



"FOR THOSE ABOUT TO ROCK..."

At Hard Rock Hotel® 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 local 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

Dought C

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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.

We are proud to only use cage-free eggs.



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Prices available through December 2018.

CONTINENTAL BREAKFAST

CLASSIC ROCK 36

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

42

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 \min

Oatmeal with raisins, brown sugar and honey

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

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

BREAKFAST BUFFETS

"BREAKFAST IN AMERICA"	4
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	+
Southern style grits with cheddar cheese	+
Egg Substitutions	
Egg cassorola with anions pappers and chaosa	+
Egg casserole with onions, peppers and cheese	+
Egg white scramble with spinach, onions and mozzarella cheese	
Egg white scramble with spinach, onions and mozzarella cheese	
Egg white scramble with spinach, onions and mozzarella cheese Meat Substitutions	+
Egg white scramble with spinach, onions and mozzarella cheese Meat Substitutions Breakfast sausage links	+

Roasted red bliss potatoes

Home fried potatoes

All buffets require a minimum of 25 people. Add \$5 per person for less than 25 people.

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

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"

0	Omelet Station	14
	Diced tomatoes, onions, peppers, ham, mushrooms, broccoli, spinach, shrimp, bacon, sausage, cheddar and Swiss	
0	Vanilla Mascarpone Filled Brioche French Toast Station	15
	Berries, chantilly cream and blueberry maple syrup	
0	Florentine and Benedict Station	14
	Spinach, Canadian bacon, multi-grain bread, mornay or San Marzano tomato sauce, poached egg, toasted english muffin and citrus hollandaise	• •

Crank It 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 Burritos	8
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	
THE RESERVE OF THE PERSON NAMED IN	
Waffle Display	10
Waffle display with whipped cream, fresh strawberries and warm maple syrup	
Mimosas and Bellinis (Per Drink)	13
7	
Bloody Mary Bar	15
Smirnoff Vodka with bloody mary mix, garnished with lemon and lime wedges, blue cheese stuffed olives, bacon, dill pickles, celery sticks, bacon salt and old bay seasoning	

Lunch Buffets

16

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LUNCH BUFFETS

"EVERYBODY WAS KUNG FU FIGHTING"

65

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

All buffets require a minimum of 25 people. Add \$5 per person for less than 25 people.



"WELCOME TO THE JUNGLE"

64

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 tortilla 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

Desserts

Citrus pound cake with fresh berries

Milk chocolate candied macadamia nut shooter

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



"LIGHT MY FIRE"

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" 64

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 fajitas

Grilled chicken fajitas

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"

64

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

64

Georgia pecan pie, devil's food cake

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

"MAMA MIA" 64

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

Lunch buffet prices are based on one hour of service

Crank It Up!

"Welcome to the Jungle"	
Sliced Sesame Ahi Tuna Platter	18
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	

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DINNER **BUFFETS**

"HEY JUDE" 100

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" 110

Assorted breads with fresh butter

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 dressings

Slider Action Station

Florida shrimp sliders

Cabbage, carrot slaw and mustard aioli

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 chef station

Seasonal tropical fruit, brown sugar and Meyers rum

Vanilla bean ice cream

UNIQUELY LOCAL, LIKE YOUR RADIO STATION

105

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

"NEW YORK, NEW YORK"

110

Assorted breads with fresh butter

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

French onion soup, gruyere gratinée

lceberg 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

"TAILGATE BLUES"

105

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 BBQ sauce

Miniature Dessert Display

Peach cobbler

Mississippi peanut butter mud pie

Cherry cheesecake bites

O 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.

"THAT'S AMORE"

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

100

Crank It Up!

O Uniquely Local, Like Your Radio Station

Florida Gator Tail 18

Buttermilk marinated, flashed fried with horseradish aioli

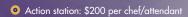
"Tailgate Blues"

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



PLATED 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 potato chips	19
Burrata cheese, heirloom tomatoes, frisse lettuce, spicy pinenut brittle, tarragon balsamic vinaigrette	18
Grilled and chilled guajillo glazed shrimp, brown sugar caramelized watermelon, pickled jalapeño, arugula and pistachio pesto	18
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

Entrée 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 125 Yukon gold potato mash, grilled buttered broccoli, red wine demi glaze and lemon Pan Seared Filet and Grilled Atlantic Salmon 130 Sweet and russet potato gratin, asparagus, cabernet reduction and citrus butter Roasted Mojo New York Sirloin and Seared Chimchurra Shrimp 130 Yucca and potato garlic mash, sugar snap peas and malbec reduction **Beef Entrées** Porcini Dusted and Roasted New York Sirloin 125 Mushroom risotto, roasted local mushrooms, baby carrots and cabernet demi glaze Applewood Smoked Bacon Wrapped Filet Mignon 130

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

125

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

Seafood Entrées

Soy and Ginger Tare Glazed Chilean Sea Bass	115
Forbidden rice and scallion mélange, asparagus, pickled fresno peppers and lemongrass butter	
Seared Florida Snapper and Poached Clams	110
Herb butter, tomato shellfish brodo, toasted Israeli cous cous with carrots and roasted cauliflower	
Grilled Atlantic Salmon	110
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 110

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

Chicken Entrées

Pan Roasted Gremoulada Chicken Breast	100
Rosemary parmesan polenta cake, blistered tomatoes, grilled buttered broccoli and	d
pinot grigio and shallot reduction	

Rosemary and Sage Marinated Chicken Breast 100

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) +11



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Prices available through December 2018.

MORNING OR AFTERNOON BREAKS

MORNING OR AFTERNOON BEVERAGE BREAK 24

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"

18.5

Bananas, grapes, sliced apples

Homemade peanut butter

Chewy granola bars

Vegan pistachio bars

Individual bags of pretzels

Bottled fruit smoothies

"UNCLE SALTY"

19.5

Crispy tortilla chips with queso dip

Salsa and pickled jalapeños

Buttered popcorn

Boxed movie candies

Ice cream bars

"LITTLE BOXES"

18

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"

17.5

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"

17.5

Kettle chips, onion dip

Tortilla chips, queso, guacamole and salsa

Pita chips, hummus

Fresh vegetables "chips," ranch

"COLD AS ICE"

19

Hot or iced coffee

Vanilla, hazelnut, caramel and Irish cream flavored syrups

Chocolate sauce, cinnamon and whipped cream

Cinnamon rugelach

Coffee cake

Fresh strawberries

Pound cake

Strawberry sauce

Chocolate drizzle

Fresh whipped cream

Local honey

"COME AS YOU ARE"

17.5

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



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

"SCHOOL'S OUT"

19.5

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	20
Select Four Items	25
Select Five Items	30

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

+5

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 15 Option 2: Choose Two Ice Cream Flavors and Six Toppings 17.5 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



All morning and afternoon break prices are based on 30 minutes of service time.

Add freshly brewed coffee, decaffeinated coffee and Tea Forté organic herbal teas to any morning or afternoon break for \$5 per person.

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

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 bottled waters	6.5
Sparkling water	6.5
Juicera cold pressed juices	9.75
Gourmet bottled juices	ć
Freshly brewed iced tea (per gallon)	88
Fresh home-style lemonade (per gallon)	75
Powerade	6
Regular and sugar-free energy drinks	7
Bottled fruit smoothies	10
Natural Delights	
Basket of whole fruits	۷
Sliced fresh seasonal fruit display (per serving)	13.5
Fruit kabobs with yogurt dipping sauce	13.5
Assorted individual dry cereals with whole and skim milk	6.25
Assorted plain and fruit individual yogurts	5.5
Power bars, granola bars, cereal bars	5
Farm fresh hard boiled eggs with shell (per dozen)	30
Pre-made yogurt parfait	10

Extras

Premium mixed nuts (per pound)	32
Dry snacks including assorted potato chips and pretzels (per bag)	5
White bean roasted garlic hummus and pita chips (per person)	9
Tortilla chips with salsa and guacamole (per person)	9
Premium ice cream novelties and/or frozen fruit bars	7
Assorted candy bars	4.5
Roadie trail mix (per pound)	32
Chocolate dipped strawberries (per dozen)	60

Bakery Specialties (Per Dozen)

66

Assorted breakfast breads with whipped honey butter and fruit preserves

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

Warm soft pretzels, spicy mustard, cheese fondue

RECERTIONS

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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.

RECEPTION HORS D'OEUVRES À LA CARTE

"LET'S SPEND THE NIGHT TOGETHER"

"Cold as Ice" (Per Piece, Minimum 25 Pieces)	
Spicy ahi tuna, shrimp, mint, cilantro and avocado summer roll	7
Prosciutto, tomato and fresh mozzarella skewer	6.5
Edamame hummus, furikake on wonton crisp	6
Seared NY steak, cabernet compressed Bosc pear and gorgonzola	7
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	6.5
Caprese Iollipop, tomato, mozzarella, balsamic drizzle	7
Cold smoked salmon tartare, mini sesame cone	6.5
Bruschetta, tomato, basil and roasted garlic	6
Vietnamese vegetable summer rolls, spicy ponzu sauce	6
Seared scallop, pinot noir compressed watermelon, arugula pistou	7
Ahi tuna, shrimp, jalapeño scallion cream, phyllo cup	7
Assorted sushi, wasabi, soy and pickled ginger	8

"Hot Stuff" (Per Piece, Minimum 25 Pieces)

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

RECEPTION PACKAGE

"LET'S GET IT STARTED"

100

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, jalapeños, 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 DISPLAYS

"COOL CHANGE"

Cheese	17
Imported and domestic cheeses garnished with fresh berries,	
Assorted breads and crackers	
Crudité	11.5
Assorted fresh vegetables, chef's selection of dips or 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 Board	18
Sopressata, proscuitto, 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
Assorted miniature desserts (price based on three pieces per person)	

Buffet service for 90 minutes. Buffets require a minimum of 25 people; less than 25 people, add \$5 per person.

RECEPTION STATIONS

"THE SHOW MUST GO ON"

0	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, lettuce 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	
0	Pasta (Choice of Two)	25
	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 parmeso	ın
0	Asian	22
	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	25
	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	
0	Gourmet Mac and Cheese Station	23
	Creamy mac and cheese with smoked gouda, cheddar and gruyere cheeses	
	Assorted toppings: grilled portobello mushrooms, oven roasted tomatoes, carameliz onions, spicy Italian sausage, applewood smoked bacon or crisp pancetta, choriz jalapeños, toasted bread crumbs	
	Add smoked free-range chicken breast	+5
	Add sautéed garlic shrimp	+7
	Build Your Own Taco Station	22
	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	17
	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 STATIONS

	O TROPICAL FOSTERS CHEF STATION
1,500	Seasonal tropical fruit, brown sugar and Meyers rum Vanilla ice cream
600	⊙ ICE CREAM SUNDAE STATION
	Vanilla, chocolate and strawberry ice cream
600	Hot fudge, fresh whipped cream, sundae nuts, cherries, sprinkles, chocolate M&Ms and shredded coconut
500	CAKE POP STATION
300	Chocolate, vanilla and red velvet cake pops and cupcakes
	Double chocolate, vanilla butter cream and cream cheese icing
695	Rainbow sprinkles/jimmies, chocolate chips, toasted coconut, candied pecans, almonds, M&Ms, Oreo bits
380	• BEIGNET STATION
people)	Fresh beignets coated in cinnamon sugar or powdered sugar
	Vanilla ice cream
375	Chocolate espresso, vanilla bean caramel sauce, candied pecans
	© TOASTED S'MORE STATION
	600 600 500 695

Vanilla, chocolate, coffee and mint house-made marshmallows

Dark, milk and white chocolate bars, graham crackers

17

16.5

16.5

17

16.5

BEWERLAGES

Drink Stations	60
Mocktails	61
Banquet Bars	62
Wines	64

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DRINK STATIONS

"SHAKEN NOT STIRRED"

0	Martini Station (Per Drink)	16
	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	
0	Bubbles! (Per Drink)	13
	Sparkling wine mimosas and bellinis	
	"COCONUT"	
	Frozen Drink Station (Per Drink)	13
	A variety of piña coladas, daiquiris, margaritas and more, blended to order	

MOCKTAILS

"LIKE A VIRGIN"

Energizer	6.5
Cran-apple juice, Red Bull and orange slice	
Ginger Apricotini	6.5
White grape juice, apricot nectar, ginger infused simple syrup	
Hard Rock Punch	6.5
White and a street	
White cranberry juice, pomegranate, lime juice, cinnamon, ginger ale	
White cranberry juice, pomegranate, lime juice, cinnamon, ginger ale	
White cranberry juice, pomegranate, lime juice, cinnamon, ginger ale Crank It Up: Reception or Dinner	
Crank It Up: Reception or Dinner	6.5
	6.5
Crank It Up: Reception or Dinner Sophisticated Lady	6.5
Sophisticated Lady Cucumber wheel, simple syrup, salt, cranberry juice, fresh lime juice	

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.

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

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	

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.

WINES

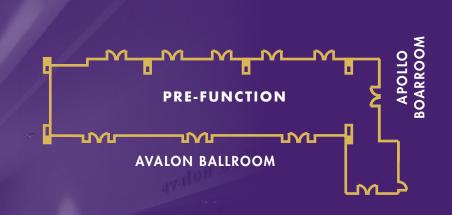
BUBBLES		CABERNET SAUVIGNON	
Prosecco, Lunetta, Italy	44	Cabernet Sauvignon, Invitation, California	45
Champagne, Piper Heidsieck, France	115	Cabernet Sauvignon, 14 Hands, Washington	45
Champagne, Delamotte Brut, Blanc de Blanc, France	120	Cabernet Sauvignon, Justin, California	73
Champagne, Perrier-Jouët, France	125	Cabernet Sauvignon, Château Montelena Estate, Napa Valley California	88
Champagne, Bollinger Special Cuvee Brut, France 125		Cabernet Sauvignon, Fortress, California	
CHARDONNAY		OTHER REDS	
Chardonnay, Invitation, California	45	Pinot Noir, Invitation, California	45
Chardonnay, Unoaked, Natura, Chile	36	Pinot Noir, Mark West, California	45
Chardonnay, Rombauer, California	Merlot, 14 Hands, California		45
Chardonnay, La Crema, California	64	Malbec, Trivento Reserve, Argentina	40
		Zinfandel, "Earthquake," Michael Dawd Winery	64
OTHER WHITES		Blend, Tignanello, Antanori, Italy	180
Sauvignon Blanc, Invitation, California	45	Pinot Noir, La Crema, California	64
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		

LENUES

Pre-Function	68
Apollo Boardroom	70
Avalon Ballroom	72
Fillmore Meeting Room	74
Velvet Underground Lobby Lounge	76
The Pantry	78
Velvet Bar	80
Woodstock Lawn	
Capacities	84

PRE-FUNCTION





APOLLO BOARDROOM



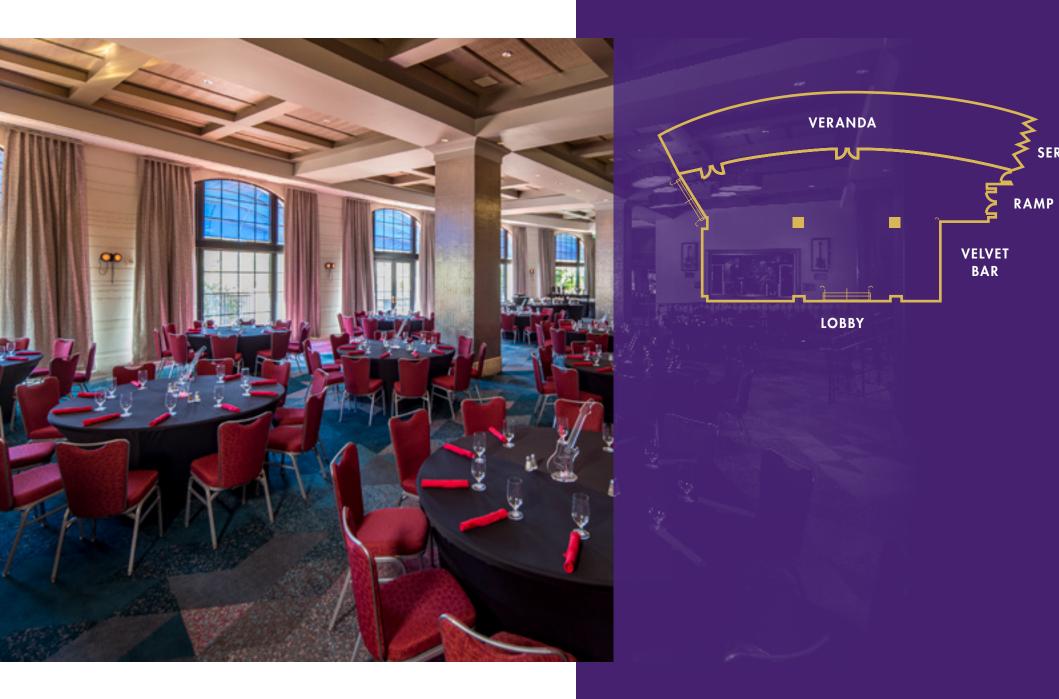
AVALON BALLROOM



FILLMORE MEETING ROOM



VELVET UNDERGROUND LOBBY LOUNGE

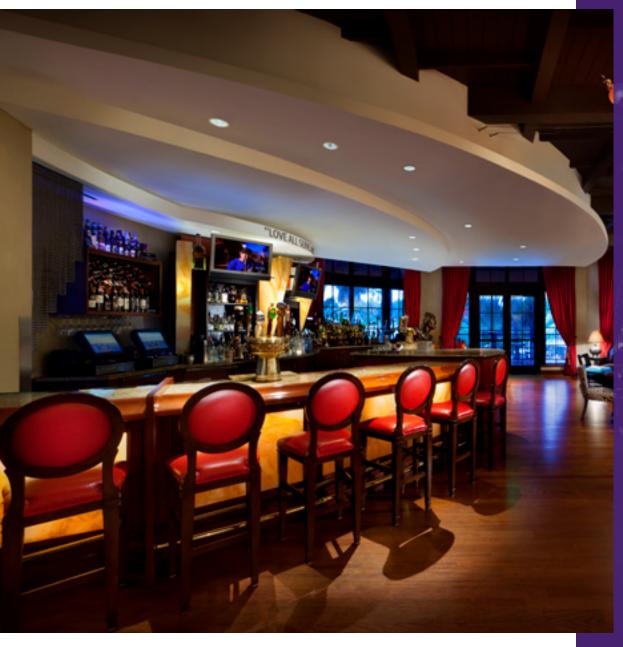


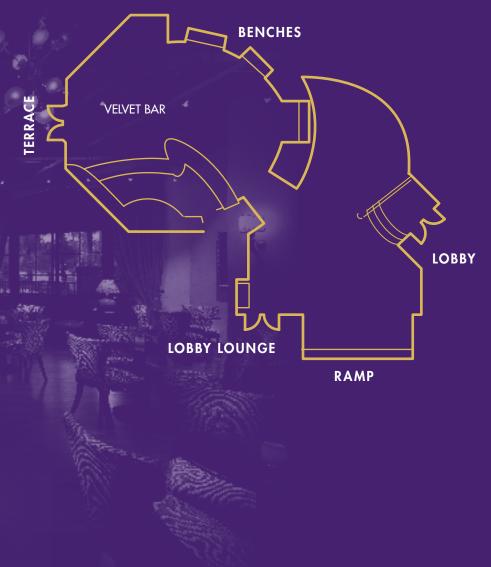
SERVICE

THE PANTRY



VELVET BAR





WOODSTOCK LAWN



CAPACITIES

VENUES	SQUARE FOOTAGE	DIMENSIONS	CEILING HEIGHT	THEATER SEATING	BANQUET (12 ROUNDS)	CLASS ROOM	CONF.	RECEPTION
LOBBY LEVEL MEETING SPACES								
AVALON BALLROOM	2,964	38′ X 78′	9′ 6″	300	240	198		296
AVALON I	988	38′ X 26′	9′ 6″	100	48	66	24	98
AVALON II	988	38′ X 26′	9′ 6″	100	48	66	24	98
AVALON III	988	38′ X 26′	9′ 6″	100	48	66	24	98
FILLMORE MEETING ROOM	620	31′ X 20′	11′ 6″	60	48	42	24	62
APOLLO BOARDROOM	648	36′ X 18′	11′ 6″	50	36	40	24	64
ELVIS BOARDROOM	364	27′ X 17′	8'				10	
PRE-FUNCTION AREA	1,600	80′ X 20′						160
lobby lounge	2,800	38′ X 78′			216			450
veranda					84			
VELVET BAR	1,400	42′ X 66′		70	96			125
FIRST LEVEL								
THE PANTRY	1,024	32′ X 32	10'	100	84	70	30	102
PROMENADE				-	60			
7,220 square ft. 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								
17,125 square ft for all function spaces								
Capacities above reflect maximum sets only w	vith no A/V or additio	onal 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 identification 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 their 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.

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HARD ROCK HOTEL®

5800 Universal Boulevard Orlando, FL 32819 uomeetingsandevents.com

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

