



MARGARITAVILLE
Resort
ORLANDO



CHANGE YOUR LATITUDE



“If life gives you limes, make margaritas”

— Jimmy Buffett



Margaritaville Orlando Resort & Marina

The inspiration behind the “Margaritaville” themed restaurants and resorts originated in Key West! Jimmy Buffett’s song about a fictional place where people could relax and escape from the worldly pressures is based on his own experience in the Keys.

While other properties and cities attempt to lay claim to be the original “Margaritaville,” the undisputed inspiration of the song is Key West.

The full-service resort is comprised of 187 rooms, massive Lagoon Style Pool, soft Sand Beaches, Retail, Dining and Entertainment and a 12 acre Water Park.





“With you, I’d walk anywhere”

- Jimmy Buffet





Destination Paradise

The Wedding Package

Ceremony

White Garden Chairs

Ceremony Fee Pricing- Indoor and Outdoor-
Ask for Pricing

Packages Include

Beverage Package

Five Hour Open Bar

Butler Passed Champagne at Reception

Wine Service during Dinner Service

Traditional Champagne Toast

Dinner Service

Dinner Selection- Buffet or Plated

Custom Wedding Cake

Additional

House Linens

Chiavari Chairs or Chair Covers

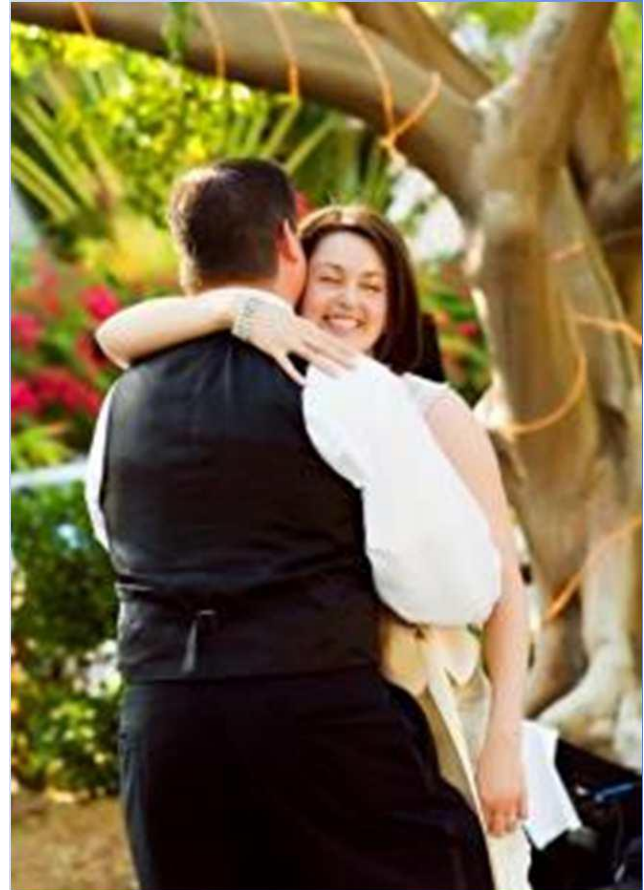
Valet Parking

Upgraded Room for Bride & Groom evening
of event

Prices are Subject to Change

Food Photos are not exact replications

There is a 24% taxable service charge and
7.5% sales tax added to all food, beverage,
room rental, and any rental items.



Additional Meals

Young Adults (13yrs – 20yrs) 15- less than the package price

Children's Meals (4yrs – 12yrs)

Chicken Fingers & French Fries

Vendor Meals

Chef's Choice

Butler Passed Hors d'oeuvres

Hot

Short Rib Empanada, Salsa Verde

Coconut Shrimp, Orange Marmalade

Miniature Lump Crab Cakes, Key-Lime Aioli

Pan Seared Scallop Wrapped in Bacon

Pigs in a Blanket

Vegetable Spring Rolls with Hoisin

Spanakopita

Brie & Raspberry Preserve en Croute

Sesame Chicken, Apricot Dip

Shrimp Tempura, Sweet Chili Sauce



Cold Canapés

Smoked Salmon Cucumber Rosette

Beef Filet Crostini, Crème Fraiche, Charred Onion

Ciliegine Mozzarella & Cherry Tomato Skewer

Hawaiian Seared Tuna, Japanese Cuke,
Wasabi Aioli

Caesar Salad Phyllo

Curried Chicken Phyllo

Scallop Ceviche, Cucumber Cup

Chicken Artichoke & Tomato Pincho



Action Stations

Enhancements to the Cocktail Hour
One Hour

Shrimp Cocktail

Jumbo Citrus Shrimp with Tangy Cocktail Sauce, Fresh Lemon Wedges
Custom Ice Piece Made Special for Bride & Groom ~Additional

Pasta Station

Made to order: Tortellini, Orecchiette, Gluten Free Penne
Sauce: Garlic Parmesan, Marinara,
Toppings: Fresh Peas, Wild Mushrooms, Onion, Spinach, Squash, Zucchini
Sausage, Shrimp, Tomato, Parmesan, Crushed Pepper, EVOO

Dim Sum & Stir Fry

Vegetable Dumplings, Pork Potsticker, Vegetable Spring Roll
Made to Order Stir Fry: Lo Mein Noodle, Hoisin Ginger Sauce
Marinated Beef, Chicken, Shrimp, Broccoli, Carrots, Mushroom
Onions, Peppers, Scallions, Snow Peas

Killer Mac & Cheese

Orecchiette Pasta, Shrimp, Peas, Asparagus
Mushroom, Roasted Tomato, Truffle Crunch
White Cheddar Sauce
Add Lobster Additional

Tapas & Molkajete Guacamole Bar

Spinach & Artichoke Dip, Hummus, Crudit , Imported Olives
Stone Eggplant, Chicken & Artichoke Pinchos
Short Rib Empanadas, Ground Guacamole, Queso Fresco
Pico de Gallo, Salsa Verde, Tortilla & Pita Chips

Carving Board

Porcini Dusted Tenderloin, Port Demi, Creamed Horseradish
Brown Sugar Mustard Glazed Ham, Cranberry Compote
Cedar Plank Salmon, Grain Mustard Maple Glaze
Roasted Turkey, Dijonnaise, Cranberry Compote



Gold Package

Four Hour Open Bar

Signature Spirits: New Amsterdam Vodka, Bombay Gin, Bacardi Superior Rum, Dewar's Scotch, Canadian Club Whiskey Jim Beam Bourbon, Sauza Signature Blue 100% Agave Tequila, E&J Brandy, Cutty Sark, Imported and Domestic Beers, Variety of Wines, Champagne Toast
Wine Service with Dinner

Cocktail Hour

Select Four Passed Hors d'oeuvres. Page 11

Display ~ select one

Baked Brie en Croute, Preserves, Toasted Walnuts, Berries, Honey, Roasted Apples, Herb Crostini

Charcuterie Board, Manchego, Cheddar, Gouda, Cured Meats, Nuts, Dried Fruits, Grapes, Artisanal Breads

First Course

Select one

Floral Field Green Salad

Tomato, Goat Cheese, Spiced Pecans, Golden Beet Apple Chutney, Pearl Onions, Petit Tomato, Sherry Vinaigrette

Iceberg Wedge

Bleu Cheese, Tomato, Lardons, Cucumber, Egg, Scallion, Creamy Herb Vinaigrette

Entrée

Select one Duet Plate

Chefs Seasonal Vegetables and Starch

Grilled Rosemary Chicken, Lemon Jus & Atlantic Salmon

Braised Short Rib, Porcini Pan Sauce & Gulf Shrimp

Custom Wedding Cake with Coffee Service



Food Photos in this book are not exact Replications

Platinum

Four Hour Open Bar

Premium Spirits: Tito's Handmade Vodka, Tanqueray, Bacardi, Cuervo Gold, Jack Daniels, E&J, VO, Johnny Walker Red, Captain Morgan, Imported and Domestic Beer, House Wines, Champagne Toast and Wine Service with Dinner

Cocktail Hour

Shrimp Cocktail Display with Custom Ice Piece ~OR~ One Action Station

Select Five Passed Hors d'oeuvres

Display

Select one

Baked Brie en Croute

Preserves, Toasted Walnuts, Berries, Honey, Roasted Apples, Herb Crostini

Cheese & Charcuterie Board

Manchego, Cheddar, Gouda, Cured Meats, Nuts, Dried Fruits, Artisanal Breads, Accoutrements

First Course

Select one

Burrata with Red & Gold Tomatoes

Baby Arugula, Eggplant Caponata, Pickled Red Onion, Basil, Sea Salt, Cracked Pepper, EVOO, Aged Balsamic

Baby Romaine Salad

Aged Feta, Beldi Black Olives, Sundried Tomato, Cucumber, Marinated Artichokes, Picked Red Onion, Green Goddess

Floral Field Green Salad

Tomato, Goat Cheese, Spiced Pecans, Golden Beet Apple Chutney, Pearl Onions, Petit Tomato, Sherry Vinaigrette



Entrée

Select one Duet Plate
Chefs Seasonal Vegetables and Starch

Braised Short Rib & Jumbo Pan Seared Scallop

Porcini Dusted Filet Mignon, Port Wine Demi & Grilled Basil Shrimp

Pan Seared Herb Marinated Chicken & Citrus Glazed Mahi



24% Service Charge and State Tax will apply

Elite Package

Four Hour Open Bar

Luxury Spirits: Grey Goose Vodka, Hendricks Gin, Bacardi Maestro Grand Reserve, Captain Morgan Spiced Rum, Johnnie Walker Black Scotch, Crown Royal, Jameson Whiskey, Glenlivet 12 Single Malt Whiskey, Makers Mark Bourbon, Patron Silver Tequila, Imported and Domestic Beers
Champagne Toast

Cocktail Hour

Choice of Two Action Stations

Select Five Passed Hors d'oeuvres

Display select one

Baked Brie en Croute
Preserves, Toasted Walnuts, Berries, Honey, Roasted Apples, Herb Crostini

Cheese & Charcuterie Board
Manchego, Cheddar, Gouda, Cured Meats, Nuts, Grapes, Dried Fruits, Artisanal Breads, Accoutrements

First Course

Select one

Burrata with Red & Gold Tomatoes

Baby Arugula, Eggplant Caponata, Pickled Red Onion, Basil, Sea Salt, Cracked Pepper, EVOO, Aged Balsamic

Floral Field Green

Tomato, Goat Cheese, Spiced Pecans, Golden Beet Apple Chutney, Pearl Onions, Petit Tomato, Sherry Vinaigrette

Baby Romaine

Aged Feta, Black Olives, Oven Roasted Tomato, Cucumber, Marinated Artichokes, Pickled Red Onion, Green Goddess

Maryland Crab Cake

Wilted Spinach, Charred Corn Relish, Grain Mustard Beurre Blanc

Elite Entrée

Select One Duet Plate

Herb Garlic Rack of Lamb & Citrus Rosemary Prawns

Grilled Porcini Filet Mignon & Poached Florida Lobster Tail

Pan Seared Organic Chicken & Lemon Herb Grouper

Dessert Bar

Select Six to be Displayed

Bars: Pecan Pie, Salted Caramel, Key Lime Pie

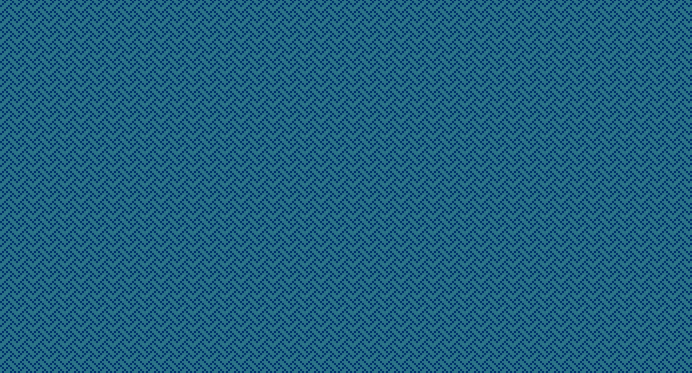
Cake: Vanilla Bean Cheesecake,
Chocolate Raspberry Opera Cake

Verrines: Tiramisu, Cannoli, Dulce De Leche, Strawberry
Shortcake, White Chocolate Raspberry, Pistachio Raspberry,
Duo Chocolate

Custom Wedding Cake with Coffee Service







The Dinner Buffet

Four Hour Open Bar

Premium Spirits: Tito's Handmade Vodka, Tanqueray, Bacardi, Cuervo Gold, Jack Daniels, E&J, VO, Johnny Walker Red, Captain Morgan, Imported and Domestic Beers, House Wines

Champagne Toast and Wine Service with Dinner

Cocktail Hour

Select Five Passed Hors d'oeuvres. Page 11

Display

Select one

Baked Brie en Croute

Preserves, Toasted Walnuts, Berries, Honey, Roasted Apples, Herb Crostini

Cheese & Charcuterie Board

Manchego, Cheddar, Gouda, Cured Meats, Nuts, Dried Fruits, Artisanal Breads, Accoutrements



The Dinner Buffet

Fresh Baked Assorted Breads

Floral Field Greens Salad

Tomato, Goat Cheese, Spiced Pecans,
Golden Beet Apple Chutney, Pearl Onions, Lardons,
Petit Tomato, Sherry Vinaigrette
and Creamy Garden Dressing

Fresh Mozzarella with Red & Gold Tomatoes

Baby Arugula, Pickled Red Onion, Basil, Sea Salt,
Cracked Pepper, EVOO, Aged Balsamic

Fresh Baked Assorted Breads

Entrees:

Braised Short Rib, Red Wine Demi

Grilled Rosemary Chicken, Lemon Jus

Cedar Plank Salmon, Grain Mustard Maple Glaze

Roasted Baby Root Vegetables

Haricot Verts

Garlic Whipped Potato

Killer Mac & Cheese Station

Chef Attendant 200-

Orecchiette Pasta, Rock Shrimp, Peas,
Asparagus, Mushroom, Roasted Tomato,
Truffle Crunch, White Cheddar Sauce
Add Lobster Pieces additional 12- Per Person



24% Service Charge and State Tax will apply

Drinks, Desserts and Snacks

One Hour

Liquid Dessert Bar

Chocolate Martini
Espresso Martini
Key Lime Martini

Sorbet Martini Bar

Blood Orange Sorbet- Grand Marnier
Raspberry Sorbet - Chambord
Vanilla Sorbet with Baileys or Godiva

Luxury Martini Bar

Grey Goose Dirty Martini, Blue Cheese Olives
Bombay Sapphire Martini, Olives or Twist
Makers Mark Manhattan
Hendricks Gimlet/Gibson

Champagne Bar

Bellini, Mimosa, Kir Royale

Infused Water Flavors

Strawberry & Mint, Cucumber, Lemon & Mint
Citrus: Orange, Lime, Lemon

Craft Beer

Ask for Pricing and Brands

Chocolate Strawberries

One per person on cake plate

After Party Snack Station

Chef Attendant Fee May Apply

Something Salty

Select Three

Pretzel Sticks with Cheese
Mini Adult Grilled Cheese
Truffle Parmesan Fries
Franks en Croute
Mini Bowls of Mac and Cheese
Flatbread Pizzas

Something Sweet

Select Five Items

Bars: Pecan Pie, Salted Caramel, Key Lime Pie
Cake: Vanilla Bean Cheesecake
Chocolate Raspberry Opera Cake
Verrines: Tiramisu, Cannoli, Dulce De Leche
Strawberry Shortcake, White Chocolate Raspberry
Pistachio Raspberry, Duo Chocolate



The Night Before

Two Hour Beverages

Includes Beer, Wine, Margarita Punch and Infused Water
Select one Buffet

The Tuscan Buffet

Minestrone Soup, Ditalini Pasta, Assorted Rolls
Panzanella Salad
Sautéed Seafood Cioppino
Pan Seared Rosemary Lemon Chicken
Assorted Gourmet Flatbreads, Sausage, Tomato Basil,
Mushroom Truffle
Grilled Marinated Seasonal Vegetables
Chefs Desserts

The American Grille Buffet

Tomato Basil Bisque, Assorted Rolls
Iceberg Wedge, Bleu Cheese, Plum Tomato, Cucumber,
Egg, Bacon, Creamy Garden Herb Dressing
Signature Barbeque Chicken Breast
Build Your Own Grilled Hamburger, LTO, Brioche Roll
Hebrew National Hot Dog, Sauerkraut, Condiments
Roasted Grape Walnut Chicken Salad
Red Bliss Potato Salad
Grilled Asparagus, Grilled Artichoke, Roasted Tomato
Chefs Desserts

The Havana Buffet

Roasted Corn Posole Soup
Romaine Lettuce, Cucumber, Chick Pea, Avocado, Tomato,
Orange Sections, Cojita Cheese, Red Onion,
Spanish Sherry Vinaigrette, Garden Herb Dressing
Chimichurri Roasted Chicken, Sautéed Peppers and Onion
Braised Short Rib, Roasted Onion & Mushroom
Cuban Black Beans & Rice, Roasted Sweet Plantains
Chefs Desserts





The Farewell

Seasonal Fruit Display
Mini Croissants
Assorted Muffins
Granola and Yogurt Berry Bar
Challah French Toast
Creamy Aged Cheddar Grits, Poached Egg,
Roasted Tomato, Chive Hollandaise
Hearth Bagels, Cream Cheese, Preserves, Butter
Scrambled Farm Fresh Eggs
Applewood Smoked Bacon, Breakfast Sausage
Red Skin Skillet Potatoes with Peppers, Onions

Breakfast Enhancements

Omelets to order

Whole Eggs or Egg White Omelets, Country Ham,
Sausage Bacon, Cheddar, Jack Cheese, Spinach,
Mushrooms, Onions Tomato, Peppers
Chef Attendant Fee

Beverages

Service for One Hour

Bloody Mary

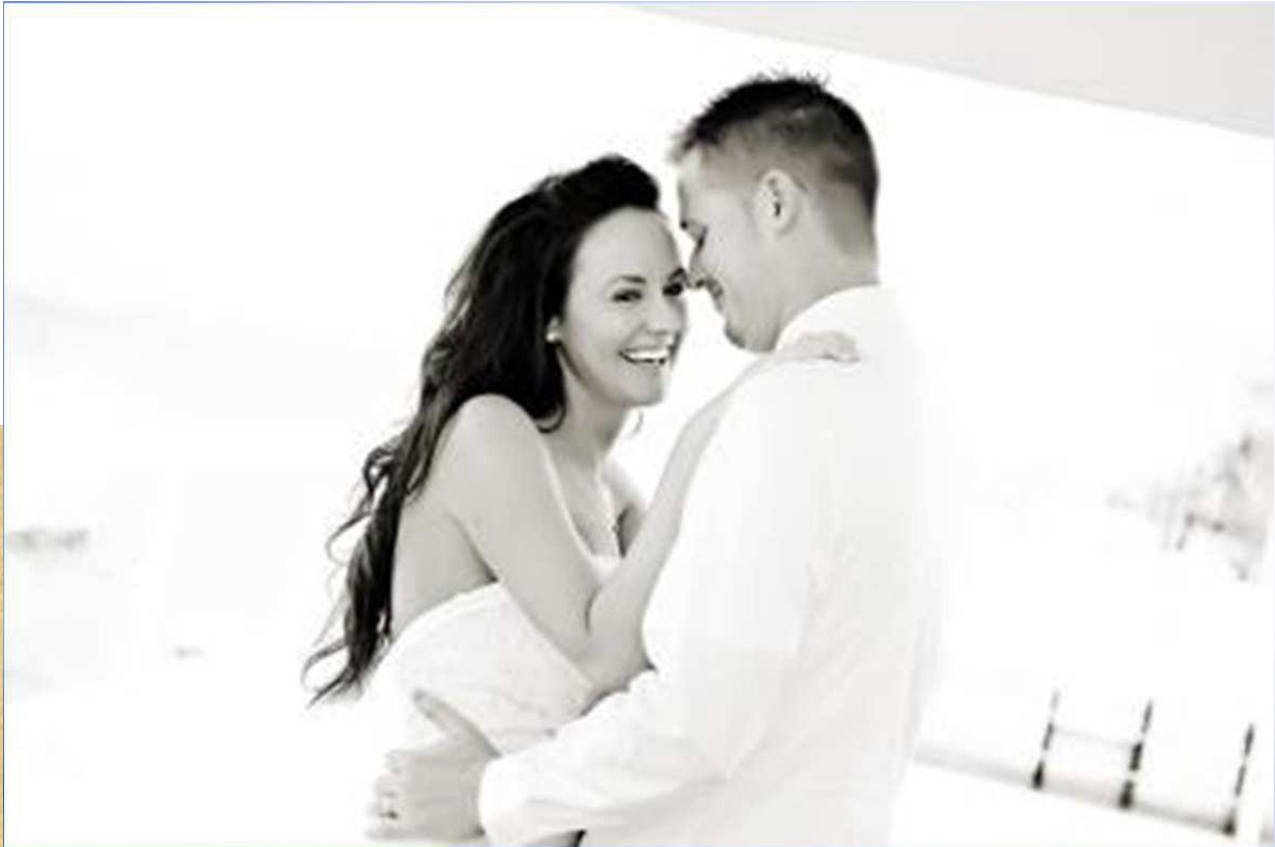
Premium Vodka
Tomato Juice, Clamato, Assorted Hot Sauces,
Horseradish, Old Bay, Celery Salt, Sea Salt,
Cracked Pepper, Pickled Green Beans, Celery,
Carrot Shavings, Shrimp Cocktail, Scallion,
Olives, Pickle Spear
Bartender Fee

Mimosas

Fresh Orange Juice and Champagne









Open Bar

Open Bar with Preferred Brands

Additional Hour

New Amsterdam Vodka, Bombay Gin, Bacardi Superior Rum, Dewar's Scotch, Canadian Club Whisky, Jim Beam Bourbon, Sauza Signature Blue 100% Agave Tequila, E&J Brandy

Wine Selection

Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio

Domestic Beer

Budweiser, Bud Light, Coors Light, Sam Adams Lager, Yuengling

Import Beer

Corona, Corona Light, Heineken

Open Bar with Premium Brands

Additional Hour

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Dewar's 12 Scotch, Jack Daniels, Jameson Irish Whiskey, Jose Cuervo Gold Tequila

Wine Selection

Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio

Domestic Beer

Budweiser, Bud Light, Coors Light, Sam Adams Lager, Yuengling

Import Beer

Corona, Corona Light, Heineken

Open Bar with Ultra Premium Brands

Additional Hour

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ORLANDO



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