

FLAVORS THAT FAVOR THE BOLD



BREAKOUT MEETINGS AND EVENTS MENU



FLAVORS THAT FAVOR THE BOLD



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.



Jeffrey Hileman
Executive Chef

TABLE OF CONTENTS

BREAKFAST	6
BREAKS	16
LUNCH	26
RECEPTION	38
DINNER	50
BEVERAGES	60
VENUES	70
MEETING PLANNER GUIDE	90

All food and beverage pricing is per person and subject to 26% service charge and 6.5% city/state sales tax. Menus are subject to change based on seasonality and product availability. Prices subject to change at any time.

Must be 21+ with valid photo ID to purchase and consume alcoholic beverages

We are proud to only use cage-free eggs.



BREAKFAST

BREAKFAST BUFFETS	8
PLATED BREAKFAST	11
CONTINENTAL BREAKFAST	12
CRANK IT UP	13
BREAKFAST ACTION STATION	14

All food and beverage pricing is per person and subject to 26% service charge and 6.5% city/state sales tax. Menus are subject to change based on seasonality and product availability. Prices subject to change at any time.

BREAKFAST BUFFETS

All breakfast buffets include Florida orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas served tableside. 1.5 hour service. Minimum of 25 guests.

BREAKFAST IN AMERICA \$56

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

French Toast with Maple Syrup +\$6

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 +\$5

Meat Substitutions

Breakfast Sausage Links

Ham Steaks +\$5

Potato Substitutions

Roasted Red Bliss Potatoes

Home Fried Potatoes

WE BUILT THIS CITY \$57

— Choice of Two —

Sliced seasonal fruits and berries

Oatmeal with raisins, brown sugar and honey

Yogurt parfait with house-made granola, seasonal berries

Assorted regular and gluten-free cereals with whole and skim milk

Pastry Chef's Selection of breakfast pastries

Assorted bagels and schmears

— Choice of One —

Scrambled cage-free eggs

Scrambled egg whites

Western omelete casserole

Egg white and vegetable frittata

— Choice of Two —

Country pork sausage

Chicken sausage

Applewood smoked bacon

Grilled ham steak

— Choice of One —

Crispy hash brown potatoes

Home fries with onion and peppers

Herbed red bliss potatoes

Assorted soft drinks and bottled waters can be added and charged based on consumption for all buffets.

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

PLATED BREAKFAST

All plated breakfast include Florida orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas served tableside. 1 hour service.

SUNDAY MORNING BRUNCH \$79

Display of whole and sliced fruits, seasonal berries
Farm fresh scrambled eggs
Breakfast potatoes
Crisp applewood smoked bacon
Individual fruit and greek yogurts
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
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

SOFT ROCK \$48

Fresh fruit cup
Scrambled cage-free eggs
Home Fries with onion and peppers
Applewood smoked bacon
Assorted mini breakfast pastries with butter, jams and jellies

ALTERNATIVE ROCK \$51

Yogurt parfait with berries and house-made granola
Classic egg benedict
Herbed red bliss potatoes
Assorted mini breakfast pastries with butter, jams and jellies

COCKTAILS (EACH)*** \$18

Bloody Mary, assorted flavored mimosas
(Minimum of 25 guests)

**Additions to any menu must be for the same amount guaranteed for the selected menu.

***Must be 21+ with valid photo ID to consume alcoholic beverages.

Assorted soft drinks and bottled waters can be added and charged based on consumption for all buffets.

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

CONTINENTAL BREAKFAST

All breakfast buffets include Florida orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas served tableside. 1 hour service.

CLASSIC ROCK \$47

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 breakfast breads

YACHT ROCK \$51

Seasonal sliced fresh fruit and melons

Individual fruit and Greek yogurts

Spinach 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

Continental breakfast prices are based on one hour of service and do not include seating or table service.

Continental breakfasts are served inside the meeting room or in the adjacent foyer area.

Continental breakfasts requiring seating and/or table service will be charged an additional \$4 per person.

CRANK IT UP

Farm Fresh Scrambled Eggs \$10

Oatmeal with Cream, Raisins, Brown Sugar and Honey \$8

Grits with Cheddar Cheese, Chives, Whipped Butter and Sugar \$8

Smoked Salmon Platter \$22

House smoked salmon, capers, red onions, hard boiled eggs, dill cream cheese and toast points

Assorted Gourmet Donuts (per dozen) \$72

Breakfast Sandwiches \$11

— 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 \$11

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 Display \$12

Waffle display with whipped cream, fresh strawberries and warm maple syrup

• A chef attendant required, \$225 per attendant.

BREAKFAST ACTION STATIONS

STILL HAVEN'T FOUND WHAT I'M LOOKING FOR

🕒 **Omelet Station \$18**

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

🕒 **Vanilla Mascarpone Filled Brioche French Toast Station \$14**

Berries, chantilly cream and blueberry maple syrup

🕒 **Florentine and Benedict Station \$18**

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

🕒 A chef attendant required, \$225 per attendant.

Additions to any menu must be for the same amount guaranteed for the choice of menu.

BREAKS

MORNING OR AFTERNOON BREAKS	18
BUILD YOUR OWN BREAK	21
BUILD YOUR OWN ICE CREAM BREAK	23
À LA CARTE	24

All food and beverage pricing is per person and subject to 26% service charge and 6.5% city/state sales tax. Menus are subject to change based on seasonality and product availability. Prices subject to change at any time.

MORNING OR AFTERNOON BREAKS

30 minute service

POWER OF LOVE \$24

Bananas, grapes, sliced apples
Homemade peanut butter
Homemade chewy granola bars
Vegan pistachio bars
Individual bags of pretzels

UNCLE SALTY \$25

Crispy tortilla chips with queso dip
Salsa and guacamole
Whole fruit
Boxed movie candies
Ice cream bars

LITTLE BOXES \$23

Build your own trail mix
Almonds, cashews, walnuts,
Chocolate chips, raisins, banana chips, pretzels, dried apricots, sunflower seeds, M&M's®,
Craisins®, pumpkin seeds, dried cherries, dried pineapple

POUR SOME SUGAR ON ME \$21

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 \$21

Kettle chips, onion dip
Fruit skewers with yogurt dipping sauce
Pita chips, hummus
Fresh vegetables "chips," ranch

STRAWBERRY FIELDS FOREVER \$22

Fresh strawberries
Pound cake
Strawberry sauce
Chocolate and caramel drizzle
Fresh whipped cream

COME AS YOU ARE \$22

Rock Star Tea Party

Assorted finger sandwiches
Tarragon chicken salad, egg salad and cucumber dill
Scones
Chocolate dipped strawberries

GOOD VIBRATIONS \$22

Make Your Own Yogurt Parfait

Vanilla yogurt

Greek yogurt

House-made granola, dried cranberries, dried cherries,

dried pineapple, toasted walnuts

Seasonal berries

Local honey

BEVERAGE BREAK \$46

Unlimited freshly brewed coffee, decaffeinated coffee and Tea Forté organic herbal teas, Hard Rock bottled water, Red Bull and assorted soft drinks

(4 hours service)

BUILD YOUR OWN BREAK

30 minute service

BUILD YOUR OWN BREAK

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

Choice of Three Items \$25

Choice of Four Items \$30

Choice of Five Items \$35

Sweet

Chef Patrick's gluten-free fudge brownies

Boxed movie candies

Rice Krispies Treats™

Cheesecake pops

Assorted ice cream bars

Deluxe chocolate chip, peanut butter and oatmeal cookies

Assorted Donut King donuts

Assorted mini breakfast pastries with butter, jams and jellies

- Savory**
- Assorted bagels and schmears
 - Hard Rock snack mix
 - Egg cheese en croute
 - Tortilla chips with salsa and guacamole
 - Warm soft pretzel sticks with whole grain mustard
 - Bacon, egg and cheese biscuits

- Healthy**
- House-made granola bars
 - Peanut butter with sliced apples
 - Hummus with grilled pita
 - Yogurt parfait with berries and house-made granola
 - Crudit  with celery, carrots and French onion dip
 - Take Time to be Kind Bars

BUILD YOUR OWN ICE CREAM BREAK

30 minutes service. Minimum of 25 guests.

BUILD YOUR OWN ICE CREAM BREAK

Choice of Two Ice Cream Flavors \$22

Choice of Two Ice Cream Flavors and Six Toppings \$28

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)

See your conference manager for additional flavor options

Toppings

Rainbow jimmies/sprinkles

Chocolate jimmies/sprinkles

Gummy bears

Chocolate M&Ms

Chocolate chips

Crushed Heath bars

Reese's Pieces

Oreo bits

Caramel sauce

Shredded coconut

À LA CARTE

4 hour service. Minimum of 25 guests.

HERE COMES THE SUN

Beverages by the Gallon

Freshly Brewed Coffee and Decaffeinated Coffee \$125

Tea Forté Organic Herbal Tea \$125

Freshly Brewed Iced Tea \$105

Fresh Home-Style Lemonade \$105

Infused Filtered Water With Citrus or Cucumber Mint \$90

Beverages by the Drink

Cold Brewed Coffee \$10

Assorted Regular and Diet Soft Drinks \$8

Hard Rock Bottled Waters \$7

Sparkling Water \$7

Bottled Juices \$8

Powerade \$7

Red Bull Regular and Sugar-Free Energy Drinks \$8

Bottled Fruit Smoothies \$10

Natural Delights

Whole fruits (Each) \$6

Sliced Fresh Seasonal Fruit Display (Per Person) \$15

Fruit Kabobs With Yogurt Dipping Sauce (Per Person) \$16

Assorted Individual Dry Cereals with Whole and Skim Milk (Each) \$7

Assorted Plain and Fruit Individual Yogurts (Each) \$7

Nutrition/Low Carb bars \$7

Chilled and Peeled Hard Boiled Eggs (Per Dozen) \$36

Pre-Made Yogurt Parfait (Per Person) \$11

Extras

Dry Snacks Including Assorted Potato Chips and Pretzels (Per Bag) \$5

White Bean Roasted Garlic Hummus and Pita Chips (Per Person) \$11

Tortilla Chips With Salsa and Guacamole (Per Person) \$12

Premium Ice Cream Novelties (Each) \$8

Assorted Candy Bars (Each) \$7

Roadie Trail Mix (Per Pound) \$35

Bakery Specialties (Per Dozen) \$72

Assorted breakfast breads with whipped honey butter and fruit preserves

Assorted gourmet doughnuts

Assorted danish, pastries, muffins and vegan muffins

Ham and cheddar cheese croissants

Freshly baked Hard Rock cookies

Chef Patrick's gluten-free fudge brownies

Regular and chocolate dipped Rice Krispies Treats

Chocolate, vanilla or red velvet cupcakes

Pan au chocolate

Chocolate dipped strawberries

Scones with Devonshire cream

Assorted bagels and schmears

LUNCH

LUNCH BUFFETS	28
PLATED LUNCH	34

All food and beverage pricing is per person and subject to 26% service charge and 6.5% city/state sales tax. Menus are subject to change based on seasonality and product availability. Prices subject to change at any time.

LUNCH BUFFETS

All lunch buffets include freshly brewed coffee, decaffeinated coffee and Tea Forté organic herbal teas, iced tea
1.5 hour service. Minimum of 25 guests.

EVERYBODY WAS KUNG FU FIGHTING \$75

Romaine lettuce, carrots, mandarin oranges, sliced almonds,
diced grilled chicken, wonton crisps with sesame ginger dressing

Vegetable spring rolls with sweet Thai chili sauce

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

WELCOME TO THE JUNGLE \$75

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

— Choice of Three —

Boars Head turkey, lettuce, tomatoes and sliced avocados on multi-grain roll

Boars Head 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

Boars Head 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

Crank It Up!

Sliced Sesame Ahi Tuna Platter \$22

With Asian vegetable salad and wasabi soy

All buffets require a minimum of 25 people. Add \$5 per person for less than 25 people.
Additions to any menu must be for the same amount guaranteed for the selected menu.

LIGHT MY FIRE \$76

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

Crank It Up!

Grilled Shrimp Kabobs \$12

Butternut Squash Soup \$6

LA BAMBA \$75

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

— Choice of 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

Crank It Up!

Chicken and Chorizo Soup \$7

Shrimp Quesadilla \$12

Shrimp with fire roasted poblanos, caramelized onions, cheddar and jack cheese

All buffets require a minimum of 25 people. Add \$5 per person for less than 25 people.
Additions to any menu must be for the same amount guaranteed for the selected menu.

DEVIL WENT DOWN TO GEORGIA \$72

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

Desserts

Georgia pecan pie, devil's food cake

Crank It Up!

Loaded Potato Soup \$7

Mashed Potato Bar \$12

Cream cheese, grated cheddar, bacon bits and grilled onions

MAMA MIA \$75

Traditional Caesar salad
Basil vinaigrette marinated tomatoes, cucumbers, olives, grilled red onions
Fresh baked focaccia, olive oil and pesto

— Choice of Three —

Gremolata grilled chicken breast, tomato basil jus
Spaghetti and meatballs, marinara sauce
Mushroom ravioli
Baked lemon herb white sea bass with butter caper sauce
Cheese pizza

Add Zucchini Noodles with Marinara Sauce (Per Person) +\$4

Desserts

Chocolate chip cannoli and rainbow cookies

Crank It Up!

Tomato Basil Bisque \$6

Croutons and parmesan cheese

All buffets require a minimum of 25 people. Add \$5 per person for less than 25 people.
Additions to any menu must be for the same amount guaranteed for the selected menu.

PLATED LUNCH

All plated lunches include freshly brewed coffee, decaffeinated coffee, organic herbal teas, iced tea and freshly baked rolls and butter.
1 hour service. Minimum of 25 guests.

Soup

— Choice of One —

Loaded baked potato soup with shredded cheddar, applewood smoked bacon, and scallions

Roasted tomato bisque

Classic chicken noodle with mire poix vegetables

Wild mushroom veloute with truffle oil and chive

Salads

— Choice of One —

Mixed field greens, cucumber, tomato, carrot, onion, and honey champagne vinaigrette

Classic caesar salad, parmigiano reggiano and garlicky croutons

Chop-chop salad, smoked bacon, tomato, onion, blue cheese crumbles, ranch dressing

Buffalo mozzarella caprese with torn garden basil and balsamic reduction

Entrées

— Choice of One —

Crispy Skinned Joyce Farms Chicken Breast \$60

Roasted garlic mashed potatoes, green beans, blistered tomatoes, and onion jus

Stuffed Airline Chicken Breast \$60

Sun dried tomato-fontina stuffing, creamy Parmesan polenta, broccolini, caper beurre blanc

Steamed Grouper \$66

Warm toasted faroe salad, sauteed spinach, Florida citrus gremolata, extra virgin olive oil

Roasted True North Salmon \$67

Wild rice, crispy brussels sprouts, grilled lemon, extra virgin olive oil

Grilled Bistro Steak \$70

Roasted garlic mashed potatoes, green beans, blistered tomatoes, red wine jus

Butter Poached Filet of Beef \$75

Herb roasted fingerling potatoes, sauteed spinach, sauce dienne

Desserts

— Choice of One —

Honey crisp apple pie with creme anglaise

Lemon pound cake with macerated strawberries

Milk chocolate mousse with candied macadamia nuts

Raspberry and limoncello mousse

Chocolate and pistachio cannoli

Mississippi mud peanut butter pie

Classic vanilla bean cheesecake

HARD ROCK POWER LUNCH #1 \$69

All items served at once on a compartmentalized plate

Chilled poached gulf shrimp with vodka cocktail sauce

Mixed field greens with cucumber, tomato, carrot, onion,
and honey champagne vinaigrette

Crispy skinned joyce farms chicken breast with
roasted garlic mashed potatoes and onion jus

Warm cusano's bakery roll

Classic vanilla bean cheesecake

HARD ROCK POWER LUNCH #2 \$75

All items served at once on a compartmentalized plate

Shrimp louie and smashed avocado toast

Mixed field greens with cucumber, tomato, carrot, onion,
and honey champagne vinaigrette

Vraised short rib of beef with sweet potato purée, roasted mushrooms, and red wine jus

Warm cusano's bakery roll

Mississippi mud peanut butter pie

HARD ROCK POWER LUNCH #3 \$75

All items served at once on a compartmentalized plate

Heirloom cherry tomato bruschetta with herb whipped ricotta

Classic caesar salad with parmigianino reggiano and garlicy croutons

Roasted true north salmon with creamy parmesan polenta and sauteed spinach

Warm cusano's bakery roll

Chocolate and pistachio cannoli

RECEPTION

PASSED HORS D'OEUVRES	40
RECEPTION PACKAGE	42
RECEPTION DISPLAYS	43
RECEPTION STATIONS	45

All food and beverage pricing is per person and subject to 26% service charge and 6.5% city/state sales tax. Menus are subject to change based on seasonality and product availability. Prices subject to change at any time.

PASSED HORS D'OEUVRES

Minimum 25 piece per item

LET'S SPEND THE NIGHT TOGETHER

Cold as Ice

Prosciutto, Tomato and Fresh Mozzarella Skewer \$8

Edamame Hummus, Furikake on Wonton Crisp \$8

Bruschetta, Tomato, Basil and Roasted Garlic \$8

Vietnamese Vegetable Summer Rolls, Spicy Ponzu Sauce \$8

Fresh Ricotta, Pecorino, Leek Confit, Red Pepper and EVOO Crostini \$8

Truffle Pecorino and Dried Fig Skewer with Mint and Basil Purée \$8

Caprese Lollipop, Tomato, Mozzarella, Balsamic Drizzle \$9

Classic Beef Tenderloin Tartare, Mini Cone \$10

Seared Scallop, Pinot Noir Compressed Watermelon, Arugula Pistou \$10

Cold Smoked Salmon Tartare, Mini Sesame Cone \$10

Seared NY Steak, Cabernet Compressed Bosc Pear and Gorgonzola \$10

Spooned Shrimp Ceviche, Tomato, Red Onion, Cilantro, Plantain Chip \$10

Spicy Ahi Tuna, Shrimp, Mint, Cilantro and Avocado Summer Roll \$10

Ahi Tuna, Shrimp, Jalapeño Scallion Cream, Phyllo Cup \$10

Assorted Sushi, Wasabi, Soy and Pickled Ginger \$10

Hot Stuff

Potato, Bacon and Leek Shot with Serrano and Manchego Grilled Cheese \$8

Vegetable Dumpling, Sesame Soy Sauce \$8

Roasted Vegetables, Basil, Feta and Mozzarella In Phyllo \$8

Vegetable Spring Rolls, Plum Mustard Sauce \$8

Ancho Chicken, Manchego Cheese Quesadilla \$9

Skewered Paprika and Garlic Marinated Chicken or Pork, Romesco Sauce \$9

Bbq Boneless Pork Rib \$9

Blackened Chicken Tender, Orange Marmalade \$9

Chicken Empanada, Cilantro Aioli \$9

Shrimp or Pork Pot Sticker, Scallion Yuzu Soy Dip \$10

Beef Skewer, Soy and Ginger Marinated with General Tso's Glaze \$10

Shrimp, Corn and Jalapeño Hush Puppies with Spicy Ranch \$10

Mini Beef Wellington, Cumberland Sauce \$10

Coconut Shrimp, Spicy Mango Sauce \$10

Mini Crab Cake, Remoulade \$11

⦿ A chef attendant required, \$225 per attendant.

RECEPTION PACKAGE

Minimum of 50 guests.

◉ LET'S GET IT STARTED \$125

Hors d'Oeuvres

Heirloom cherry tomato bruschetta with herb whipped ricotta

Carne asada skewers with mint chimichurri

Roasted chicken skewers with picatta butter

Shrimp louie and smashed avocado toast

(Based on one piece per person, per item)

Slider Station

— Pre-Select Two —

Wagyu beef with white cheddar cheese, caramelized onions and mushrooms, and secret sauce

Buffalo chicken with smoked blue cheese, shredded lettuce, and roma tomatoes

Smoked pulled pork with root beer bar-b-que sauce, and carolina slaw

Lamb 'kefta' with grilled red onion, crumbled feta cheese, and tzatziki

True north salmon with go chu jang, kim chee, and ginger aioli

Veggie burger with roasted red pepper aioli and arugula

(Based on one piece per person, per item)

Three Cheese Macaroni and Cheese Station

Applewood smoked bacon, blistered tomatoes, caramelized onions, pulled rotisserie chicken, sauteed mushrooms, roasted red peppers

Slow Roasted New York Strip Carving Station

Red wine jus, horseradish cream, whole grain mustard, Cusano's Bakery 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.

◉ A chef attendant required, \$225 per attendant.

RECEPTION DISPLAYS

2 hour service

CHEESE DISPLAY \$750

Imported and domestic cheeses garnished with fresh berries, assorted breads and crackers

(Serves approximately 30 guests)

CRUDITÉ DISPLAY \$500

Assorted fresh vegetables, chef's Selection of dips or grilled and chilled seasonal vegetable display

(Serves approximately 30 guests)

ANTIPASTO DISPLAY \$675

Imported cured meats: Genoa salami, prosciutto and mortadella

Provolone, mozzarella, pepperoncini, imported olives, roasted peppers, mushrooms, artichoke hearts, Italian breads on the side

(Serves approximately 30 guests)

CHARCUTERIE BOARD DISPLAY \$725

Sopressata, prosciutto, serrano ham, chicken sausage, pork pâté, cornichons, grainy mustard, pita bread

(Serves approximately 30 guests)

GIANT COBB (BUILD YOUR OWN COBB SALAD BAR) \$22

Grilled chicken, applewood smoked bacon, lettuce, tomatoes, avocados, green onion, blue cheese crumbles, chopped eggs, balsamic vinaigrette, ranch

RECEPTION STATIONS

2 hour service. Minimum of 25 guests per station.

CAESAR \$15

Garlic croutons, asiago cheese, roasted portobello mushrooms

Add Grilled Chicken +\$10

Add Grilled Shrimp +\$12

ROCK AND ROLL SUSHI DISPLAY (THREE PIECES) (PER PERSON) \$33

Spicy salmon roll, tuna and california roll,
assorted sashimi, wasabi, soy and pickled ginger

LOBSTER ROLL \$26

Maine lobster with celery and Chesapeake Bay mayonnaise

MINIATURE DESSERT DISPLAY (THREE PIECES) (PER PERSON) \$23

Assorted miniature desserts

Additions to any menu must be for the same amount guaranteed for the selected menu.

◉ SLIDER STATION (PRE-SELECT TWO OPTIONS)

Choice of Two Sliders \$28

Choice of Three Sliders \$35

Choice of Four Sliders \$40

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

PASTA STATION (CHOICE OF TWO) \$26

Five cheese tortellini, artichoke, pesto and pomodoro sauces, cracked black pepper

Penne pasta, garlic, olive oil, kalamata olives, basil and crushed red pepper

Gnocchetti, tomato mascarpone sauce

All Choice options include fresh garlic bread sticks, focaccia bread and grated parmesan

ASIAN STATION \$26

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

◉ A chef attendant required, \$225 per attendant. Under 25 guests items will be displayed.

Minimum of three stations required for receptions.

Minimum of four stations recommended as dinner alternative.

◉ GOURMET MAC AND CHEESE STATION \$28

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

*Additions to any menu must be for the same amount guaranteed for the selected menu.

BUILD YOUR OWN TACO STATION \$28

Choice of 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 \$24

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

◉ A chef attendant required, \$225 per attendant. Under 25 guests items will be displayed.

Minimum of three stations required for receptions.

Minimum of four stations recommended as dinner alternative.

◉ BAD TO THE BONE

Beef \$1,650

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

Tenderloin \$650

Herb crusted beef tenderloin, red wine demi, béarnaise, rolls and butter

(Serves approximately 20 people)

Ham \$950

"Jack Daniels and Coke" glazed country ham, mustard and mayonnaise, buttermilk biscuits and butter

(Serves approximately 60 people)

Turkey \$600

Hickory smoked turkey, orange, cranberry glaze and mustard, mayonnaise, honey cracked wheat rolls and butter

(Serves approximately 30 people)

Herb Marinated Slow Roasted Prime Rib \$1,050

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

(Serves approximately 40 people)

Texas-Style Brisket of Beef \$425

Smoked vidalia onion jam and honey BBQ sauce

(Serves approximately 35 people)

Hot Smoked Side of Salmon \$400

Maple-grain mustard glaze

(Serves approximately 20 people)

◉ **TROPICAL FOSTERS CHEF STATION \$20**

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

◉ **ICE CREAM SUNDAE STATION \$18**

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

◉ **CAKE POP STATION \$18**

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

◉ **BEIGNET STATION \$18**

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

◉ **TOASTED S'MORE STATION \$18**

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

◉ A chef attendant required, \$225 per attendant. Under 25 guests items will be displayed.
Minimum of three stations required for receptions.
Minimum of four stations recommended as dinner alternative.

DINNER

DINNER BUFFETS	52
PLATED DINNERS	57

All food and beverage pricing is per person and subject to 26% service charge and 6.5% city/state sales tax. Menus are subject to change based on seasonality and product availability. Prices subject to change at any time.

DINNER BUFFETS

All dinner buffets include freshly brewed coffee, decaffeinated coffee, Tea Forté organic herbal teas and iced tea
2 hour service. Minimum of 25 guests.

HEY JUDE \$125

Antipasto Display

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

Caesar Salad Station

Grilled chicken and shrimp
Garlic croutons, asiago cheese, roasted portobello mushrooms
Slow braised beef short ribs with cabernet demi
Cedar plank salmon with lemon beurre blanc
Mushroom parmesan risotto
Creamy polenta
Seasonal roasted vegetables

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

Assorted breads with fresh butter

⦿ A chef attendant required, \$225 per attendant.

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

⦿ RESPECT \$130

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

Black angus beef slider
Lettuce, tomato, cheddar, ketchup, mustard, mayonaisse
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 potatoes
Toppings bar to include: gravy, bacon bits, cheddar cheese, sour cream, sautéed mushrooms, scallions

Dessert station

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

Assorted breads with fresh butter

Additions to any menu must be for the same amount guaranteed for the selected menu.

NEW YORK, NEW YORK \$135

French onion soup, gruyere gratinée

Caprese salad with sliced buffalo mozzarella,
sliced heirloom tomatoes, basil, balsamic reduction

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

Assorted breads with fresh butter

👤 A chef attendant required, \$225 per attendant.

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

TAILGATE BLUES \$122

Loaded baked potato salad

Cool Zone Build Your Own Cobb Salad Bar

Grilled chicken, applewood smoked bacon, lettuce,
tomatoes, avocado, green onion, bleu cheese crumbles,
chopped eggs, balsamic vinaigrette and ranch dressing

Grill Zone

BBQ pulled pork, bacon BBQ sauce

Brioche slider bun

BBQ chicken breast

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

Crank It Up!

Grilled Mojo Shrimp Skewer \$12

Additions to any menu must be for the same amount guaranteed for the selected menu.

PLATED DINNER

All plated dinners include freshly brewed coffee, decaffeinated coffee, organic herbal teas, iced tea and freshly baked rolls and butter.
2 hour service. Minimum of 25 guests.

THAT'S AMORE \$125

Antipasto

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

Build Your Own Salad

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

Made to Order Pasta Station

Penne pasta

Olives, diced tomatoes, mushrooms, diced chicken, spinach, julienned bell peppers and onions, garlic

Classic marinara, creamy alfredo

Red chili flakes, grated parmesan

Fresh garlic bread sticks and focaccia bread

Gremolata grilled chicken breast, tomato basil jus

Fresh local catch, lemon butter sauce

Dessert Station

Tiramisu, cannoli, prosecco glazed fruit tartlets

Crank It Up!

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

👤 A chef attendant required, \$225 per attendant.

All buffets require a minimum of 25 people. Add \$5 per person for less than 25 people.
Additions to any menu must be for the same amount guaranteed for the selected menu.

BALLROOM BLITZ

Choice of one soup or appetizer, one salad, one entree and one dessert

Soup

Loaded baked potato soup with shredded cheddar, applewood smoked bacon, and scallions

Roasted tomato bisque with garden basil

Classic chicken noodle with mire poix vegetables

Wild mushroom veloute with truffle oil and chive

Chilled white gazpacho with white grapes, cucumber, and marcona almonds

Appetizer

Crab salad, green apples, chives, mangos, dijon aioli, fingerling potato chips

Burrata cheese, heirloom tomatoes, frisse lettuce, spicy pinenut brittle, tarragon balsamic vinaigrette

Grilled and chilled guajillo glazed shrimp, brown sugar caramelized watermelon, pickled jalapeño, arugula and pistachio pesto

Seared ahi tuna, avocado, tomato and red onion salad, tempura mushrooms and wasabi tare sauce

Macadamia gremoulada crusted sea scallop, kabocha squash ravioli, shellfish broth

Olive oil poached shrimp, chardonnay compressed watermelon, cucumber and gazpacho

Salad

Mixed field greens with cucumber, tomato, carrot, onion and honey champagne vinaigrette

Classic caesar salad with parmigiano reggiano and garlicky croutons

Chop-chop salad with smoked bacon, tomato, onion, blue cheese crumbles and ranch dressing

Roasted baby beets with tierra madre buratta, toasted pistachios and saba

Buffalo mozzarella caprese with torn garden basil and balsamic reduction

Duet Entrées

Crispy Skinned Joyce Farms Chicken Breast with Roasted True North Salmon \$150

Roasted garlic mashed potatoes, green beans, blistered tomatoes, lemon beurre blanc

Grilled New York Strip Steak with Garlic Sauteed Shrimp \$162

Herb roasted fingerling potatoes, steamed broccolini, red wine jus

Butter Poached Filet of Beef with Jumbo Lump Crab Cake \$175

Truffle potato gratin, poached asparagus, demi-glace, remoulade

Beef Entrées

Grilled New York Strip Steak \$140

Roasted garlic mashed potatoes, green beans, blistered tomatoes, red wine jus

Butter Poached Filet of Beef \$145

Herb roasted fingerling potatoes, sauteed spinach, sauce dienne

Seafood Entrées

Roasted True North Salmon \$125

Wild rice, crispy brussels sprouts, grilled lemon, extra virgin olive oil

Steamed Grouper \$132

Warm toasted farro salad, sautéed spinach, Florida citrus gremolata, extra virgin olive oil

Chicken Entrées

Crispy Skinned Joyce Farms Chicken Breast \$113

Roasted garlic mashed potatoes, green beans, blistered tomatoes, and onion jus

Stuffed Airline Chicken Breast \$113

Sun dried tomato-fontina stuffing, creamy parmesan polenta, broccolini, caper beurre blanc

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

Add company logo created in chocolate (10-day advance order required) +\$11

When offering choice of menu, client will need to provide exact quantity of each entrée 72 hours prior to event. Salad or soup and dessert choice options must be the same for all guests. Pricing will be based on higher priced item selected.

BEVERAGES

BEVERAGES	62
BAR PACKAGES	64
WINES	67
DRINK STATIONS	68
MOCKTAILS	69

All food and beverage pricing is per person and subject to 26% service charge and 6.5% city/state sales tax. Menus are subject to change based on seasonality and product availability. Prices subject to change at any time.

BEVERAGES

BEVERAGES BY THE GALLON

Freshly Brewed Coffee and Decaffeinated Coffee \$125

Tea Forté Organic Herbal Tea \$125

Freshly Brewed Iced Tea \$105

Fresh Home-Style Lemonade \$105

Infused Filtered Water With Citrus or Cucumber Mint \$90

BEVERAGES BY THE DRINK

Cold Brewed Coffee \$10

Assorted Regular and Diet Soft Drinks \$8

Hard Rock Bottled Waters \$7

Sparkling Water \$7

Bottled Juices \$8

Powerade \$7

Red Bull Regular and Sugar-Free Energy Drinks \$8

Bottled Fruit Smoothies \$10

BAR PACKAGES

Priced per person.

GOLD COLLECTION

One Hour \$42

Two Hours \$58

Three Hours \$72

Four Hours \$82

Gold Liquors

Tito's vodka
Bombay Original gin
Bacardi Superior rum
Exotico Blanco tequila
Jack Daniel's whiskey
Dewar's White Label scotch
Canadian Club Blend

Gold Wines

Prosecco, Lunetta
Pinot Grigio, Caposaldo
Sauvignon Blanc, Benziger
Chardonnay, Duckhorn Decoy
Rosé, Pink Flamingo
Pinot Noir, Mark West
Malbec, Bodegas Caro Aruma
by Lafite Rothschild
Cabernet Sauvignon,
Tributeby Benziger

Gold Domestic Beers

Bud Light
Budweiser
Sam Adams Seasonal
Truly Wildberry Hard Seltzer
Voodoo Ranger IPA

Gold Imported Beers

Heineken
Stella Artois
Corona Extra
Heineken 0.0

Hard Seltzer

Whiteclaw Mango Hard Seltzer
Truly Hard Seltzer-Wild Berry

Non-Alcoholic Beverages

Assorted soft drinks
Still and sparkling waters
Juices

PLATINUM COLLECTION

One Hour \$46

Two Hours \$64

Three Hours \$80

Four Hours \$94

Platinum Liquors

Ketel One vodka
Hendrick's gin
Bacardi 8 rum
Patron Silver tequila
Maker's Mark Bourbon
Crown Royal whiskey
Glenfiddich 12 Year scotch

Platinum Wines

Champagne, Nicolas
Feuillate Brut
Pinot Grigio, Cavielliere
D'Oro Campanille
Sauvignon Blanc, Kim Crawford
Chardonnay, Chalk Hill
Russian River
Rosé, Miraval Cotes de Provence
Pinot Noir, Meomi
Merlot, Benziger
Cabernet Sauvignon,
Decoy by Duckhorn

Platinum Domestic Beers

Bud Light
Budweiser
Sam Adams Seasonal
Truly Wildberry Hard Seltzer
Voodoo Ranger IPA

Platinum Imported Beers

Heineken
Stella Artois
Corona Extra
Heineken 0.0

Hard Seltzer

Whiteclaw Mango Hard Seltzer
Truly Hard Seltzer-Wild Berry

Non-Alcoholic Beverages

Assorted soft drinks
Still and sparkling waters
Juices

Hard Rock Hotel® is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises. Therefore, alcoholic beverages are not permitted to be brought into the hotel.

*Sustainable/Organic Choice options

HOSTED BAR

Priced per drink.

HOSTED BAR BY THE DRINK

This includes a full bar set-up featuring our Gold or Platinum brands.

Charges are based on a per-drink basis reflecting actual number of drinks consumed.

	Gold	Platinum
Handcrafted Cocktail	18	18
Sparkling Wine	14	17
Mixed Drinks	15	17
Cordials	17	17
Choice of Wines	14	16
Rosé Wine	14	16
Imported Beer	14	16
Local Craft Beer	13	13
Domestic Beer	11	11
Soft Drinks	8	8
Bottled Still Water	7	7
Bottled Sparkling Water	7	7
Fruit Juices	8	8
Truly Hard Seltzer	11	11

Each bar includes

Handcrafted cocktail, mixed drinks, white, red, rosé wines, selection of imported, domestic and local craft beer, hard seltzer, soft drinks, bottled water and fruit juices

A bartender required, \$225 per attendant. Applies to all hosted bars. Fee will apply for a time period of up to three consecutive hours. An additional fee of \$75 per hour will apply for service after three hours.

WINES

Priced per bottle.

CHAMPAGNE AND SPARKLING

Sparkling, Michelle Brut, Washington \$60

Prosecco, Lunetta, Italy \$60

Champagne, Nicolas Feuillatte Brut, France \$120

WHITE

Pinot Grigio, Cavaliere d'Oro Campanile, Italy \$46

Pinot Grigio, Caposaldo, Italy \$42

Sauvignon Blanc, Archetype, California \$50

Sauvignon Blanc, Benziger, California* \$53

Sauvignon Blanc, Kim Crawford, New Zealand \$58

Chardonnay, Archetype, California \$50

Chardonnay, Duckhorn Decoy, California \$66

Chardonnay, Chalk Hill, California \$84

Rosé, Chateau Ste. Michelle, Washington \$50

Rosé, Pink Flamingo, France \$50

Rosé, Miraval Cotes De Provence, France \$70

RED

Pinot Noir, Archetype, California \$50

Pinot Noir, Mark West, California \$54

Pinot Noir, Meomi, California \$65

Malbec, Bodegas Caro Aruma by Lafite Rothschild, Argentina \$48

Merlot, Benziger, California* \$74

Cabernet Sauvignon, Archetype, California \$50

Cabernet Sauvignon, Tribute by Benziger, California \$56

Cabernet Sauvignon, Decoy by Duckhorn, California \$76

*Sustainable/Organic Choice options
For a more extensive wine list, please refer to the outlet wine menu.

DRINK STATIONS

Price per drink for all specialty beverage station

◉ SHAKEN NOT STIRRED

Martini Station (Per Drink) \$17

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) \$17

Assorted flavored mimosas

◉ HANDCRAFTED COCKTAIL OF THE DAY

Handcrafted Specialty Cocktail Of The Day (Per Gallen) \$300

◉ A bartender required, \$225 per attendant.

MOCKTAILS

LIKE A VIRGIN

Crank It Up

Energizer \$9

Cran-apple juice, Red Bull and orange slice

Ginger Apricotini \$9

White grape juice, apricot nectar, ginger infused simple syrup

Hard Rock Punch \$9

White cranberry juice, pomegranate, lime juice, cinnamon, ginger ale

Sophisticated Lady \$9

Cucumber wheel, simple syrup, salt, cranberry juice, fresh lime juice

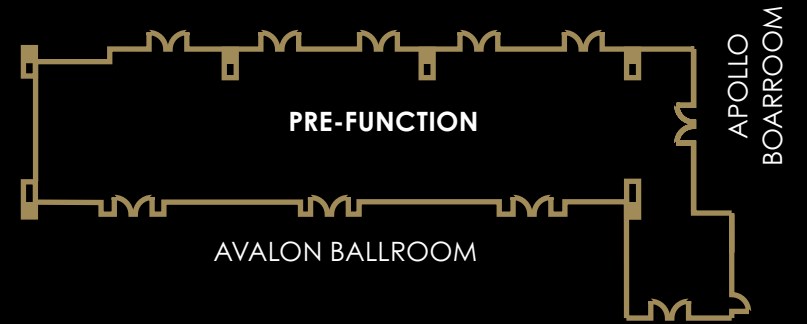
Tropical Delight \$9

Pineapple juice, passion fruit juice, apple juice, lime juice, simple syrup

VENUES

PRE-FUNCTION	72
APOLLO BOARDROOM	74
AVALON BALLROOM	76
FILMORE MEETING ROOM	78
VELVET UNDERGROUND LOBBY LOUNGE	80
THE PANTRY	82
VELVET BAR	84
WOODSTOCK LAWN	86
CAPACITIES	88

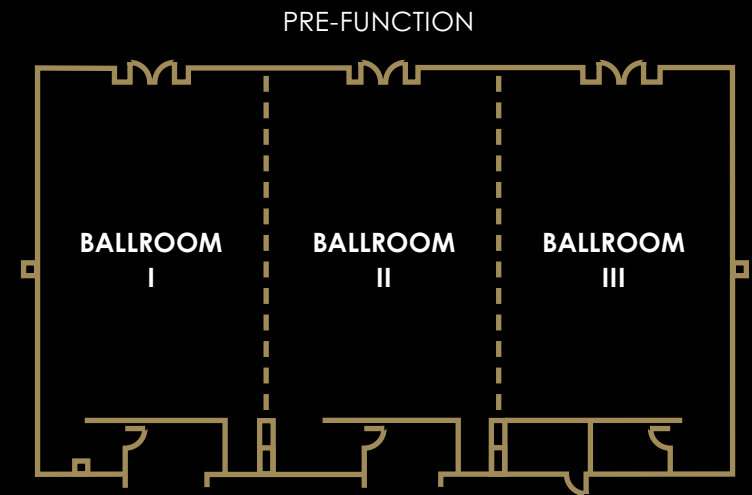
PRE-FUNCTION



APOLLO BOARDROOM



AVALON BALLROOM



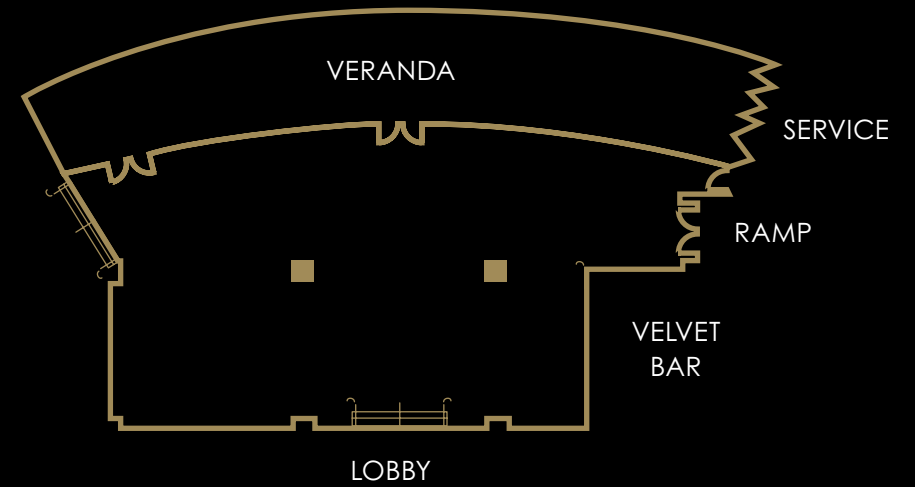
FILLMORE MEETING ROOM



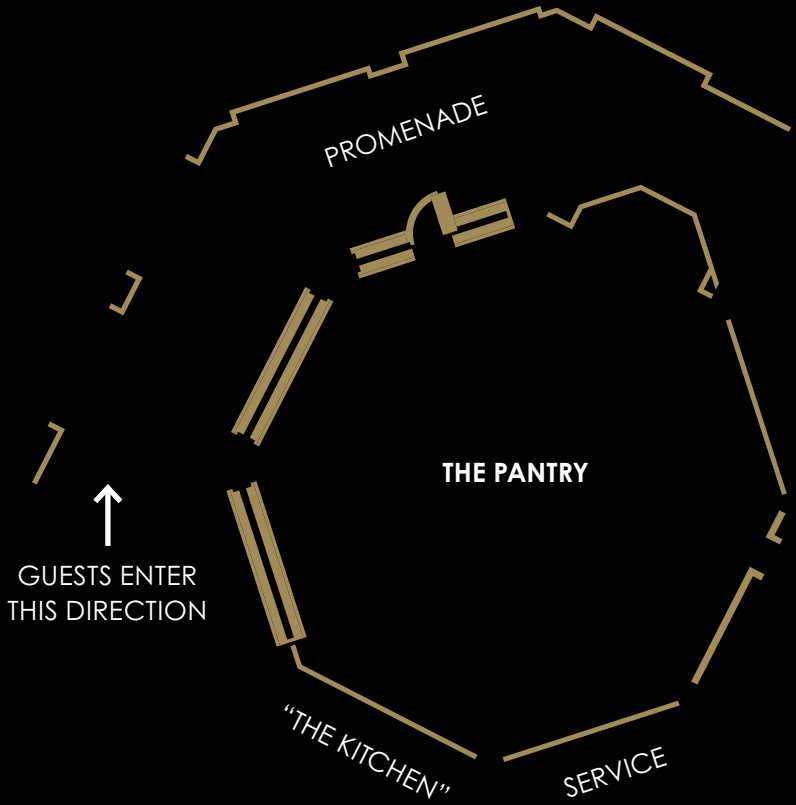
PRE-FUNCTION

FILLMORE
MEETING ROOM

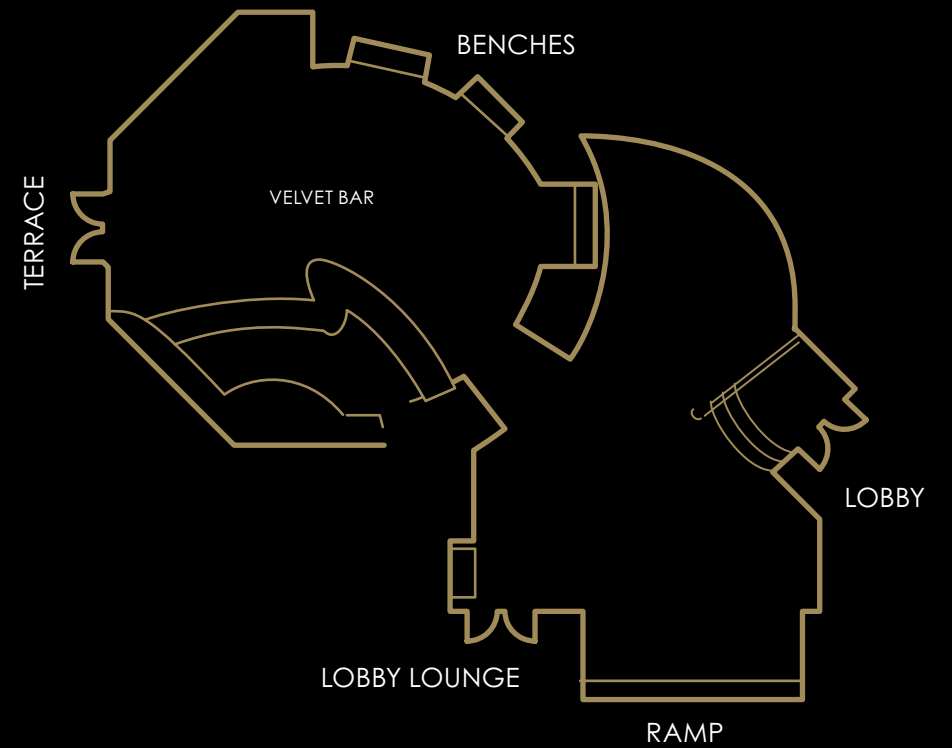
VELVET UNDERGROUND LOBBY LOUNGE



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 with no A/V or additional requirements.

MEETING PLANNER GUIDE

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, Encore, 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 Encore 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 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 AND BEVERAGE PRICING

Pricing available through June 2024. Menu pricing is subject to change based on seasonality, product availability and sourcing.

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/HALAL MEALS

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

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 choose of 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.

MEETING PLANNER GUIDE

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 26% 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.

COME
BACK
SOON



HARD ROCK HOTEL®

5800 Universal Boulevard
Orlando, FL 32819
uomeetingsandevents.com

Hard Rock Hotel @ Hard Rock Cafe International (USA), Inc.
Universal elements and all related indicia TM & © 2024 Universal Studios. All rights reserved.

BREAKOUT MEETINGS AND EVENTS MENU