



Catering Menu

Holiday Inn
RESORT
— BY IHG —

ORLANDO SUITES - WATERPARK

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Holiday Inn **RESORT** — BY IHG —

ORLANDO SUITES - WATERPARK

We are honored by your interest in celebrating at the Holiday Inn Resort Orlando Suites – Waterpark, a vibrant family-friendly destination just minutes from Walt Disney World® Resort. Our 24-acre property offers spacious suites, exciting amenities, and warm hospitality—creating the perfect backdrop for weddings, reunions, and special events.

Our flexible indoor and outdoor venues accommodate ceremonies, receptions, banquets up to 120+ guests, classroom setups, and multi-day conferences. With 777 1-, 2-, and 3-bedroom suites, your guests will enjoy comfort, convenience, and plenty of space to relax. Our culinary team provides customizable banquet menus featuring fresh ingredients and thoughtful presentation. Whether you envision an intimate gathering or a lively celebration, our event specialists are here to ensure your day is seamless, joyful, and unforgettable.

Dedicated Event Support

Preparing for your event is a special time, and our team is here to guide you every step of the way. Our event specialists can help you customize a package that reflects your style, ensuring your celebration is effortless, joyful, and truly unforgettable.

All prices are subject to a 23% Service Charge and 6.5% Sales Tax.



BREAKFAST & BRUNCH

All buffets require a minimum of 30 guests.

All selections include orange juice, Premium coffee, Premium Decaffeinated, and Bigelow Tea Selections
All prices subject to 23% service charge and applicable sales tax.

THE FIRST CHOICE

\$22pp | Minimum of 40 guests

- Chilled Juice
- Fluffy Scrambled Eggs
- Choice of Bacon, Sausage or Ham
- Breakfast Potatoes
- White or Wheat Toast
- Assorted Pastries & Muffins

THE ELITE

\$25pp

- Chilled Juice
- Sliced Seasonal Fresh Fruit
- Omelets or Fluffy Scrambled Eggs
- Choice of Bacon, Sausage or Ham
- Breakfast Potatoes
- Waffle, Pancakes or French toast
- Assorted bread

GRAND BUFFET

\$30pp

- Chilled Juice
- Sliced Fresh Seasonal Fruits
- French Toast
- Omelet or Fluffy Scrambled Eggs
- Croissants, Muffins & Pastries
- Breakfast Sausage & Bacon
- Assorted Yogurt
- Assorted Dry Cereals

Select One item from EACH category:

- Sweet: French toast, waffles, or sweet oats
- Savory: breakfast sausage or bacon

BREAKFAST & BRUNCH ADDITIONS

Bacon, breakfast
sausage or chicken
sausage | \$6pp

Breakfast potatoes |
\$6pp

French toast, whipped
crème fraîche, maple
syrup \$6pp

Oats, sweet or savory
\$8pp

Breakfast sandwich,
ham, cheese, English
muffin
\$10 each

Bagels and smear |
\$8pp

Smoked salmon,
capers, herbed cream
cheese, bagel chips |
\$12pp

Mimosa Bar | \$10PP

OMELETTE STATION ADDITION

\$35pp | \$250 Chef Attendant at 1 per 35
guests - 2 hours service

- Made to order omelets with seasonal produce, cheeses, and meats
- Egg whites and made to order eggs available

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LUNCH

All prices are subject to a 23% Service Charge applicable sales tax.

All salad entrees include rolls and butter, Premium Coffee, Premium Decaffeinated Coffee, Bigelow Tea Selections and your choice of one of the following: Seasonal Cookie or Fudge Brownie

CAESAR SALAD

\$18pp - Minimum 12 guests

- Crisp Romaine with Fresh Grated Parmesan Cheese & Garlic Croutons served with Creamy Caesar Dressing

Optional Add on

Select One

- Chicken \$4.00
- Shrimp \$6.00
- Steak \$8.00

Cobb Salad

\$23pp - Minimum 12 guests

Crumbled Bacon, Sliced Avocado, Crumbled Blue Cheese, Tomato, Diced Chicken & Hard Boiled Egg over Crisp Garden Greens

BOXED LUNCH

\$25pp | Minimum of 25 guests

Chefs choice of three cold sandwiches, whole fruit, bag of kettle chips, cookie, bottle of water.

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DELI LUNCH

All prices are subject to a 23% Service Charge applicable sales tax.

All price are subject to change

All Luncheon Premium Coffee, Premium Decaffeinated Coffee, Bigelow Tea Selections
25 person minimum required

The Wrap

\$24 pp

- Large Flour Tortilla Filled with Grilled Chicken, Pepper Jack Cheese, Shredded Lettuce, Tomato & Cilantro Mayonnaise
- Chef's Choice salad
- Fresh Baked Cookie

Deli Platter

\$25pp

- Select Cuts of Roast Beef, Ham, Turkey & Cheeses Served with Chef's Choice salad, Pickles & Tomato Garnish
- Fresh Baked Cookie

Croissant Sandwich

\$26pp

- Thinly Sliced Breast of Turkey & Ham on a Freshly Baked Croissant with Sliced Fresh Seasonal Fruit,
- Chef's Choice salad
- Fudge Brownie

BOXED LUNCH

\$22pp

Chefs choice of three cold sandwiches, whole fruit, bag of kettle chips, cookie, bottle of water.

Deli Buffet

\$29pp - 50 Person Minimum

- Assorted Platters of Roast Beef, Ham, Turkey & Cheeses
- Chef's Tossed Green Salad, Caesar Salad, Coleslaw, Potato Salad (Choice of two salad)
- Sliced Fresh Seasonal Fruit
- Assorted Breads & Rolls
- Fresh Baked Cookies

With Hot Soup

+\$3.00 per person

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PLATED LUNCH

Plated Lunch includes Starter, Seasonal Vegetables, Rice or Potato, Rolls & Butter, Premium Coffee, Premium Decaffeinated Coffee, and Bigelow Tea Selections
All prices are subject to a 23% Service Charge applicable sales tax.
Add on: Desserts

Starters

Choice of One

Tossed Garden Greens
Caesar Salad
Fresh Seasonal Fruit
Chef's Choice salad

Vegetables

Choice of One

Julienne of Vegetables
Chef's mix vegetables
Glazed Baby Carrots
Green Beans Almondine
Butter Broccoli

Potatoes & Rice

Choice of One

Baked Potatoes
Oven Roasted Red Potatoes
Baked Mac-Cheese
Chef's Choice rice
Garlic Mashed Potatoes

Entrée

Priced per person

Chicken Breast	Chimichurri or Marsala Sauce	\$28.00
Flank Steak	Chimichurri or Marsala Sauce	\$35.00
Grilled Salmon	Lemon burre blanc	\$35.00
Chicken Piccata	Lemon Caper Sauce	\$28.00
Pasta Primavera	Marinara or Alfredo Sauce	\$27.00
Roast Prime Rib	English Cut, Au Jus	\$45.00
Roast Loin of Pork	Sundried Cherry Demi Glaze	\$29.00

Dessert

Add on \$8.00 pp

Dubai Chocolate cake
Chocolate Cake
Confetti Cake
Strawberry Cheesecake
Key Lime Pie
Jumbo Cookies

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LUNCH BUFFET

Lunch Buffet includes two salads, two proteins, two starches.
All prices are subject to a 23% Service Charge applicable sales tax.
50 person minimum required
Add on: Desserts

Ranch Roundup

\$34 pp

Choices of two salads, two proteins, two starches

Salads

Choice of two

Tossed Garden Greens
Coleslaw
Sliced Fresh Seasonal Fruit
Potato Salad

Starches

Choice of Two

Mash Potatoes
BBQ Baked Beans
Corn on the Cobb
Corn Bread

Protein

Choice of Two

Barbecued Brisket of Beef
Barbecued Chicken
Trout or Salmon

Dessert

Add on \$8.00 pp

Dubai Chocolate cake
Chocolate Cake
Confetti Cake
Strawberry Cheesecake
Key Lime Pie
Jumbo Cookies

Leaning Tower

\$34 pp

Choices of two salads, two proteins, two starches

Salads

Choice of two

Antipasto Salad
Caesar Salad
Pasta Primavera Salad
Sliced Fresh Seasonal Fruit

Starches

Choice of Two

Vegetable Lasagna
Zucchini Provencal
Eggplant Parmesan
Garlic Bread
Penne Pasta
2 sauce choices

- Alfredo
- Marinara
- Pink Vodka Sauce
- Pesto

Protein

Choice of Two

Chicken Parmesan
Pork Loin
beef Marsala
Salmon

Dessert

Add on \$8.00 pp

Dubai Chocolate cake
Chocolate Cake
Confetti Cake
Strawberry Cheesecake
Key Lime Pie

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LUNCH BUFFET

Lunch Buffet includes two salads, two proteins, two starches.
All prices are subject to a 23% Service Charge applicable sales tax.
35 person minimum required
Add on: Desserts

Backyard BBQ

\$34 pp

Choices of two salads, two proteins, two starches

Salads

Choice of two

Tossed Garden Greens
Coleslaw
Potato Salad
Green Beans

Starches

Choice of Two

Corn on the Cobb
Baked Potatoes
Baked Beans
Texas Toast

Protein

Choice of Two

Char-Grilled Hamburgers
Roasted Chicken
Beef Hotdog
BBQ Chicken
BBQ Pork
BBQ Beef Brisket

Dessert

Add on \$8.00 pp

Dubai Chocolate cake
Chocolate Cake
Confetti Cake
Strawberry Cheesecake
Key Lime Pie

Luncheon Buffet

\$34 pp

Choices of two salads, two proteins, two starches

Salads

Choice of two

Tossed Garden Greens
Caesar Salad
Sliced Fresh Seasonal Fruit
Penne Pasta Salad

Starches

Choice of Two

Chef's Choice rice
Oven Roasted Red Potatoes
Green Beans Almondine
Glazed Baby Carrots
Rolls & Butter
Mash Potatoes

Protein

Choice of Two

Chicken Marsala
Fillet of Salmon
Roast Pork Loin

Dessert

Add on \$8.00 pp

Dubai Chocolate cake
Chocolate Cake
Confetti Cake
Strawberry Cheesecake
Key Lime Pie

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LUNCH BUFFET

Lunch Buffet includes two salads, two proteins, two starches.
All prices are subject to a 23% Service Charge applicable sales tax.
35 person minimum required
Add on: Desserts

Taste of Mexico

\$36 pp

Choices of two salads, two proteins, two starches

Salads

Choice of two

Ensalada Verde

Corn & Bean Salad

Pico de gallo

Sliced Fresh Seasonal
Fruit

Starches

Choice of Two

Cheese Enchilada

Mexican Rice

Refried Beans

Flour Tortillas

Protein

Choice of Two

Chicken tinga

Carne Asada

Ground Beef

Dessert

Add on \$8.00 pp

Churros

Tres Leches Cake

Dubai Chocolate cake

Chocolate Cake

Confetti Cake

Strawberry

Cheesecake

Key Lime Pie

Taste of Puerto Rico

\$36 pp

Choices of two salads, two proteins, two starches

Salads

Choice of two

Pico de gallo

Garden Salad with

Assorted Dressings

Creamy Macaroni

Salad (Ensalada de
Coditos)

Fresh Seasonal Fruit
Salad

Starches

Choice of Two

Yellow Rice with

Pigeon Peas

Garlic Yuca

Sweet Fried

Plantains

Protein

Choice of Two

Chimichurri Skirt Steak

Slow-Roasted Pernil

Herb-Roasted Chicken

Breast with Lemon

Garlic Sauce

Dessert

Add on \$8.00 pp

Dubai Chocolate cake

Chocolate Cake

Confetti Cake

Strawberry

Cheesecake

Key Lime Pie

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MEETING BREAKS

Meeting breaks prices reflect 60 minutes of service.
Meeting Breaks Includes: Premium Coffee, Premium Decaffeinated Coffee,
Bigelow Tea Selections

Consumption is unavailable Meeting Breaks

All prices are subject to a 23% Service Charge applicable sales tax.

To Your Health

\$22pp - 25 Person Minimum

- Sliced Fresh Seasonal Fruit
- Assorted Granola Bars & Fruit Yogurt
- Blueberry & Bran Muffins
- Juices & Bottled Waters

Chocoholic's Delight

\$25pp - 25 Person Minimum

- Assortment of Chocolate Bars
- Freshly Baked Chocolate Chip Cookies
- Chocolate Fudge Brownies
- Chocolate Cake
- Assorted Soft Drinks & Bottled Waters

Junk Food Bar

\$20pp - 25 Person Minimum

- Assortment of Potato Chips, Pretzels & Popcorn
- Assortment of Candy
- Assorted Soft Drinks & Bottled Waters
- Herbal Tea Selections

Energy Break

\$25pp - 25 Person Minimum

- Assorted Waters
- Assorted Energy Bars & Fruit Kabobs
- Regular & Sugar Free Energy Drinks
- Assorted Sodas & Juices

Make Your Own Sundae Bar

\$250 per 25 Person Minimum guest - station incurs a chef attendant fee of \$150.

- Vanilla Ice Cream, Chocolate Chips, Nuts, Cherries
- Bananas, Whipped Cream, Chocolate,
- Caramel & Strawberry Syrups
- Assorted Soft Drinks & Bottled Waters

BEVERAGES

A la carte pricing \$5 each

- San Pellegrino bottled water
- Fiji
- La Colombe canned cold brew
- La Colombe canned latte
- lemonade
- Iced Tea

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A LA CARTE BREAK SELECTIONS

A La Carte breaks Selection prices reflect 60 minutes of service.
All prices are subject to a 23% Service Charge applicable sales tax.
Minimum 2 dozen.

Baked Goods

Assorted Breakfast Pastries	\$42.00 Dozen
Croissants	\$42.00 Dozen
Assorted Muffins	\$42.00 Dozen
Assorted Bagels & Cream Cheese	\$45.00 Dozen
Assorted Jumbo Cookies	\$36.00 Dozen
Chocolate Brownies	\$36.00 Dozen

Fruit & Nuts

Sliced Fresh Seasonal Fruits (25 servings)	\$150.00 Tray
Fresh Fruit Kabobs	\$5.50 Each
Fruit Yogurt	\$4.50 Each
Parfait Cups	\$8.00 Each
Mixed Nuts	\$38.00 Pound

Beverages

Premium Coffee	\$54.00 Gallon
Premium Decaffeinated Coffee	\$54.00 Gallon
Selection of Bigelow Tea	\$54.00 Gallon
Iced Tea	\$42.00 Gallon
Lemonade	\$42.00 Gallon
Fruit Punch	\$42.00 Gallon
Milk	\$15.00 Gallon
Fruit Juices	\$4.00 Each
Soft Drinks	\$4.00 Each
Bottled Water	\$4.00 Each

Energy Break

\$25pp - 30 Person Minimum

- Assorted Waters
- Assorted Energy Bars & Fruit Kabobs
- Regular & Sugar Free Energy Drinks
- Assorted Sodas & Juices

Make Your Own Sundae Bar

\$250 per 25 Person Minimum guest - station incurs a chef attendant fee of \$150.

- Vanilla Ice Cream, Chocolate Chips, Nuts, Cherries
- Bananas, Whipped Cream, Chocolate,
- Caramel & Strawberry Syrups
- Assorted Soft Drinks & Bottled Waters

Snacks

Granola Bars	\$3.00 Each
Assorted Dessert Bars	\$42.00 Dozen
Individual Potato Chip Bags	\$3.00 Each
Potato Chips	\$26.00 Bowl
~With Dip	\$32.00 Bowl
Tortilla Chips	\$25.00 Bowl
~With Salsa	\$31.00 Bowl
Individual Pretzel Bags	\$3.00 Each
Pretzels	\$31.00 Bowl

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PLATED DINNER

Minimum 30 people

Our dinner event menus are thoughtfully curated by our culinary team.

Dinner service includes lemonade, Iced tea, and water.

All prices are subject to a 23% Service Charge applicable
sales tax.

Family Style | \$58 pp

Buffet | \$125pp

STARTERS

All Starters come pre-set on the table along with rolls & Butter

Choice of one item

- Tossed Garden Greens
- Caesar Salad, caesar dressing, parmigiano reggiano, croutons
- Fresh Seasonal Fruit
- Penne Pasta Salad
- Spinach Salad

SIDE DISH SELECTIONS

VEGETABLES

Choice of one item

- Chef's Seasonal Vegetables
- Glazed Baby Carrots
- Green Beans Almondine
- Butter brussels sprouts
- Garlic & Butter Sparragus

POTATOES & RICE

Choice of one item

- Baked Potatoes
- Oven Roasted Red Potatoes
- Steamed Rice
- Rice Pilaf
- Garlic Mashed Potatoes

MAIN COURSE SELECTIONS

ENTREE

Choice of one item

- Chicken | Lemon Cream Sauce or Marsala
Wine sauce
- Prawns | Garlic Butter or Burre blanc

PREMIUM ENTREE (+ \$8.00 PP)

Choice of one item

- Prime Ribeye | Aju Sauce
- Chilean Sea Bass | Fresh Dill and
Citrus Butter

DESSERTS

Choice of one item

- Strawberry NY Cheesecake
- Dubai cake
- Triple Chocolate Cake
- Confetti Cake
- Key Lime Pie

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DINNER BUFFET

Dinner Buffet includes two salads, two proteins, three starches, one dessert.
All prices are subject to a 23% Service Charge applicable sales tax.
Dinner service includes lemonade, Iced tea, and Water.
50 person minimum required
Add on: Desserts

Ranch Roundup

\$40 pp

Choices of two salads, two proteins, three starches, one dessert

Salads

Choice of two

Tossed Garden Greens
Coleslaw
Sliced Fresh Seasonal
Fruit
Potato Salad

Starches

Choice of Three

Mash Potatoes
BBQ Baked Beans
Corn on the Cobb
Corn Bread

Protein

Choice of Two

Barbecued Brisket of
Beef
Barbecued Chicken
Blackened Red Snapper

Dessert

Choice of one

Dubai Chocolate cake
Chocolate Cake
Confetti Cake
Strawberry Cheesecake
Key Lime Pie

Leaning Tower

\$42 pp

Choices of two salads, two proteins, three starches, one dessert

Salads

Choice of two

Antipasto Salad
Caesar Salad
Pasta Primavera Salad
Sliced Fresh Seasonal
Fruit

Starches

Choice of Three

Vegetable Lasagna
Zucchini Provencal
Eggplant Parmesan
Garlic Bread
Penne Pasta
2 sauce choices

- Alfredo
- Marinara
- Pink Vodka Sauce
- Pesto

Protein

Choice of Two

Chicken Parmesan
Pork Loin
beef Marsala
Salmon

Dessert

Choice of one

Dubai Chocolate
cake
Chocolate Cake
Confetti Cake
Strawberry
Cheesecake
Key Lime Pie

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DINNER BUFFET

Dinner Buffet includes two salads, two proteins, three starches, one dessert.
All prices are subject to a 23% Service Charge applicable sales tax.
Dinner service includes lemonade, Iced tea, and Water.
50 person minimum required
Add on: Desserts

Taste of Mexico

\$40 pp

Choices of two salads, two proteins, three starches, one dessert

Salads

Choice of two

Ensalada Verde
Corn & Bean Salad
Pico de gallo
Sliced Fresh Seasonal
Fruit

Starches

Choice of Three

Cheese Enchilada
Mexican Rice
Refried Beans
Flour Tortillas

Protein

Choice of Two

Chicken tinga
Chicken Mole
Carne Asada
Ground Beef

Dessert

Choice of one

Churros
Tres Leches Cake
Dubai Chocolate cake
Strawberry
Cheesecake
Key Lime Pie
Kahlua Mousse

Taste of Puerto Rico

\$45pp

Choices of two salads, two proteins, three starches, one dessert

Salads

Choice of two

Pico de gallo
Garden Salad with
Assorted Dressings
Creamy Macaroni Salad
Fresh Seasonal Fruit
Salad

Starches

Choice of Three

Yellow Rice with
Pigeon Peas
Garlic Yuca
Sweet Fried
Plantains

Protein

Choice of Two

Chimichurri Skirt Steak
Slow-Roasted Pernil
Herb-Roasted Chicken
Breast with Lemon
Garlic Sauce

Dessert

Choice of one

Dubai Chocolate cake
Chocolate Cake
Confetti Cake
Strawberry
Cheesecake
Key Lime Pie

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DINNER BUFFET

Dinner Buffet includes two salads, two proteins, three starches, one dessert.
All prices are subject to a 23% Service Charge applicable sales tax.
Dinner service includes lemonade, Iced tea, and Water.
50 person minimum required
Add on: Desserts

Backyard BBQ

\$45pp

Choices of two salads, two proteins, three starches, one dessert

Salads

Choice of two

Tossed Green Salad
Potato Salad
Coleslaw
Macaroni Salad
Sliced Seasonal Fruit

Starches

Choice of Three

Corn on the Cobb
Baked Potatoes
Baked Beans
Texas Toast

Protein

Choice of Two

Char-Grilled
Hamburgers
Fried Chicken
Beef Hotdog

Dessert

Choice of one

Dubai Chocolate cake
Chocolate Cake
Confetti Cake
Strawberry
Cheesecake
Key Lime Pie

Regal Buffet

\$62pp

Choices of two salads, two proteins, three starches, one dessert

Salads

Choice of two

Jumbo Shrimp on Ice
Caesar Salad
Chef's Tossed Salad
Chinese Chicken Salad
Sliced Fresh Fruit
Marinated Mushroom
Salad

Starches

Choice of Three

Baked Potatoes
Zucchini Provencal
Green Beans
Champignons
Rolls & Butter
Marinated Vegetables

Protein

Choice of Two

Chicken Wellington
Baked Halibut
Roast Tenderloin of
Beef

Dessert

Choice of one

Dubai Chocolate cake
Chocolate Cake
Confetti Cake
Strawberry
Cheesecake
Key Lime Pie

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DINNER BUFFET

Dinner Buffet includes two salads, two proteins, three starches, one dessert.
All prices are subject to a 23% Service Charge applicable sales tax.
Dinner service includes lemonade, Iced tea, and Water.
50 person minimum required
Add on: Desserts

Royal Court

\$48pp

Choices of two salads, two proteins, three starches, one dessert

Salads

Choice of two

Chef's Tosed Salad
Caesar Salad
Sliced Fresh Fruit
Marinated Mushroom
Salad
Penne Pasta Salad
Cucumber Tomato
Salad

Starches

Choice of Three

Oven Roasted Potatoes
Rice Pilaf
Julienne of Vegetables
Green Beans Almondine
Rolls & Butter

Protein

Choice of Two

Chicken Marsala
Fillet of Salmon
Roast Prime Rib of
Beef

Dessert

Choice of one

Dubai Chocolate cake
Chocolate Cake
Confetti Cake
Strawberry Cheesecake
Key Lime Pie

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CHEF ATTENDED STATIONS

Seasonal menu items are adjusted as necessary by market availability and can be altered on limited notice.
Each station incurs a chef attendant fee of \$200 for one hour each additional hour is \$100
All prices are subject to a 23% Service Charge applicable sales tax.

CARVING STATION

Tier I

1 per 50 Guests | Choice of One Offering
\$65pp

- Roasted Turkey Breast Served with Cranberry Relish, Assorted Rolls & Condiments
- Baked Honey Glazed Ham Served with Gourmet Mustard, Assorted Rolls & Condiments

PASTA STATION

1 per 50 Guests | Choice of Two Offerings
\$45pp

- Rigatoni, arrabbiata sauce, smoked parmesan, brown butter
- Macaroni, dry aged beef bolognese, fontina fondue
- Shells & cheese, aged cheddar, chives
- Rigatoni, arugula pesto, cashew parmesan

CARVING STATION

Tier II

1 per 50 Guests | Choice of One Offering
\$75pp

- Roast Prime Rib of Beef Served with Creamed Horseradish & Sauce, Assorted Rolls & Condiments
- Steamship Round of Beef Served with Creamed Horseradish Sauce, Assorted Rolls & Condiments

ACCOMPANIMENTS

FOR THE TABLE

Seasonal | Serves a party of two | \$24 per portion

- Benton's ham, tavern rolls benne seeds, pimento cheese
- Shrimp and grits cocktail bay seasoning, green cocktail sauce, shrimp and grits toast | +\$55 per portion
- Maryland crab cake, shishito emulsion, blue corn tortilla, buttermilk lime cream
- Coddies, salted cod brandade, cauliflower tarter sauce, cauliflower giardiniera
- Smoked beet pastrami, gruyere cheese funnel cake, thousand island dressing
- Cold fried chicken liver pate, BBQ onion jam, twin bears sourdough "waffle"
- Steak tartare, traditional flavors, crispy potato hashbrown, horseradish bavaoises

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BAR

Hosted Bar Packages and Consumption Bar include all glassware, garnishes, and mixers.
All prices are subject to a 23% Service Charge applicable sales tax.
There is a bartender charge of \$150 for the first two hours,
each additional hour + \$125.00 per 75 guests.

HOSTED BAR PACKAGES

All Hosted Bar Packages come with still & sparkling water and assorted soft drinks, for 4 hours of service.

Open Bar - Open bar is available in 4 hour increments - Minimum of 15 guest

Ticketed Bar - Tickets must be prepaid 14 days in advance. No refunds will be provided for unused tickets.

Cash Bar - A cash bar is available. Please note that pricing for all items will increase by \$1.

BEER & WINE

\$9pp

BEER

either Domestic or Import

HOUSE WINE

White or red

SELECT FULL BAR

\$20pp

BEER

either Domestic or Import

CHOICE OF WHITE

Select Pinot Grigio or Chardonnay

CHOICE OF RED

Select Pinot Noir, Merlot or Cabernet

Well Drinks

House rum, vodka, whisky, tequila, gin

PREMIUM FULL BAR

\$30pp

BEER

either Domestic or Import

CHOICE OF WHITE

Select Pinot Grigio or Chardonnay

CHOICE OF RED

Select Pinot Noir, Merlot or Cabernet

WELL Drinks

House rum, vodka, whisky, tequila, gin

PREMIUM BRANDS

Patron, Crown Royal Jack Daniels, Titos or Grey Goose, Bombay Sapphire or Hendricks, Malibu or Bacardi

BRUNCH DRINKS (ADD-ON)

\$15pp | 2 hours of service

BLOODY MARY BAR

home-made mix, pickled veg, local vodka

MIMOSA BAR

seasonal juice, local sparkling wine, fresh fruit

MIMOSA + BLOODY MARY BAR

+ \$2pp

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ORLANDO SUITES - WATERPARK

BAR

All Bar Packages come with still & sparkling water and assorted soft drinks, for 4 hours of service.
Hosted Bar Packages and Consumption Bar include all glassware, garnishes, and mixers.
All prices are subject to a 23% Service Charge applicable sales tax.
There is a bartender charge of \$150 for the first two hours,
each additional hour + \$125.00 per 75 guests.

CONSUMPTION BAR

Available for parties of 20 people or under. Pricing is based on consumption of all alcoholic and non-alcoholic beverages for cocktail hour, dinner service and reception.

BEER & WINE

\$9

WELL DRINKS

\$12

Premium Brands

\$15

ZERO PROOF

\$25pp | 4.5 hours of service

- Assorted soft drinks, coffee, tea, distilled & sparkling water
- Choice between two tailored, seasonal mocktails or Arnold Palmer, sweetened, and unsweetened tea

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ORLANDO SUITES - WATERPARK

RENTALS

Elaborate and celebrate in our flexible spaces amongst the confines of the Holiday Inn Orlando Resort Suites-Waterpark Holidays or special date pricing may apply.

All rental rates are subject to a 23% service charge applicable sales tax.

AQUA VISTA BALLROOM

\$900.00

Room Size: 75 ft X 51 Ft

Ceiling Height: 9 Ft

- 3,825 Sq Ft | 355 m2
- Various Set Up Styles
- 250 Banquet Rounds
- 180 Classroom
- 300 Theater

CELEBRATION THEATER

Holiday & Special Date Prices Vary

\$900.00

Room Size: 59 ft X 48 Ft

Ceiling Height: 12 Ft

- 2,832 Sq Ft | 263 m2
- Various Set Up Styles
- 150 Banquet Rounds
- 140 Classroom
- 200 Theater

AQUA TERRACE

\$450.00

Room Size: 35 ft X 29 Ft

Ceiling Height: 12 Ft

- 1,440 Sq Ft
- Various Set Up Styles
- 75 Cocktail Rounds
- 100 Theater

MARKETPLACE THEATER

\$500.00

Room Size: 37 ft X 29 Ft

Ceiling Height: 12 Ft

- 1,073 SQ FT
- 70 THEATER

Holiday Inn[®]
RESORT
— BY IHG —

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SIGNATURE DETAILS

SEASONALITY

Meticulously curated, our menu is a reflection of both past inspirations and current culinary team creations and should be treated for reference only. Please note, due to market fluctuations, all prices are subject to change. Should there be any price adjustments, written notification will be provided at the time of the final guarantee.

GUARANTEED MINIMUMS & DEPOSIT

A signed credit card authorization and deposit schedule is required to guarantee your booking. Additional charges will be incurred for extending hours of service. The Food & Beverage Minimum is a financial commitment at the time of signing of 80% of the overall F&B costs. A final guaranteed head count is required 30 business days prior to the event. The expected number of guests cannot be reduced by more than 20% at that time. The hotel is not required to serve more than 5% increase of persons above guarantee. Additional charges for the additional guests over the guarantee counts will be payable at the conclusion of the function. If the guarantee count is not received by the cut-off day (30 Days Prior to Event), the hotel will refer to the originally contracted number as the guarantee and prepare accordingly.

PARKING

On-site self parking at \$31 per car overnight with hourly rates available for all event attendees.

WEDDING MENU TASTINGS

Menu tastings are made available for wedding clients surpassing a 100 person minimum and who have completed our contract process and submitted the required deposits. The tasting is complimentary for the couple. Extra guests can be included for \$75 per person. Tastings will be scheduled with your Final Guarantee/ Detailing Call approximately 45 days prior to your event and once the seasonal menu has been curated. Once your tasting date is confirmed with the dedicated Sales Team and Executive Chef, you'll then be optioned to select three first course options, three entrées, three side dishes, and two desserts for your sampling experience.

WEDDING DESSERTS & CAKES

While we do not create wedding cakes in-house, you are more than welcome to bring your own cake or use an outside vendor. A \$150 cake-cutting fee applies to all outsourced cakes.

DIETARY RESTRICTIONS

We're committed to making the dining experience of every guest, including our guests with food allergies, an exceptional one. Our menu items may contain eggs, fish, milk, peanuts, crustacean shellfish, soybeans, tree nuts and wheat. Our kitchen can create allergen friendly meals, but as with most restaurants, our kitchen itself is not free of allergens. We take allergies and dietary restrictions very seriously and do our absolute best to avoid cross-contamination to accommodate your guests' needs. Please notify us if you have a food allergy or sensitivity when placing your order. Vegetarian items are available. Vegetarian is defined as not containing meat from an animal. Consuming raw or under cooked meats, fish, shellfish, or fresh eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

VENDOR MEALS

Vendor meals will be arranged at the Final Guarantee/ Detailing Call and are not included in the guaranteed guest count, nor the Food and Beverage Minimum. Vendor meals are offered as a hot meal at \$50 per vendor.

CHILDREN'S MEALS

Meals for children under twelve are available upon request for \$20, plus applicable taxes and service charges, per child. Each meal includes a single-course main dish, served at the beginning of the first course or via buffet. Drinks for people under 21 are available with bar packages of 4.5 hours of services at \$25 plus applicable taxes and service charges.



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