

# Wedding Celebrations



*Signia*  
by Hilton

ORLANDO BONNET CREEK

14100 Bonnet Creek Resort Lane, Orlando Florida 32821 USA | [www.signiabyhiltonbonnetcreek.com](http://www.signiabyhiltonbonnetcreek.com)

# Ceremony Locations



## **SIGNATURE ISLAND**

The private Signature Island is a romantic oasis that invites the sweeping views of the waterways and golf course into your ceremony, creating an air of intimacy and natural beauty



## **INDOOR BALLROOMS**

Our Bonnet Creek Ballroom and Floridian Ballroom are stunning venues ceremonies of distinctive elegance and sophistication like no other, created by the right appointments and soft décor



## **GOLF PAVILION GARDENS**

The Golf Pavilion Gardens is ideal for creating captivating outdoor ceremonies. This space is surrounded by gorgeous panoramic views of the Golf Course and natural vistas.

# The Ceremony

## **Your Ceremony Package Includes:**

Professional Wedding Coordinator to provide Wedding Day Coordination Service  
Beautiful Location of Your Choice  
Indoor and Outdoor Venues Available  
Deluxe Banquet Chairs for Indoor Events  
White Garden Chairs for Outdoor Events  
Infused Water Station  
Private Champagne Toast for the Couple  
Wedding Party Staging Area  
Directional Staff  
Weather Back-up Location, If Applicable

Ceremony Fee  
\$3,000.00



# Reception Locations

Our expansive ballrooms can effortlessly hold any size wedding. Ideal for large galas, this flexible space can easily be transformed to create the wedding of your dreams



**Bonnet Creek Ballroom**



**Floridian Ballroom**

# Signature Plated Dinner Reception

## **Signia Hilton Signature Wedding Menu Includes:**

- Four Hour Gold Open Bar Package
- Three Butler Passed Hors D' Oeuvres
- Champagne Toast
- Dinner Reception Including Designed Wedding Cake

## **Wedding Reception Package also Includes:**

- Discounted \$1,500.00 Room Rental for Reception Only Packages
- Hosted Menu Tasting for up to Four People Total Prior to Your Wedding Date
- Private Ballroom or Event Space
- Dance Floor and Staging for Head Table and Entertainment
- Round and Rectangular Banquet Tables
- Choice of Chiavari Chairs and Charger Plates
- Classic Table Setting with Fine Bone China and Schott Zwiesel Crystal
- Shantung Ivory Floor Length Linen and Ivory Napkins
- Votive Candles, Customized Menu Cards, and Table Numbers
- Elegantly Dressed Banquet Captain, Waiters and Bartenders
- Tableside Butler Service for Couple During Reception
- Suite Accommodations for the Couple for 2 Nights
- Complimentary Room Accommodations for Groom for 1 Night
- One-Year Anniversary Stay for 1 Night Based on Hotel Availability
- 20% Discount for Golf for the Couple and Wedding Guests
- 20% Discount on Spa Services for the Wedding Party
- Sleeping Rooms Discount Code for Overnight Guests

Valet parking is available for your day of event guests at a discounted rate of 50% off the prevailing rates per vehicle. Standard overnight rates will apply.

HHonors: Earn one point for every \$1 actualized to the master for your wedding  
(Up to 100,000 points)

# Cocktail Hour

## **Butler Passed Hors d' Oeuvres**

*(Select Three from the following Cold or Hot Selections)*

### **COLD SELECTIONS**

Salsa Mozzarella, Tomatoes, Garlic Tartine

Mini Pimento Spread and Crisp Cucumber Sandwiches

Endive Leaves with Blue Cheese Cream and Candied Walnuts

Green Olives and Manchego Cheese Skewer, Piquillo Peppers

House-Made Antipasto Skewer

Duck Prosciutto, Apple and Celery Salad, Baguette Crouton with Fig Paste

Spoon, Tuna Lomi Lomi, Seaweed

California Crab Roll with Cucumber and Sesame Soy Mayonnaise

Cucumber Boat with Salmon Rillettes and Tobiko Eggs

Char-Grilled Sirloin of Beef Tataki, Jasmine Rice, Sambal Chile

### **HOT SELECTIONS**

Goat Cheese and Polenta Fry

Vegetable Samosa with Vine Ripe Tomato and Curry Chutney

Tuscan Spiced Natural Chicken Brochette, Parmesan Tomato Fondue

Buttermilk Fried Chicken Tenders, Ranch Dressing

Bacon Wrapped Scallops with Vermont Maple Butter

Sautéed Shrimp Provencale

Tandoori Shrimp Skewer, Yogurt and Indian Spice Marinated Shrimp, Mango Chutney

Pork Belly "Bonbon", Asian Glaze

Roast Strip Loin with Red Onion Marmalade on Baguette Crouton

Baby "Philly Cheese Steaks" with Griddled Diced Onion and Traditional Cheese Sauce

Wagyu Beef, Open Brioche Crouton, Crispy Onion, BBQ Glaze

# Plated Dinner Reception

## **SALAD**

*(Select One)*

House Wedge Salad, Marinated Carrot Ribbon, Pickled Cucumber, Grape Tomato, Sliced Radish and Sprout, Shallot, Diced Red Onion and Banyuls, Vinaigrette Dressing

Bonnet Creek Caesar Salad with Garden Fresh Romaine, Grilled Garlic Bread Stick, Oven Dried Roma Tomato And House Caesar Dressing

Signature Bonnet Creek Salad, Iceberg, Pinwheel, Radicchio Baby Spinach, Mt. Vikos, Feta Cheese, Fresh Corn Kernel, Cucumber Slice, Ripe "Ugly" Tomatoes, House Croutons, Edamame Beans, Sherry Vinegar and Walnut Vinaigrette

## **ENTRÉE**

*(Select One)*

### **Poultry**

Rotisserie Garlic Tanglewood Chicken Breast, White Truffle Potato Puree, Broccolini, Crimini Mushrooms and Oven Baked Tomato, Light Pinot Noir Jus Lie

### **Fish**

Pan-Roasted Local Sustainable Fish, Ragout of Asparagus, Green Peas, Fava Beans and Pearl Onions, Buttermilk Whipped Potato, Beurre Blanc

Pan Roasted Local Sustainable Fish, Rock Shrimp Ragout "Americaine", Pomme Duchesse, Oven Baked Tomato with Extra Virgin Olive Oil and Fresh Herbs

### **Beef**

Herb Roasted Petit Filet Mignon, Signature Potato Au Gratin, Timbale of Ratatouille Cabernet Sauce

Burgundy Braised Short Loin, Signature Roasted Corn, Sweet Peppers, Green Peas, Mushroom Succotash Served with Boursin Cheese Potato Puree

### **Duo**

Goat Cheese Crusted Petit Filet Mignon and Roasted Natural Chicken, Mousseline Whipped Potato, Broccoli Rapini, Oven Baked Tomato with Extra Virgin Olive Oil and Fresh Herbs, Cabernet Sauce

Potato Crusted Florida Grouper and Slow Braised Beef Short Rib, Italian White Bean Ragout, Seasonal Mushroom, Rainbow Carrot Salsify Fricassee

*Freshly Baked Dinner Rolls and Butter*

*Freshly Brewed Coffee, Decaffeinated and Assorted Teas Served Tableside*

# Plated Dinner Reception

## Wedding Plated Dinner Package Pricing

\$155.00 per person

Pre-Selected Choice of Entrée is an Additional \$15.00 per person  
(Same Starch and Vegetable)

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.





# Buffet Dinner Reception

## COLD OFFERING

### Bonnet Creek Salad Bar

Seasonal and Local Greens, Fava Bean, Grilled Corn, Candied Walnut, Heirloom Tomato, Pickled Cucumber, Griddled Onion, Walnut and Sherry Wine Vinaigrette

## SALADS

*(Select Two)*

Grilled Asparagus, Vincotto Vinegar Drizzle, Piquillo Pepper Lace, and Copped Eggs

Romaine Lettuce Spears, Herbs Croutons, Oven Baked Tomato, Shaved Parmesan Cheese, Rocca Dressing

Red Quinoa Salad with Edamame Bean, Clementine Segment, Sweet Peppers, Sunflower Seeds, Marcona Almond, and Citrus Vinaigrette

Heirloom Tomato, Torn Mozzarella Buffalo, Extra Virgin Oil and Balsamic Vinegar, Fresh Basil

Southern Style Potato Salad with Pickled Relish and Hard Cooked Eggs

Red Sweet Pepper Hummus, Mini Pita

Mediterranean Fusilli Pasta Salad, Baby Spinach, Onions, Marinated Artichokes, Light Tomato Dressing with Extra Virgin Olive Oil

Classic Cole Slaw, Vinegar Green Cabbage, Sour Cream Polish Mustard, Organic Carrots, House Mayo and Organic Sugar



# Buffet Dinner Reception

## **HOT OFFERINGS**

*(Select Three)*

Spiced Fire Grilled Gulf Stream Mahi-Mahi, Marinated Pole Beans, Orange Blossom Honey Butter

Cigar City Braised Short Rib with Roasted Root Vegetables

Roasted Chicken Breast with Olive Oil, Cacciatore Style

Baked Local Fish with Pinot Grigio Beurre Blanc, Extra Virgin Oil and Fennel

Memphis Style BBQ Pulled Pork with Crisp Rolls and Barbeque Sauce

Roasted Ashley Farms Chicken Breast, Morel and Cremini Mushroom Sauce

Cheese Ravioli with Parmesan Cream Sauce, Asparagus sliver and Sundried Tomato

Gnocchi with Butter Squash, Asparagus Sliver, Sweet Onion, and Demi Glace Sauce

\*ADD Chicken Breast - \$3 per person

Garganelli Pasta all' Amatriciana, Giancale, Smoked Bacon, Chilies and Tomato Sauce

## **ACCOMPANIMENTS**

*(Select Two)*

Gratin of Country Macaroni and Cheese with Creamy Cheddar Sauce

Roasted Yukon Gold Potato, Griddled Onion, Lemon and Rosemary

Long Grain Rice Pilaf

Roasted Broccoli, Cauliflower with Cremini Mushroom and Pearl Onion  
Olive Oil and Thyme

Medley of Root Vegetable, Rainbow Carrots, Salsifisly, Parsnip with Butter and Local Orange Blossoms  
Honey

\$175 per person

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax.

# Beverages

## **Beverage Package Includes:**

One Hour of Gold Open Bar During Cocktail Hour  
Champagne Toast  
Three Hours of Gold Open Bar During Dinner Reception

### Gold Brands

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila,  
Jack Daniels Whiskey, Bulleit Rye Bourbon, Dewar's 12 Year Scotch

Imported Beer, Domestic Beer, Soft Drinks, and Mineral Water Included

### Gold Wines

Sparkling, Domaine Ste. Michelle Brut, WA  
Chardonnay, Wente Estate Grown, CA  
Cabernet Sauvignon, Wente Estate Grown, CA

### Diamond Brands Upgrade

Ketel One Vodka, Bombay Sapphire Gin, Banks 5 Island Blend Rum,  
Casamigos Blanco Tequila, Maker's Mark Bourbon, Crown Royal Whiskey,  
Glenmorangie Original 10 years Scotch

Imported Beer, Domestic Beer, Soft Drinks, and Mineral Water Included

### Diamond Wines

Sparkling, Domaine Chandon Brut  
Chardonnay, Hess Shirtail Ranches Monterey, CA  
Cabernet Sauvignon, Hess Shirtail Ranches Monterey, CA

Sommelier's Choice of Merlot, Pinot Noir, Pinot Grigio and Sauvignon Blanc

\*Diamond Bars include choice of 2 white and 2 red wine selections

*Cordials, Specialty Drinks and Martinis are not Included in Bar Packages*

## **Optional Enhancements**

Add An Additional Hour of Gold Bar: \$10 Per Person/Per Hour  
Upgrade from Gold Bar to Diamond Bar: \$10 Per Person for 4 Hours  
Add An Additional Hour of Diamond Bar: \$12 Per Person/Per Hour  
Signature Cocktail On Consumption: \$16 Per Drink



# The Grande Finale



## CUSTOM WEDDING CAKES

### DESIGNED BY OUR AWARD-WINNING PASTRY CHEFS

*(Included in All Wedding Packages, Extensive Design Fee May Apply)*

#### **Old Fashioned Chocolate**

Old Fashioned Chocolate Cake with Rich Old Fashioned Chocolate Icing

#### **White Out**

Vanilla Sponge Cake with Vanilla Custard and Butter Cream Icing

#### **Strawberries and Cream**

Strawberries and Crème Legere in layers of Vanilla Sponge Cake Sprinkled with Grand Marnier

#### **Chocolate Mousse with Praline Crunch**

Chocolate Cake with Milk Chocolate Mousse and Crunchy Hazelnut Feulletine

#### **Red Velvet**

Waldorf Red Velvet Cake with Cream Cheese Icing

#### **White Chocolate Mousse**

Vanilla Sponge Cake with White Chocolate Mousse and Fresh Raspberries

#### **Tiramisu**

Coffee Cake with Mascarpone and Amaretto Mousse

#### **Caramelized Banana Cream**

Vanilla Sponge Cake with Caramelized Banana Cream and Fresh Sliced Bananas

#### **Carrot Cake**

Traditional Carrot Cake with Pineapple and Pecans and Cream Cheese Icing

#### **Meyer Lemon Layer Cake**

Meyers Lemon Sponge Cake, Tangy Lemon Curd and Sweet Lemon Cream

#### **Dulce de Leche**

Spice Cake with Dulce de Leche Cream, Dusted with Cinnamon

#### **Coconut Delight**

Vanilla Sponge Cake with Coconut Buttercream Topped with Fresh Toasted Coconut

*A \$7 per guest cake cutting fee will apply for any outside cake(s)*

# The Fine Points

## **Minimums**

A food and beverage minimum will apply to this event.

## **Additional Meals**

Dinner Children's Meals (ages 3-12) \$65 per child

Vendor Meals \$65 per vendor

## **Wedding Planner**

The Hotel requires a professional wedding planner for all wedding events held at the hotel.

This coordinator must be identified from the Hotel's Preferred Vendor List.

## **Menu Tastings**

The Hotel will provide (1) complimentary wedding menu tasting for up to four total people.

This tasting must be scheduled for a Monday – Friday between 1pm – 3pm a minimum of 2 weeks prior to the desired tasting date. Menu tastings are offered with a qualifying food and beverage minimum.

## **Electrical Services**

Some event elements will require power distribution, which will need to be supplied by the hotel's in-house electrical contractor.

Prices will be quoted separately.

## **Guestrooms**

Guests will receive a discount off best available rate at the time of booking.

Catering Manager to provide special weblink.

## **Resort Fee**

Daily resort charge of \$45 per room, per night, plus applicable state and local tax.

## **Parking**

Valet parking is available for your day of event guests at a discounted rate of 50% off the prevailing rates per vehicle.

Overnight Self Parking is \$30 per vehicle, plus tax

Overnight Valet Parking is \$40 per vehicle, plus tax

# The Fine Points

## Welcome Bags

Welcome bags can be handed out at check-in by our Front Desk agents at \$3 per room (up to 50 bags for Front Desk). Or you can delight your wedding guests with a welcome bag delivered to their room at \$3 per room on arrival evening.

## Bartender Fees

\$225 per bartender, 1 per 100 guests

## Function Time

Reception Package is based on a maximum of a 4 Hour Function Time  
(1 Hour Cocktail Hour, 3 Hour Dinner Reception)

Additional Hours available at an additional charge of \$500.00 per hour or portion of that hour.

## Noise Curfew

Signia Hilton Orlando Bonnet Creek has a noise curfew of 10:00pm for all outdoor functions.

## Service Charge

All prices are subject to a taxable 16.00% gratuity, 10.00% service charge and 6.5% sales tax

## Deposit & Payment

A 50% Deposit is required at contract signing. An additional 25% is due 90 days prior to event. Remaining balance will be **due two weeks** from your event date

## HHonors

Earn one point for every \$1 actualized to the master for your wedding (Up to 100,000 points)



# Wedding Planner Guidelines

To ensure a flawless event, the Signia Hilton Orlando Bonnet Creek requires a professional wedding planner for all wedding events held at the hotel. This planner must be identified from the Hotel's Professional Preferred Vendor List. Below are some examples to identify the roles of the Hotel Manager and the Wedding Planner.

<b>Your Catering Manager will...</b>	<b>Your Wedding Planner will...</b>
Act as menu consultant for all food and beverage selections, to achieve value for your dollar, while meeting the required contracted minimums.	Assist with etiquette and protocol for invitations, family matters, ceremony and toasts.
Detail your Banquet Event Orders outlining the event specifics and confirm any equipment needs.	Create a timeline for your entire wedding day, including the ceremony and reception.
Create an Estimate of Charges outlining your financial commitments and deposit schedule to the Resort.	Work with you to organize and coordinate your ceremony rehearsal. Remind bridal party of all pertinent instructions on the wedding day.
Establish contact with a Reservation Manager for guestroom block (if applicable), who will monitor the status of reservations.	Confirm details with any contracted vendors several days prior to the wedding day. Be the liaison with your family, bridal party, vendors and Resort staff.
Personally oversee the details of the bride and groom's room reservation.	Assist the bride and bridal party with dressing, ensure delivery of corsages, bouquets and boutonnieres.
Oversee the setup of the ceremony and reception venues, food preparation and other Resort operations.	Deliver and arrange ceremony programs, place cards, favors and any personal items.
Ensure a seamless transition to the Resort's Banquet Manager on the day of your event.	Coordinate timing of ceremony and reception, i.e. cueing music, grand entrance, cake-cutting, first dance, etc.
Review your banquet checks for accuracy prior to the completion of your final bill.	Collect and/or store any personal items you may have brought at the conclusion of the reception. Count and collect all wedding gifts and deliver to appropriate location.

# Enhancements

## CEREMONY ENHANCEMENTS

Upgrade Seating to Choice of Chiavari Chairs: \$6 per person

Butler Passed Champagne: \$10 per person

Butler Passed Infused Water: \$3 per person

## COCKTAIL HOUR ENHANCEMENTS

Three Butler Passed Hors D' Oeuvres are included in the price of the wedding package.

Additional pieces may be added at \$7++ each.

### Fresh Market Mélange Crudités

Herb Grilled, Pickled and Fresh Crisp Harvest Vegetables Artfully Displayed with Rustic Crocks of Vidalia Onion Dip and Country Rustic , Thick Ranch Dip

\$19 per person

### Imported Cheese Market

International and Domestic Artisan Cheeses From the Most Discriminating Dairies, Fresh and Dried Fruit Garnish, House-Made Jams, Stone-Ground Wheat Crackers, Grissini and Baguette

\$20 per person

### Rustic Antipasto

Genoa Salami, Soppressata, Mortadella, Shaved Prosciutto de Parma, Chorizo Sausage, Parmesan Cheese, Provolone Wedge, Marinated Olives, Grilled Vegetables, House Cured Jardinière Vegetables, Classic Hummus with Mini Pita, House-Made Country Bread

\$25 per person

### Seafood On Ice

**Each selection requires a minimum order of 50 pieces.**

*Served with Spicy and French Cocktail Sauce, Horseradish, Tabasco and Lemon Wedges*

Alaskan Snow Crab Claws, Dijon Mustard Sauce

\$9.50 each

Shucked Seasonal Oysters on the Half Shell, Mignonette Sauce

\$9.50 each

Jumbo Shrimp Cocktail

(Recommend minimum 2 pieces per person)

\$10.50 each



# Enhancements

## PLATED DINNER ENHANCEMENTS

### Intermezzo

Fruit Sorbet Choice of: Wild Berry, Lemon, Champagne, Passion Fruit  
\$8 per person

### Starters

Red Quinoa Stack  
Heirloom Tomato, Roasted Beets, Champagne Tarragon  
\$16 per person

### Char-Broiled Eastern Shore Crab Cake

On Oven Dried Corn Husk, Zellwood Corn and Vegetable Relish, Smoked Tomato Jus  
\$18 per person

### Light Butter Braised Potato Gnocchi

Confit of TangleWood Chicken, Asparagus Slivers, Shaved Asiago Cheese, Butternut Squash, Lemon Herb Jus  
Essence  
\$21 per person

## BUFFET DINNER ENHANCEMENTS

### \*Southern Surf and Turf Grits Bar

Charleston Style Shrimp with Andouille Sausage with Onion, Peppers Trinity and White Cream Sauce  
\$27 per person

### \*Risotto Station

Black Venus Rice, Fresh Parmesan Reggiano, EVO Sautéed Shrimp with Pinot Grigio Butter  
Price includes (3) Shrimp per person  
\$31 per person

## CARVING STATIONS

### **\*Minimum order of 35 guests**

### \*Herb Roasted Whole Aged New York Strip Loin

Creamed Horseradish, Home Baked Onion Rolls  
\$18 per person

### \*Whole Roasted Salmon

Tomato Tapenade, Olive Oil, Yukon Gold Potato Salad  
\$15 per person

\*Uniformed Chef/Attendant Required at \$225 each

# Let the Festivities Continue...

## **After Party Late Night Bites**

Pretzel Bites with Beer Cheese  
Truffle Mac N' Cheese Balls  
Stanislaus County Tomato, Mozzarella and Basil Flatbread  
Thick Cut Pepperoni, Crushed Tomatoes and Provolone Cheese Flatbread  
Little Monte Cristo's Roasted Turkey, Tavern Ham and Imported Swiss Cheese on Country Loaf  
Mojo Roasted Pork Cubanos  
Morsels of Classic Grilled Cheese Sandwiches  
Shrunken Reuben's "Waldorf Astoria Orlando" Thousand Island Dressing  
House made Chicken Tenders with BBQ and Ranch Dips

Choose (2)=\$16 per person

Choose (3)=\$22 per person

Choose (4)=\$28 per person

Choose (5)=\$34 per person

## **Dessert Stations**

### Dessert Extravaganza

Display of our Pastry Chefs Finest French Boutique Pastries  
Assortment of Miniature Decadent Pastries  
Assorted Chocolate Truffles and Candies, Caramels and Petit Cakes  
\$16 per person

### Sweets & Treats

Assorted Chocolate and Candy Display  
(Caramels, Nougats, Chocolate Bars, Truffles, Chocolate Covered Nuts and Fruits)  
\$10.00++ per person  
(minimum order of 45 people)

### Custom Designed and Decorated Sugar Cookies

Your Choice of Colors, Theme and Monogram  
\$7++ each



# Mixology Enhancement

## **THE ART & SCIENCE OF COCKTAILS**

Cocktails are specially handcrafted using only fresh ingredients  
(Choice of any 2 at \$18 per cocktail)

## **SMOKING GUN**

Bulleit Bourbon Whiskey, 2 types of bitters, sugar cube and fresh orange peel with the filthy cherry. The cocktail is mixed in a carafe full of flavored smoke then poured over a tumbler with spherical ice.

## **SKINNY WATERMELON MOJITO**

A light refreshing cocktail with watermelon vodka, green tea, organic agave, lime, fresh mint & club soda

## **GREEN JUICE**

This cocktail is simple and sweet with a fresh green inviting color. We use Junipero Gin which has a very aromatic taste made from a variety of botanicals and juniper berries. It is combined with fresh cucumber juice and simple sage syrup. The garnish is a cucumber ribbon and served over crushed ice.

## **THE REPO MAN**

This cocktail features Patron Reposado which is aged for 2 months and has a smooth taste with a hint of oak flavor. It comes together with fresh spur mix, agave, strawberry puree, and ginger syrup.



# Mixology Enhancement

## **BONNET CREEK LEVEL**

This cocktail features Zyr a Russian Vodka, which amongst vodkas stands alone. The Zyr recipe is velvety smooth with a clean, fresh and slightly sweet finish. It is paired with St. Germaine Elderflower, fresh sour and a house made grenadine

## **ROSEMARY LAVENDER TEA**

The elements of this drink include Bombay Sapphire Gin, rosemary syrup, lavender tea, lemon juice, and cranberry. Served in a martini glass with and edible orchid

## **THE FLORIDA STORM**

Included in the recipe are Bacardi Superior and Bacardi Oak Heart Spiced Rum, passion fruit puree, pineapple coconut milk, lime and house made grenadine

## **MOCHATINI**

Features smooth Godiva Milk Chocolate Liqueur, Patron XO Cafe, Espresso, Cream & Drizzled with Caramel Sauce

## **RASPBERRY COLLINS**

Colorful spin on a classic: Plymouth Gin, Fresh Lime Juice, House-Made Simple Syrup are combined to perfection, and garnished with Fresh Raspberries

## **MEXICAN DELIGHT**

Perk up south of the boarder style with Patron XO Cafe, Godiva Milk Chocolate Liqueur & Rumchata

## **SPARKLING PHOTO FINISH**

Great for a welcome toast or paired with dessert, this drink is great for even the pickiest drinker! It includes Chopin Vodka, vanilla syrup, Chandon Champagne, orange bitters, and garnished with an orange twist.

# Elegant Chairs & Chargers



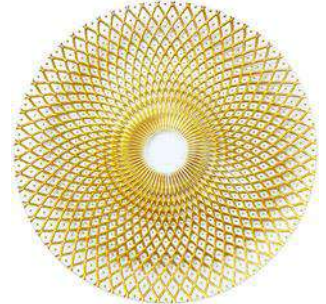
Vintage Pearl Glass



Mandala Silver Glass



Silver Rim Frosted Glass



Mystique Gold Glass



Silver Rim Glass



Gold Rim Glass



Silver Bead Glass



Gold Bead Glass



Gold Reef Glass



Silver Reef Glass



Morocco Blush Glass



Black Chiavari



Pearl Chiavari



Silver Chiavari



Gold Chiavari



White Chiavari



Clear Phoenix Chair



Mahogany Chiavari