



LOEWS SAPPHIRE FALLS RESORT

SIGNATURE WEDDINGS



An island escape in the heart of the Caribbean.





Ease Into Island Time

KATHY THOMAS PHOTOGRAPHY

LOEWS
**SAPPHIRE
FALLS**
RESORT
UNIVERSAL ORLANDO

Celebrate your love in the heart of a tropical paradise.

Here, you and your guests will find yourselves surrounded by the romance and charm of the Caribbean in a setting that will add to the elegance of your wedding. At Loews Sapphire Falls Resort you'll create moments and memories to cherish forever.





Beautiful, Island-Inspired Backdrops

REGINA HYMAN PHOTOGRAPHY



YOUR WEDDING CEREMONY

ALL CEREMONIES INCLUDE:

- Ceremony Location
- Ceremony Rehearsal Space
- Indoor Back-up Facilities
- Outdoor Guest Seating
- Sound System with Wireless Microphone for Officiant
- Wedding Planning Services for Ceremony
- Citrus Infused Water Station
- Guest Book and Gift Table Set up

\$2,600++

Minimum of 50 Guests

Packages for groups under 50 guests available. Contact Catering Manager for details.

CEREMONY LOCATIONS

CAYMAN COURT LAWN AND PAVILION

Lush palm trees sway against a beautiful tropical background at the outdoor ceremony lawn. The covered pavilion adjoining the lawn can be used before the ceremony as a processional area. This space is for hosting any kind of wedding, from small ceremonies up to weddings of 400 guests.

KINGSTON HALL AND GRAND CARIBBEAN BALLROOM

Sunlight or beautiful tropical night skies can be seen through the windows in these spacious venues, including the floor-to-ceiling windows in Kingston Hall. Decorative drapery can be added to these rooms for an elegant atmosphere. Both spaces can accommodate in excess of 1,000 guests or can be divided into smaller spaces for intimate ceremonies of 75 to 250 guests.

Ceremony Rehearsal Space and Bridal Party Changing Room are based upon availability. All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



Let the Celebration Begin



SCOTT CRAIG PHOTOGRAPHY

YOUR WEDDING RECEPTION

ALL RECEPTIONS INCLUDE:

- Cocktail Hour with One Hour Hosted Premium Collection Bar and Choice of Four Passed Hors d'oeuvres
- Choice of Plated, Buffet, Station, or Brunch Menus
- Three-Hour Hosted Premium Collection Bar during Wedding Reception
- Floor Length Table Linens available in Chocolate Brown, Gold, Black, White, Charcoal Grey and Ivory
- Wedding Planning Services for Ceremony
- Pre-Event Menu Tasting for up to Four Guests – Minimum Food & Beverage Required
- Complimentary Votive Candles, Dance Floor, Staging for your Band/DJ, Table Numbers, Tables for your Place Cards, Guestbook and Band/DJ

FROM \$168++ PER PERSON

Minimum of 50 Guests

RECEPTION LOCATIONS

KINGSTON HALL AND GRAND CARIBBEAN BALLROOM

These spacious venues can be customized to perfectly fit your celebration. Dance floors are available to liven up the festivities. Both spaces can accommodate in excess of 1,000 guests or can be divided into smaller spaces for intimate receptions of 75 to 250 guests.

CAYMAN COURT LAWN AND PAVILION

The Caribbean atmosphere of the outdoor lawn at Cayman Court makes it a great place for hosting a reception. The pavilion adjoining the lawn provides a covered area, perfect for plated dinners or buffets. This space is ideal for hosting any kind of celebration, from small gatherings up to receptions of 400 guests.

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Discounted package pricing available for brunch and daytime weddings. Cocktail Hour not included in Brunch weddings. Food and Beverage Minimums apply based upon space and day of week. Prices and available options subject to change.

REHEARSAL DINNER

A host of intriguing and exceptional options are available for your rehearsal dinner. Host a private banquet in one of the hotel's indoor or outdoor event spaces, or choose between two on-site restaurants – Strong Water Tavern featuring unique small plates and tapas and Amatista Cookhouse™, serving a sophisticated take on island cuisine. Additional options include any of the restaurants located at Universal Orlando Resort's other on-site hotels or one of the unique venues of Universal CityWalk™.

Strong Water Tavern – A wall of vintage rums, your own rum specialist, a ceviche bar and a patio overlooking the lagoon combine to make Strong Water Tavern an exceptionally cool and stylish watering hole. Featuring tapas style dining options with rum tastings, this is a true destination lounge in the heart of an island jewel.

[Click for more information](#)

Amatista Cookhouse™ – Caribbean cuisine prepared in an open exhibition kitchen makes Amatista Cookhouse an instantly inviting option for dinner. Whether dining indoors or out – or in one of the private dining areas – guests of Amatista Cookhouse will feel welcomed and relaxed in this vibrant and inspiring restaurant.

[Click for more information](#)

Hard Rock Hotel®

The Kitchen

The Palm

[Click for more information](#)

Loews Portofino Bay Hotel

Mama Della's RistoranteSM

Trattoria del Porto™

Bice Ristorante

[Click for more information](#)

Loews Royal Pacific Resort

Islands Dining Room

Jake's American Bar

[Click for more information](#)

Universal CityWalk™

The Toothsome Chocolate

Emporium & Savory Feast Kitchen™

Jimmy Buffett's® Margaritaville®

Hard Rock Cafe® Orlando

Bob Marley – A Tribute to FreedomSM

Bubba Gump Shrimp Co.™

Restaurant & Market

Red Oven Pizza Bakery™

Hot Dog Hall of Fame

Pat O'Brien's®

NBC Sports Grill & Brew™

The Cowfish® Sushi Burger Bar

Vivo Italian Kitchen™

Antojitos Authentic Mexican Food™

Bigfire™

[Click for more information](#)

THE AFTER PARTY

Compliment your perfect day with the ultimate celebration. You'll find two ideal spots to continue the party at Loews Sapphire Falls Resort. At **Strong Water Tavern**, your guests can go on a rum tasting throughout the Caribbean, while **Drhum Club Kantine** is nestled within the grounds of the pool, offering tempting tropical drinks and adjoining the fire-pit area.

Plus, you'll find many other options for nightlife at **Universal CityWalk™** entertainment complex.

[Click for more information](#)

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverage, and service charge. Prices and available options subject to change.



JESSICA RICHARDS PHOTOGRAPHY



KATHY THOMAS PHOTOGRAPHY





Cocktail Hour





COCKTAIL HOUR

All wedding receptions include a One Hour Hosted Premium Collection Bar and your choice of four butler passed hors d'oeuvres. **Please select four from the following:**

COLD HORS D'OEUVRES

Garden:

- Artichoke and Roma Tomato Bruschetta
- Buffalo Mozzarella and Grape Tomato with Basil Leaf Lollipop
- Watermelon and Feta Cheese Skewer White Balsamic Glaze

Sea:

- Island Mango and Shrimp Salad with Crispy Tortilla
- Smoked Salmon Mousse, Crème Fraiche and Caviar Tart
- Sesame Big Eye Tuna with Paw Paw Sauce

Land:

- Thai Curry Chicken with Spicy Peanut Sauce
- Asparagus and Serrano Ham and Grain Mustard
- Pepper Seared Filet of Beef with Caramelized Onions and Maytag Blue Cheese Crostini

Additional pieces may be added, please consult your catering manager.

HOT HORS D'OEUVRES

Garden:

- Guava and Cheese Empanada
- Feta Cheese, Artichoke, Tomato and Baby Spinach Mini Wrap
- Pear and Almond Brie in Phyllo

Sea:

- Caribbean Crab Cakes with Cilantro-Lime Remoulade
- Sea Scallop wrapped in Prosciutto with Lemon Grass Butter
- Lobster Corn Dog with Spicy Mango Mustard Sauce

Land:

- Coconut Chicken Tenders with Mango-Horseradish Dipping Sauce
- Tandoori Chicken Skewers with Raita Cucumber Dip
- Ginger Glazed Pork Pot Stickers with Ponzu Sauce

PREMIUM COLLECTION BAR (4 HOURS INCLUDED IN PACKAGE)

Absolut Vodka, Bombay Original Gin, Dewar's White Label Scotch, Canadian Club Blend Bourbon, Jack Daniel's Whisky, Bacardi Superior Rum, Sauza Blue Tequila

Wine list available upon request.

Bud Light, Budweiser, Miller Lite, Corona Extra, Stella Artois, Sam Adams Boston Lager, Blue Moon Belgian White

Each additional hour at \$16++ per person, per hour

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Cocktail Hour not included with Wedding Brunch Menu. Prices and available options subject to change.

COCKTAIL HOUR ENHANCEMENTS - COLD SELECTIONS

Local Cheese Display

Cheddar, Cypress Point Tomme, Winter Park Blue, Havarti, and Marinated Provolone
Seasonal Berries, Dried Fruits and Toasted Nuts
Fresh Baked Baguettes, Lavosh and Assorted Crackers
(serves approximately 50 persons)

\$1000++

Local, Domestic and International Cheese Display

Manchego, Loblolly, Goat Cheese, Gorgonzola Blue, and Brie, Seasonal Berries, Dried Fruit and Toasted Nuts
Fresh Baked Baguettes, Lavosh and Assorted Crackers
(serves approximately 50 persons)

\$1100++

Royal Pacific Sushi Display

(Based on three pieces per person)
An Assortment of Freshly Made Sashimi and Sushi Rolls, prepared by our chef to include California, Barbequed Eel, Spicy Tuna, Salmon and Vegetable Wasabi, pickled ginger and light soy

\$27++ PER PERSON

Fresh and Grilled Vegetable Montage

Broccoli, Cauliflower, Celery, Carrots, Peppers and Cherry Tomatoes Grilled Asparagus, Portobello Mushroom, Eggplant, Zucchini, and Yellow Squash Caramelized Onion Dip and a Creamy Avocado Dressing
(serves approximately 50 persons)

\$800++

Charcuterie Display

Mortadella, Salami, Capicola, Fontina, Asiago, Marinated Provolone, Grilled and Roasted Seasonal Vegetables, Pepperoncini, Olives, and Artichokes
Freshly Baked Flat Breads and Lavosh
(serves approximately 50 persons)

\$950++

Island Raw Bar

Iced Gulf Shrimp with Cocktail and Sauce Louis

\$800++ PER 100 PIECES

Alaskan Snow Crab Claws with Lemon, Lime and Cocktail Sauce

\$850++ PER 100 PIECES

Cultured Oysters on Half Shell with Crackers and Cocktail Sauce

\$650++ PER 100 PIECES

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COCKTAIL HOUR ENHANCEMENTS - HOT SELECTIONS

Wok Display

(Based on one piece per person, per item)

Locally sourced Chicken Dim Sum, Pork Pot Stickers, Spicy Shrimp Satay, and Vegetable Wonton Sweet Chili Thai, Plum, Ponzu and Sweet and Sour Sauce

\$25++ PER PERSON

Crab Cake Station:

(Based on two pieces per person)

Island Crab Cakes with Roasted Corn and Peppers
Cucumber-Mango Relish and Caribbean Remoulade

\$30++ PER PERSON

Slider Station:

Pre-Select Two of the Following:

All Natural Grass Fed Beef with Caramelized Onions
and Provolone Cheese

Slow Smoked Palmetto Creek Farms Mojo Pork,
Pineapple Slaw

Spicy Buffalo Chicken, Lettuce, Tomato and Blue
Cheese Dressing

Roasted Cuban Pork, Ham, Swiss Cheese, Pickles,
Yellow Mustard

\$24++ PER PERSON

Flatbread Pizza Station:

Gourmet Flatbread Pizzas Cooked to Order
Pre-Select Two of the Following:

Grilled Chicken, Onions, Ricotta Cheese, Tomato, Kalamata
Olives and Pesto

Vine Ripened Tomatoes with Fresh Buffalo Mozzarella,
Basil Puree and Cracked Black Pepper

Locally Sourced Italian Sausage and Pepperoni with
Aged Provolone Cheese

\$24++ PER PERSON

Italian Pasta Station:

Pre-Select Two of the Following:

Five Cheese Tortellini, Artichoke, Bay Shrimp, Parmesan
Cream and Cracked Black Pepper

Penne Pasta, Marinara Sauce, Kalamata Olives,
Basil and Arugula

Baked Gnocchi, Florida Lamb Ragu, Pecorino Cheese

Fresh Garlic Bread Sticks, Focaccia Bread and
Grated Parmesan

\$25++ PER PERSON



Station requiring an Attendant at \$225++ plus sales tax. ++ All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverage, and service charge. Prices and available options subject to change.



An Award-Winning Culinary Team



The freshest natural ingredients. Skilled, award-winning chefs. Imaginative recipes and menus tailored to your exact specifications. Every meal at Loews Sapphire Falls Resort promises to be an unrivaled culinary experience that will elevate your wedding from enjoyable to unforgettable.

Executive Chef Nando Belmonte, and Banquet Chef Eric Nolen, all have won multiple awards from the American Culinary Federation. Together with their talented team they can create a customized menu from a variety of cuisines — including Polynesian, French, Italian, Asian, and American classics — for any sized event, from casual to formal.

All of our freshly baked breads, desserts, ice creams, and pastries are created right in our kitchens. Our delicious stocks, soups, and sauces are all house-made, along with our salad dressings. Our fruits and vegetables are all freshly cut, and much of our produce and other food products are locally sourced from nearby farms and vendors for the utmost in freshness and sustainability.

At Loews Sapphire Falls Resort, you have your choice of plated dinner stations or buffet style service. You can take your buffet to the next level with a customized menu featuring optional action stations for the ultimate in personal service and elegance.

The following menus are just a guide. If you're craving something extraordinary, let us know! We can create an exquisite customized menu just for you.



Chef Inspired Creations

GINGER MIDGETT PHOTOGRAPHY



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GINGER MIDGETT PHOTOGRAPHY



PLATED DINNERS — SOUP AND SALAD SELECTION CHOICE OF ONE

SOUP SELECTIONS

Roasted Butternut Squash, Crispy Pancetta

Lobster Bisque, Crème Fraiche

French Onion, Gruyere Cheese Crostini

Chicken Corn Chowder

Minestrone

Additional \$13.00++ per person

SALAD SELECTIONS

Organic Mixed Greens

Balsamic Figs, Toasted Walnuts and Goat Cheese, Poached Pears Port Wine Vinaigrette

Baby Iceberg Lettuce

Buttermilk Blue Cheese, Crispy Bacon, Grape Tomatoes, Hydroponic Cucumbers, Balsamic Gelee, Blue Cheese Dressing

Caesar

Hearts of Romaine, Shaved Parmesan Cheese, Crispy Pancetta, Roasted Garlic Crouton, Caesar Dressing

Chopped Asian Salad

Romaine Lettuce, Edamame, Citrus, Nappa Cabbage, Carrots, Red Onions, Wonton Crisp, Ponzu Vinaigrette

Southwest Salad

Romaine Lettuce, Black Beans, Roasted Corn, Tomatoes, Red Onions and Crispy Corn Chips, Chipotle Vinaigrette

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



PLATED DINNERS - ENTREE SELECTIONS

All plated dinners include Freshly Baked Rolls and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, Iced Tea and Choice of Plated Dessert.

GARDEN:

Chick Pea and Quinoa Falafel

Beluga Lentil and Israeli Cous Cous Stew, Roasted Yellow Pepper Nage

\$168++ PER PERSON

Roasted Portobello Mushroom Stack

Sautéed Spinach, Roasted Roma Tomatoes, Zucchini, Yellow Squash, Garlic and Vegetable Broth

\$168++ PER PERSON

SEA:

Pan Seared Line Caught Local Catch

Okinawan Potato Hash, Seasonal Vegetables, Coconut Saffron Sauce

\$179++ PER PERSON

Herbed Basted Roasted Grouper

Local Corn and Cheese Grits, Edamame Vegetable Succotash, Citrus Emulsion

\$181++ PER PERSON

LAND:

Rosemary Grilled Airline Chicken Breast

Yukon Potato Puree, Seasonal Vegetables, All Natural Roasted Chicken Jus

\$168++ PER PERSON

Parmesan Crusted Chicken Breast

Creamy Herbed Polenta Cake, Grilled Asparagus, Oven Roasted Cippolini Onions Sundried Tomato Cream

\$168++ PER PERSON

Locally Apple-wood Smoked Pork Chop

Butternut Squash and Parmesan Risotto, Roasted Vegetables, Caramelized Apple Chutney

\$179++ PER PERSON

Char Grilled Beef Rib Eye Steak

Truffle Pecorino Potato Gratin, Pan Roasted Mushrooms, Shallot Confit, Roasted Asparagus Port Demi Glaze

\$194++ PER PERSON

Horseradish Crusted Filet Mignon

Confit of Fennel Savory Bread Pudding, Seasonal Vegetables, Grain Mustard Sauce

\$199++ PER PERSON

Braised Short Rib

Roasted Garlic Yukon Gold Crushed Potatoes, Candied Carrots and Haricot Vert, Natural Beef Jus

\$181++ PER PERSON

LAND AND SEA:

Lightly Smoked Filet Mignon and Pan Seared Line Caught Snapper

Truffle Scented Creamy Polenta, Roasted Broccolini and Baby Carrots, Port Wine Demi

\$200++ PER PERSON

Roasted Garlic Filet Mignon and Jumbo Lump Crab Cake

Yukon Gold Potato Hash, Baby Vegetables, Grain Mustard and Peppercorn Sauce

\$205++ PER PERSON

Pan Roasted Petit Tenderloin of Beef and Butter Poached Lobster Tail

Chive and Pork Belly Potato Croquette, Parmesan Crusted Asparagus, Morel Cognac Cream

\$209++ PER PERSON

Choice entrées are available for your guests. The higher price entrée prevails for both entrées. Please identify guest entrée selection with meal cards. Final numbers are due seven days prior to the event.

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.

PLATED DINNER - DESSERTS SELECTIONS

Mango Cheesecake Lollipop and Dark Chocolate Flourless Cake
with Peanut Butter Mousse

Dark Chocolate Mud Pie with Raspberry Coulis

Churro Bread Pudding with Dulce de Leche Ice Cream

White Chocolate Mousse Cone in Sable Cookie Crunch

Hazelnut Butter Cream Crunch Cake with White Chocolate Gelato

Key Lime Cheesecake with Merengue

Tres Leches Cake

Baked Coconut Flan

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge.
Prices and available options subject to change.



Savory Dinner Buffets

FAMILY ART PHOTOGRAPHY



THE STEAKHOUSE DINNER BUFFET

Freshly Baked Bread and Rolls Display with Sweet Butter

French Onion Soup, Gruyere Gratin

Iceberg Salad with Cherry Tomatoes, Cucumbers, Red Onions, Apple Wood Smoked Bacon and Crumbled Blue Cheese Ranch, Blue Cheese and Russian Dressings

Pesto Seasoned Fresh Buffalo Mozzarella Salad with Heirloom Tomatoes, Balsamic Reduction

Petit Sirloin Steak
Grilled Natural Atlantic Local Catch
Roasted Natural Chicken Breast

Mashed Potatoes
Truffle Macaroni and Cheese
Seasonal Vegetable Succotash and Grilled Asparagus

Old Fashioned Apple Pie
New York Cheesecake
Double Fudge Chocolate Cake
Sourdough Bread and Whole Wheat Bread Rolls

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

Wedding Cake

\$199++ PER PERSON

Includes 3-Hour Premium Bar
Does not include Cocktail Hour with passed Hors d'oeuvres

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



CARIBBEAN CARNAVAL BUFFET

SALAD DISPLAY

Organic Greens, Tomato, Avocado, Red Onion, Cucumber, Carrots, Cilantro-Lime Vinaigrette

Pinto Bean and Shrimp Salad, Locally Sourced Chorizo, Peppers, Cilantro

Oven Roasted Vegetables with Chili-Lime Vinaigrette

Mango and Papaya Salad with Tropical Melons

Florida Fish Ceviche Noodle Salad

CARVING STATION

Locally Sourced Roasted Suckling Pig

Garlic-Lemon Mojo

Coconut-Pineapple Brioche Carving Roll

Del Salten

Ropa Vieja, Beef, Tomato and Natural Jus

DE LA PARRILLA DISPLAY

Roasted Lemon Florida Snapper, Sofrito Sauce

Jerk Chicken, Mango Papaya Relish, Jerk BBQ Sauce

Red Beans & Rice, Vegetable Succotash

House-Made Johnny Cakes

DESSERTS

Mini Desserts

Caribbean Rum Cake

Guava Flan

Coconut and Caramel Rice Pudding

Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Forte Organic Herbal Teas

\$199++ PER PERSON

Includes 3-Hour Premium Bar

Does not Include Cocktail Hour with passed Hors d'oeuvres

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



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WANTILAN LUAU DINNER BUFFET

Hawaiian Carving Rolls

Freshly Baked Breads and Rolls Display with Sweet Butter

MINI SALAD DISPLAY

Local Organic Greens with Beefsteak Tomato, Maui Onion, Carrots, Cucumber and Grilled Pineapple with Passionfruit Vinaigrette

Mango and Papaya Salad with Tropical Melons

Chopped Napa Cabbage Salad with Lomi Lomi Salmon and Orange Ginger Dressing

Oven Roasted Vegetables with Chili-Lime Vinaigrette

Hawaiian Ahi Tuna Poke Martini

CARVING STATION

Roasted Kalua Suckling Pig

Guava Puree

HIBACHI DISPLAY


Korean Barbequed Black Angus Beef
Teriyaki Glaze

\$199++ PER PERSON

Includes 3-Hour Premium Bar

Does not include Cocktail Hour with passed Hors d'oeuvres

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge.

 Chef Attendant Fee is \$225++ service charge and sales tax for all attendants. Prices and available options subject to change.

SOUTH PACIFIC DISPLAY

Pan-Seared Florida Catch of the Day with Papaya Lemon Grass Nage

Wood Grilled Szechuan Spiced Chicken Breast

WOK DISPLAY

Steamed Jasmine Rice

Oven Roasted Sweet Potatoes and Seasonal Vegetables

Johnny Cakes

DESSERTS

Wedding Cake

Coconut Bread Pudding

Dark Chocolate Banana Torte

Vanilla Waffle Cone with Golden Pineapple Mousse

Mango Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea



RHETT PYLE PHOTOGRAPHY



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GINGER MIDGETT PHOTOGRAPHY

CHILDREN'S MENU

Children's Menus are available for children under 10 years of age. Preselect one item from each course below.

First Course

Locally Grown Organic Green Salad with Ranch or Italian Dressing

Classic Caesar Salad with Garlic Croutons

Tropical Fruits and Berries

Second Course

Crispy Chicken Tenders and French Fries with Honey Mustard and BBQ Dipping Sauce

Spaghetti Marinara with Meatballs, Garlic Breadstick

Grilled Hamburger or Cheeseburger with Shoestring Fries

Fire Seared or BBQ Glazed Chicken Breasts with Macaroni and Cheese

5 oz. Grilled Top Sirloin Steak with Mashed Potatoes and Seasonal Vegetables

5 oz. Seared Mahi Mahi with Jasmine Rice and Broccolini

Dessert

Brownie

Chocolate Cup Cake

Ice Cream Sundae

\$53++ PER PERSON

UNDER 21 YEARS OF AGE BEVERAGE PACKAGE - \$27.00++ PER PERSON

VENDOR MEALS

HOT ENTRÉE OPTIONS

Vegetable and Ricotta Cheese Manicotti

\$42++ PER PERSON

Free Range Grilled Chicken Breast

\$53++ PER PERSON

Oven Roasted Florida Local Catch of the Day

\$53++ PER PERSON

Filet Mignon with Cabernet Demi Glace

\$74++ PER PERSON

Tossed Garden or Caesar Salad

ADD \$10++ PER PERSON

All above entrées are accompanied by fresh vegetable and starch of the day

BOXED DINNER

Turkey, Havarti and Avocado

on Seven-Grain Bread

Pasta Salad and Coleslaw

Potato Chips

Whole Fruit

Chocolate Chip Cookie

\$45++ PER PERSON

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



REGINA HYMAN PHOTOGRAPHY



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KATHY THOMAS PHOTOGRAPHY



Celebrate Your Day

RHODES STUDIOS



THE WEDDING BRUNCH

Host your guests for a wedding brunch in one of our beautiful locations, including the Cayman Court Pavilion, with a scrumptious menu, and a three-hour hosted bar.

(Brunch wedding package does not include Cocktail Hour with passed hors d'oeuvres or wedding cake.)

Freshly Squeezed Florida Orange and Grapefruit Juice, Apple and Cranberry Juice

Sliced Seasonal Fruit and Berries

Very Berry Granola Parfait with Yogurt and Wild Berries

Steel Cut Oatmeal with Raisins, Brown Sugar and Walnuts

Smoked Salmon with Red Onion, Beefsteak Tomatoes, Capers

New York City's Finest Bagels with Butter, Cream Cheese and Preserves

Rosemary Rubbed Roast Prime Rib

Eggs Benedict with Jumbo Lump Crab and Baby Spinach

Tahitian French Toast a L'Orange, Caramelized Bananas and Sweet Cinnamon Butter

Assorted Miniature Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas

\$130++ PER PERSON

WEDDING BRUNCH ENHANCEMENTS

Four Passed Hors d'oeuvres

Choose 4 hot or cold hors d'oeuvres

\$27++ PER PERSON

The Juice Bar

Fresh Custom Combination Shaken to Order: Orange, Grapefruit, Tangerine, Pomegranate, Cranberry, Pineapple, Apple, Tomato

\$8++ PER DRINK

Champagne Bar

Sparkling Wine will be used to create Mimosas, Bellinis, Kir Royales, and Royal Spritzers

\$14++ PER DRINK

Bloody Mary Bar

The Traditional Morning Eye Opener

Absolut Vodka mixed with Mary Mix, Garnished with Lemon and Lime Wedges and a Celery Stick. Or try a Bloody Maria made with Sauza Gold Tequila

\$15++ PER DRINK

Omelet Station

Diced Ham, Chorizo, Bacon, Peppers, Onions, Tomatoes, Mushrooms, Spinach, Cheddar and Mozzarella

\$13.50++ PER PERSON

Includes 3-Hour Premium Bar

Does not Include Cocktail Hour with passed Hors d'oeuvres or Wedding Cake

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge.

Prices and available options subject to change.

Brunch celebrations must conclude by 2pm.

Chef Attendant Fee is \$225++ plus sales tax.

BAR ENHANCEMENTS

Premium Collection:

(4 hours included in package)

\$16++ PER PERSON FOR EACH ADDITIONAL HOUR

Luxury Collection:

Ketel One Vodka, Hendrick's Gin, Glenfiddich 12 year Scotch, Maker's Mark Bourbon, Crown Royal Whiskey, Bacardi 8 Rum, Patron Silver Tequila

Wine list available upon request.

\$27++ ADDITIONAL PER PERSON

\$21++ ADDITIONAL PER PERSON FOR EACH ADDITIONAL HOUR

Non-Alcoholic Beverage Bar:

Unlimited Consumption of Juices, Soft Drinks, and Bottled Waters

AGES 20 AND BELOW - \$27++ PER PERSON

Tablesides Wine Service with Dinner:

STARTING AT \$45++ PER BOTTLE

Additional wine and champagne available upon request.

Fancy Coffee Station

Freshly Brewed Coffee served with a Choice of Liquors to include Amaretto, Kahlúa or Sambuca, Fresh Whipping Cream, Cinnamon Sticks, Rock Candy and Chocolate Shavings

\$13++ PER DRINK



Station requiring an Attendant at \$225++ plus sales tax.

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge.

Prices and available options subject to change.

The Perfect Wedding Cake



FAMILY ART PHOTOGRAPHY



RHODES STUDIOS



BUCKET PYLE PHOTOGRAPHY



GINGER MIDGETT PHOTOGRAPHY



CUSTOM WEDDING CAKES

Choose from a variety of flavors, fillings and icings to reflect your own personal taste and style.

CLASSIC CAKE FLAVORS

Yellow Cake
Vanilla Cake
Marble Cake
Chocolate Cake
Carrot Cake

FILLINGS

Lemon, Strawberry, Raspberry
or Passion Fruit Jelly
Chocolate Mousse
Bavarian Cream
Chantilly Cream

ICINGS

Italian Butter Cream Icing
Whipped Cream Icing
Rolled Fondant
(*\$2 additional charge per person*)

HOUSE SPECIALTIES

Almond Frangipane Cake with Dark Chocolate Ganache Filling and Praline Butter Cream Icing
Red Velvet Cake with Oreo Cookie Cream Cheese Filling and Italian Butter Cream Icing
Key Lime Chiffon Cake with Coconut Custard Cream Filling and Chantilly Cream Icing
Vanilla Cake with White Chocolate Mousse and Tropical Fruit Jelly Filling and Italian Butter Cream Icing

\$13++ PER PERSON

Wedding cakes with fondant cake embellishments or extensive designs such as fresh flowers, ribbon or other non-edible décor may be subject to additional charges. Please ask your Catering Manager for details.

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.

FAREWELL BREAKFAST

Say goodbye to your guests and thank them for sharing in your wedding with one final celebration. A farewell breakfast is a wonderful way to wrap up the weekend's festivities before heading off for your honeymoon.

Classic Continental

Freshly Squeezed Orange, Grapefruit and Cranberry Juices
 Seasonal Sliced Fresh Fruit and Melons
 Pastry Chef's Selection of Bakeshop Specialties
 Preserves, Jams, Sweet Butter, and Cream Cheese
 Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas


\$36++ PER PERSON

Island Sunrise Breakfast Buffet

Freshly Squeezed Orange, Grapefruit and Cranberry Juices
 Seasonal Sliced Fresh Fruits and Berries
 Hot Oatmeal with Cream, Brown Sugar, Raisins and Honey
 Buttermilk Pancakes with toppings: Toasted Macadamia Nuts, Fresh Mixed Berry Compote and Warm Maple Syrup
 Scrambled Eggs with Scallions
 Applewood Smoked Bacon, Country Pork Sausage Patties
 Breakfast Potatoes
 Pastry Chef's Selection of Bakeshop Specialties and Butter, Jams and Preserves
 Assorted Bagels with Flavored Cream Cheese
 Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas

\$51++ PER PERSON

Brunch Buffet

Freshly Squeezed Florida Orange and Grapefruit Juice
 Apple and Cranberry Juice
 Sliced Seasonal Fruit and Berries
 Very Berry Granola Parfait with Yogurt and Wild Berries
 Steel Cut Oatmeal with Raisins, Brown Sugar and Walnuts
 Smoked Salmon with Red Onion
 Beefsteak Tomatoes, Capers
 New York City's Finest Bagels with Butter, Cream Cheese and Preserves
 Herb Rubbed Roast Prime Rib 
 Eggs Benedict with Jumbo Lump Crab and Baby Spinach
 Tahitian French Toast a L' Orange, Caramelized Bananas and Sweet Cinnamon Butter
 Chicken Sausage and Applewood Smoked Bacon
 Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas

\$75++PER PERSON



 Station requiring an Attendant at \$225++ plus sales tax.

All prices are subject to 25% taxable service charge and 6.5% sales tax on food, beverages and service charge. Prices and available options subject to change.



A Destination for Celebration

RHETT PYLE PHOTOGRAPHY



At Loews Sapphire Falls Resort, your guests are transported to a paradise in the heart of the tropics. Blue waterfalls cascade over lush grounds, and in the distance, the calming sounds of steel drums call guests to take in the scenic water views, ease into “island time” and let go.

UNIVERSAL ORLANDO RESORT

Loews Sapphire Falls Resort is located within easy walking distance of all the excitement of Universal Studios Florida™ and Universal’s Islands of Adventure™ theme parks, and Universal’s Volcano Bay™ Water Theme Park, plus the Universal CityWalk™ entertainment complex. Universal Orlando Resort is located just 15 miles from the Orlando International Airport and 10 miles from downtown Orlando.

UNIVERSAL HOTEL BENEFITS

When you and your guests stay at one of our Universal Hotels, you get to enjoy exclusive benefits you won’t receive staying anywhere else!

- Early Park Admission* one hour before the theme park opens (valid theme park admission required)
- Complimentary transportation from your hotel to Universal Orlando’s theme parks and Universal CityWalk™.
- Complimentary delivery of merchandise purchased throughout the resort to your hotel room
- Resort-wide charging privileges with your room key card
- Complimentary access^ to select live entertainment venues at Universal CityWalk™.
- Visits with select characters at your hotel and special wake-up calls to your room.

LOEWS SAPPHIRE FALLS RESORT RECREATION AND DINING

- Resort-style pool with sand beach, water slide and interactive children’s play area.
- Kalina Heath & Fitness – Complimentary fitness center
- Calypso – Game room
- Dive-in Movie – Enjoy some of your favorite movies poolside at dusk (weather permitting)
- MANDARA SPA® at neighboring Loews Portofino Bay Hotel
- Amatista Cookhouse™ – A full-service 3-meal restaurant that offers scenic water views
- Strong Water Tavern – Features a variety of rums, a ceviche bar and a patio overlooking the lagoon
- Drhum Club Kantine – Pool bar and grille that offers fresh seafood and tropical drinks
- New Dutch Trading Co.™ – Caribbean-style marketplace with a variety of grab-and-go options

*Early Park Admission begins one (1) hour prior to regular scheduled park opening to either Universal Studios Florida™ or Universal’s Islands of Adventure™ as determined by Universal Orlando and Universal’s Volcano Bay™ Water Theme Park. Valid at select attractions at each park. Attractions are subject to substitutions without notice. Additional restrictions may apply. ^Valid for registered Universal Hotel guests for the length of stay. Not valid for separately ticketed concerts and special events. Some venues require ages 21 or older for admission. Valid Photo ID required. Does not include admission to Universal Cinemark, the Blue Man Group show or Hollywood Drive-In Golf™. Subject to availability. Restrictions apply and benefits are subject to change without notice.



Everything You Need for Your Special Day

KATHY THOMAS PHOTOGRAPHY

We have everything you need to make your wedding carefree, unforgettable, and gorgeous. We'll see to every detail and provide every personal touch and service necessary to make your stay perfect from the time you arrive to the time you say "I do" and all the way through the entirety of you and your guests' stay.

ENHANCEMENTS TO CUSTOMIZE YOUR EXPERIENCE

Enhance your cocktail reception with a sushi station.

Complement your wedding cake with an ice cream station.

Upgrade your bar package or serve wine with dinner. Offer your guests a late night menu of sliders or pizza at the end of your celebration. Your options are as limitless as your imagination.

Talk to your catering manager to review your options, and feel free to suggest your own ideas. We're happy to work with you to create your own personalized experience.

PRE AND POST WEDDING EVENTS

You not only have a variety of options for hosting your rehearsal dinner, the after-party, wedding events, and farewell brunch at Loews Sapphire Falls Resort, but you can also take advantage of the exceptional venues at Universal Orlando's other resort hotels: Loews Portofino Bay Hotel, Hard Rock Hotel® and Loews Royal Pacific Resort. In addition, Universal CityWalk™ offers a variety of one-of-a-kind venues for dining and entertainment, and our three spectacular theme parks offer all kinds of amazing. Take advantage of this wide range of settings — all in one convenient location — to create a variety of unforgettable experiences for your guests.

DISCOUNTED OVERNIGHT ROOM RATES

Your guests will receive a discounted room rate, plus we will create a Personalized Reservation Webpage for them to make convenient online reservations. *Minimum of 10 guest rooms, on any one night, are required to secure a block of rooms held at discounted rates. Rates are determined by the dates selected. The rates will not be confirmed until a contract is signed.*

AV ENHANCEMENTS

PowerPoint Display to Include Screen, Projector and House Sound System for Music

\$1,042.10 + TAX

Uplight Package to include 10 LED Lights

\$996.20 + TAX

Chandelier Lighting Package

1-17 Chandeliers Suspended from the ceiling

\$1,100-\$1,900 + TAX

PREFERRED VENDOR LIST

In addition to our expert staff, Loews Sapphire Falls Resort offers a wide variety of preferred professionals in the areas of Wedding Coordinators, Décor and Linen companies, Floral Design, Photographers, Entertainment, Officiants and more. These industry professionals are superior in their fields and have been hand-selected to complement and enhance your occasion with us.

MANDARA SPA® BRIDAL PARTY PACKAGES

Indulge yourself and your bridal party with a little relaxation, pampering and exceptional beauty services at the world-class MANDARA SPA® at the nearby Loews Portofino Bay Hotel. The spa can develop individual services tailored to the needs of you and your wedding party. Complimentary transportation for the bridal party will be provided.

WELCOME AMENITIES

Welcome out-of-town guests with a special amenity from Loews Sapphire Falls Resort at Universal Orlando. Logo merchandise, in-room food and beverage amenities, and other options are available, ask for details and pricing. If you are bringing your own amenities, the hotel charges \$4.00 per gift bag delivery. We can hand out welcome letters to your guests upon arrival on a complimentary basis.

AND MORE

Our on-site audio visual company, PSAV Presentation Services, offers a variety of reception lighting packages to create the perfect ambiance at your reception. Additional hotel services include on-site babysitting services, golf outings, and transportation services.

Atmosphere Lighting with Custom Gobo

(to include 10 LED Lights)

\$1,416.27 + TAX

Client to provide graphic for gobo 2 weeks in advance

Airstar Light Balloon Package

\$639.65 + TAX





Every aspect of your wedding is a moment to cherish. We're honored to make your special day – and every day you're with us – as incredible as you've always imagined.

LORI MASLOWSKI
 COMPLEX CATERING MANAGER
 (407) 503-5122
 LORI.MASLOWSKI@LOEWSHOTELS.COM



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