## 2018 <br> \title{ BANQUET 

 <br> MEN <br> US <br> Hard Rock <br> UNIVERSAL ORLANDO"'}

## "FOR THOSE ABOUT TOROCK..."

At Hard Rock Hotel ${ }^{\circledR}$ at Universal Orlando, music is what sets us apart. So when creating a unique food and beverage experience, we wanted to use this differentiator to create an emotional connection with our guests.

The process starts by cultivating relationships with responsible, ethical ocal partners and farmers to create a unique dining experience. Our seasonal ingredients have a compelling story including farm raised and line-caught fish, free-range eggs, certified organic produce and grass-fed beef which is in line with one of our four Hard Rock values, "Save the Planet."

Our food is approachable; we believe that music can influence the flavors of the meal and, in turn, create an emotional response from a total sensory immersion. Each dish tells a story of its own through color, presentation, and style.


Douglas Chin Executive Chef

## TABLE OF CONTENTS



## CONTINENTAL BREAKFAST

## CLASSIC ROCK

Freshly squeezed Florida orange, grapefruit, tomato, apple and cranberry juices Seasonal sliced fresh fruit and melons

## Pastry Chef's Selection of Bakeshop Specialties

Bagels, plain and chocolate croissants, muffins and fruit Danish
with preserves, jams, sweet butter and flavored cream cheese
Assorted individual yogurts
Assorted breakfast breads
Freshly brewed coffee, decaffeinated coffee and Tea Forté organic herbal teas

## ALTERNATIVE ROCK

Freshly squeezed Florida orange, grapefruit, tomato, apple and cranberry juices Seasonal sliced fresh fruit and melons
Yogurt parfait bar with granola, seasonal berries, dried fruit and bananas
Wrap with smoked salmon, cucumber, tomato, red onion, arugula and capers
Assorted individual regular and gluten-free cereals with whole and skim milk
Oatmeal with raisins, brown sugar and honey
Freshly brewed coffee, decaffeinated coffee and Tea Forté organic herbal teas

## BREAKFAST <br> BUFFETS

"BREAKFAST IN AMERICA"

Florida orange, grapefruit, cranberry and apple juices
Display of whole and sliced fruits, seasonal berries
Assorted individual regular and gluten-free cereals with whole and skim milk Farm fresh scrambled eggs
Breakfast potatoes
Crisp applewood smoked bacon
Pastry chef's selection of bakeshop specialties with butter and preserves
Freshly brewed coffee, decaffeinated coffee and Tea Forté organic herbal teas French toast with maple syrup
Pancakes with maple syrup +6
Southern style grits with cheddar cheese +6

Egg Substitutions
Egg casserole with onions, peppers and cheese +4
Egg white scramble with spinach, onions and mozzarella cheese $\quad+5$

Meat Substitutions

| Breakfast sausage links | +3 |
| :--- | :---: |
| Turkey bacon | +3 |
| Chicken sausage | +3 |
| Ham steaks |  |

## Potato Substitutions

Roasted red bliss potatoes
Home fried potatoes

Continental breakfast prices are based on one hour of service and do not include seating or table service. Continental breakfasts requiring seating and/or table service will be charged an additional $\$ 4$ per person.
Continental breakfasts are served inside the meeting room or in the adjacent foyer area.
All food and beverage pricing is per person and subject to service charge and city/state sales tax

Florida orange, grapefruit, cranberry and apple juices
Freshly brewed coffee, decaffeinated coffee and Tea Forté organic herbal teas

## Select Two

Sliced seasonal fruits and berries
Oatmeal with raisins, brown sugar and honey
Yogurt parfait bar with granola, seasonal berries, dried fruit and bananas
Assorted regular and gluten-free cereals with whole and skim milk
Pastry chef's selection of bakeshop specialties with butter and preserves

## Select One

Scrambled eggs
Scrambled egg whites
Egg casserole with onions, peppers and cheese
Vegetable egg frittata

## Select Two

Country pork sausage
Chicken sausage
Turkey bacon
Applewood smoked bacon
Grilled ham steak

## Select One

Breakfast potatoes
Home fried potatoes
Roasted red bliss potatoes
Biscuits and gravy
Southern style grits with cheddar cheese
"SUNDAY MORNING" BRUNCH
Florida orange, grapefruit, cranberry and apple juices
Display of whole and sliced fruits, seasonal berries
Farm fresh scrambled eggs
Breakfast potatoes
Crisp applewood smoked bacon
Yogurt parfait with granola and seasonal berries
Poached pear, spinach and blue cheese salad with candied pecans and champagne vinaigrette
French toast with maple syrup
Roasted herb chicken breast with chardonnay sauce
Warm spinach orzo with roasted red peppers and artichoke hearts
House smoked salmon with capers, red onions, hard boiled eggs and dill cream cheese
Pastry chef's selection of bakeshop specialties with butter and preserves
Chef's selection of mini desserts
Freshly brewed coffee, decaffeinated coffee and Tea Forté organic herbal teas

All buffets require a minimum of 25 people. Add $\$ 5$ per person
for less than 25 people.
Assorted soft drinks and mineral waters can be added and
charged based on consumption for all buffets.
All food and beverage pricing is per person and subject to service charge and city/state sales tax.
Breakfast and brunch buffet prices are based on one hour of service.

## BREAKFAST ACTION STATIONS

## "STILL HAVEN'T FOUND WHAT I'M LOOKING FOR"

- Omelet Station

Diced tomatoes, onions, peppers, ham, mushrooms, broccoli, spinach, shrimp, bacon, sausage, cheddar and Swiss

- Vanilla Mascarpone Filled Brioche French Toast Station

Berries, chantilly cream and blueberry maple syrup

- Florentine and Benedict Station

Spinach, Canadian bacon, multi-grain bread, mornay or San Marzano tomato sauce, poached egg, toasted english muffin and citrus hollandaise

## Crank If Up!

Farm Fresh Scrambled Eggs ..... 7
Oatmeal with Cream, Raisins, Brown Sugar and Honey ..... 7
Grits with Cheddar Cheese, Chives, Whipped Butter and Sugar ..... 6
Smoked Salmon Platter ..... 17
House smoked salmon, capers, red onions, hard boiled eggs,dill cream cheese and toast points
Breakfast Sandwiches ..... 8
Choice of Bread
Biscuit, English muffin, croissant, gluten-free bread
Choice of Meat
Canadian bacon, applewood smoked bacon, Black Forest ham, sausage patty
veggie sausage
Choice of Cheese
Cheddar, American, munster
Breakfast Burritos8
Served with salsa and sour cream
Choice of One
Egg, ham and cheese burrito
Egg, pepper and cheese burrito
Egg, bacon or chorizo, pico de gallo, cilantro and cheese burrito
Waffle Display10
Waffle display with whipped cream, fresh strawberries and warm maple syrup ..... 13Bloody Mary Bar15
Smirnoff Vodka with bloody mary mix, garnished with lemon and lime wedges,blue cheese stuffed olives, bacon, dill pickles, celery sticks, bacon salt and

## LUNCH <br> BUFFETS

"EVERYBODY WAS KUNG FU FIGHTING"
Wonton soup with bok choy and scallion garnish
Pork dim sum with chili garlic soy
Shrimp summer roll with avocado, cucumber, mint, cilantro, basil slaw and wasabi ponzu

Stir fry with soy marinated beef, shitake mushrooms, bok choy and carrots
Sherry marinated chicken with broccoli, onions and peppers
Jasmine rice

## Desserts

Pineapple ginger purse
Plum sake glazed fresh fruit tartlet
Freshly brewed coffee, decaffeinated coffee and Tea Forté organic herbal teas, iced tea
"WELCOME TO THE JUNGLE"

## Salads

Caprese salad with heirloom tomatoes, fresh mozzarella, frisse lettuce and balsamic vinaigrette
Gulf shrimp salad with avocado, grape tomatoes, red onion, cilantro and lime
Green salad with romaine lettuce, tomatoes, carrots, candied macadamia nuts and mustard shallot vinaigrette

## Sandwiches (Select Three)

Turkey, lettuce, tomatoes and sliced avocados on multi-grain roll
Ham, cheddar, lettuce, tomatoes and mustard aioli on brioche roll
Grilled portobello mushrooms, roasted red peppers, red onions, field greens and chipotle aioli in spinach tortila wrap
Poached tarragon chicken salad, tomatoes and butter lettuce on croissant
Marinated roast beef, dill havarti, tomatoes, field greens and horseradish aioli on ciabatta roll
All sandwiches served with homemade potato chips

All buffets require a minimum of 25 people.
Add $\$ 5$ per person for less than 25 people.
All food and beverage pricing is per person and
subject to service charge and city/state sales tax.
Lunch buffet prices are based on one hour of service.

## Desserts

Citrus pound cake with fresh berries
Milk chocolate candied macadamia nut shooter
Freshly brewed coffee, decaffeinated coffee and Tea Forté organic herbal teas,


Spring greens, cucumbers, chickpeas, oven dried tomatoes, red onions, and feta cheese with Greek yogurt vinaigrette and pita bread
Grilled vegetable quinoa salad with oregano vinaigrette
Grilled salmon with tomato confit
Pepper crusted sirloin steak
Warm spinach orzo with roasted red peppers and artichoke hearts
Grilled asparagus with fresh lemon zest

## Desserts

Raspberry limoncello mousse shooter
Strawberry balsamic pistachio cream cups
Freshly brewed coffee, decaffeinated coffee, Tea Forté organic herbal teas and iced tea

## "LA BAMBA"

Mixed greens salad with tomato and cilantro-lime vinaigrette
Tortilla chips, salsa, guacamole and sour cream
Lettuce, tomatoes, onions and shredded cheddar
Queso fundido
Vegetarian black beans and rice
Cheese and roasted poblano quesadillas
Flour and corn tortillas

## Select Two

Fish tacos with cabbage, cilantro and grilled pineapple slaw
Chipotle spiced beef faijitas
Grilled chicken faijtas

## Desserts

Churros with chocolate sauce
Piña colada shooter
Freshly brewed coffee, decaffeinated coffee, Tea Forté organic herbal teas and iced tea

## "DEVIL WENT DOWN TO GEORGIA"

Mixed field greens with tomatoes, onions, cucumbers and assorted dressings
Creamy pineapple coleslaw
Buttermilk and fresh herb southern fried chicken
Shredded hickory smoked bourbon BBQ pork
Mac and cheese
Brioche buns
Cornbread with honey butter

## Desserts

Georgia pecan pie, devil's food cake
Freshly brewed coffee, decaffeinated coffee, Tea Forté organic herbal teas and iced tea

## "MAMA MIA"

## Traditional Caesar salad

Panzanella salad with tomatoes, cucumbers, olives, grilled red onions, croutons and basil vinaigrette
Gremolata grilled chicken breast, tomato basil jus
Fresh baked focaccia, olive oil and pesto

## Select Two

Spaghetti and meatballs, marinara sauce
Mushroom ravioli
Baked lemon herb white sea bass with butter caper sauce
Cheese pizza
Zucchini noodles with marinara sauce (+\$2 per person)

## Desserts

Chocolate chip cannoli and rainbow cookies
Freshly brewed coffee, decaffeinated coffee, Tea Forté organic herbal teas and iced tea

## Crank If Up!

"Welcome to the Jungle"
Sliced Sesame Ahi Tuna Platter
With Asian vegetable salad and wasabi soy
"Light My Fire"

| Grilled Shrimp Kabobs | 9 |
| :--- | ---: |
| Butternut Squash Soup | 5 |

"Devil Went Down to Georgia"
Loaded Potato Soup 5

| Mashed Potato Bar | 10 |
| :--- | :--- |

With cream cheese, grated cheddar, bacon bits and grilled onions
"Mamma Mia"

| Tomato Basil Bisque | 5 |
| :--- | :--- |

With croutons and parmesan cheese
"La Bamba"
Chicken and Chorizo Soup 5
Shirmp Quesadilla 9

With fire roasted poblanos, caramalized onions, cheddar and jack cheese

All food and beverage pricing is per person and subject to service charge and city/state sales tax.


## DINNER <br> BUFFETS

"HEY JUDE"
Freshly brewed coffee, decaffeinated coffee, Tea Forté organic herbal teas and iced tea

## Antipasto Display

Grilled Italian vegetable platter, buffalo mozzarella
Oven dried tomatoes, artichoke hearts
Imported olives, roasted peppers, mushrooms

## Grilled and Chilled Seasonal Vegetable Platter

## Caesar Salad Station

Grilled chicken and shrimp
Garlic croutons, asiago cheese, roasted portobello mushrooms

## - Pasta Station

Five cheese tortellini, grilled chicken, artichoke pesto and pomodoro sauces,
cracked black pepper
Fresh garlic sticks, focaccia bread and grated parmesan

## - Short Rib Station

Slow braised beef short ribs with cabernet demi
Potato mash

## Flatbread Station

Grilled flatbread with prosciutto, arugula, shaved parmesan and balsamic-fig drizzle
Three cheese flatbread mozzarella, parmesan and asiago

## Dessert Display

Choose three: chocolate dipped strawberries, chocolate Chambord shooter Parisian macarons, chocolate walnut cake, champagne glazed fresh fruit tart, vanilla bean crème brûlée, flourless fudge bites, cheesecake pops
"RESPECT"
Assorted breads with fresh butte
Freshly brewed coffee, decaffeinated coffee, Tea Forté organic herbal teas and iced tea

## Giant Cobb (Build Your Own Cobb Salad Bar)

Grilled chicken, applewood smoked bacon, lettuce, tomatoes, avocado, green onions, blue cheese crumbles, chopped eggs
Balsamic vinaigrette and ranch dressing

- Slider Action Station

Florida shrimp sliders
Cabbage, carrot slaw and mustard aiol
Smoked pulled pork sliders
Roasted corn, pickled red onion and bell pepper salad, Carolina BBQ sauce

## Carving Station

Texas-style brisket of beef
Smoked vidalia onion jam and honey BBQ

## Kick Ass Mac and Cheese

## Bacon crust

## Mashed Potato Bar

Mashed yukon gold and sweet potatoes
Toppings bar to include: gravy, bacon bits, cheddar cheese, sour cream, butter, sautéed mushrooms, scallions, brown sugar and candied walnuts

## - Dessert station

Tropical fosters chet station
Seasonal tropical fruit, brown sugar and Meyers rum
Vanilla bean ice cream

Dinner buffet prices are based on 90 minutes of service

Freshly baked bread and rolls displayed with sweet butter
Freshly brewed coffee, decaffeinated coffee, Tea Forté organic herbal teas and iced tea

Mixed garden greens with shredded jalapeño jack cheese, cucumbers, carrots, grape tomatoes and assorted dressings
Grilled asparagus with pickled shitake mushrooms and sesame vinaigrette
Orecchiette pasta salad, green lip mussels, bay shrimp and scallops
Fruit salad with strawberry champagne vinaigrette
Braised short ribs, natural beef jus
Pan roasted local catch, smoked red pepper sauce
Florida citrus grilled chicken
Oven roasted Zellwood sweet corn with chive butter
Hot potato salad with onions, tomatoes, scallions, extra virgin olive oil

## Desserts

Citrus pound cake with fresh berries
Key lime pillow cookies
Elvis peanut butter chocolate tartlet

Assorted breads with fresh butter
Freshly brewed coffee, decaffeinated coffee, Tea Forté organic herbal teas and iced tea

French onion soup, gruyere gratinée
Iceberg salad with cherry tomatoes, cucumbers, red onions, applewood smoked
bacon and crumbled blue cheese and ranch, blue cheese and Russian dressings
Petit sirloin steak
Grilled natural Atlantic local catch
Roasted natural chicken breast
Horseradish and tomato BBQ sauce
Mashed potatoes
Truffle macaroni and cheese
Seasonal vegetable succotash

## Desserts

Old fashioned big apple pie
New York cheesecake
Empire chocolate cake

All dinner buffet prices are based on 90 minutes of service time.
Assorted soft drinks and mineral waters can be added and charged based on consumption.

Freshly brewed coffee, decaffeinated coffee, Tea Forté organic herbal teas and iced tea

## Baked Potato Bar

Jumbo baked potatoes, bacon bits, shredded cheddar, scallions
Sour cream and sweet butter

## Grill Zone

BBQ pulled pork, bacon BBQ sauce
Brioche slider bun
BBQ chicken breast
Southern-style collard greens
Corn on the cob
Grilled roasted vegetables with olive oil drizzle
Jalapeño corn bread

## - Carving Station

## Texas-style brisket of beef

Smoked vidalia onion jam and honey $B B Q$ sauce

## Miniature Dessert Display

## Peach cobbler

Mississippi peanut butter mud pie
Cherry cheesecake bites

Freshly brewed coffee, decaffeinated coffee, Tea Forté organic herbal teas and iced tea

## Antipasto

Imported cured meats, provolone, pepperoncini, imported olives, roasted peppers, mushrooms, artichoke hearts, Italian breads
Tomato caprese lollipops, grape tomato, fresh mozzarella, basil
Shrimp bruschetta, pesto, roasted peppers, feta cheese

## Build Your Own Salad

Lettuce, roma tomatoes, cucumbers, focaccia croutons, fresh basil, fontina cheese, red wine vinaigrette

- Pasta

Five cheese tortellini, artichoke, pesto and pomodoro sauces and cracked black pepper
Penne pasta, olive oil, kalamata olives, basil and crushed red pepper
Fresh garlic bread sticks, focaccia bread and grated parmesan cheese
Gremolata grilled chicken breast, tomato basil jus
Fresh local catch, lemon butter sauce

## Dessert Station

Tiramisu, cannoli, prosecco glazed fruit tartlets
© Action station: \$200+ per chef/attendant
All dinner buffet prices are based on 90 minutes of service time.
Assorted soft drinks and mineral waters can be added and charged based on consumption.
Buffets require a minimum of 25 people. Less than 25 people, add $\$ 5$ per person.
All food and beverage pricing is per person and subject to service charge and city/state sales tax.

## Crank If Up!

- Uniquely Local, Like Your Radio Station

Florida Gator Tail
Buttermilk marinated, flashed fried with horseradish aioli
"Tailgate Blues"
Grilled Mojo Shrimp Skewer 11

- "That's Amore"

Cannoli Filling Station 15
Cannoli filled to order and dipped in a selection of toppings: chocolate chips, M\&Ms, white chocolate chips, chopped walnuts, pecans

- Action station: $\$ 200$ per chef/aftendant

All food and beverage pricing is per person and subiect to service charge and city/state sales tax.

## PLATED <br> DINNERS

## 'BALLROOM BLITZ"

## Choice of One Soup

Loaded potato
Tomato basil bisque with croutons and shaved parmesan cheese
Butternut squash
Chicken and chorizo
Chicken noodle soup
Chilled gazpacho

## Choice of One Salad

Field greens, cucumbers, tomatoes, carrots and red onions
Butter lettuce, roasted asparagus, gorgonzola cheese, tomatoes, pickled red onions, candied pecans, roasted strawberries and shallot vinaigrette
Iceberg wedge, corn salad, green beans, tomatoes, red onions, Maytag blue cheese, crisp bacon and dill garden ranch
Baby romaine Caesar, shaved parmesan, foccacia croutons
Roasted beets, goat cheese, arugula, glazed pecans and citrus vinaigrette
Add an Appetizer
Crab salad, green apples, chives, mangos, dijon aioli, fingerling połato chips19
Burrata cheese, heirloom tomatoes, frisse lettuce, spicy pinenut brittletarragon balsamic vinaigrette18
Grilled and chilled guaiillo glazed shrimp, brown sugarcaramelized watermelon, pickled jalapeño, arugula and pistachio pesto18
Seared ahi tuna, avocado, tomato and red onion salad tempura mushrooms and wasabi tare sauce ..... 19
Macadamia gremoulada crusted sea scallop, kabocha squash ravioli, shellfish broth ..... 18
Olive oil poached shrimp, chardonnay compressed watermelon cucumber and gazpacho ..... 18

## Choose One Entrée

Entree selection includes assorted breads with fresh butter, choice of soup, salad and dessert and freshly brewed coffee, decaffeinated coffee and gourmet teas.

Duet Entrées

## Roasted Herb Chicken and Seared Local Catch

Yukon gold potato mash, grilled buttered broccoli, red wine demi glaze and lemon butter
Pan Seared Filet and Grilled Atlantic Salmon
Sweet and russet potato gratin, asparagus, cabernet reduction and citrus butter
Roasted Mojo New York Sirloin and Seared Chimchurra Shrimp
Yucca and potato garlic mash, sugar snap peas and malbec reduction
Beef Entrées
Porcini Dusted and Roasted New York Sirloin
Mushroom risotto, roasted local mushrooms, baby carrots and cabernet demi glaze
Applewood Smoked Bacon Wrapped Filet Mignon
Sugar snap peas, corn and red bell pepper succotash, braised shallot, duck fat confit, Idaho potato and Napa Valley merlot demi glaze

## Pan Seared Noisette of New York Strip Loin

With braised short ribs and mushroom duxelles, parsnip and potato purée, roasted asparagus, blistered grape tomatoes and pinot noir reduction

## Seafood Entrées

## Soy and Ginger Tare Glazed Chilean Sea Bass

Forbidden rice and scallion mélange, asparagus, pickled fresno peppers and lemongrass butter

## Seared Florida Snapper and Poached Clams

110Herb butter, tomato shellfish brodo, toasted Israeli cous cous with carrots and roasted cauliflower

## Grilled Atlantic Salmon

Farro with garlic Chinese chives and oven dried tomatoes, beet dusted cauliflower and mint seafood jus lie

## Pork Entrée

## Rosemary, Garlic and Lemon Rubbed Pork Tenderloin

Roasted corn polenta cake, tomatoes, sugar snap peas and blistered cherry demi
Chicken Entrées

## Pan Roasted Gremoulada Chicken Breast

Rosemary parmesan polenta cake, blistered tomatoes, grilled buttered broccoli and pinot grigio and shallot reduction

## Rosemary and Sage Marinated Chicken Breast

Bacon wrapped and roasted, potato purée, brussel sprouts, confit grape tomatoes and chardonnay chicken jus

## Choice of One Dessert

## Chocolate Delice

Hazelnut dacquoise, praline crunch, flourless chocolate cake, dark chocolate mousse, candied hazelnuts, coffee foam, mascarpone vanilla bean ice cream

## Vanilla Bean Crème brûlée

Champagne poached pears, sugared grapes, berries, vanilla diamond cookie

## Limocello Mousse

Lemon zest chiffon, strawberry confit, orange curd, strawberry coulis,
blackberry elderflower sorbet

## Mascarpone Cheesecake

White chocolate, sweet cream, graham cracker crumble, miniature graham cracker chocolate chip cookie

## Exotic Fruit White Chocolate Cylinder

White chocolate mousse, passion fruit, mango, candied pineapple, coconut dacquoise, mint, macadamia nut brittle

## Miniature Trio

Chocolate mousse dome, vanilla bean cream brûlée and strawberry shortcake shooter
With company logo created in chocolate (10-day advance order required)


| Morning or Afternoon Breaks | $\mathbf{3 8}$ |
| :--- | :--- |
| Emack \& Bolio's | $\mathbf{4 4}$ |
| $\mathbf{A}$ La Carte | $\mathbf{4 6}$ |

All food and beverage pricing is per person and subject to service charge and city/state sales tax. Menus are subject to change based on seasonality and product availability. Prices available through December 2018.

## MORNING OR AFTERNOON BREAKS

MORNING OR AFTERNOON BEVERAGE BREAK
Unlimited freshly brewed coffee, decaffeinated coffee and Tea Forté organic
herbal teas, Hard Rock bottled water and assorted sodas
Based on four hours of continuous service.
*Minimum of 25 guests.
"POWER OF LOVE"
Bananas, grapes, sliced apples
Homemade peanut butter
Chewy granola bars
Vegan pistachio bars
Individual bags of pretzels
Bottled fruit smoothies
"UNCLE SALTY"
Crispy tortilla chips with queso dip
Salsa and pickled jalapeños
Buttered popcorn
Boxed movie candies
Ice cream bars
"LITTLE BOXES"
Build your own trail mix
Almonds, cashews, walnuts,
Chocolate chips, raisins, banana chips, pretzels, dried apricots, sunflower seeds, M\&Ms, craisins, pumpkin seeds, dried cherries, dried pineapple
"POUR SOME SUGAR ON ME"
Double chocolate fudge brownies, chocolate chunk blondies and gluten-free brownies
Chocolate dipped Rice Krispies Treats
Cookie ice cream sandwiches
Chocolate, regular and skim milk
"THE PLEASURE PRINCIPAL"
Kettle chips, onion dip
Tortilla chips, queso, guacamole and salsa
Pita chips, hummus
Fresh vegetables "chips," ranch
"COLD AS ICE"
Hot or iced coffee
Vanilla, hazelnut, caramel and lrish cream flavored syrups
Chocolate sauce, cinnamon and whipped cream
Cinnamon rugelach
Coffee cake
"STRAWBERRY FIELDS FOREVER"
Fresh strawberries
Pound cake
Strawberry sauce
Chocolate drizzle
Fresh whipped cream
Local honey
"COME AS YOU ARE"

## Rock Star Tea Party

Assorted finger sandwiches
Tarragon chicken salad, egg salad and cucumber dill
Scones
Chocolate dipped strawberries
Iced tea station
Assorted flavored syrups
"MARGARITAVILLE"
Chicken wings, blue cheese, celery
Warm soft pretzels with spicy brown mustard Mini corn dogs with ketchup
Mini key lime pies

## Make Your Own Yogurt Parfait

Vanilla yogurt
Greek yogurt
House-made granola, dried cranberries, dried cherries, dried pineapple, toasted walnuts
Seasonal berries
Local honey

Packaged breaks are based on 30 minutes of service

## "SCHOOL'S OUT"

## Low Carb

Vegetable crudité with low fat ranch
Cheddar and pepper jack cheese cubes with flax seed crackers
Selection of gourmet olives
House-made beef jerky
Trio of house-made nuts

## "BUILD YOUR OWN BREAK"

Select any combination of sweet, savory and healthy items from the list below to satisfy everyone.

Select Three Items
Select Four Items $\quad 25$

Select Five Items

## Sweet

Chocolate brownies and blondies
Chocolate dipped biscotti
Warm cinnamon rolls
Rice Krispie Treats
Cheesecake pops
Assorted mini cupcakes to include dark chocolate, vanilla and blueberry
Deluxe chocolate chip, peanut butter and oatmeal cookies

## Savory

Mixed nuts
Mini ham and cheese croissants
Tortilla chips with salsa and guacamole
Warm soft pretzels, spicy mustard, cheese fondue
Warm artichoke and spinach dip with toasted sour dough bread
Assorted domestic cheeses, breads and crackers
Dry snacks to include potato chips and pretzels

## Healthy

## Protein bars

Peanut butter and celery
Carrot sticks with hummus
Chocolate dipped strawberries
Fresh fruit kabobs with fruit yogurt
Assorted individual fat-free and fruit yogurts
Crudité with celery, carrots and ranch dressing
House-made granola bars
beverage enhancement
Add freshly brewed coffee, decaffeinated coffee and Tea Forté organic herbal teas to any of the above breaks.
Based on 30 minutes of service.

## EMACK \& BOLIO'S

## BUILD YOUR OWN ICE CREAM BREAK

## Option 1: Choose Two Ice Cream Flavors <br> 15

Option 2: Choose Two Ice Cream Flavors and Six Toppings
Both options are served in cups and include hot fudge, fresh whipped cream, sundae nuts and cherries.

## Ice Cream Flavors

Vanilla Ice Ice Baby (vanilla)
Strawberry Fields Forever (strawberry)
Hungry Like the Moose (chocolate mousse)
Bye Bye Miss American Mud Pie (coffee with cookie dough and chocolate chips)
Deep Purple Cow (Raspberry with white and dark chocolate chips)
Jumpin' Jack Grasshopper Pie (mint chocolate chip)
Her Name Is Or-Reo (vanilla with oreo cookies)

## Toppings

Rainbow jimmies/sprinkles
Chocolate jimmies/sprinkles
Gummy bears
Peanut M\&Ms
Chocolate M\&Ms
Chocolate chips
Crushed Heath bars
Reese's Pieces
Oreo bits
Pecans
Walnuts
Almonds
Shredded coconut

## À LA CARTE

## "HERE COMES THE SUN"

| Beverages |  |
| :--- | ---: |
| Freshly brewed coffee and decaffeinated coffee (per gallon) | 98 |
| Tea Forté organic herbal tea (per gallon) | 98 |
| Infused filtered water with citrus or cucumber mint (per gallon) | 55 |
| Kohana cold brewed coffee | 8 |
| Assorted regular and diet soft drinks | 6.5 |
| Hard Rock botlled waters | 6.5 |
| Sparkling water | 9.75 |
| Juicera cold pressed juices | 6 |
| Gourmet bottled juices | 88 |
| Freshly brewed iced tea (per gallon) | 75 |
| Fresh home-style lemonade (per gallon) | 6 |
| Powerade | 7 |
| Regular and sugar-free energy drinks | 10 |
| Bottled fruit smoothies |  |
|  | 4 |
| Natural Delights | 13.5 |
| Basket of whole fruits | 13.5 |
| Sliced fresh seasonal fruit display (per serving) | 6.25 |
| Fruit kabobs with yogurt dipping sauce | 5.5 |
| Assorted individual dry cereals with whole and skim milk | 5 |
| Assorted plain and fruit individual yogurts | 30 |
| Power bars, granola bars, cereal bars | 10 |
| Farm fresh hard boiled eggs with shell lper dozen) |  |
| Pre-made yogurt parfait |  |


| Extras | 32 |
| :--- | ---: |
| Premium mixed nuts (per pound) | 5 |
| Dry snacks including assorted potato chips and pretzels (per bag) | 9 |
| White bean roasted garlic hummus and pita chips (per person) | 9 |
| Tortilla chips with salsa and guacamole (per person) | 7 |
| Premium ice cream novelties and/or frozen fruit bars | 3.5 |
| Assorted candy bars | 60 |
| Roadie trail mix (per pound) |  |
| Chocolate dipped strawberries (per dozen) | 66 |
|  |  |
| Bakery Specialties (Per Dozen) |  |
| Glazed doughnuts |  |
| Assorted Danish and pastries |  |
| Selection of muffins |  |
| NY style bagels with strawberry, chive and plain cream cheeses |  |
| Jumbo croissants with jam and butters |  |
| Freshly baked Hard Rock cookies |  |
| Double chocolate fudge brownies and blondies |  |
| Regular and chocolate dipped Rice Krispies Treats |  |
| Chocolate, vanilla or red velvet cupcakes butter and fruit preserves |  |
| Warm soft pretzels, spicy mustard, cheese fondue |  |

Premium mixed nuts (per pound) 32
White bean roasted garlic hummus and pita chips (per person) ..... 9
Premice cean nover andor ..... 9Assorted candy bars4.5Chocolate dipped strawberries (per dozen)60

## Bakery Specialties (Per Dozen)

Assorted breakfast breads with whipped honey butter and fruit preserves
Glazed doughnuts
d Danish and pastries

NY style bagels with strawberry, chive and plain cream cheeses
Jumbo croissants with jam and butters
reshaked Hard Rock cookie

Regular and chocolate dipped Rice Krispies Treats
Chocolate, vanilla or red velvet cupcakes
Warm soft pretzels, spicy mustard, cheese fondue


## RECEPTION HORS <br> D'OEUVRES À LA CARTE

## "LET'S SPEND THE NIGHT TOGETHER"

| "Cold as Ice" (Per Piece, Minimum 25 Pieces) | 7 |
| :--- | ---: |
| Spicy ahi tuna, shrimp, mint, cilantro and avocado summer roll | 6.5 |
| Prosciutto, tomato and fresh mozzarella skewer | 6 |
| Edamame hummus, furikake on wonton crisp | 7 |
| Seared NY steak, cabernet compressed Bosc pear and gorgonzola | 6.5 |
| Spooned shrimp ceviche, tomato, red onion, cilantro, plantain chip | 6.5 |
| Fresh ricotta, pecorino, leek confit, red pepper and EVOO crostini | 6.5 |
| Classic beef tenderloin tartare, mini cone | 6.5 |
| Truffle pecorino and dried fig skewer with mint and basil purée | 7 |
| Caprese lollipop, tomato, mozzarella, balsamic drizzle | 6.5 |
| Cold smoked salmon tartare, mini sesame cone | 6 |
| Bruschetta, tomato, basil and roasted garlic | 6 |
| Vietnamese vegetable summer rolls, spicy ponzu sauce | 7 |
| Seared scallop, pinot noir compressed watermelon, arugula pistou | 7 |
| Ahi tuna, shrimp, ialapeño scallion cream, phyllo cup | 8 |
| Assorted sushi, wasabi, soy and pickled ginger |  |


| "Hot Stuff" (Per Piece, Minimum 25 Pieces) | 6.5 |
| :--- | ---: |
| Potato, bacon and leek shot with serrano and manchego grilled cheese | 6 |
| Shrimp, corn and jalapeño hush puppies with spicy ranch | 6 |
| Roasted vegetables, basil, feta and mozzarella in phyllo | 6 |
| Ancho chicken, manchego cheese quesadilla | 6 |
| Shrimp or pork pot sticker, scallion yuzu soy dip | 6 |
| Skewered paprika and garlic marinated chicken or pork, romesco sauce | 6.5 |
| Beef skewer, soy and ginger marinated with General Tso's glaze | 6 |
| BBQ boneless pork rib | 6 |
| Vegetable spring rolls, plum mustard sauce | 6 |
| Blackened chicken tender, orange marmalade | 6 |
| Vegetable dumpling, sesame soy sauce | 7 |
| Mini beef wellington, cumberland sauce | 7 |
| Mini crab cake, remoulade | 7 |
| Coconut shrimp, spicy mango sauce | 6 |

## RECEPTION <br> PACKAGE

## "LET'S GET IT STARTED"

## Butler Passed Hors d'Oeuvres

Bruschetta, tomatoes, basil, roasted garlic
Beef skewer, soy and ginger marinated, General Tso's glaze
Blackened chicken tender, orange marmalade
Mini crab cakes, remoulade

## Slider Station (Pre-Select Two)

Black angus beef sliders, caramelized onions, cheddar or blue cheese, lettuce, tomato
Pulled pork sliders, Carolina slaw
Buffalo chicken sliders, blue cheese, lettuce, tomato
Lamb slider, red onion, cucumber, feta cheese, tzatziki sauce

## Gourmet Mac and Cheese Station

Creamy mac and cheese with smoked gouda, cheddar and Gruyère cheeses
Assorted toppings to include: grilled portobello mushrooms, oven roasted tomatoes, caramelized onions, spicy Italian sausage, applewood smoked bacon or crisp pancetta, chorizo, ¡alapeños, toasted bread crumbs

## Herb Marinated Slow Roasted Prime Rib

Natural beef jus, horseradish cream, whole grain mustard, carving rolls

## Miniature Dessert Display

Assorted miniature desserts (price based on three pieces per person
Assorted soft drinks and mineral waters can be added and charged based on consumption.

## RECEPTION <br> DISPLAYS

## "COOL CHANGE"

Cheese17mported and domestic cheeses garnished with fresh berries,
Assorted breads and crackers
Crudité ..... 11.5
Assorted fresh vegetables, chef's selection of dips o
grilled and chilled seasonal vegetable display
Antipasto ..... 16
Imported cured meats: Genoa salami, prosciutto and mortadella
Provolone, mozzarella, pepperoncini, imported olives, roasted peppers,mushrooms, artichoke hearts, Italian breads on the side
Charcuterie Board18
Sopressata, proscuilto, serrano ham, chicken sausage, pork pâté, cornichons,grainy mustard, pita bread
Giant Cobb (Build Your Own Cobb Salad Bar) ..... 20
Grilled chicken, applewood smoked bacon, lettuce, tomatoes, avocados,green onion, blue cheese crumbles, chopped eggs, balsamic vinaigrette, ranch
Caesar ..... 12.5
Garlic croutons, asiago cheese, roasted portobello mushrooms Add grilled chicken ..... $+5$
Add grilled shrimp ..... $+6$
Rock and Roll Sushi Display ..... 25
Spicy salmon roll, tuna and california roll with assorted sashimi, wasabi, soy and pickled ginger (price based on three pieces per person)
Miniature Dessert Display ..... 21

## RECEPTION STATIONS

## "THE SHOW MUST GO ON"

- Slider Station

| Choice of Two Sliders | 24 |
| :--- | :--- |
| Choice of Three Sliders | 27 |
| Choice of Four Sliders | 30 |

Black angus beef sliders with caramelized onions, cheddar or blue cheese, ettuce and tomato
Pulled pork sliders with Carolina slaw
Buffalo chicken sliders with bleu cheese, lettuce and tomato
Lamb sliders with red onion, cucumber, feta cheese and tzatziki sauce

- Pasta (Choice of Two)

Five cheese tortellini, artichoke, pesto and pomodoro sauces
and cracked black pepper
Penne pasta, garlic, olive oil, kalamata olives, basil and crushed red pepper
Gnocchetti, shrimp, tomato mascarpone sauce
All selections include fresh garlic bread sticks, focaccia bread and grated parmesan

## - Asian

Wok fired orange chicken and asian vegetables, served with sticky rice
Vegetable lo mein
Stir fried beef with broccoli, carrots, snow peas, shitake mushrooms and garlic and ginger wok sauce, served with sticky rice

## Haute Dog Station

## New York, New York

All beef hot dogs with sauerkraut and spicy brown mustard

The Coney Island
All beef hot dogs with chili, mustard and yellow onions
Lobster Roll
Maine lobster with celery and Chesapeake Bay mayonnaise

- Gourmet Mac and Cheese Station

Creamy mac and cheese with smoked gouda, cheddar and gruyere cheeses
Assorted toppings: grilled portobello mushrooms, oven roasted tomatoes, caramelized onions, spicy Italian sausage, applewood smoked bacon or crisp pancetta, chorizo, jalapeños, toasted bread crumbs
Add smoked free-range chicken breast+5

Add sautéed garlic shrimp ..... $+7$

## Build Your Own Taco Station

Select two: ground beef, chicken, fish or shrimp
Flour and corn tortillas
Lettuce, sour cream, pico de gallo, guacamole, red onion, cilantro, house fried tortilla chips

## Make Your Own Nacho Bar Station

Corn tortilla chips, queso fundito, chicken or ground beef, refried or black beans, pico de gallo, guacamole, sour cream, black olives, shredded cheddar cheese, pickled jalapeños, shredded lettuce

## RECEPTION <br> STATIONS

## "BAD TO THE BONE"

Slow roasted steamship, au jus and creamy horseradish, whole grain mustard,
mayonnaise, rolls and butter (serves approximately 150 people)

- Tenderloin

Herb crusted beef tenderloin, red wine demi, béarnaise, rolls and butter (serves approximately 20 people)

- Ham 600
"Jack Daniels and Coke" glazed country ham, mustard and mayonnaise,
buttermilk biscuits and butter (serves approximately 60 people)
- Turkey

Hickory smoked furkey, orange, cranberry glaze and mustard, mayonnaise,
honey cracked wheat rolls and butter (serves approximately 30 people)

- Herb Marinated Slow Roasted Prime Rib

Natural beef jus, horseradish cream, whole grain mustard, carving rolls (serves approximately 35 people)

- Texas-Style Brisket of Beef 380
Smoked vidalia onion jam and honey BBQ sauce (serves approximately 35 people)


## - Hot Smoked Side of Salmon

Maple-grain mustard glaze (serves approximately 20 people)

- TROPICAL FOSTERS CHEF STATION

Seasonal tropical fruit, brown sugar and Meyers rum
Vanilla ice cream

- ICE CREAM SUNDAE STATION

Vanilla, chocolate and strawberry ice cream
Hot fudge, fresh whipped cream, sundae nuts, cherries, sprinkles, chocolate M\&Ms and shredded coconut

CAKE POP STATION
Chocolate, vanilla and red velvet cake pops and cupcakes
Double chocolate, vanilla butter cream and cream cheese icing
Rainbow sprinkles/iimmies, chocolate chips, toasted coconut, candied pecans, almonds, M\&Ms, Oreo bits

- BEIGNET STATION

Fresh beignets coated in cinnamon sugar or powdered sugar
Vanilla ice cream
Chocolate espresso, vanilla bean caramel sauce, candied pecans

- TOASTED S'MORE STATION

Vanilla, chocolate, coffee and mint house-made marshmallows
Dark, milk and white chocolate bars, graham crackers


## DRINK <br> STATIONS

## "SHAKEN NOT STIRRED"

## - Martini Station (Per Drink)

Ketel One and Hendrick's Gin prepared for the perfect martini
Served in chilled martini glass and garnished with plump olives
Includes Hard Rock Hotel's® signature cocktail, Purple Haze

- Bubbles! (Per Drink)

Sparkling wine mimosas and bellinis

## "COCONUT"

- Frozen Drink Station (Per Drink)

A variety of piña coladas, daiquiris, margaritas and more, blended to order

## MOCKTAILS

"LIKE A VIRGIN"

- Crank If Up: Lunch
Energizer6.5
Cran-apple juice, Red Bull and orange slice
Ginger Apricotini ..... 6.5
White grape juice, apricot nectar, ginger infused simple syrup
Hard Rock Punch6.5White cranberry juice, pomegranate, lime juice, cinnamon, ginger ale
- Crank It Up: Reception or Dinner
Sophisticated Lady6.5
Cucumber wheel, simple syrup, salt, cranberry juice, fresh lime juice
Tropical Delight ..... 6.5
Pineapple juice, passion fruit juice, apple juice, lime juice, simple syrup
Hot Fuzz6.5
Hot chile, apple juice, lime juice, simple syrup, club soda


## BANQUET

## BARS

## 2018 BEVERAGE BRANDS LIST

Completely stocked bars featuring Gold or Platinum brand liquors. Quantities measured with a standard pour of $1-1 / 4$ ounces of liquor per drink.

| Type | Gold | Platinum |
| :--- | :--- | :--- |
| Vodka | Absolut | Ketel One |
| Gin | Bombay Original | Hendrick's |
| Scotch | Dewar's White Label | Glenfiddich 12 Year |
| Bourbon | Jack Daniel's | Maker's Mark |
| Whiskey | Canadian Club | Crown Royal |
| Rum | Bacardi Superior | Bacardi 8 |
| Tequila | Sauza Blue | Patrón Silver |
| Sparkling Wine | Lunetta, Prosecco | Piper Heidsick, Champagne |
| White Wines | Le Rime | Stellina di Notte |
|  | Pinot Grigio | Pinot Grigio |
|  | Natura Un-oaked | La Crema |
|  | Chardonnay | Chardonnay |
|  | Benziger | Craggy Range |
|  | Sauvignon Blanc | Sauvignon Blanc |
|  |  | Saint $M$ |
|  | Riesling |  |
| Red Wines | 14 Hands | Benzinger |
|  | Merlot | Merlot |
|  | Justin | Fortress |
|  | Cabernet Sauvignon | Cabernet Sauvignon |
|  | Mark West | La Crema |
|  | Pinot Noir | Pinot Noir |
|  | Trivento Reserve | 14 Hands |
|  | Malbec | Cabernet Sauvignon |
| Blush Wine | Chateau Ste Michelle | Chateau Ste Michelle |
|  | Rose | Rose |
|  |  |  |

Beer

## Import

Corona Extra, Stella Artois

## Domestic

Bud Light, Miller Lite, Budweiser, Blue Moon Belgian White, Voodoo Ranger IPA

## Non-Alcoholic

O'Doul's

## PACKAGE BARS

Completely stocked bar with unlimited consumption of beverages, based on a per person, per hour rate. Cost will be determined on a guaranteed or actual attendance, whichever is higher, and will require a minimum of 50 guests. A fee of $\$ 200$ per bartender will apply.

| Hosted Bar |  |  |
| :--- | :--- | :--- |
| Hours | Platinum | Gold |
| One | 32 | 29 |
| Two | 48 | 44 |
| Each Additional | 10 | 10 |


| Hosted Signature Wine and Beer Bar |  |  |
| :--- | :--- | :--- |
| Hours | Platinum | Gold |
| One | 28 | 26 |
| Two | 38 | 34 |
| Each Additional | 10 | 10 |

[^0]
## WINES

| BUBBLES |  |
| :---: | :---: |
| Prosecco, Lunetta, Italy | 44 |
| Champagne, Piper Heidsieck, France | 115 |
| Champagne, Delamotte Brut, Blanc de Blanc, France | 120 |
| Champagne, Perrier-Jouët, France | 125 |
| Champagne, Bollinger Special Cuvee Brut, France | 125 |
| CHARDONNAY |  |
| Chardonnay, Invitation, California | 45 |
| Chardonnay, Unoaked, Natura, Chile | 36 |
| Chardonnay, Rombaver, California | 90 |
| Chardonnay, La Crema, California | 64 |
| OTHER WHITES |  |
| Sauvignon Blanc, Invitation, California | 45 |
| Sauvignon Blanc, Benziger, California | 38 |
| Pinot Grigio, Banfi Le Rime, Italy | 44 |
| Pinot Grigio, Stellina di Notte, Italy | 50 |
| Rosé, Miraval, France | 60 |
| Rose, Chateau Ste Michelle | 36 |
| Sauvignon Blanc, Craggy Range | 50 |
| Riesling, Saint $M$ | 42 |

CABERNET SAUVIGNON
Cabernet Sauvignon, Invitation, California ..... 45
Cabernet Sauvignon, 14 Hands, Washington ..... 45
Cabernet Sauvignon, Justin, California ..... 73
Cabernet Sauvignon, Château Montelena Estate, Napa Valley California ..... 88
Cabernet Sauvignon, Fortress, California ..... 64
OTHER REDS
Pinot Noir, Invitation, California ..... 45
Pinot Noir, Mark West, California ..... 45
Merlot, 14 Hands, California ..... 45
Malbec, Trivento Reserve, Argentina ..... 40
Zinfandel, "Earthquake," Michael Dawd Winery ..... 64
Blend, Tignanello, Antanori, Italy ..... 180
Pinot Noir, La Crema, California ..... 64


## PRE-FUNCTION




## AVALON BALLROON



FILLMORE
MEETING ROOM


## VELVET UNDERGROUND LOBBY LOUNGE



THE
PANTRY



## WOODSTOCK LAWN



## CAPACITIES

| VENUES | SQUARE <br> FOOTAGE | DIMENSIONS | CEILING HEIGHT | THEATER SEATING | BANQUET (12 ROUNDS) | $\begin{aligned} & \text { CLASS } \\ & \text { ROOM } \end{aligned}$ | CONF. | RECEPTION |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| LOBBY LEVEL MEETING SPACES |  |  |  |  |  |  |  |  |
| AVALON BALLROOM | 2,964 | $38^{\prime} \times 78^{\prime}$ | $9^{\prime} 6^{\prime \prime}$ | 300 | 240 | 198 |  | 296 |
| AVALON I | 988 | $38^{\prime} \times 26^{\prime}$ | $9^{\prime} 6^{\prime \prime}$ | 100 | 48 | 66 | 24 | 98 |
| AVALON II | 988 | $38^{\prime} \times 26^{\prime}$ | $9^{\prime} 6^{\prime \prime}$ | 100 | 48 | 66 | 24 | 98 |
| AVALON III | 988 | $38^{\prime} \times 26^{\prime}$ | $9^{\prime} 6^{\prime \prime}$ | 100 | 48 | 66 | 24 | 98 |
| FILLMORE MEETING ROOM | 620 | $31^{\prime} \times 20^{\prime}$ | $11^{\prime \prime}{ }^{\prime \prime}$ | 60 | 48 | 42 | 24 | 62 |
| APOLLO BOARDROOM | 648 | $36^{\prime} \times 18^{\prime}$ | $11^{\prime \prime}{ }^{\prime \prime}$ | 50 | 36 | 40 | 24 | 64 |
| ElVIS BOARDROOM | 364 | $27^{\prime} \times 17^{\prime}$ | 8' |  |  |  | 10 |  |
| PRE-FUNCTION AREA | 1,600 | $80^{\prime} \times 20^{\prime}$ |  |  |  |  |  | 160 |
| LOBBY LOUNGE | 2,800 | $38^{\prime} \times 78^{\prime}$ |  |  | 216 |  |  | 450 |
| VERANDA |  |  |  |  | 84 |  |  |  |
| VELVET BAR | 1,400 | $42^{\prime} \times 66^{\prime}$ |  | 70 | 96 |  |  | 125 |
| FIRST LEVEL |  |  |  |  |  |  |  |  |
| THE PANTRY | 1,024 | $32^{\prime} \times 32$ | $10^{\prime}$ | 100 | 84 | 70 | 30 | 102 |
| PROMENADE |  |  |  |  | 60 |  |  |  |
| 7,220 square ff. for all indoor spaces |  |  |  |  |  |  |  |  |
| OUTDOOR SPACE |  |  |  |  |  |  |  |  |
| WOODSTOCK LAWN | 7,125 |  |  |  |  |  |  | 712 |
| VERANDA PATIO | 780 |  |  |  |  |  |  | 78 |
| POOL DECK | 2,000 |  |  |  |  |  |  | 200 |
| 9,905 square ft for all outdoor spaces |  |  |  |  |  |  |  |  |
| $\underline{17,125}$ square ff for all function spaces |  |  |  |  |  |  |  |  |
| Capaciites above reflect maximum set | no $\mathrm{A} / \mathrm{V}$ or add | al requirements. |  |  |  |  |  |  |



## MEETING PLANNER GUIDE

Welcome to Loews Hotels at Universal Orlando Resort. With any special gathering, we understand that it's that unique combination of remarkable service and a one-of-a kind location that makes your event truly unforgettable. Whether you are planning a small corporate meeting, large convention, or association conference, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. In order to anticipate your meeting planning needs, we have created the following guide for your review.

## AUDIO VISUAL EQUIPMENT

The Hotel has a fully equipped audio-visual company on property, PSAV, who can handle any range of audio-visual requirements. Additional electrical power is also available in most function rooms. Please contact your Conference Manager or PSAV representative for rates and information.

## EXHIBITORS

To guarantee a flawless Hotel arrival experience for all guests, we kindly request that all exhibitors please load-in through the designated service entrances of the Hotel and check-in with Security. For load-in, exhibitors must be completely self-contained and be prepared to transport their own materials, packages and equipment. The Hotel requests that all shipping needs be provided by the exhibitor's show decorator or primary point of contact. However, should shipping be processed by the Hotel, the Hotel will charge shipping and handling fees in advance prior to the Hotel's shipping and receiving agent releasing items. Please note that the Hotel's operating departments are not staffed nor prepared to handle exhibitor demands.

## FOOD AND BEVERAGES PRICING

Pricing available through December, 2018. Menu pricing is subject to change based on seasonality, product availability and sourcing.

## FOOD AND BEVERAGE SERVICE

The Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, the Hotel must supply all food and beverage. This includes hospitality suites and food amenity deliveries.
The Hotel's mixology and sommelier teams are available to suggest a wide range of beverage selections to complement your event. The Hotel kindly requests that all beverages are served by the Hotel's personnel only. In addition, the Hotel's alcoholic beverage license requires the Hotel to request proper idenifification of any person of questionable age. The Hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person who, in the Hotel's judgment, appears intoxicated.

## FOOD PREPARATION

Our Culinary team is able to satisfy all your dietary restrictions, allergies and personal preferences. Please kindly communicate any details to your Conference or Catering Manager in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees.

## GUARANTEES

The Hotel requests that clients notify the Conference and Catering Department with the exact number of guests attending the function 72 business hours prior to the function. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the functions, the client is charged for the original guaranteed numbers. Hotel will provide service of $5 \%$ over your guarantee for events up to 500 people.

## KOSHER/HALAAL MEALS

The Hotel partners with local caterers to provide Kosher and Halaal meals for guests who require them. Additional charges will apply. Seven days advance notice is required.

## MEETING PLANNER GUIDE

## MEETING ROOM KEYS

The Hotel can accommodate personal meeting room keys, should you require keys for offices and/or storage areas where you want to restrict access. Please note that function or storage rooms being held on a 24 -hour basis are available at a fee per lock change and for each additional key requested. Requests for lock changes must be provided to the Hotel a minimum of two [2] weeks prior to set-up. On-site requests will be charged per lock change.

MENU SELECTIONS
To ensure that every detail is handled in a timely manner, menu selections and specific details should be finalized 21 days prior to the function. In the event the menu selections are not received within 21 days prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEOs) to which additions or deletions can be made. When the BEOs are finalized, please sign and return them 10 working days prior to the first scheduled event. The BEO will serve as the food and beverage contract

## SECURITY

Please kindly advise your attendees that they are responsible for the safekeeping of heir personal property as the Hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. In addition, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the Hotel. The Hotel's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance Hotel approval.

## SMOKING POLICY

We kindly ask that smoking not occur in any areas of the Hotel to include guest rooms, suites, public areas, restaurants and meeting/function rooms. Otherwise, a cleaning fee may be assessed.

## TAXES AND SERVICE CHARGES

The Hotel will add a $25 \%$ taxable service charge and a $6.5 \%$ state sales tax on food and beverage in addition to the prices stated on the menus. Such taxes and service charges are subject to change without notice. Buffet service for less than 25 guests is subject to a minimum taxable surcharge of $\$ 5$ per person and will be included in your final per person price.

## WEATHER CALL

The Hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than six hours prior to the event should the forecast call for a $40 \%$ chance or more of rain, wind in excess of 20 mph or lightning. Should the event include décor provided by an outside company, your Operations Manager will advise you of the cutoff time for a weather call. In the event the function is moved inside after the six-hour cutoff, a labor charge will apply.

## 24 HOUR EVENT SET CHANGES

Understanding that changes sometimes occur during events, it is important that communication be provided in a timely manner. To meet your service expectations additional labor may be required for your event request. Event set-up changes made within 24 hours of the start of your event may result in labor fees applied to your group master account. Your Conference Manager will advise of said charges when the situation arises

HARD ROCK HOTEL®
5800 Universal Boulevard Orlando, FL 32819
vomeetingsandevents.com

Hard Rock Hotel © Hard Rock Cafe International (USA), Inc.



[^0]:    All banquet bars include: orange, grapefruit, cranberry and pineapple juices, Finest Call bloody mary mix, Roses sweet and sour mix, Roses lime juice and Roses grenadine, olives, maraschino cherries, lime wedges, lemon wedges and lemon twists.

