vinaigrette

Arugula & Frisée, Pickled Beets, Candied Pine Nuts, Ricotta

Salata, Cherry Vinaigrette

Bibb Salad, Endive & Radicchio, Caramelized Apples, Oregano,

Smokey Bleu Cheese, Guanciale Golden Raisin Vinaigrette

Toybox Tomato & Mozzarella Salad, Arugula, Basil, Balsamic,

Mini Baguettes

ANTIPASTO

30/guest

Artisanal Cheeses, Fiscalini Cheddar, Pecorino, Romano Beemster XO Gouda, Cambazola

Cured & Smoked Meats, Piccante Soppressata, Salame Nostrano Prosciutto

Vegetables, Grilled Artichokes, Roasted Peppers,

Pepperoncini, Marinated Mushrooms, Italian Olives, Marcona Almonds

Spreads & Toppings, Artisan Mustards & Preserves

Breads, Rain Coast Crackers Grissini, French Baguettes

IBÉRICO HAM BAR

40/guest +CHEF ATTENDANT

The highest quality dry cured ham from the prized Spanish Ibérico Pig. Please allow a 2 week leadtime, 30 guest minimum

Ibérico Ham, Artisan Mustards, Preserves

Spanish Cheese Selection, Kalamata Loafs, Focaccia Roll

RECEPTION

HORS D'OEUVRES

ACTION STATIONS

CARVING STATIONS

RECEPTION STATIONS

DESSERT STATIONS

DAIRY FREE D | GLUTEN FRIENDLY G | NUT FRIENDLY N | PALEO P | VEGETARIAN V | VEGAN VG

Please note: Due to COVID protocol, there is a \$225.00 attendant fee for all buffets. For guarantees under 35 people, there will be a \$150 labor charge. Pricing based on 90 minutes of service. All food and beverage subject to a taxable service charge, currently at 26% and state tax currently at 6.5%.



JW MARRIOTT
ORLANDO GRANDE LAKES®

DESSERT STATIONS

A LA MINUTE STRAWBERRY VACHERIN
16/guest +CHEF ATTENDANT

Swiss Meringue, Berries, Strawberry Sorbet
Pistachio Financier

RUM FLAMBÉED CRÊPES
18/guest +CHEF ATTENDANT

Roasted Pineapples & Vanilla Ice Cream **N**

CHERRIES IN ALL THEIR GLORY
16/guest +CHEF ATTENDANT

Stir-Fried Cherries, Angel Food Cake, Yogurt Sorbet **G, N**

WARM APPLE PIE
20/guest +CHEF ATTENDANT

Heirloom Apple Pie, Hazelnut Espuma, Vanilla Ice Cream

BANANAS FOSTER
16/guest +CHEF ATTENDANT

Old Rum Flambéed & Caramelized Bananas
Banana Bread & Peanut Butter Ice Cream

ICE CREAM, GELATO & SORBET BAR
20/guest +CHEF ATTENDANT

Ice Cream, Gelato & Sorbet

Berries & Poached Peaches

Mini Pearls, Toasted Coconut, Gummy Bears®, Oreo® Crumbs

Chocolate Sauce & Whipped Cream

HANDCRAFTED MILKSHAKES
16/guest +CHEF ATTENDANT

Malt, Strawberry & Vanilla Milkshakes **N**
Selection of Candies & Sweets

WARM GELATO PANINI
18/guest +CHEF ATTENDANT

Warm Milk Bread Bun, Coffee Gelato, Chocolate Crunch

WARM BROWNIE ICE CREAM SUNDAE
16/guest +CHEF ATTENDANT

Warm Valrhona Chocolate Brownie
Vanilla Ice Cream

Fudge & Butterscotch Sauces, Chantilly Cream

CHOCOLATE S'MORES TART
18/guest +CHEF ATTENDANT

Grand Cru® Valrhona Chocolate Tart

Mint Chocolate Chip Ice Cream

Toasted Marshmallows

RECEPTION

HORS D'OEUVRES

ACTION STATIONS

CARVING STATIONS

RECEPTION STATIONS

DESSERT STATIONS

DAIRY FREE **D** | GLUTEN FRIENDLY **G** | NUT FRIENDLY **N** | PALEO **P** | VEGETARIAN **V** | VEGAN **VG**

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JW MARRIOTT
ORLANDO GRANDE LAKES®

ENRICH
DINNER



DINNER BUFFET

Served with Starbucks® Freshly-Brewed Coffee, Decaffeinated Coffee, Select Teas & Iced Tea

SMOKED ON THE LAKE

165/guest +CHEF ATTENDANT

SALADS

Hearty Greens Salad, Grilled Radicchio, Grits Croutons, Smoked Sweet Peppers, Cranberry Beans, Pickled Green Tomatoes, Aged Cheddar Cheese, Charred Green Onion Vinaigrette **D, G, V** +CHEF ATTENDANT

JW Wedge Salad, Baby Iceberg, Winter Park Blue Cheese, Chives, Bacon, Marinated Grape Tomatoes, Radish, House Made Ranch

Loaded Potato Salad, Bacon, Scallions, Sour Cream, Cheddar **G**

Pasta Salad, Watercress, Roasted Corn, Shaved Asparagus, Peas, Roasted Broccoli, Citrus Vinaigrette

ACTION STATIONS

Smoked Beef Brisket, House Made BBQ, Grande Lakes Mac & Cheese Corned Bread, Honey Butter +CHEF ATTENDANT

Hard Cider Brined Chicken, Alabama BBQ Sauce, Kale Slaw, Baked Beans, Hot Sauce Bar +CHEF ATTENDANT

Louisiana BBQ Shrimp, Smoked Paprika, Dark Beer, Garlic Butter, Herbs +CHEF ATTENDANT

HOT ITEMS

Grilled Grouper, Crawfish & Smoked Sausage Country Etouffee, Smoked Tomato Jam **G**

Fried Green Tomatoes, Sweet Pepper Relish, Creole Remoulade, Cheddar Drop Biscuits, Pimento Cheese

Grilled Cauliflower, Smoked Cabbage

Sweet Potatoes, Green Bean Hash

DESSERT

Chef Selection of Seasonally Inspired Desserts **D, G, N**

DAIRY FREE **D** | GLUTEN FRIENDLY **G** | NUT FRIENDLY **N** | PALEO **P** | VEGETARIAN **V** | VEGAN **VG**

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DINNER

SMOKED ON THE LAKE

FLORIDA SIZZLE

STREET FOODS

PLATED

ENHANCEMENTS



JW MARRIOTT
ORLANDO GRANDE LAKES®

DINNER BUFFET

Served with Starbucks® Freshly-Brewed Coffee, Decaffeinated Coffee, Select Teas & Iced Tea

FLORIDA SIZZLE

165/guest +CHEF ATTENDANT

SALADS

Baby Greens Salad, Cucumbers, Carrots, Spiced Pecans, Orange-Honey Vinaigrette **D, G** +CHEF ATTENDANT

Little Gem Greens Salad, Hard-Boiled Egg, Bacon, Oven-Roasted Tomatoes, Cilantro Vinaigrette **D, G** +CHEF ATTENDANT

Three-Bean Salad, Toasted Almonds, Roasted Pearl Onions, Garden Herbs, White Balsamic Dressing **D, G, V**

ACTION STATIONS

Low Country Boil, Lobster Tail, Shrimp, Local Clams, Corn, Marble Potatoes, House Kielbasa **G** +CHEF ATTENDANT

Raw Bar, Oysters, Shrimp, Snow Crab Claws, Lemon Wedges, Cocktail & Hot Sauces, Patron® Mignonette **D, G** +CHEF ATTENDANT

HOT ITEMS

Chicken Gumbo

Cuban Coffee Braised Beef Short Ribs **G**

Smoked Jerk Chicken, Florida Citrus Mint Yogurt

Pork Shanks, Orange Glaze

Roasted Sweet Potato, WCF Honey Glaze, Walnut Streusel

DESSERT

Chef Selection of Seasonally Inspired Desserts **D, G, N**

DINNER

SMOKED ON THE LAKE

FLORIDA SIZZLE

STREET FOODS

PLATED

ENHANCEMENTS

DAIRY FREE **D** | GLUTEN FRIENDLY **G** | NUT FRIENDLY **N** | PALEO **P** | VEGETARIAN **V** | VEGAN **VG**

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JW MARRIOTT
ORLANDO GRANDE LAKES®

DINNER BUFFET

Served with Starbucks® Freshly-Brewed Coffee, Decaffeinated Coffee, Select Teas & Iced Tea

STREET FOODS

175/guest +CHEF ATTENDANT

ASIAN

Char Siu Pork Bao, Sriracha Mayo, Steam Buns, Cucumber Salad +CHEF ATTENDANT

Pork Dumplings, Ramen Broth, Togarashi Edamame, Chili Oil

Fried Rice, Kimchi, Roasted Peanuts, Green Onions

Spring Rolls, Sweet Chili Sauce

Green Papaya Salad

LATIN

Shrimp Ceviche, Aji Amarillo Leche De Tigre, Cilantro, Peruvian Corn

Argentinean “Choripan” Sausage Sandwich, Chimichurri, Shoestring Potatoes

Lamb Birria Tacos, Pickled Onions, Tomatillo Salsa, Garlic Mojo Crema +CHEF ATTENDANT

Sofrito Braised Short Ribs, Arepas Cilantro Crema, Queso Blanco, Black Bean Spread, Radishes +CHEF ATTENDANT

MEDITERRANEAN

Cheese & Charcuterie, Artisanal Cheeses, Prosciutto, Salami, Olives, Marinated Tomatoes & White Beans, Artisan Mustard, Honey, Marcona Almonds

Assorted Breads, Baguettes, Focaccia, Simit, Naan, Taboon

Meatballs & Gravy, Creamy Polenta, Pesto, Garlic Knots

Falafel Sliders, Mini Brioche, Alfalfa Sprouts, Tzatziki Sauce, Pickled Onions, Marinated Tomatoes

Spanakopita, Creamy Sumac Tahini

DESSERT

Chef Selection of Seasonally Inspired Desserts D, G, N

DAIRY FREE D | GLUTEN FRIENDLY G | NUT FRIENDLY N | PALEO P | VEGETARIAN V | VEGAN VG

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DINNER

SMOKED ON THE LAKE

FLORIDA SIZZLE

STREET FOODS

PLATED

ENHANCEMENTS



JW MARRIOTT
ORLANDO GRANDE LAKES®

THREE COURSE DINNER

Served with Starbucks® Freshly-Brewed Coffee, Decaffeinated Coffee, Select Teas & Iced Tea

PLATED

Select one salad, one entrée & one dessert for all guests

SALAD

Bibb Lettuce, Spinach, Broccolini, Mozzarella Cheese, Roasted Tomatoes, Asparagus, Herb Croutons, White Balsamic Dressing

Lolla Rosa, Frisée, Almonds, Manchego Cheese, Cauliflower, Crispy Jamón Serrano, Caramelized Onions, Sherry Vinaigrette **G**

Baby Romaine, Olives, Grilled Ricotta Salata, Marinated Grape Tomatoes, Pickled Fennel, Creamy Herb Dressing **G**

Mixed Leaves, Poached Pears, Bleu Cheese, Spiced Pecans, Radishes, Champagne Vinaigrette **G**

ENTRÉE

Alaskan Halibut, Tomato Braised Beluga Lentils, Swiss Chard & Fennel Salad, Broccolini, Lobster Coral Sauce **G +95/guest**

Sea Bass, Spinach Farrotto, Eggplant Peperonata, Yellow Split Pea Puree, Pistachio Pesto **+95/guest**

Citrus-Herb Chicken, Grain Mustard Jus, Maple Sweet Potato Puree, Pecan Streusel, Haricot Verts, Sweet Peppers **+94/guest**

Braised Beef Short Ribs, Truffle Potatoes, Roasted Cauliflower, Heirloom Carrots, Red Wine Glaze **G +110/guest**

Grilled Filet, Parmesan Potatoes, Grilled Cauliflora, Warm Radish Salad, Wild Mushroom Demi **G +120/guest**

Filet & Shrimp, Fingerling Potatoes, Asparagus, Creamed Kale, Roasted Corn Tomato Relish, Coffee Stout Beef Jus **G +135/guest**

Filet & Scallops, Potato Parsnip Puree, Braised Endive, Baby Zucchini, Sweet Pea Vermouth Butter Sauce, Port Reduction **G +135/guest**

DESSERT

Dark Chocolate Layer Cake, Peanut Butter Crunch, Lemon Cream

White Chocolate Cheesecake, Cherry Compote, Pistachio Macaron

Lemon Lime Bar, Citrus Segments, Watermelon, Tequila Grapefruit Gel **G, N**

Vanilla & Raspberries Napoleon, Peach Coulis, Champagne Gel **N**

Strawberry Shortcake Parfait, Bubble Gum Marshmallow, Chantilly

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

Caramelized Apple Tart, Green Apples Coulis, Caramel Emulsion

DAIRY FREE D | GLUTEN FRIENDLY G | NUT FRIENDLY N | PALEO P | VEGETARIAN V | VEGAN VG

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DINNER

SMOKED ON THE LAKE

FLORIDA SIZZLE

STREET FOODS

PLATED

ENHANCEMENTS



JW MARRIOTT
ORLANDO GRANDE LAKES®

THREE COURSE DINNER

Served with Starbucks® Freshly-Brewed Coffee, Decaffeinated Coffee, Select Teas & Iced Tea

ENHANCEMENTS

INTERMEZZO +10/guest

Grapefruit Prosecco G, N

Raspberry Champagne G, N

Green Apple Calvados G, N

Peach Chardonnay G, N

COLD APPETIZERS +12/guest

Burratta & Heirloom Tomato Salad, Crispy Lomo, Pickled Melon, Toasted Baguette Champagne Vinaigrette, Marcona Almonds

Poached Local Shrimp Remoulade, Crispy Plantains, Pickled Watermelon Radish Red Sorrel

House Cured Salmon Carpaccio, Cucumbers, Capers, Salmon Roe, Chive Oil, Crispy Red Quinoa

Beets In All Their Glory, Arugula, Lavender Honey-Soft Feta Cheese, Panna Cotta, Salted Caramel Pine Nuts

HOT APPETIZERS +18/guest

Potato Gnocchi, Butternut Squash, Crispy Pork Belly, Sage-Brown Butter, Gouda Cheese

Grilled Octopus, Celeriac Puree, Kalamata Olive Aioli, Heirloom Tomato Salad, Red Pepper-Kale Chimichurri

Wild Mushroom Arancini, Leek Fondue, Truffled Celery Hearts Salad, Parmesan Cheese

Short Rib Ravioli, Smoked Eggplant, Beef Jus, Grilled Broccoli Rabe, Pistachio Pesto, Ricotta Salata

Crispy Braised Duck, Couscous Risotto, Blueberry Gastrique, Crispy Brussel Sprouts, Pickled Mustard Seeds

DAIRY FREE D | GLUTEN FRIENDLY G | NUT FRIENDLY N | PALEO P | VEGETARIAN V | VEGAN VG

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DINNER

SMOKED ON THE LAKE

FLORIDA SIZZLE

STREET FOODS

PLATED

ENHANCEMENTS



JW MARRIOTT
ORLANDO GRANDE LAKES®

BEVERAGE



BAR

HOSTED BAR

Premium Cocktails 14/drink
 Luxury Cocktails 16/drink
 Martini 18/drink
 Select Cordials 14/drink
 Sparkling Wine (Prosecco) 16/glass
 Luxury Wines 70/bottle
 Premium Wines 60/bottle
 Craft Beer 11/bottle
 Regional Craft Beer 11/bottle
 Imported Beer 10/bottle
 Domestic Beer 9/bottle
 Mineral Water 8/glass
 Soft Drinks 8/glass

PREMIUM COCKTAILS & WINES

Vodka - Absolut
Rum - Bacardi Superior & Captain Morgan Original Spiced
Gin - Tanqueray
Scotch - Dewar's White Label
Bourbon - Maker's Mark
Whiskey - Jack Daniels & Canadian Club
Tequila - Patron
Cognac - Hennessy
Wines - Flying Blue

Premium Bar Packages

One Hour 35/guest
 Two Hours 48/guest
 Three Hours 62/guest
 Four Hours 76/guest

CASH BAR

Premium Cocktails 14/drink
 Luxury Cocktails 16/drink
 Select Cordials 14/drink
 Sparkling Wine (Prosecco) 16/glass
 Luxury Wines 14/glass
 Premium Wines 12/glass
 Craft Beer 11/bottle
 Regional Craft Beer 11/bottle
 Imported Beer 10/bottle
 Domestic Beer 9/bottle
 Mineral Water 8/glass
 Soft Drinks 8/glass

LUXURY COCKTAILS & WINES

Vodka - Grey Goose
Rum - Bacardi Superior, Captain Morgan Original Spiced & Panama Pacific
Gin - Bombay Sapphire & Hendricks
Scotch - Johnnie Walker Black Label
Bourbon - Knob Creek
Whiskey - Canadian Club & Crown Royal
Tequila - Casamigos
Cognac - Hennessy Privilege VSOP
Wines - Clos Du Bois Wines

Luxury Bar Packages

One Hour 45/guest
 Two Hours 53/guest
 Three Hours 69/guest
 Four Hours 85/guest

SPECIALTY BAR

Allow our Catering Sales Team to personalize innovative & artistic custom cocktails for your guests. Whether your goal is to provide beverages or to promote your company, we can design a beverage service to meet your needs. Specialty bars include, but are not limited to:

Martini

Frozen Strawberry Daiquiri

Piña Colada

Margarita

Single Malt Whisky & Bourbon Tastings

BEER & HARD SELTZER

Craft Beers - Surplus

Imported Beers - Corona Extra, Stella Artois

Domestic Beers - Sam Adams Boston

Lager, Bud Light, Ultra

Hard Seltzer - Truly

Beer & Wine Bar Packages

One Hour 25/guest

Two Hours 37/guest

Three Hours 49/guest

Four Hours 61/guest

BEVERAGE

BAR

WINE LIST



WINE LIST

Wines Are Listed From Light To Full Body

CHAMPAGNE & SPARKLING

Domaine Ste. Michelle, Brut, Columbia Valley, Washington 55
 Mumm, Brut, Napa Valley 60
 Tattinger "La Francaise," Brut, Champagne, France 155
 Schramsberg Vineyards "Mirabelle," Brut, California 82
 Veuve Clicquot Yellow Label, Brut, France 190
 Perrier Jouet, Brut, Fleur de Champagne, France 300
 Chandon Garden Spritz, Sparkling Wine, Mendoza, Argentina 65

ROSÉ

Flying Blue Imports Private Label, Rosé 55
 Fleurs de Praire, Rosé, Cotes de Provence, France 60

PINOT GRIGIO

Flying Blue Imports Private Label 58
 Santa Margherita, Alto Adige, Italy 78
 Kim Crawford, Marlborough, New Zealand 60
 Pighin, Friuli-Venezia Giulia, Italy 60

SAUVIGNON BLANC

Flying Blue Imports Private Label, Sauvignon Blanc 58
 Villa Maria, Marlborough, New Zealand 65
 Ferrari-Carano Fumé Blanc, Alexander Valley, California 65

CHARDONNAY

Flying Blue Imports Private Label 58
 Starmont Winery & Vineyards, Napa, California 70
 Clos Du Bois Reserve, Russian River Valley, California 65
 Sonoma-Cutrer "Russian River Ranches," California 68
 Ferrari-Carano, Sonoma, California 86
 Jordan, Russian River Valley, California 115
 Cakebread, Napa, California 125

BEVERAGE

BAR

WINE LIST



WINE LIST

Wines Are Listed From Light To Full Body

RED VARIETALS

Flying Blue Imports Private Label, Red Blend 58
 Prisoner, Red Blend, Napa, California 115
 Stags' Leap "The Investor," Red Blend, Napa, California 130
 St. Francis, Old Vines Zinfandel, Sonoma, California 72
 Stag's Leap "Hands of Time," Red Blend, Napa, California 92
 Blue Rock "Baby Blue," Red Blend, Conoma, California 110

PINOT NOIR

La Crema, Sonoma Coast, California 70
 Cuvaison Carneros, Napa, California 98
 Belle Glos "Meiomi," Sonoma Coast, California 65
 Frei Brothers Reserve, Russian River Valley, California 78

MERLOT

Clos Du Bois, Alexander Valley, California 65
 Rutheford Hill, Napa, California 78
 Whitehall Lane Winery, Napa, California 75
 Chateau Ste. Michelle, Columbia Valley, Washington 74

CABERNET SAUVIGNON

Flying Blue Imports Private Label, Cabernet Sauvignon 58
 Clos Du Bois Reserve, Alexander Valley, California 65
 75 Wine Company, Mendocino, California 65
 Justin, Paso Robles, California 80
 Hess Select, Napa, California 65
 Chateau Ste. Michelle, Indian Wells, Washington 65
 Ferrari-Carano Vineyards, Alexander Valley, California 98
 CrossBarn by Paul Hobbs, Napa, California 150
 Duckhorn Vineyards Estate, Napa, California 210
 Merryvale Starmont, Napa, California 82
 Franciscan Oakville Estate, Napa, California 86
 Lake Sonoma Winery, Alexander Valley, California 82
 Cakebread Cellars, Napa, California 230

PORT

Taylor Fladgate LBV, Portugal, Spain 85
 Quinta do Noval 10 Year Tawny, Portugal, Spain 109
 Dolce, Late Harvest Wine, Napa, California, 375ml 180

BEVERAGE

BAR

WINE LIST



EVENT TERMS AND CONDITIONS

FOOD & 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 90 minutes or less. Break prices are for 30 minutes of 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 \$225 will be applied to all catered meal functions of less than 35 guests. Action Stations are subject to Chef/Attendant fees of \$225 each. Bartender Fees are \$225 per bartender (3-hour minimum) plus \$35 each additional hour. Cash bars require Cashiers at \$225 each (3-hour minimum) plus \$35 each additional hour.

GUARANTEES

Final guarantee of attendance and/or quantities of food items must be submitted by 3.00 pm, 3 business days (72 hours) 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 groups in accordance with the following cancellation schedule or Event Contract. If cancellation is between 0 to 30 days prior to event, 100% of total estimated event charges will be assessed as cancellation fee. If cancellation is 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) 60 days prior to event date. Social events are not eligible for Direct Billing.

FUNCTION & EVENT ROOMS

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 \$225.

OUTDOOR EVENTS, BACK UP SPACE & WEATHER CALL

Outdoor events will incur a set-up fee of \$5 per guest (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 of \$10 (based on set-up needs) will be charged per guest and placed on the final bill. 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 & Production. All electrical needs (power) and rigging (to ceiling) must be arranged through Grande Lakes. 26% taxable service charge and 6.5% sales tax will be added to all audio visual pricing.

DAMAGES

Any damage to 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 and pyrotechnics must be arranged through the Grande Lakes Destination Services Team.

Should you prefer to utilize non-Grande Lakes vendors, a copy of the subcontractor's 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 AND RECEIVING

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

JW Marriott Orlando Grande Lakes
4040 Central Florida Parkway, Orlando, Florida 32837
In 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 event master bill, unless otherwise arranged. COD deliveries will not be accepted by Hotel.

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 event at a fee of \$35 per hour (4 hour 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 are 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, pyrotechnics and tenting which will require prior approval. Fees will be assessed by the Orange Co. Fire Marshal. Consult your Event Manager for guidance.

SIGNAGE

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

FURNITURE REMOVAL

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

PARKING

Daily Valet parking is \$47 per car. Daily Self-Parking is \$32 per car, plus tax.