

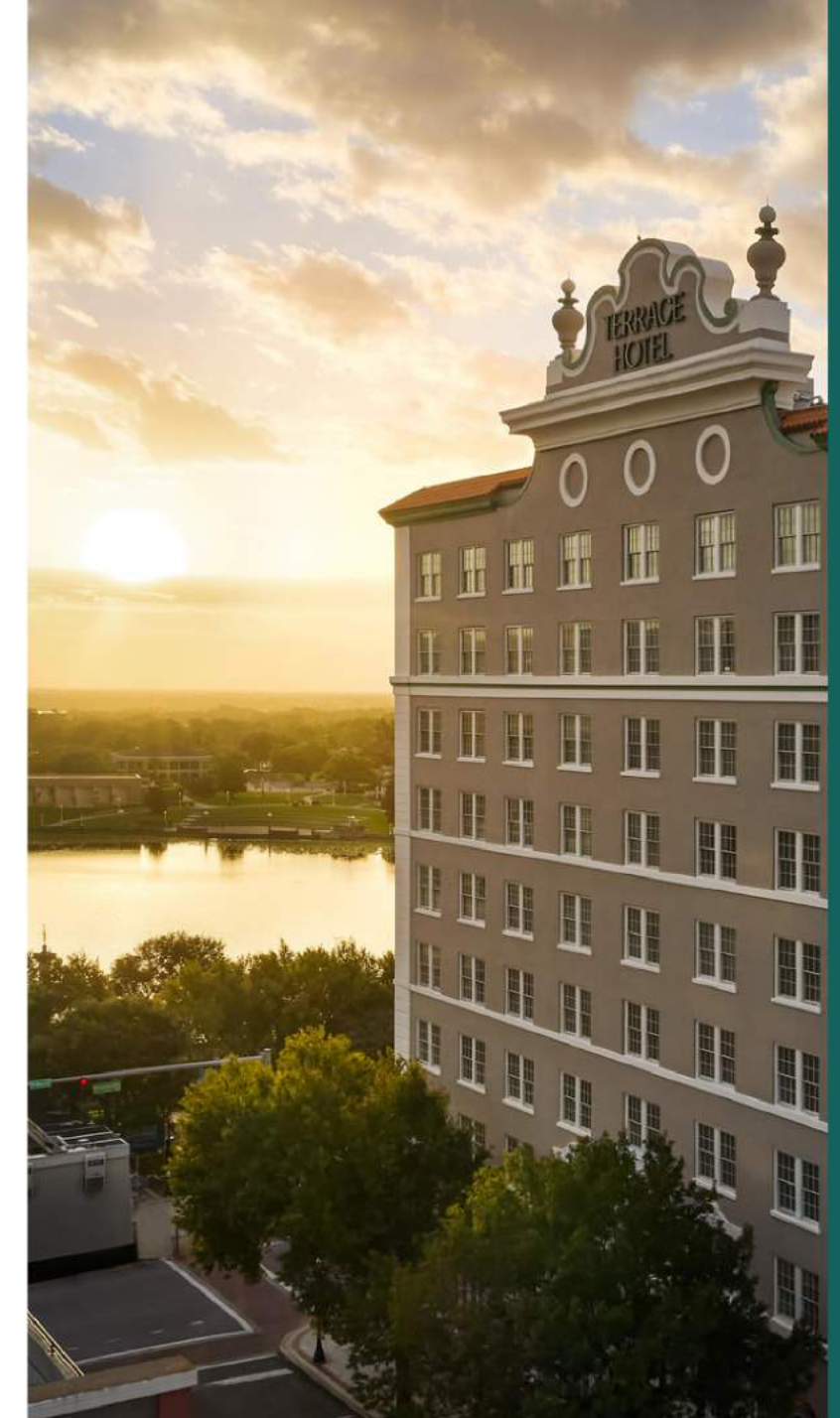
# THE TERRACE HOTEL

LAKELAND, FLORIDA

## TAPESTRY COLLECTION by Hilton™

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2022 WEDDING MENU & PACKAGES





# CONGRATULATIONS!

Thank you for selecting The Terrace Hotel Lakeland, Tapestry Collection by Hilton for your upcoming event. Enclosed you will find our event menus and packages which have been carefully crafted to provide you with an inspired dining experience.

Almost 100 years after the original grand opening, our historic hotel underwent a full renovation in 2021. Upon entering, guests are greeted with old-world glamour that is classic and timeless. The design brings the outside in, as you experience the blooming landscape's elegance and calming colors of surrounding lakes.

The unique charm of our urban oasis delivers a refined experience where you can join together with family to celebrate life's happy milestones.

Our experts will go above and beyond to make your vision, your tastes, your dreams come true for an unforgettable happily ever after that exceeds every expectation.





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[TERRACEWEDDINGSLAKELAND.COM](http://TERRACEWEDDINGSLAKELAND.COM)

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OUR OUT-OF-TOWN GUESTS LOVED THIS CHARMING HOTEL. IT'S LOCATED RIGHT NEXT TO WHERE WE HELD OUR RECEPTION, SO IT WAS VERY CONVENIENT. WE ALSO RENTED A SUITE TO GET READY IN BEFORE THE WEDDING AND IT WAS VERY SPACIOUS. WE LOVED IT & IT ALSO MADE FOR SOME VERY NICE PHOTOS. IT'S SUCH A UNIQUE BUILDING. WE HELD A MORNING-AFTER BRUNCH FOR OUR GUESTS AND THE FOOD WAS VERY TASTY. OVERALL A NICE HOTEL AND WORTH THE EXPENSE.

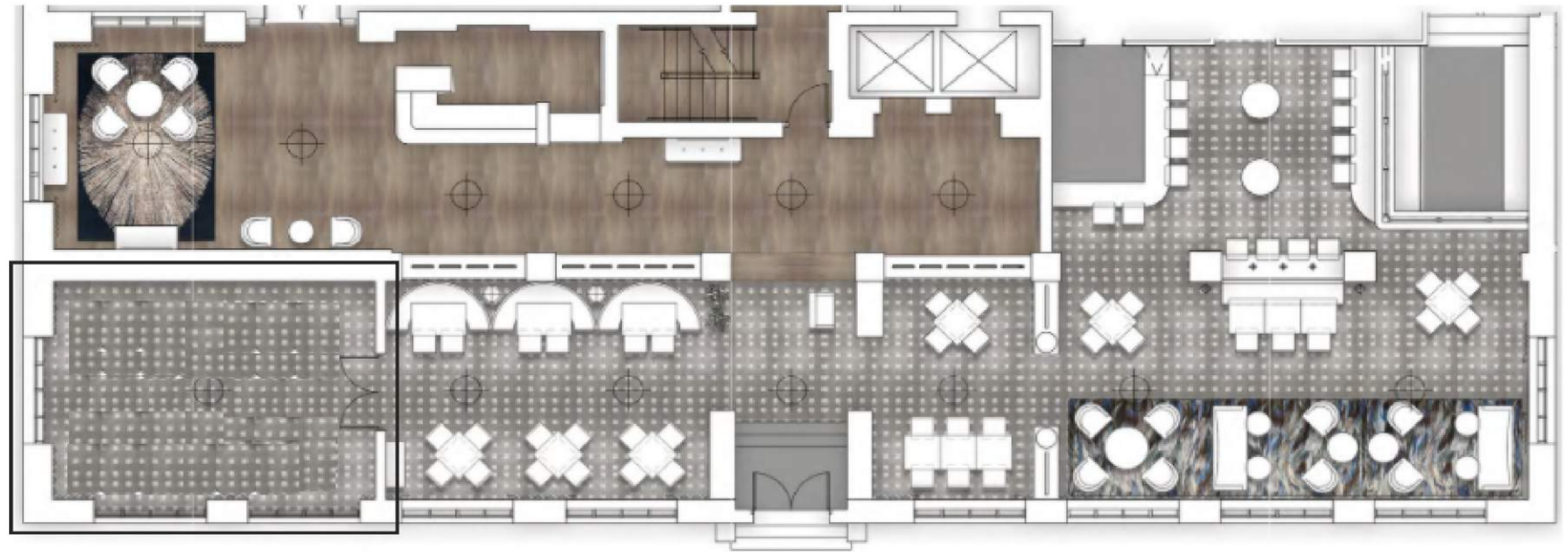
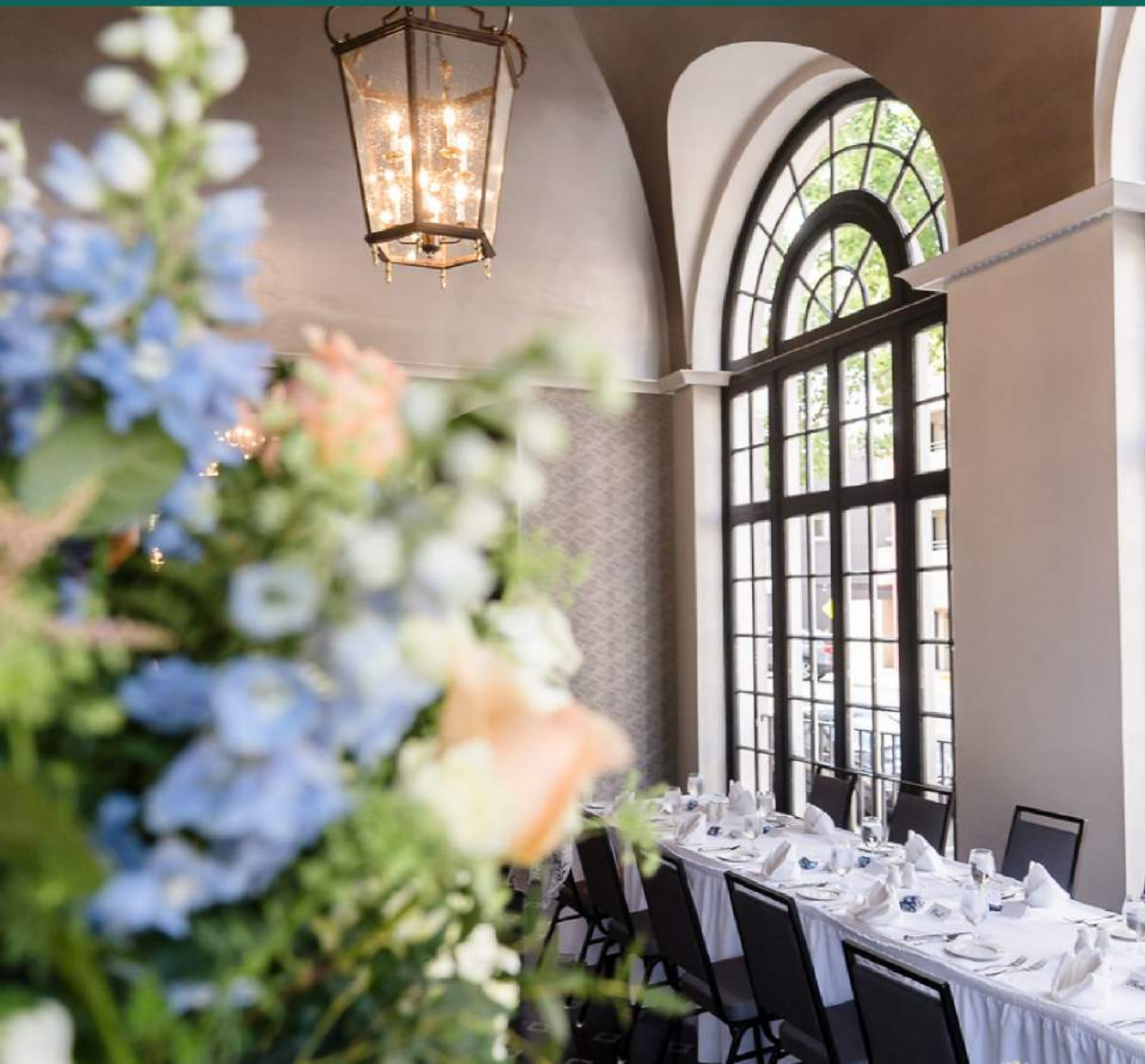
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– ALICIA,  
REVIEWED ON [THEKNOT.COM](https://www.theknot.com)





# Lake Mirror Room & Terrace Grille









# Cypress Ballroom & Mezzanine Bar













# GUIDELINES

## PRICING

Menus are priced per person and subject to a 20% taxable service charge and 7% sales tax. All items are displayed for a maximum of 60 minutes to ensure health and safety standards.

## FINAL ATTENDANCE

Your final guarantee of attendance is due 14 days prior to the event. After that point, it is possible to increase the guest count but not reduce it. If the number of guests exceed the guarantee, appropriate charges will be incurred. If a guarantee is not received, the hotel will consider your contracted number of guests to be the guarantee. All charges will be based on the guaranteed number or actual number served, whichever is greater.

## FINAL MENU SELECTIONS

Final menu selections must be submitted to Hotel's catering office at least 30 days prior to event, otherwise items selected cannot be guaranteed. At that time, a Banquet Event Order (BEO) will be created and presented for your review and approval.

## BILLING

An advance deposit of 20% of the estimated food and beverage charge is required upon signing of contract. Full prepayment of the function, including all anticipated food and beverage charges, rental, gratuity and taxes, is due 7 days prior to the event based on your guaranteed number of guests.

## WEDDING COORDINATOR

Day-of wedding coordinators are required for weddings of 20 guests or more. You must designate your wedding coordinator at least ninety (90) days prior to your wedding/event date.

## VENDOR & CHILDREN'S MEALS

Children's Meals will be offered to those 12 years old and younger at a discounted price of \$16.00 per person. Vendor Meals will be offered to those providing services for your event at a discounted price.

## FOOD & BEVERAGE POLICY

Due to licensing and insurance requirements, all food and beverage to be served on property must be supplied and prepared by Hotel.







## SERVICES & OFFERINGS

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Getting your details down perfectly is what we're known for. Work with our Sales & Catering team to pick the right space and menu for your event. And don't forget our enhancement menu!

Plan your rehearsal dinner, host drinks & hors d'oeuvres at the Mezzanine bar the night before your wedding day, or enjoy a farewell brunch the day after in the Lake Mirror Room.

## YOUR WEDDING INCLUDES:

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- Exclusivity of the Cypress Ballroom, Terrace Mezzanine and Lake Mirror Room, Kryger Park, or the Loggia
- White Linens and napkins
- Place settings to include china, glassware, and flatware
- Reception menu and wedding cake tasting (plated dinner only)
- Referrals for top wedding vendors (all outside services require prior approval with license and insurance)
- Dedicated sleeping room block with special pricing for your guests





# VENUE PACKAGES

## The Loggia / Kryger Park, Private Mezzanine & Cypress Ballroom Package | 3000

This package includes exclusivity of 3 event spaces: Kryger Park or the Loggia outdoor venues are located directly on the picturesque Lake Mirror and an ideal setting for your wedding ceremony. Your cocktail hour will take place at our exclusive and private indoor Mezzanine Bar, followed by your reception in our Cypress Ballroom! Maximum Capacity is 82.

## The Lake Mirror Room, Private Mezzanine & Cypress Ballroom Package | 2000

This package includes exclusivity of 3 event spaces: The Lake Mirror Room (ceremony), The Mezzanine Bar (cocktail hour) and our Cypress Ballroom (reception). Maximum capacity is 40

## The Lake Mirror Room & Private Mezzanine Package | 1500

This package includes 2 venue locations, the Lake Mirror Room & the private Mezzanine Bar. The Terrace Banquet Staff will set the seating in the Lake Mirror Room for the ceremony, then after the ceremony your guests will head to our 2nd floor Mezzanine Bar for cocktail hour while the room is reset for dinner. Maximum capacity is 32 people

Also included are the tables (including dessert and gift tables), chairs, white linens, all serving ware, server staff, dance floor, with votive candles. We also provide the set-up and break-down of the event with regards to all the food, beverage, and our provided linens. You are more than welcome to bring additional décor.

### Additional Considerations:

- Wedding receptions that require a dance floor have a maximum capacity of 74
- The addition of buffet's & serving stations may reduce the maximum capacity of each space.
- Venue package pricing does not include Food & Beverage nor other applicable add-ons such as bartenders & serving stations.
- Pricing does not include 20% service charge or 7% state tax

Please contact a hotel Sales Team Member to discuss your event!





# Reception

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CHOOSE BETWEEN  
BUFFET OR  
PLATED DINNER



# Traditional Plated Dinner

A LA CARTE



Priced Per Person

Menu Includes One Soup or Salad

Selection of Up to Three Entrée Choices For Your Guests

Selection of Two Sides

Soft Drinks, Freshly Brewed Coffee & Selection of Teas

## SELECT UP TO THREE ENTRÉES

Baseball Cut Sirloin | \$60  
compound butter, port demi

Florida Snapper | \$62  
pan seared, lemon caper sauce

Broiled Crab Cake | \$65  
house made jumbo lump crab cake  
served with pineapple salsa

Center Cut Filet Mignon | \$67  
grilled center cut filet  
served with red wine demi

Herb Crusted Chicken | \$55  
seasoned roasted breast of chicken, chicken jus

Chicken Piccata | \$55  
seasoned sauteed breast of chicken  
finished with lemon caper butter sauce

Gulf Shrimp | \$59  
blackened or grilled shrimp, chive oil

Mahi Mahi | \$60  
herb compound butter, pineapple salsa

Pork Tenderloin | \$53  
Pan Seared with Citrus-Rum Sauce

## OR SELECT ONE DUO ENTRÉE

SURF & TURF | \$80

Selection of Surf  
blackened or grilled shrimp with brown butter  
broiled crab cake with pineapple salsa

Selection of Turf  
grilled chicken breast with chicken jus  
new york strip loin with port demi



## SELECT ONE SOUP OR SALAD

Terrace House  
mixed greens, heirloom tomato, seasonal berries, english  
cucumber,  
white balsamic vinaigrette

Classic Wedge  
iceberg wedge, heirloom tomato,  
bacon lardon and gorgonzola cheese crumbles,  
bleu cheese dressing

Terrace French Onion

Caesar  
artisanal romaine,  
shaved parmesan cheese, toasted garlic crostini,  
creamy caesar dressing

Caprese  
Creamy Burrata, Marinated Baby Heirloom Tomatoes on a  
bed of Frisée Greens, drizzled with Balsamic Glaze

Vegan Tomato Bisque

## SELECT TWO SIDES

### SELECTION OF ONE STARCH

whipped yukon gold potatoes  
wild mushroom risotto  
long grain wild rice pilaf  
maple butter sweet potatoes

### SELECTION OF ONE VEGETABLE

grilled asparagus  
steamed fresh medley of seasonal vegetables  
sous vide baby carrots  
haricot verts

# CONTINUED Traditional Plated Dinner



Priced Per Person

Menu Includes One Soup or Salad

Selection of Up to Three Entrée Choices For Your Guests

Selection of Two Sides

Soft Drinks, Freshly Brewed Coffee & Selection of Teas



PLATED ENTRÉE

# Mirror Package

\$65 | PERSON

Package Priced Per Person  
Soft Drinks, Freshly Brewed Coffee & Selection of Teas  
Selection of One Soup or Salad, Two Entrées, and Two Sides  
*Minimum of 20 guests*

SELECT ONE SOUP OR SALAD

Terrace House  
mixed greens, heirloom tomato, seasonal berries, english  
cucumber,  
white balsamic vinaigrette

Classic Wedge  
iceberg wedge, heirloom tomato,  
bacon lardon and gorgonzola cheese crumbles,  
bleu cheese dressing

Terrace French Onion

Caesar  
artisanal romaine,  
shaved parmesan cheese, toasted garlic crostini,  
creamy caesar dressing

Caprese  
Creamy Burrata, Marinated Baby Heirloom Tomatoes on a  
bed of Frisée Greens, drizzled with Balsamic Glaze

Vegan Tomato Bisque

SELECT UP TO TWO ENTRÉES

Rustic Tortellini  
classic cheese tortellini, sun-dried tomato pesto cream  
sauce,  
cracked peppercorn and shaved parmesan cheese

Vegan Ravioli  
butternut squash filling with pomodoro sauce

Chargrilled Skirt Steak  
chimichurri, crispy shallots

Herb Crusted Chicken  
seasoned roasted breast of chicken, chicken jus

Mahi Mahi  
herb compound butter, pineapple salsa

Pork Tenderloin  
Pan Seared with Citrus-Rum Sauce

SELECT TWO SIDES

SELECTION OF ONE STARCH

whipped yukon gold potatoes  
wild mushroom risotto  
long grain wild rice pilaf  
maple butter sweet potatoes

SELECTION OF ONE VEGETABLE

grilled asparagus  
steamed fresh medley of seasonal vegetables  
sous vide baby carrots  
haricot verts



PLATED ENTRÉE

# Morton Package

\$90 | PERSON

Package Priced Per Person

(2) Passed Hors d'oeuvres during Cocktail Hour

Soft Drinks, Freshly Brewed Coffee & Selection of Teas

Selection of One Soup or Salad, Three Entrées, and Two Sides

*Minimum of 30 guests*

## SELECT ONE SOUP OR SALAD

Terrace House  
mixed greens, heirloom tomato, seasonal berries,  
english cucumber,  
white balsamic vinaigrette

Classic Wedge  
iceberg wedge, heirloom tomato,  
bacon lardons and gorgonzola cheese crumbles,  
bleu cheese dressing

Terrace French Onion

Caesar  
artisanal romaine,  
shaved parmesan cheese, toasted garlic crostini,  
creamy caesar dressing

Caprese  
Creamy Burrata, Marinated Baby Heirloom Tomatoes on a  
bed of Frisée Greens, drizzled with Balsamic Glaze

Vegan Tomato Bisque

## SELECT UP TO THREE ENTRÉES

Rustic Tortellini  
classic cheese tortellini, sun-dried tomato pesto cream  
sauce,  
cracked peppercorn and shaved parmesan cheese

Vegan Ravioli  
butternut squash filling with pomodoro sauce

Baseball Cut New York Strip Loin  
compound butter, port demi

Herb Crusted Chicken  
seasoned roasted breast of chicken, chicken jus

Florida Snapper  
pan seared, lemon caper butter sauce

Gulf Shrimp  
blackened or grilled shrimp  
chive oil

## SELECT TWO SIDES

### SELECTION OF ONE STARCH

whipped yukon gold potatoes  
wild mushroom risotto  
long grain wild rice pilaf  
maple butter sweet potatoes

### SELECTION OF ONE VEGETABLE

grilled asparagus  
steamed fresh medley of seasonal vegetables  
sous vide baby carrots  
haricot verts



PLATED ENTRÉE

# Hollingsworth Package

\$115 | PERSON

Package Priced Per Person

(3) Passed Hors d'oeuvres during Cocktail Hour

Soft Drinks, Freshly Brewed Coffee & Selection of Teas

Selection of One Soup or Salad, Three Entrées, and Two Sides

*Minimum of 30 guests*

SELECT ONE SOUP OR SALAD

- Terrace House  
mixed greens, heirloom tomato, seasonal berries,  
english cucumber,  
white balsamic vinaigrette
- Classic Wedge  
iceberg wedge, heirloom tomato,  
bacon lardons and gorgonzola cheese crumbles,  
bleu cheese dressing
- Terrace French Onion

- Caesar  
artisanal romaine,  
shaved parmesan cheese, toasted garlic crostini,  
creamy caesar dressing
- Caprese  
Creamy Burrata, Marinated Baby Heirloom Tomatoes on a  
bed of Frisée Greens, drizzled with Balsamic Glaze
- Vegan Tomato Bisque

SELECT UP TO THREE ENTRÉES

- Baseball Cut New York Strip  
compound butter, port demi
- Florida Snapper  
pan seared, lemon caper sauce
- Broiled Crab Cake  
house made jumbo lump crab cake  
served with pineapple salsa
- Center Cut Filet Mignon  
grilled center cut filet  
served with red wine demi

- Herb Crusted Chicken  
seasoned roasted breast of chicken, chicken jus
- Chicken Piccata  
seasoned sauteed breast of chicken  
finished with lemon caper butter sauce
- Gulf Shrimp  
blackened or grilled shrimp, chive oil
- Mahi Mahi  
herb compound butter, pineapple salsa
- Pork Tenderloin  
pan seared with citrus-rum sauce

OR SELECT ONE DUO ENTRÉE

- Selection of Surf  
blackened or grilled shrimp with brown butter  
broiled crab cake with pineapple salsa

- Selection of Turf  
grilled chicken breast with chicken jus  
new york strip loin with port demi

SELECT TWO SIDES

- SELECTION OF ONE STARCH
- whipped yukon gold potatoes
  - wild mushroom risotto
  - long grain wild rice pilaf
  - maple butter sweet potatoes

- SELECTION OF ONE VEGETABLE
- grilled asparagus
  - steamed fresh medley of seasonal vegetables
  - sous vide baby carrots
  - haricot verts





# BUFFET TABLES

PRICED PER PERSON, BASED ON 1-HOUR OF FOOD SERVICE

Iced Tea, Freshly Brewed Coffee & Selection of Teas

Minimum of 20 guests

## LITTLE ITALY | \$48

### APPETIZER

- Caesar salad: romaine hearts, grated romano, toasted pine nuts, garlic crostini, creamy Caesar dressing

### CHOICE OF TWO ENTREES:

- roasted chicken breast, chicken jus
- Italian roast pork loin with roasted red peppers
- tri-color tortellini with pesto cream sauce

### SIDES

- roasted broccoli
- roasted garlic yukon potatoes

## FLORIBBEAN | \$52

### APPETIZER

- Terrace Salad: mixed greens, seasonal berries, heirloom tomatoes, cucumber, white balsamic vinaigrette

### CHOICE OF TWO ENTREES:

- spiced sirloin with chimichurri
- blacked chicken breast and grilled pineapple salsa
- Florida mahi mahi, key lime beurre blanc

### SIDES

- grilled seasonal vegetables
- Caribbean spiced roasted fingerling potato
- 

## CLASSIC | \$58

### APPETIZER

- Terrace salad: mixed greens, heirloom tomato, cucumber, local berries, white balsamic vinaigrette

### CHOICE OF TWO ENTREES:

- oven roasted breast of chicken, chicken jus
- grilled Sirloin with port demi
- pan seared salmon, lemon caper butter sauce

### SIDES

- grilled asparagus
- whipped Yukon gold potatoes





# COCKTAIL HOUR ENHANCEMENTS

*Minimum of 20 guests. Priced per person.*

## **Fresh Crudité Display | \$10**

fresh seasonal vegetables, assorted dips

## **International and Domestic Cheese Display | \$12**

garnished with fresh berries and seasonal jam  
served with gourmet crackers, fresh baguettes, toasted almonds

## **Shrimp Display | \$14**

chilled shrimp and house made cocktail sauce  
lemon wedges

## **Antipasto Display | \$14**

Gourmet selection of prosciutto ham, capicola, genoa salami  
assorted domestic and imported cheeses, olives, marinated  
artichokes, grilled vegetables with balsamic vinegar  
served with sliced rustic breads and gourmet crackers

## **Seafood Raw Bar Display | \$18**

chilled jumbo shrimp, cocktail crab claws, house cocktail sauce  
horseradish, lemon wedges



# BUTLER PASSED HORS D'OEUVRES

*Minimum of 50 pieces. Priced per piece.*

## COLD

- Caprese Skewer | \$4
- Heirloom Tomato and Cucumber Gazpacho Shooter | \$3
- Tomato and Asparagus Bruschetta Crostini | \$3
- Shrimp Cocktail and House made Cocktail Sauce | \$4
- Ahi Tuna Spoon with Avocado Lime Crema | \$5

## HOT

- Roasted Root and Vegetable Kabob | \$4
- Mushroom Taleggio Arancini | \$5
- Raspberry and Almond Brie | \$4
- Sundried Tomato and Feta Filo | \$3
- Lobster Macaroni and Cheese Fritter | \$5
- Vegetable Spring Roll | \$3
- Petite Crabcake with Lemon Aioli | \$5
- Chicken Fontina Bites | \$4
- Southwest Chicken Eggroll | \$4
- Chicken Wellington | \$4
- Chicken Tikka Masala Satay | \$4
- Hawaiian Chicken Kabob | \$4
- Crab Rangoon | \$4
- Bacon Wrapped Scallop | \$5
- Pork Belly Slider | \$5
- Seafood Stuffed Mushroom | \$4
- Beef Satay | \$4
- Bacon Wrapped Beef and Gorgonzola | \$4
- Short Rib Manchego Empanada | \$4
- Beef Wellington | \$6
- Conch Fritter with Red Pepper Remoulade | \$4
- Pork Potstickers | \$4
- Chorizo Empanada | \$3





# LIBATIONS

## Beer and Wine Bar | \$14

Selection of (2)  
Mich Ultra, Bud Light, Budweiser  
Selection of (2)  
Corona, Stella Artois, Sam Adams Lager, Goose Island IPA, Shock Top, Yuengling  
House Wine - Selection of (2)  
Chardonnay, Pinot Grigio, Moscato, Cabernet, Pinot Noir, Merlot, White Zinfandel  
each additional hour | \$10

## Select Brands Open Bar | \$18

Assorted Select Brand Liquors  
Selection of (2)  
Mich Ultra, Bud Light, Budweiser  
Selection of (2)  
Corona, Stella Artois, Sam Adams Lager, Goose Island IPA, Shock Top, Yuengling  
House Wine - Selection of (2)  
Chardonnay, Pinot Grigio, Moscato, Cabernet, Pinot Noir, Merlot, White Zinfandel  
each additional hour | \$12

## Premium Brands Open Bar | \$22

Assorted Premium Brand Liquors  
Selection of (2)  
Mich Ultra, Bud Light, Budweiser  
Selection of (2)  
Corona, Stella Artois, Sam Adams Lager, Goose Island IPA, Shock Top, Yuengling  
House Wine - Selection of (2)  
Chardonnay, Pinot Grigio, Moscato, Cabernet, Pinot Noir, Merlot, White Zinfandel  
each additional hour | \$16

## Consumption Bar

Selection of (2) | \$6ea  
Mich Ultra, Bud Light, Budweiser  
Selection of (2) | \$7ea  
Corona, Stella Artois, Sam Adams Lager, Goose Island IPA, Shock Top, Yuengling  
House Wine - Selection of (2) | \$8ea  
Chardonnay, Pinot Grigio, Moscato, Cabernet, Pinot Noir, Merlot, White Zinfandel  
Assorted Premium Brands Liquor | \$12ea

## Cash Bar | \$4 per person

Mixer and garnish package for the evening

## Champagne Toast | \$4 per person

*Bartender Required \$100 Flat Fee*  
*Packages are priced per person, per hour, unless noted*





# Elevated Extras

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Does your event include many out-of-town guests? Our elevated extras are additional event options available for your group.

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@terracehotellakeland | terraceweddingslakeland.com





# FAREWELL BRUNCH PLATED

**PRICED \$32 PER PERSON, BASED ON 1-HOUR OF SERVICE**

Menu Includes Orange Juice, Freshly Brewed Coffee & Selection of Teas

## ADVANCED SELECTION OF (3)

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### Lemon Ricotta Pancakes

thick pancakes, local berry compote,  
fresh whipped cream

### Brioche Loaf French Toast

thick cut brioche, berry compote,  
bourbon maple syrup, fresh whipped cream

### Tarragon Chicken Salad on Greens

Roasted Chicken, Shallots, Dried  
Cranberries, House-made Mayo, Tarragon,  
and Celery seed

### Open Face Patty Melt

painted hills beef patty, roasted shallot, wild mushrooms,  
house sauce, gruyere cheese, sunny side up egg, rye bread

### Terrace Frittata

Asparagus, Red Peppers, Mushrooms, and Gruyère  
Cheese, Garnished with Arugula Salad and Crème  
Fraiche

### Avocado Toast

local sour dough, avocado spread, poached  
egg, shaved asparagus, tomato caviar, micro  
greens

### Terrace Chicken Sandwich

chicken breast, avocado, frisee,  
cilantro lime vinaigrette, toasted brioche

### Summer Vegan Platter

Roasted Mediterranean Vegetables,  
Hummus, Baba Ghanoush, and Naan Bread  
(served cold)

### Terrace Salad with Chicken Breast

Mixed Greens, Baby Heirloom Tomatoes,  
Cucumbers, Fresh Strawberries, Roasted  
Pistachios, White Balsamic Vinaigrette

### Fresh Fruit Parfait

Vanilla Yogurt with Seasonal Fresh Berries,  
Granola and a drizzle of Honey

Champagne Toast or Mimosa | \$12 per person



# FAREWELL BRUNCH BUFFETS

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Southern Brunch | \$40  
seasonal fresh fruit  
assorted sweet and savory pastries

scrambled eggs and fresh herbs  
applewood crispy smoked bacon strips  
pan seared sage infused sausage  
breakfast potatoes

selection of 2 entrees

Blackened Salmon served with Southern  
Grits, Asparagus, Citrus Burre Blanc

carved honey ham with brown sugar glaze  
served with freshly baked rolls

airline chicken breast  
cream sauce

summer vegan platter  
Roasted Mediterranean Vegetables,  
Hummus, Baba Ghanoush, and Naan Bread  
(served cold)

Terrace Breakfast | \$28  
seasonal fresh whole fruit  
assorted sweet and savory pastries  
fruit and yogurt parfait shooters

scrambled eggs and fresh herbs  
applewood crispy smoked bacon strips  
pan seared sage infused sausage  
breakfast potatoes

french toast, brioche loaf, bourbon maple syrup

Terrace Continental | \$24  
seasonal fresh whole fruit  
assorted sweet and savory pastries  
fruit and yogurt parfait shooters

build-your-own avocado toast  
farm fresh avocado spread, cotija cheese, limes,  
micro cilantro, roasted garlic, pickled red onions,  
shaved asparagus, balsamic vinegar, evoo

Champagne or Mimosa Toast | \$12 per person



Menu Priced Per Person

Iced Tea, Freshly Brewed Coffee & Selection of Teas

Minimum of 20 guests





# BRUNCH LIBATIONS

*Bartender Required \$100 Flat Fee  
Packages are priced per person, per hour, unless noted*

## **Build-a-Bloody Mary Bar | \$16**

Tito's handmade vodka  
house bloody mary mix  
local hot sauces, black pepper, spices  
celery sticks, brined pickles, kalamata olives  
- each additional hour | \$8

## **Pop-the-Bubbly Bar | \$16**

prosecco  
fresh fruit and assorted fruit juices  
flavored purees  
- each additional hour | \$8

## **Bubbly & Bloody Bar | \$18**

combine both bars for a brunching good time!  
- each additional hour | \$10





# WEDDING CAKE

*featuring our Pastry Chef, Jen!*

## **Simple Elegance | 400**

Two-Tier Cake, Basic Flavor w/ Buttercream, and choice of design (Naked, Smooth, Textured finish)

*includes tasting, cake cutting and cake service*

## **Luxury | 600**

Two-Tier Cake, Signature Flavor, and choice of design (Naked, Smooth, Textured, Elegant Detail Piping)

*includes tasting, cake cutting and cake service*

## **Signature Masterpiece | \$\$\$**

Work with Chef Jen to create the cake of your dreams! Pricing will vary.

*includes consultation, tasting, cake cutting and cake service*

### **Extras**

*(price per slice)*

Fondant \$3

Gumpaste flowers (Price Varies)

Extravagant Detail Piping \$2

Fillings \$2

Alternating Tier Flavors: Simple Elegance \$2 or Luxury \$4





# CAKE FLAVORS

*featuring our Pastry Chef, Jen!*

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## Basic

Vanilla  
Almond  
Chocolate  
Tuxedo  
Marble

## Signature

*(includes filling)*

5 Spice Orange Carrot  
Death by Chocolate  
Italian Cream  
Hazelnut-Cappuccino  
Dark Chocolate Espresso  
Chocolate Raspberry Amaretto  
Strawberries & Cream  
Peanut Butter Cup  
Summer Berry Chantilly (Seasonal)





# DESSERT TABLE

*Work with our in-house Pastry Chef, Jen!*

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Cupcakes - \$48/doz

Mini Crème Puffs/Mini Eclairs - \$36/doz

Cookies/Brownies/Bars - \$42/doz

Chocolate Dipped Strawberries - \$48/doz

Dessert Shooters - \$36/doz

Mini Cheesecakes - \$48/doz

Mini Tarts - \$36/doz



AN UNMATCHED EXPERIENCE IN LAKELAND.

ON MAIN STREET IN THE HEART OF  
DOWNTOWN LAKELAND, OUR HISTORIC  
HOTEL OVERLOOKS LAKE MIRROR AND THE  
PROMENADE. FULLY RESTORED IN 2021,  
THE TERRACE HOTEL LAKELAND TAPESTRY  
COLLECTION BY HILTON IS THE AREAS  
PREMIER HOTEL ACCOMMODATION  
OPTION.

OUR SALES TEAM CAN CREATE A  
CUSTOMIZED SLEEPING ROOM BLOCK FOR  
YOUR GUESTS BEFORE AND AFTER YOUR  
BIG DAY.

