

ROSEN
WEDDINGS
ROSEN CENTRE



DINING
COLLECTIONS

CONGRATULATIONS ON YOUR ENGAGEMENT!

With our elegant event spaces, talented planning team, and delectable catering options, Rosen Centre stands ready to make your happily ever after happen. We can't wait to play a part in your love story.



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INCLUDED IN YOUR ROSEN CENTRE WEDDING

When you choose Rosen Centre as your wedding venue, you're choosing elegance, expertise, and ease. Your site fee grants you access to a skilled planning team, plus amenities that will leave a lasting impression on you, your spouse, and your guests. Items listed may not be substituted or deducted from the hotel site fee.

PROFESSIONAL WEDDING PLANNING TEAM

Our professional wedding planners draw upon their years of expertise to help you plan an exceptional wedding. As a team, we'll create a one-of-a-kind wedding that not only satisfies your requirements but exceeds your expectations.

WEDDING CATERING MANAGER

Partners with your Wedding Planner and coordinates your reception and schedule of events. The Wedding Catering Manager also designs your ceremony and reception layout.

INDOOR & OUTDOOR CEREMONY & RECEPTION LOCATIONS

Rosen Centre offers a variety of lovely indoor and outdoor locations.

CEREMONY REHEARSAL

For the evening before your wedding. Based on availability.

WEDDING PARTY READY ROOMS

Private rooms for the wedding parties to get ready for the main event. Includes appetizers and beverages. Based on availability.

RECEPTION DETAILS

Floor-length white linens, spandex chair covers with your choice of bow or Chiavari chairs. Elegant mirrors with votive candles to complement your centerpieces. Traditional sweetheart table or wedding party head table with chiffon backdrop and uplighting. Dance floor and DJ table.

COMPLIMENTARY WEDDING SUITE

Featuring Champagne and chocolate-covered strawberries.

HONEYMOON GUESTROOM ACCOMMODATIONS

VIP upgrades for you and your spouse during your stay at Rosen Centre.

GUEST ACCOMMODATIONS

A discounted guestroom rate is available for your out-of-town guests.

Rosen Centre requires a \$1,800 ceremony/reception site fee (\$1,300 for reception only), subject to 6.5% sales tax and 26% taxable service charge. This fee absorbs all setup, service, equipment, and labor charges associated with your event. Pricing based on minimum of 50 guests.

Discounted site fees are available for Friday and Sunday events.

Payment of all estimated charges is due two weeks before your event.

A final guarantee of guests is required 10 business days prior to your event. This guaranteed guest count may not be lowered.

Final charges are based upon your guarantee or actual attendance, whichever is greater.

WEDDING BRUNCH COLLECTION

DRINKS

Based on 4 hours

BEVERAGES

Served by an attendant:

Soft Drinks, Iced Tea, Gourmet Teas, Fresh Florida Orange Juice, Grapefruit Juice, Pineapple Juice

COFFEE BAR

Starbucks Regular and Decaf Coffee, Shaved Chocolate, Cinnamon Sticks, Flavored Syrups, Whipped Cream, Rock Candy Swizzle Sticks

Ask about adding an additional bar package.

COLD DISPLAYS

Rosen Centre Classic Salad

Fresh Fruit Display

Tomato & Cucumber with Feta Cheese

Cold Smoked Salmon Display

Capers, Diced Red Onion, Tomato, Chopped Eggs

Assorted Breakfast Pastries including Bagels and Cream Cheese

OMELET STATION*

Onions, ham, bacon, mushrooms, sweet peppers, Jack and cheddar cheeses

SERVED FROM SILVER CHAFING DISHES

Farm-Fresh Fluffy Scrambled Eggs

Crisp Applewood Smoked Bacon

Spinach Quiche

Herb-Roasted Chicken with Cilantro & Lemon

Baked Mahi-Mahi with Fresh Herbs

Fresh Seasonal Vegetables

Baked Rigatoni with Melted Cheese and Tomato Basil Sauce

PEPPERED SIRLOIN CARVING STATION*

Silver dollar rolls and condiments including Dijon mustard, mayonnaise, and horseradish cream

ONE-TIER WEDDING CAKE & DESSERT SHOTS

\$130 PER PERSON

All pricing subject to 26% service charge plus tax.

**Chef required at station; \$225.00 per chef*

PLATED DINNER COLLECTION

FULL-SERVICE DINNER RECEPTION INCLUDING

Private Menu Tasting	Coffee & Tea Service
Elegant Hors D'oeuvres Reception	Rosen Centre Three-Tier Wedding Cake
Wedding Toast	Venue Rental for Ceremony and
Warm Dinner Rolls & Sweet Butter	Reception Included in Hotel Site Fee

SALADS

Select One

ROSEN CENTRE CLASSIC SALAD

Gourmet salad mix, jicama, sliced radishes, julienne carrots, Vidalia onion vinaigrette dressing

TRADITIONAL CAESAR SALAD

Hearts of romaine lettuce, croutons, Parmesan cheese, creamy Caesar dressing

SPRING SALAD

Mixed baby greens, strawberries, blueberries, candied pecans, Gorgonzola crumbles, Champagne vinaigrette

SPINACH SALAD

Baby spinach leaves, raisins, sunflower seeds, heirloom cherry tomatoes, feta cheese, raspberry vinaigrette

SINGLE-PROTEIN ENTRÉES

Select one or more entrées to be served at your reception.*

ROSEMARY ROASTED PORK LOIN

Garlic au jus, long grain wild rice, haricots verts, sweet red peppers
\$84.00 per person

CARIBBEAN CHICKEN

Jamaican jerk seasoning, roasted pepper medley, cilantro lime sauce, black beans, rice, sweet plantains
\$92.00 per person

CHICKEN FONTINA

Wilted spinach, fontina cheese, Barolo wine reduction, herbed risotto, roasted vegetables
\$94.00 per person

CHICKEN MARSALA

Marsala wine and mushroom sauce, truffle butter whipped potatoes, broccolini, sweet peppers
\$95.00 per person

SEARED WILD SALMON

Dill cream sauce, herbed risotto, seasonal vegetables
\$98.00 per person

SLICED SIRLOIN OF BEEF

Pinot noir demi-glace, rosemary roasted red bliss potatoes, haricots verts, sweet red peppers
\$98.50 per person

SEARED SEA BASS

Saffron beurre blanc, wild mushroom, risotto cake, pattypan squash, baby carrots
\$108.00 per person

GRILLED ANGUS FILET MIGNON

Morel demi-glace, caramelized onions, garlic mashed potatoes, tourné vegetables
\$112.00 per person

DUO ENTRÉES

PETITE FILET OF BEEF & FONTINA CHICKEN

Pinot noir demi-glace; wilted spinach, fontina cheese, balsamic reduction, fire-roasted tomatoes, herbed risotto, baby carrots, roasted vegetables
\$105.00 per person

PETITE FILET OF BEEF & GULF SHRIMP

Merlot demi-glace; cilantro cream sauce, potato quiche, fresh asparagus, julienne peppers
\$115.00 per person

All pricing subject to 26% service charge plus tax.

*Couples that select multiple entrées will be charged the cost of their priciest entrée selection for all plates ordered.

BUFFET DINNER COLLECTION

BUFFET-STYLE DINNER RECEPTION INCLUDING

Private Menu Tasting

Elegant Hors D'oeuvres Reception

Wedding Toast

Warm Dinner Rolls & Sweet Butter

Coffee & Tea Service

Rosen Centre Three-Tier Wedding Cake

Venue Rental for Ceremony and

Reception Included in Hotel Site Fee

SALAD BAR

ROSEN CENTRE CLASSIC SALAD

Gourmet salad mix, jicama, sliced radishes, julienne carrots, Vidalia onion vinaigrette dressing

RED & YELLOW TOMATO SALAD

Red onion, cilantro

PASTA BAR*

Gorgonzola & Pear Pasta with Four Cheese Cream Sauce

Wild Mushroom Ravioli with Vodka Sauce

Penne Pasta with Tomato Basil Sauce, Herbed Crostini & Shaved Parmesan Cheese

CARVING STATION*

Select One

Roasted Turkey with Cranberry Chutney & Dilled Mayonnaise

Roast Sirloin of Beef with Horseradish Cream

Roast Loin of Pork Al Ajillo with Apricot Salsa

Tartines with Appropriate Garnishes, Condiments

DESSERT PRESENTATION

Assorted Miniature Pastries

Dessert Shots

SILVER CHAFING DISHES

Select One

Chicken Marsala, Chicken Fontina, or Chicken Piccata

Select One

Filet of Salmon with Beurre Blanc or Filet of Mahi-Mahi with Mango Salsa

Select Two

Garlic Whipped Potatoes, Rice Pilaf, Herbed Risotto, or Chef's Vegetable Medley

\$128 PER PERSON

All pricing subject to 26% service charge plus tax.

**Uniformed Rosen Centre chef required at station at a rate of \$225.00 per chef. An additional \$125 labor fee applies to the attended carving station.*

HORS D'OEUVRES

Select Four to Be Passed During Elegant Cocktail Hour

COLD HORS D'OEUVRES

CANAPES

Mediterranean Chicken with Olive Tapenade in a Rosemary Tartlet Round

Chicken Caesar Cellophane Wrap (minimum order of 50)

Finger Sandwich Roulades of Roast Beef, Turkey, Ham

Assorted Finger Sandwiches to include Cucumber & Watercress, Ham, Tuna Salad, Chicken Salad

Chilled Jumbo Shrimp Cocktail with Spicy Cocktail Sauce (g)

Crumbled Romano Cheese with Fig & Honey in an Herbed Tart (v)

Fire Roasted Corn & Vegetable Salad in a Mini Tomato & Basil Tartlet Round with Cilantro (v)

SPOONS

Vietnamese Shrimp with Ginger & Hoisin

Ahi Tuna, Oriental Seaweed Salad, Ponzu Drizzle

Mango Crab Cocktail, Jamaican Aioli Drizzle

Smoked Salmon Tartare, Dill Aioli, Red Onions, Capers (g)

Mediterranean Hummus, Olive Tapenade, Pita Chip Crumbles (v)

Chile-Rubbed Steak, Tomato, Onion, Cilantro, Queso Fresco (g)

Roasted Beets, Feta, Extra Virgin Olive Oil (v) (g)

SHOTS

Chilled Jumbo Shrimp, Spicy Cocktail Sauce, Microgreen Garnish (g)

Carrot Stick, Celery Stick, Red Pepper Slice, Cucumber Stick, Creamy Peppercorn Dressing (v)

Watermelon & Pistachio-Crusted Goat Cheese Shot with Fig Balsamic (v) (g)

Baby Tomato, Buffalo Mozzarella, Basil, Virgin Olive Oil, Balsamic Vinegar, served on a Skewer in Individual Cups (v) (g)

HOT HORS D'OEUVRES

Country Chicken Crispers, Choice of Two Dippers: Tupelo Honey Mustard, BBQ Sauce, Buffalo Sauce

Coconut Chicken, Orange Horseradish Marmalade

Chile Lime Chicken Skewer (g)

Buffalo Chicken Spring Roll, Ranch Dipping Sauce

Chicken Satay, Curry, Coconut (g)

Mini Beef Wellington

Beef Empanadillas

Braised Beef & Bacon Puff

Beef Satay (g)

Mini Shepherd's Pie

Steamed Pork & Lemongrass Pot Stickers, Soy Sauce

Andouille Sausage en Croûte

Sweet Potato Puff (v)

Feta & Sun-Dried Tomato in Crispy Phyllo (v)

Vegetable Spring Rolls, Duck Sauce (v)

Portobello Mushroom & Goat Cheese Puffs (v)

Spinach & Boursin Cheese Tartlet (v)

Raspberry & Brie en Croûte (v)

Breaded Parmesan-Stuffed Peppadew (v)

Tempura Shrimp, Plum Sauce

Scallops Wrapped in Cilantro & Bacon (g)

Firecracker Shrimp, Sweet Heat Chile Sauce

Lump Crabmeat in an Herbed Tartlet Shell, Hollandaise Sauce

Sriracha Chicken Meatballs

All pricing subject to 26% service charge plus tax.

Based on one piece per person. White glove butler passing available for \$125 per attendant.

(g) = gluten free (v) = vegetarian

BEVERAGE COLLECTIONS

All bar services subject to a \$100 bartender fee, based on three hours of bar service. The bartender fee for the first three hours will be waived if drinks consumed within this timeframe are valued at \$750 or greater. A \$35/hour bartender fee applies to all services rendered beyond the three-hour window.

BEER & WINE OPEN BAR

House Wines, Domestic and Imported Beers, Soft Drinks, Mineral Water

One Hour \$28.00 per person

Two Hours \$33.00 per person

Three Hours \$38.00 per person

Four Hours \$43.00 per person

PREMIUM OPEN BAR

Premium Brand Cocktails, House Wines, Domestic and Imported Beers, Soft Drinks, Mineral Water

One Hour \$35.00 per person

Two Hours \$40.00 per person

Three Hours \$45.00 per person

Four Hours \$50.00 per person

UNLIMITED SODA PACKAGE

Four Hours \$20.00 per person

WINE SERVICE WITH DINNER

One Hour \$17.50 per person

NAME-BRAND OPEN BAR

Name-Brand Cocktails, House Wines, Domestic and Imported Beers, Soft Drinks, Mineral Water

One Hour \$30.00 per person

Two Hours \$35.00 per person

Three Hours \$40.00 per person

Four Hours \$45.00 per person

CONSUMPTION BAR

Name-Brand Cocktails \$9.00

Premium Cocktails \$10.00

Varietal Wines \$8.75

Cognacs & Cordials \$10.00

Domestic Beer \$8.00

Imported & Specialty Beers \$8.75

Mineral & Sparkling Waters \$6.00

Soft Drinks \$6.00

FROZEN DRINK BAR

Mango and Lemon Daiquiris, Margaritas, Piña Coladas

One Hour: \$10.00 per person

*Each Additional Hour:
\$4.00 per person*

SPARKLING PUNCH

Fruit Punch or Champagne

One Hour \$17.50 per person

*All pricing subject to 26% service charge plus tax.
Guests must be 21 or older to consume alcoholic beverages.*

CUSTOM WEDDING CAKES

The final touch to a perfect day will be custom designed just for you.

Our three-tier wedding cakes are beautifully adorned and elegantly presented by our pastry chefs. We offer a variety of cakes, flavors, fillings, and icings to create a delicious dessert. A variety of cake stands are available.

CAKE FLAVORS

Vanilla, chocolate, marble, hazelnut, pound, orange, carrot, red velvet, lemon

ICINGS

Italian buttercream, almond buttercream, American buttercream

CAKE FILLINGS

Vanilla, mocha, buttercream, cream cheese, raspberry, chocolate, pineapple, amaretto, praline, strawberry, chocolate ganache, orange, lemon

Custom wedding cake flavors and fillings are also available.



All pricing subject to 26% service charge plus tax.

WEDDING DAY MENU ENHANCEMENTS

RECEPTION DÉCOR UPGRADES

- LED uplighting
- Custom gobo lighting on the dance floor or wall
- Dramatic lightscape backdrop with cascading twinkle lights

Please ask your Catering Manager for pricing on these décor options.

RECEPTION DINNER UPGRADES

Please ask your Catering Manager about additional dining options, including international cuisine and children's meals.

WEDDING CAKE & DESSERT UPGRADES

Gourmet Desserts

Sweet shots, deluxe chocolate-dipped strawberries, truffles, miniature pastries, petits fours

\$28.00 per person

Chocolate-Dipped Strawberries

Served with your wedding cake

\$68.00 per dozen

Cheesecake Lollipops

\$68.00 per dozen

Sweet Shots

\$75.00 per dozen

Please ask your Catering Manager for additional cake and dessert suggestions.

All pricing subject to 26% service charge plus tax.

RECOMMENDED VENDOR LIST

Rosen Centre invites couples to use insured vendors of their choosing for the following services. We've compiled this list of talented wedding professions to assist you with your search.

All vendors must provide a signed waiver and proof of insurance at least one month before the event.

WEDDING PLANNERS - ALL ARE CERTIFIED BY THE BRIDAL SOCIETY

Bella Sposa Events | Clara Brown | clara@bellasposaevents.com | bellasposaevents.com | (814) 572-0896

For the Love of Events | Amanda Borrero, CWP | aborrero@fortheLoveofEventsFL.com | fortheLoveofEventsFL.com | (407) 334-0078

Live Love Laugh Events | Rebecca Lang | <https://www.livelovelaugh.events/> | (407) 497-6400

Nicole Squared Events | Nicole Pepper | Nicole.a@nicolesquaredevents.com | NicoleSquaredEvents.com | (407) 617-6874

HAIR AND MAKE-UP

Rosen Shingle Creek Spa | Jennifer Woods | SpaatShingleCreek.com | (407) 996-1440

Beaute Speciale | info@beautespeciale.com | beautespeciale.com | (407) 251-4661

Kristy's Artistry Design Team | info@kristyartistry.com | kirstyartistry.com | (407) 766-3335

OFFICIANTS

A Beautiful Ceremony | Rev. Kevin Knox | abeautifulceremony.net | revkev@abeautifulceremony.net | (407) 521-8697

Sensational Ceremonies | Rev. Glynn Ferguson | sensational-ceremonies.com | info@sensationalceremonies.com | (407) 361-7781

FLORIST/LINEN / EVENT DECOR

The Event Source | Brenda Nichols | theeventsource.net | weddings@theeventsource.net | (407) 855-0229

Eventworks | Brittney Bouche | eventworksrentals.com | brittney@eventworksrentals.com | (407) 739-5740

Atmospheres Floral and Décor | Debra Shea Robertson | atmospheresfloral.com | info@atmospheresfloral.com | (321) 972-2976

Greenery Productions | Hailey Larsen | greeneryproductions.com | haileyl@greeneryproductions.com | (407) 363-9151

RECOMMENDED VENDOR LIST

PHOTOGRAPHY

Steven Miller Photography | Steven Miller | stevenmillerpix.com | smiller@stevenmillerpix.com | (407) 504-7314

Castaldo Studio | Domenico Castaldo | castaldostudio.com | castaldostudio@mac.com | (407) 347-8926

Rhodes Studios | Edmund Rhodes | rhodesstudios.com | photovideo@rhodesstudios.com | (407) 242-7800

Corner House Photography | Samantha Eckhaus | cornerhousephotography.com | info@cornerhousephotography.com | (407) 435-7747

Victoria Angela | Victoria Angela | va@victoriaangela.com | victoriaangela.com | (407) 504-1227

Rooted Love Photography | Cassandra Boryszak | rootedlovephotography.com | rootedlovephotography@gmail.com | (239) 292-7044

VIDEOGRAPHY

Castaldo Studio | Domenico Castaldo | castaldostudio.com | castaldostudio@mac.com | (407) 347-8926

Maiography | May Gozu | maiography.com | hellomaiography@gmail.com | (407) 271-6702

Rhodes Studios | Edmund Rhodes | rhodesstudios.com | photovideo@rhodesstudios.com | (407) 242-7800

DJ'S

Orlando Event Pros | Michelle DePietto | orlandoeventpros.com | info@orlandoeventpros.com | (407) 566-0025

Soundwave Entertainment | Wendy Kopasz | djsoundwave.net | info@djsoundwave.net | (407) 905-0324

Our DJ Rocks | Kristin Wilson | ourdjrocks.com | info@ourdjrocks.com | (407) 509-9786

White Rose Entertainment | Jeff Versage | orlandodj.com | jeff@orlandodj.com | (407) 601-3765

Blast Productions | Rebecca Blanco | toporlandodjs.com | info@balstdcompany.com | (407) 900-0849

CEREMONY MUSIC

Christine MacPhail | Christine MacPhail | orlandoharpist.com | christine@orlandoharpist.com | (407) 239-1330

LIGHTING

Encore (In House) | James Dooley | james.dooley@encoreglobal.com | (407) 996-2239

Get Lit Productions | Byron Gauthier | get-lit-orlando.com | info@get-lit-orlando.com | (407) 924-4246