

MARGARITAVILLE
Resort
ORLANDO



Margaritaville Resort Orlando

If you want a relaxing celebration where you and your guests can leave the rest of the world behind, Margaritaville Resort Orlando is the ultimate place to host your Wedding or Special Event. No matter intimate or grand, our island-inspired destination has a venue for you to have the celebration of your dreams.

In addition to our picturesque wedding venues, Margaritaville Resort Orlando also offers mouth-watering, on-site catering for Weddings of all sizes. We have extensive packages which can accommodate every guest - from plated dinners, buffet and station-style menus.

No Wedding would be complete without top-notch accommodations for your guests. At Margaritaville Resort Orlando, every room has a spacious balcony and a view of one of our beautiful lagoon-style pools. Our dedicated, expert Wedding Planners at Margaritaville Resort Orlando cannot wait to help you create the Wedding in a Paradise you have always dreamed of. **One you and your guests will talk about for years to come!**





Wedding Ceremony Packages

50+ Guests - \$2,500.00++

49 Guests or Less - \$1,000.00++

Ceremony Package Inclusions

- Ceremony Rehearsal Location
- White Resin Chairs for Outdoor Ceremonies
- Set Up and Break Down of Space
- Infused Water Station with Choice of Flavor
- Weather Back-up Location
- Complimentary day-of Self-Parking
- Table for Unity Ceremony or Other Items
- Wedding Coordination Services (for 50+ guests)

“With you, I’d walk anywhere”

- JIMMY BUFFETT



Deluxe Wedding Packages

All Packages Include:

Event Space

Choice of Banquet Chairs or Existing Custom Chairs for Reception
Floor Length Table Linens and Napkins of Choice
Set Up and Breakdown of Space
16 X 16 Dance Floor (for indoor events only)
Additional Hour(s) may be added at \$500++ plus Hourly Bar Package Fee

Beverages

Four-Hour Open Bar (Cocktail Hour and Three-Hour Reception)
Butler Passed Champagne or Mini Margaritas upon Arrival to Cocktail Hour
Traditional Champagne Toast
Wine Service with Dinner

Meal Service

One-Hour Cocktail Reception followed by Three-Hour Dinner Reception
Buffet and Plated Dinner Selections
Customized Buttercream Wedding Cake with Coffee Service
Complimentary Cake Cutting
Dietary Restriction Meals Upon Request

Additional Meals

Young Adults (13yrs - 20yrs) - \$15 less than Package Price
Children's Meals (4yrs - 12yrs) - \$40 per child
Vendor Meals - \$40 per person

Bar Packages Exclude Shots, Cordials & Frozen Drinks
All Pricing is Subject to 26% Taxable Service Charge & Applicable State Tax
Prices are Subject to Change
Children's Meal consists of Chicken Fingers, Fries & Fruit Cup
Vendor Meals consists of Chef's Choice of Plated Dinner
Menu Pricing is Subject to Change



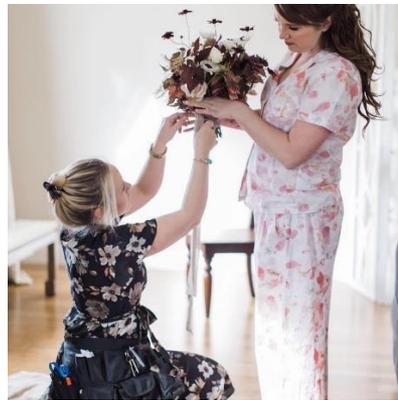
Wedding Coordination Services

At Margaritaville, we understand how important it is to make your very special day flawless in every aspect.

A Professional Wedding Coordinator is essential in ensuring that your wedding is enjoyable and stress-free. We want you and your loved ones to experience your wedding to the fullest. This is why we have collaborated with two amazing Wedding Event Companies to provide Coordination Services for all of our Weddings. Weddings with 49 guests or less may add Wedding Coordination Services for an additional fee.

Now that you have secured your wedding date at Margaritaville, their team will put together your wedding day logistics. They will create and manage your timeline, communicate with your selected Vendors, be present at wedding tasting and final walk through, coordinate your ceremony rehearsal and handle all of the important details, reception management, oversee vendor set-up and breakdown, and be right by your side on your wedding day. In addition, they will conduct an onboarding consultation and from there will continue to share ideas on how to make your Margaritaville experience unique to you both.

These professionals will bring down the levels of uncertainty and show you a clear path to bringing your vision to life so you can get back to the more important things – allowing you to enjoy this time to the fullest before you turn the page to a new chapter in your lives together. When you look back, we want you to remember this small chapter in life as one of the BEST times ever!





Paradise Package \$180

FOUR HOUR OPEN BAR

New Amsterdam Vodka, New Amsterdam Gin, Jim Beam Black Label Whiskey, Mi Campo Blanco Tequila, Cruzan Light Rum, Monkey Shoulder Scotch, Imported and Domestic Beers, Wycliff Sparkling, Proverb Chardonnay, Pinot Grigio, Pinot Noir, Sauvignon Blanc, Merlot and Cabernet Sauvignon

COCKTAIL HOUR

Cheese & Charcuterie Display

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Artisanal Breads

Selection of Two Passed Hors d'oeuvres

FIRST COURSE

(SELECT ONE)

Floral Field Green Salad

Vine Ripe Tomato, Cucumber, Goat Cheese, Dried Cranberries, Spiced Pecans, Citrus Vinaigrette

Margaritaville Caesar Salad

Heart of Romaine, Applewood Bacon, Crispy Parmesan Cheese, Caesar Dressing

ENTRÉE

(SELECT ONE DUET PLATE)

Pan Seared Chicken, Lemon Thyme Jus & Herb Marinated Shrimp

Garlic Whipped Potato, Season Vegetable, Lemon Beurre Blanc

Braised Short Ribs, Wild Mushroom Demi & Pan Seared Salmon

Garlic Whipped Potato, Season Vegetable

CUSTOM WEDDING CAKE WITH COFFEE SERVICE

26% Taxable Service Charge & Applicable State Tax will Apply

Island Oasis Package \$200

FOUR HOUR OPEN BAR

Wheatley Vodka, Bombay Sapphire Gin, Four Roses Small Batch Whiskey, Espolon Blanco Tequila, Flor De Cana 4 Year White Rum, Macallan 12 Year Scotch, Imported and Domestic Beers, La Marca Sparkling, Trincherro Trinity Oaks Chardonnay, Pinot Grigio, Pinot Noir, Sauvignon Blanc, Merlot and Cabernet Sauvignon

COCKTAIL HOUR

Cheese & Charcuterie Display

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Artisanal Breads

Selection of Three Passed Hors d'oeuvres

FIRST COURSE

(SELECT ONE)

Caprese Salad

Baby Arugula, Heirloom Tomato, Fresh Mozzarella, Toasted Almonds, Basil Pesto Dressing

Greek Salad

Heart of Romaine, Cherry Tomato, Black Olives, Sweet Peppers, Feta Cheese, Red Onion, Greek Vinaigrette Dressing

Floral Field Green Salad

Vine Ripe Tomato, Cucumber, Goat Cheese, Dried Cranberries, Spiced Pecans, Citrus Vinaigrette

PREMIUM ENTRÉE

(SELECT ONE DUET PLATE)

Filet Mignon, Port Wine Demi & Grilled Chile Lime Shrimp

Buttermilk Chive Whipped Potato, Seasonal Vegetable

Pan Seared Herb Marinated Chicken & Citrus Glazed Fresh Catch

Parmesan & Mushroom Risotto, Seasonal Vegetable, Lemon Beurre Blanc

CUSTOM WEDDING CAKE WITH COFFEE SERVICE

26% Taxable Service Charge & Applicable State Tax will Apply



Happily Ever After Package \$220

FOUR HOUR OPEN BAR

Tito's Vodka, Sipsmith Gin, Woodford Reserve Whiskey, El Tesoro Reposado Tequila, Diplomatico Reserva Rum, The Dalmore 12 Year Scotch, Imported and Domestic Beers, Lucien Albrecht Brut Rose Sparkling, Chalk Hill Chardonnay, Acrobat Pinot Grigio, Dashwood Sauvignon Blanc, Banshee Pinot Noir, Firestone Merlot and Sebastiani Cabernet Sauvignon

COCKTAIL HOUR

Cheese & Charcuterie Display

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Artisanal Breads

Select Four Passed Hors d'oeuvres

Choice of One Action Station

FIRST COURSE

(SELECT ONE)

Caribbean Grain Salad

Heart of Romaine, Chickpeas, Black Beans, Fresh Corn, Sweet Peppers

Greek Salad

Heart of Romaine, Cherry Tomato, Black Olives, Sweet Peppers, Feta Cheese, Red Onion, Greek Vinaigrette Dressing

Floral Field Green Salad

Vine Ripe Tomato, Cucumber, Goat Cheese, Dried Cranberries, Spiced Pecans, Citrus Vinaigrette

LUXURY ENTRÉE

(SELECT ONE DUET PLATE)

Filet Mignon & Florida Lobster Tail

Buttermilk Chive Whipped Potatoes, Demi Mushroom, Seasonal Vegetable

Pan Seared Chicken & Lemon Herb Grouper

Parmesan Risotto, Grilled Asparagus, Baby Carrots

DESSERT BAR

(SELECT SIX TO BE DISPLAYED)

Tarts & Cake

Dulce De Leche Cheesecake, NY Cheesecake, Chocolate Banana Tart, Chocolate Cake, Hazelnut Fig Tart, Key Lime Pie Tart

Verrines

Peach Cobbler Verrine, Piña Colada Cheesecake Mousse, White Chocolate Banana Verrine, Tiramisu, Mango Verrine, Chocolate Mousse

CUSTOM WEDDING CAKE WITH COFFEE SERVICE

26% Taxable Service Charge & Applicable State Tax will Apply

The Island Buffet Menu \$175

FOUR HOUR OPEN BAR

New Amsterdam Vodka, New Amsterdam Gin, Jim Beam Black Label Whiskey, Mi Campo Blanco Tequila, Cruzan Light Rum, Monkey Shoulder Scotch, Imported and Domestic Beers, Wycliff Sparkling, Proverb Chardonnay, Pinot Grigio, Pinot Noir, Sauvignon Blanc, Merlot, and Cabernet Sauvignon

COCKTAIL HOUR

Cheese & Charcuterie Display

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Artisanal Breads

Select Two Passed Hors d'oeuvres

ENTRÉES

Tomato & Avocado Salad

Cherry Tomatoes, Avocado, Red Onions, Cilantro Lime Ranch

Spring Greens Fruit Salad

Heart of Romaine, Fresh Strawberries, Blueberry, Blackberries, Cranberries, Goat Cheese, Toasted Walnuts with Balsamic Vinaigrette Dressing

Blackened Mahi

Grilled Pineapple Relish & Corn Salsa

BBQ Jerk Chicken

Sweet Plantain Hash

Churrasco Skirt Steak

Cilantro Chimichurri



ACCOMPANIED WITH

Black Beans

Coconut Infused or Cilantro Lime Rice

Pineapple Jalapeño Cole Slaw

Grilled Seasonal Vegetables

CUSTOM WEDDING CAKE WITH COFFEE SERVICE

*Buffet Attendant Fee Required - \$250 per 50 Guests
26% Taxable Service Charge & Applicable State Tax will Apply*

The "Buffett" Wedding Buffet Menu \$200

FOUR HOUR OPEN BAR

Tito's Vodka, Sipsmith Gin, Woodford Reserve Whiskey, El Tesoro Reposado Tequila, Diplomatico Reserva Rum, The Dalmore 12 Year Scotch, Imported and Domestic Beers, Lucien Albrecht Brut Rose Sparkling, Chalk Hill Chardonnay, Acrobat Pinot Grigio, Dashwood Sauvignon Blanc, Banshee Pinot Noir, Firestone Merlot and Sebastiani Cabernet Sauvignon

COCKTAIL HOUR

Cheese & Charcuterie Display

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Artisanal Breads

Selection of Four Passed Hors d'oeuvres

SALADS (CHOICE OF TWO)

Margaritaville Caesar Salad

Heart of Romaine, Applewood Bacon, Crispy Parmesan Cheese, Caesar Dressing

Floral Field Caesar Salad

Vine Ripe Tomato, Cucumber, Goat Cheese, Dried Cranberries, Spiced Pecans, Citrus Vinaigrette

Floral Citrus Wedge Salad

Citrus Segments, Cherry Tomatoes, Candied Pineapple, Toasted Almond, Blue Cheese Crumbles, Applewood Bacon, Creamy Mango Dressing

ENTREES (CHOICE OF THREE)

Grilled Chicken Breast with Rosemary Jus

Grilled Florida Catch with Mango Salsa

Pork Loin Mojo Marinated

Churrasco Skirt Steak with Chimichurri

SIDES (CHOICE OF TWO)

Boursin Macaroni & Cheese

Herb Roasted Potatoes

Cilantro Lime Rice

Sautéed Broccolini

Honey Glazed Baby Carrots

Seasonal Mixed Vegetables

CUSTOM WEDDING CAKE WITH COFFEE SERVICE



*Buffet Attendant Fee Required - \$250 per 50 Guests
26% Taxable Service Charge & Applicable State Tax will Apply*

Basic Stations \$135

THREE-HOUR OPEN BEER, WINE & MARGARITA BAR

Imported and Domestic Beers, Proverb Wine, House Margarita

DINNER RECEPTION

Selection of Three Passed Hors d'oeuvres

Selection of (1) One Deluxe Display

Selection of (1) One Splendid Station

Buttercream Wedding Cake with Coffee Service

Minimum of 30 Guests | Chef Attendant Additional Fee \$250 per Station

All Dinner Stations are Based on One Half Hour of Passed Hors d'oeuvres and One and ½ Hour Stations



Full Dinner Stations \$200

FOUR HOUR OPEN BAR

Tito's Vodka, Sipsmith Gin, Woodford Reserve Whiskey, El Tesoro Reposado Tequila, Diplomatico Reserva Rum, The Dalmore 12 Year Scotch, Imported and Domestic Beers, Lucien Albrecht Brut Rose Sparkling, Chalk Hill Chardonnay, Acrobat Pinot Grigio, Dashwood Sauvignon Blanc, Banshee Pinot Noir, Firestone Merlot and Sebastiani Cabernet Sauvignon

COCKTAIL HOUR

Selection of Three Passed Hors d'oeuvres

DINNER RECEPTION

Selection of (2) Two Splendid Stations

Selection of (1) One Carnivorous Habits Carving Stations

Buttercream Wedding Cake with Coffee Service

Minimum of 30 Guests | Chef Attendant Additional Fee \$250 per Station

All Dinner Stations are Based on One Half Hour of Passed Hors d'oeuvres and One and ½ Hour Stations

Upgraded Linens & Napkins Included (Choice of Color)

Stations and Displays not included in Chef Grand Tasting. See Catering Manager for details.

Deluxe Displays

Cheese & Charcuterie Display

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Artisanal Bread

Vegetable Crudité

Individual Made, Bell Peppers, Celery, Carrots, Cherry Tomato, Hummus, Ranch, Red Pepper Coulis

Mini Sliders in Paradise (Choose Two)

Cheddar Burgers, Southern Style Buttermilk Chicken, Slow Braised Short Rib or Lump Crab Cake all on Brioche Rolls. Condiments, Creamy Buttermilk Coleslaw and Applewood Smoked Bacon & Sour Cream Potato Salad included.

Bruschetta

Rosemary Garlic Olive Oil, Red Pepper Roquefort Cheese, Hummus, Tomato Basil Relish, Grilled Breads

DISPLAYS NOT INCLUDED IN PACKAGES

Jumbo Shrimp Cocktail – MARKET PRICE

Local Jumbo Shrimp Displayed on Crushed Ice, Cocktail Sauce, Remoulade, Lemon Stars

Wharfside Chilled Seafood Display – MARKET PRICE

Freshly Shucked Clams, Oysters, Jumbo Shrimp, Crab Legs, Cocktail Sauce, Remoulade, Lemon Wedges



Passed Hors d'Oeuvres

(BASED ON ONE HOUR OF BUTLER SERVICE)

HOT

Coconut Crusted Chicken Tenders with Curry Aioli
Coconut Dusted Shrimp, Honey Mustard
Lava Shrimp with Chili Lime Aioli
Mini Cheeseburgers in Paradise
Franks En Croute, Mayo Mustard
Chicken Satay, Chipotle Aioli
Broiled Scallops Wrapped Applewood Smoked Bacon (GF)
Conch Fritters, Fire Roasted Pepper Cajun Remoulade
Beef Empanadas, Spicy Aioli
Chicken Empanadas, Sriracha Aioli
Vegetable Spring Roll, Sweet Chili Sauce
Mini Cuban Sandwich
Teriyaki Meatballs

COLD

Tomato Bruschetta, Balsamic Glaze
Beef Tenderloin on Garlic Crostini
Peruvian Shrimp Ceviche, Mini Martini (GF)
Peruvian Fish Ceviche, Mini Martini (GF)
Blackened Shrimp with Plantain Tostones Avocado Salsa (GF)
Tuna Bubu Arare, Balsamic Truffle (GF)
Tomato & Mozzarella Caprese, Balsamic Glazed (GF)
Jerk Salmon Bites, Mango Relish

*Additional Display Stations at \$18++ Per Person
30 Guest Minimum • \$250++ Fee Will Apply to Groups Less Than 30 Guests*

Splendid Stations

All Stations Require Chef Attendant Fee \$250 - • Stations are Priced as Enhancement to Meal or Package / Additional Splendid Stations at \$25 Per Person

Fajita Festival

Beef Fajitas and Chicken Pastor Tacos, Black Beans, Tomato Salsa Picante, Guacamole, Shredded Jack Cheese, Cilantro Crème, Warm Soft Flour and Corn Tortillas

Rasta Pasta Station

Penne and Bowtie Pasta, Chunky Tomato Basil and Alfredo Sauce, Grilled Chicken, Grilled Asparagus, Roasted Peppers, Mushrooms, Grated Parmesan Cheese, Garlic Bread

Killer Mac & Cheese Station

Chicken, Shrimp, Cavatappi, Boursin Cream Sauce, Asiago Crust

Volcano Nacho Bar

Fresh Guacamole, Sour cream, Pico, Jalapenos, Shredded Jack & Cheddar, Volcano Chili, Jalapenos, Cheese Sauce, Yellow Corn Tortillas

Dim Sum & Stir Fry

Vegetable Dumplings, Pork Pot Sticker, Vegetable Spring Roll
Made to Order Stir Fry: Lo Mein Noodle, Hoisin, Ginger & Pad Thai Sauce, Marinated Beef, Chicken, Shrimp, Broccoli, Carrots, Mushrooms, Onions, Peppers, Scallions, Snow Peas

Parrothead Potato

Yukon Whipped Mashed, Sour Cream, Chopped Scallions, Crumbled Bacon, Freshly Grated Parmesan, Shredded Cheddar, Caramelized Onions, Sautéed Mushrooms

Food Truck (Inspired)

Korean Tacos, Marinated Short Rib, Spicy Slaw, Sriracha Aioli
Gnocchi Mac & Cheese, Boursin Cream, Scallions, Bacon
Parmesan Pangrattato Truffle Pomme Frites, Parmesan Cheese, Fresh Herbs

Carnivorous Habits

Carving Stations - Minimum of 30 Guests. Carving Time is 60 Minutes.

Artisan Bakery Breads Included

- Giant Grouper, Mango Relish - MARKET PRICE
- Roasted Tenderloin, Red Wine Bordelaise - MARKET PRICE
- Whole Roasted Turkey, Cranberry Chutney - \$28
- Jamaican Jerk Pork, Mango Papaya Chutney - \$24



Wastin' Away in Margaritaville...After Hours

"Something Salty" After Party \$ 35 (Select Three)

Pretzel Sticks with Cheese
Mini Adult Grilled Cheese with Tomato Bisque
Truffle Parmesan Fries
Franks en Croute
Mini Cheeseburgers in Paradise
Mini Bowls of Mac and Cheese with Assorted Toppings
Assorted Pizzas (Pepperoni, Cheese, & Veggie)

\$8 per Additional Item

"Something Sweet" After Party \$ 35 (Select Three)

Brownies & Blondies
Cheesecake
Almond Cookies
Panna Cotta with Berries
S'more Cookie Bar
Rum Cake
Hot Chocolate Station
Iced Coffee Station

\$8 per Additional Item

End of the Night in Margaritaville...Late Hours

Plated \$40 - (per dessert, per person)

Panna Cotta, Citrus Sauce Berry Compote
PB Chocolate Torte, Wine Gel Sauce
Raspberry Pistachio Tart
Framboise White Chocolate Rocher

Mango Passion Fruit Tart
NY Cheesecake, Raspberry Sauce
S'more Cake, Toasted Merengue
Key Lime Pie



The Night Before

All Menus are Served Family Style

Select One Menu

Two Hour Beverage Service

Includes Beer, Wine, Parrot Rum Punch, Iced Tea & Coffee

Frank & Lola Dinner Menu \$85

FIRST COURSE

Caesar Salad - Aged Parmesan, Herb Garlic Croutons, House-made Dressing

SECOND COURSE (CHOOSE TWO ENTREES)

Chicken Parmesan - San Marzano Tomato Sauce, Herb Crust, Melted Burrata Cheese, Fresh Penne Pasta

Giant Meatball - House Blend of Pork, Veal, and Beef, Pomodoro Sauce, Fresh Black Pepper, Rotini Pasta, Parmesan Cheese

Roasted Vegetable Pasta - Seasonal Vegetables, Spinach & Basil Pesto, Fresh Penne Pasta

UPCHARGE \$16

Shrimp Scampi - Heirloom Tomato Vinaigrette, Fresh Garlic & Basil over a Bed of Meyer Lemon Ricotta Ravioli

Lobster Risotto - Maine Lobster Sautéed in a Garlic Herb Butter, Roasted Seasonal Vegetables, Basil Pesto Risotto

THIRD COURSE

Lemon Meringue Tarts & Tiramisu Shooters



The Mañana Dinner Menu \$100

FIRST COURSE

Baby Field of Greens - Red Onions, Cucumber, Grape Tomatoes, Balsamic Vinaigrette

SECOND COURSE

Grilled Half Chicken with Onion Demi-Glaze
Grilled New York Strip Steak with Béarnaise

FAMILY STYLE SIDES (CHOOSE TWO)

Boursin and Smoked Gouda Mac and Cheese
Roasted Seasonal Vegetables
Roasted Garlic Mashed Potatoes
Vegetable Rice Pilaf
Herb Roasted Potatoes
Steamed Broccolini with Roasted Tomatoes
Grilled Asparagus

THIRD COURSE

Chocolate Cake & Passion Fruit Crème Brûlée

Bartender Fees Waived

The Day After

The Beachcomber \$40

Fresh Squeezed Orange and Grapefruit Juice
Fresh Brewed Coffee, Decaf, Hot Tea, Iced Tea
Tropical Fruit Display with Melon and Berries
Regular & Wheat Croissant and Assorted Muffins
Assorted Bagels, Cream Cheese, Preserves
Steel Cut Oatmeal, Honey, Raisins and Brown Sugar
Breakfast Sandwich's: English Muffin with Scrambled Egg, Sausage,
Cheddar Cheese and Egg White, Spinach, Mushrooms, Roasted Tomato
Parmesan Cheese

Savannah Fare You Well \$60

Freshly Squeezed Orange and Grapefruit Juice
Fresh Brewed Coffee, Decaf, Hot Tea, Iced Tea
Caprese Salad with Local Florida Tomatoes
Sliced Seasonal Fresh Fruit
Fresh Baked Muffins
Texas Style French Toast, with Warm Maple Syrup
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Country Sausage Links
Yukon Gold Home Fried Potato
Chicken Salad with Mini Croissants
Assorted Desserts

30 Guest Minimum • \$250 Fee Will Apply to Groups Less Than 30 Guests
26% Taxable Service Charge & Applicable State Tax will Apply

Chef's Omelets Station \$20 (Add On)

Farm Fresh Hand Tossed Omelets
Assorted Fresh Toppings and Breakfast Meats
Chef Attendant Fee \$250

Mimosas Bar \$45 per bottle / 6-8 Servings per bottle

House Champagne
Fresh Orange Juice and Cranberry Juice
Assorted Garnishments

Alcohol Packages may be Added



*“No Great Story Ever Started
with Eating Salad”*

- JIMMY BUFFETT



Essential Bar

\$12 each Additional Hour

New Amsterdam Vodka, New Amsterdam Gin, Jim Beam Black Label Whiskey, Mi Campo Blanco Tequila, Cruzan Light Rum, Monkey Shoulder Scotch, Imported and Domestic Beers, Wycliff Sparkling, Proverb Chardonnay, Pinot Grigio, Pinot Noir, Sauvignon Blanc, Merlot and Cabernet Sauvignon

Exceptional Bar

\$14 each Additional Hour

Wheatley Vodka, Bombay Sapphire Gin, Four Roses Small Batch Whiskey, Espolon Blanco Tequila, Flor De Cana 4 Year White Rum, Macallan 12 Year Scotch, Imported and Domestic Beers, La Marca Sparkling, Trincherro Trinity Oaks Chardonnay, Pinot Grigio, Pinot Noir, Sauvignon Blanc, Merlot and Cabernet Sauvignon

Extraordinary Bar

\$16 each Additional Hour

Tito's Vodka, Sipsmith Gin, Woodford Reserve Whiskey, El Tesoro Reposado Tequila, Diplomatico Reserva Rum, The Dalmore 12 Year Scotch, Imported and Domestic Beers, Lucien Albrecht Brut Rose Sparkling, Chalk Hill Chardonnay, Acrobot Pinot Grigio, Dashwood Sauvignon Blanc, Banshee Pinot Noir, Firestone Merlot and Sebastiani Cabernet Sauvignon

Imported Beer

Corona, Corona Light, Heineken and Heineken 0.0 (Non-Alcoholic)

Domestic Beer

Landshark, Budweiser, Bud Light, Miller Light, and Sam Adams Boston Lager

*Photo Credit & Thank You
Munoz Photography
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8000 Fins Up Circle | Kissimmee, FL 34747

Phone: (407) 891-4171

www.margaritavilleresortorlando.com

Weddings@Margaritavilleresortorlando.com