

# A Special Event Package just for you...

## **All Events include:**

### **Cocktail Reception**

Display of Imported and Domestic Cheeses  
Garnished with Fresh Fruit and Assorted Crackers

Crisp Vegetable Crudités with creamy Dip

Champagne Punch Fountain

Three Unlimited Butler Passed Hors d'oeuvres\*

### **Sparkling Champagne Toast**

#### **Selection of:**

An Elegant Plated Dinner

An Evening Featuring Chef Attended Stations

A Lavish Dinner Buffet

**Formal Table Linens and Chair Covers**

**Fresh Floral Centerpieces**

**Complimentary use of the Ballroom for Four Hours**

**Complimentary Accommodations for the Guest of Honor**

\* Included with the Platinum Package only

Our Events Specialist will design a package  
to fit your special needs.

Upgraded linen packages are now available.

All prices subject to 22% service charge and 6.5% sales tax.  
Prices are subject to change.

## **Silver Package** *Plated Dinner Service*

**Appetizer Collection**  
(Select One)

~ Crisp Garden Greens garnished with cucumber, cherry tomatoes & ripe black olives

- ~ Hand Tossed Hearts of Romaine, Parmesan cheese, croutons and Caesar dressing
- ~ Tri-Color Cheese Tortellini, Prosciutto ham and roma tomatoes in a light cream sauce

## Entrée Collection

(Select One)

- ~ Garlic Herb Chicken Breast ~ \$39.95 per person  
Garlic Herb Marinated & Grilled Boneless Breast of Chicken
- ~ Chicken Marsala ~ \$41.95 per person  
Sautéed boneless breast of chicken with fresh mushrooms in Marsala wine sauce
- ~ Roast Pork Loin ~ \$41.95 per person  
Sage rubbed and slow roasted with a sun-dried cherry demi-glace
- ~ Roast Sirloin Hunter Style ~ \$41.95 per person  
Slow roasted sirloin of beef with a mushroom, tarragon and red wine sauce
- ~ Chef Market Fresh Fish ~ \$41.95 per person  
Oven broiled with peppers, onions and Key Lime Buerre Blanc
- ~ Resort Duet ~ \$44.95 per person  
Petite tenderloin with a Pinot Noir demi-glace paired with a grilled breast of chicken in tarragon cream

All Entrees Served with our Chef's Selection of  
Starch and Fresh Vegetables  
Baskets of warm Rolls and Sweet Cream Butter

Beverage Service of Freshly Brewed Columbian Coffee and Decaffeinated Coffee,  
Hot Herbal Teas with Lemon

All prices subject to 22% service charge and 6.5% sales tax.  
Prices are subject to change.

## Gold Package

*Buffet Dinner Service*

### Salads

- ~ Mixed Garden Greens
- ~ Traditional Caesar Salad
- ~ Tropical Fruit Salad
- ~ Mini Penne Pasta Salad

### Buffet Entrees

- ~ Chicken Picatta ~ Sautéed boneless breast of chicken with a lemon caper Buerre Blanc
- ~ Artichoke Chicken ~ Grilled breast of chicken with artichoke hearts & button mushrooms in a white wine sauce
- ~ Roast Sirloin Hunter Style ~ Slow roasted sirloin of beef with a mushroom, tarragon and red wine sauce
- ~ Sliced Round of Beef ~ Slow roasted round of beef with natural juices and horseradish cream
- ~ Chef's Market Fresh Fish ~ Lightly seasoned in Cajun spices, broiled to a golden brown & topped with Jack Daniel's peppercorn butter
- ~ Shrimp, Scallops and Roma Tomatoes ~ Penne Pasta tossed with baby shrimp, bay scallops and roma tomatoes in a light cream sauce

## Accompaniments

(Select Two Starches and Two Vegetables)

- ~ Saffron Rice
- ~ Garden Wild Rice
- ~ Garlic Whipped Potatoes
- ~ Roasted Red Potatoes
- ~ Vegetable Medley
- ~ Zucchini & Squash Provencal
- ~ Steamed Broccoli
- ~ Dill Baby Carrots
- ~ Green Beans Almandine

All Entrees Served with

Baskets of warm Rolls and Sweet Cream Butter

Beverage Service of Freshly Brewed Columbian Coffee and Decaffeinated Coffee,  
Hot Herbal Teas with Lemon

Two Entrée Buffet ~ \$49.95 per person

Three Entrée Buffet ~ \$56.95 per person

All prices subject to 22% service charge and 6.5% sales tax.  
Prices are subject to change.

## Diamond Package

*Reception Service*

Hors d'oeuvres

(Select Four)

- ~ Chicken Skewers
- ~ Pot Stickers with Sweet Soy
- ~ Empanadas
- ~ Beef Skewers
- ~ Cheese Ravioli with Marinara
- ~ Blackened Crab Cakes
- ~ Spanikopita
- ~ Seasoned Battered Vegetables
- ~ Assorted Petite Quiche
- ~ Vegetable Spring Rolls with Plum Sauce
- ~ Meatballs with Peppercorn Demi

## Cascading Displays

(Select Two)

- ~ Cheese Wheel ~ Baby Gouda, Swiss, Cheddar, Camembert, Smoked Cheddar, Dill Havarti, Jalapeno Jack & Smoked Gouda with fresh fruit garnish and assorted gourmet crackers
- ~ Crudités ~ Classic seasonal vegetables with Gorgonzola Ranch dip
- ~ Florida's Finest Fruit ~ Florida's finest fresh sliced fruit complimented with blended yogurt sauce
- ~ Baked Wheel of Brie ~ Soft, ripened wheel of Brie wrapped in puff pastry, baked to a golden brown  
Served with raspberry sauce and sliced French bread

## Pasta Station

(Select Two)

- ~ Penne a la Bolognese
- ~ Cheese tortellini with sautéed mushrooms
- ~ Parmesan Macaroni & Cheese
- ~ Spaghetti with House Made Marinara

Pasta Station includes garlic breadsticks and Parmesan cheese

## Carving Station

(Select One - \$100 carver fee applies)

- ~ Herb Crusted Roast Tom Turkey
- ~ Honey Cured Baked Ham

~ Slow Roasted Round of Beef

~ Garlic Seared Roast Pork

Beverage Service of Freshly Brewed Columbian Coffee and Decaffeinated Coffee,  
Hot Herbal Teas with Lemon

Diamond Package ~ \$54.95 per person

All prices subject to 22% service charge and 6.5% sales tax.  
Prices are subject to change.

## Platinum Package

### *Plated Dinner Service*

Cocktail Reception enhanced with butler passed hors d'oeuvres

(Select Three)

~ Chicken Brochettes

~ Fried Ravioli with Marinara

~ Mushroom Caps with Crab Stuffing

~ Petite Quiche

~ Vegetable Spring Rolls with Plum Sauce

One Hour of Host Bar featuring Call Brand Liquors, Beer, Wine and Soft Drinks

### Appetizer Collection

(Select One)

~ Resort Salad ~ Radicchio, bib lettuce, crumbled blue cheese and pecans with raspberry vinaigrette

~ Spring Salad ~ Spring mix of baby greens topped with baby shrimp and balsamic vinaigrette

~ Tri-Color Tortellini a la Panna ~ Tri-color cheese tortellini, Proscuitto ham & roma tomatoes in a light cream

### Entree Collection

(Select One)

~ Chicken en Croute ~ Breast of chicken & mushroom Duxelle wrapped in puff pastry with Madeira wine sauce

~ Artichoke Chicken ~ Breast of chicken with artichoke hearts and button mushrooms in a white wine sauce

~ Medallions of Beef Tenderloin ~ Twin medallions of beef paired with Madeira wine sauce & Bernaise sauce

~ Veal Chop Forrestiere ~ Center cut veal chop with a wild mushroom and merlot demi-glace

~ Salmon and Bay Scallops ~ Poached filet of salmon with baby scallops in white wine & lemon Buerre Blanc

~ Petite Filet & Shrimp ~ Petite beef tenderloin with pinot noir demi-glace and jumbo shrimp scampi

~ Atlantic Salmon & Chicken ~ Pan broiled salmon filet with lemon dill Buerre Blanc paired with grilled  
chicken in a tarragon cream

All Entrees Served with our Chef's Selection of  
Starch and Fresh Vegetables

Baskets of warm Rolls and Sweet Cream Butter

Dessert of Traditional Wedding Cake

Beverage Service of Freshly Brewed Columbian Coffee and Decaffeinated Coffee,  
Hot Herbal Teas with Lemon

Platinum Package ~ \$64.95 per person

All prices subject to 22% service charge and 6.5% sales tax.  
Prices are subject to change.

## “Fiesta” Silver Package

### *Plated Dinner Service*

#### Appetizer Collection

(Select One)

- ~ Ensalada Verde Mixta ~ Crisp Garden Greens garnished with cucumber, cherry tomatoes & ripe black olives
- ~ Ensalada Caesar ~ Hand Tossed Hearts of Romaine, Parmesan cheese, croutons and Caesar dressing
- ~ Ensalada al Espanol ~ Iceberg Lettuce, Tomatoes, Onions & Green Olives tossed in an Oil and Vinegar Dressing

#### Entrée Collection

(Select One)

- ~ Pollo Asado – Slow Roasted Chicken ~ \$37.95 per person
- ~ Pernil – Roasted Pork with a Garlic Rub ~ \$37.95 per person
- ~ Bistec – Chopped Steak with Onion & Garlic in a White Vinegar ~ \$39.95 per person
- ~ Carne Guisada – Stewed Beef in a Tomato Sauce with Red Potatoes ~ \$39.95 per person
- ~ Pavo Asado – Slow Roasted Turkey ~ \$39.95 per person

#### Accompaniments

(Select Two)

- ~ Arroz con gandules
- ~ Yuca
- ~ Ensalada de Papas
- ~ Fresh Vegetables
- ~ Arroz con habichuelas Rojas
- ~ Papas Asadas
- ~ Platanos

All Entrees Served with our Chef’s Selection of  
Baskets of warm Rolls and Sweet Cream Butter

Beverage Service of Freshly Brewed Columbian Coffee and Decaffeinated Coffee,  
Hot Herbal Teas with Lemon

All prices subject to 22% service charge and 6.5% sales tax.  
Prices are subject to change.

## “Fiesta” Gold Package

### *Buffet Dinner Service*

## Salads

(Select Two)

- ~ Ensalada Verde Mixta ~ Crisp Garden Greens garnished with cucumber, cherry tomatoes & ripe black olives
- ~ Ensalada Caesar ~ Hand Tossed Hearts of Romaine, Parmesan cheese, croutons and Caesar dressing
- ~ Ensalada al Espanol ~ Iceberg Lettuce, Tomatoes, Onions & Green Olives tossed in an Oil and Vinegar Dressing

## Buffet Entrees

- ~ Pollo Asado – Slow Roasted Chicken ~ Pernil – Roasted Pork with a Garlic Rub
- ~ Carne Guisada – Stewed Beef in a Tomato Sauce with Red Potatoes
- ~ Pavo Asado – Slow Roasted Turkey
- ~ Bistec – Chopped Steak with Onion & Garlic in a White Vinegar

## Accompaniments

(Select Two)

- ~ Arroz con gandules ~ Arroz con habichuelas Rojas
- ~ Yuca ~ Papas Asadas
- ~ Ensalada de Papas ~ Platanos
- ~ Fresh Vegetables

All Buffets Served with our Chef's Selection of Warm Rolls and Sweet Cream Butter

Beverage Service of Freshly Brewed Columbian Coffee and Decaffeinated Coffee, Hot Herbal Teas with Lemon

Two Entrée Buffet ~ \$47.95 per person  
Three Entrée Buffet ~ \$54.95 per person

All prices subject to 22% service charge and 6.5% sales tax.  
Prices are subject to change.

## Beverages

We are proud to offer Call & Premium brand liquors.

### Host Sponsored Bar – Per Person

	Call Brand	Premium Brand	Beer, Wine & Soda
One Hour	\$12.00	\$14.00	\$ 9.50
Two Hours	\$18.00	\$21.00	\$14.00
Each Addt'l Hour	\$ 6.00	\$ 8.00	\$ 4.50

### Host Sponsored Bar – Per Drink

	Call Brand	Premium Brand
Cocktails	\$ 4.75	\$ 5.50
Imported & Specialty Beers	\$ 4.00	\$ 4.00
Domestic & Light Beers	\$ 3.50	\$ 3.50
Specialty House Wines	\$ 4.00	\$ 4.00

Mineral & Bottled Waters	\$ 3.00	\$ 3.00
Soft Drinks	\$ 2.00	\$ 2.00

### Cash Bar Service

Premium Brand Cocktails...\$6.00	Call Brand Cocktails...\$5.25	Imported & Specialty Beers...\$4.50
Domestic & Light Beers...\$4.00	Specialty House Wines...\$4.50	Soft Drinks...\$2.25

We recommend one bar for every (75) guests.  
A \$75.00 bartender set up fee applies to each bar.

All host bar prices subject to 22% service charge and 6.5% sales tax.  
Cash bar prices include sales tax and Florida state surcharge.  
Bar prices are subject to change.  
Liquor brands subject to change.

## Valuable Information

### Deposits & Accepted Forms of Payment

With a signed contract, we require a \$500.00 non-refundable deposit to guarantee the space, date and time of the event. The Holiday Inn International Drive Resort accepts personal checks (with driver's license), certified checks, money orders, cash, Visa, Mastercard, American Express, Discover and Diner's Club cards.

### Final Wedding Details and Guarantees

One (1) month prior to your wedding and appointment will be made for the bride & groom and the Director of Catering to finalize wedding details. Estimated guest count is due ten (10) days prior to the wedding. Final guarantee and payment are due three (3) working days prior to the event. If it's a holiday weekend, final guest guarantee and payment are due five (5) working days prior to the event.

### Catering

All catering must be provided by the Holiday Inn International Drive Resort. Wedding and special event cakes are the ONLY exceptions to the catering policy. NO food or beverage of any kind will be permitted to be brought into the hotel by the patron or any of the patron's guests.

### Discounted Children's Meals

Children under the age of two (2) are complimentary. We offer plated children's meals to all children 3-10 years, consisting of chicken fingers, French fries and apple sauce at \$19.95 per child++. The wedding menu you have chosen for your event is available for children at half price of the adult menu price.

### Two Entrée Menu Selections

For plated meals, should the bride and groom select a choice of two entrees for their event at the hotel and the prices are different, the higher of the two entrees will be the determined price for both entrees. Also, the bride and groom are responsible for identifying entrée selection at each place setting on the night of the event.

### Service Charges and Taxes

All federal, state and municipal taxes which may be imposed or be applicable to this agreement and to the services by the hotel, are in addition to the prices herein agreed upon. The customary 22% service charge will be applied plus applicable sales tax (currently 6.5%).

### Driving on International Drive

Depending on the holiday seasons and conventions in the International Drive area, please take into consideration your driving time. Please add an additional 30 minutes to one (1) hour in between the ceremony and reception. We highly recommend taking a test drive on the exact weekday and time of your ceremony and reception. (Example: 4:00pm on Saturday).

**Events begin promptly as stated in your contract. Additional service charges will apply with late starting times of \$150.00 per ½ hour.**

All prices are subject to change without notice until the time at which the catering contract is finalized.

**Once again, congratulations on your engagement!  
The staff at the Holiday Inn International Drive Resort looks forward to  
turning your dreams into reality!**

## Preferred Vendors

### Event Décor and Florals

Unique Linens

Phone: 407-692-5389

Email: [uniquelinens@live.com](mailto:uniquelinens@live.com); Website: [www.uniquelinens.net](http://www.uniquelinens.net)

Moncheri Wedding Services

Contact: Mari Rottinghaus – 407-928-9913

Website: [www.moncheriflowers.com](http://www.moncheriflowers.com)

Occasions by Shangri-la

Contact: Remmal Karamsadkar - 407-355-7700

Website: [www.occasionsbyshangrila.com](http://www.occasionsbyshangrila.com)

### Wedding Cakes/Sweets

Moncheri Wedding Services

Contact: Mari Rottinghaus – 407-928-9913

Website: [www.moncheriflowers.com](http://www.moncheriflowers.com)

Cherished Moments

Contact: Theresa Jones - 407-656-3552

Website: [www.cherishedmomentscakes.com](http://www.cherishedmomentscakes.com)

Sprinkles Custom Cakes

Phone: 407-622-7202

Website: [www.sprinkles.com](http://www.sprinkles.com)

### Photography/Videography

Pedro Moya Photography

Phone: 407-473-0119

[www.pedromoyaphotography.com](http://www.pedromoyaphotography.com)

Griffith Photographers

Contact: Gregory and Venus Griffith - 407-421-3117

Website: [www.griffithphotographers.com](http://www.griffithphotographers.com)

Abba Photography

Contact: Gary & Marti Davids - 407-672-1121  
Website: [www.abbaphotography.com](http://www.abbaphotography.com)

## DJ Services

Affordable Mobile DJ Services  
Contact: David Vazquez - 407-590-5296  
Website: [www.affordablemobiledj.com](http://www.affordablemobiledj.com)