

PRICE HIRE

7065 WESTPOINTE BLVD SUITE 140 ORLANDO, FL 32835



WEDDINGS & EVENTS

Veranda Elegant Events

Our all-inclusive event and wedding venue is a canvas for the event you envision. Whether you are a bride or a princess, write your story in this enchanting ballroom. Every detail is customized by your imagination and designed by our event professionals. Create unforgettable moments in a ballroom made just for you.





The Extravaganza Package & Premiere Package for up to 100 guests

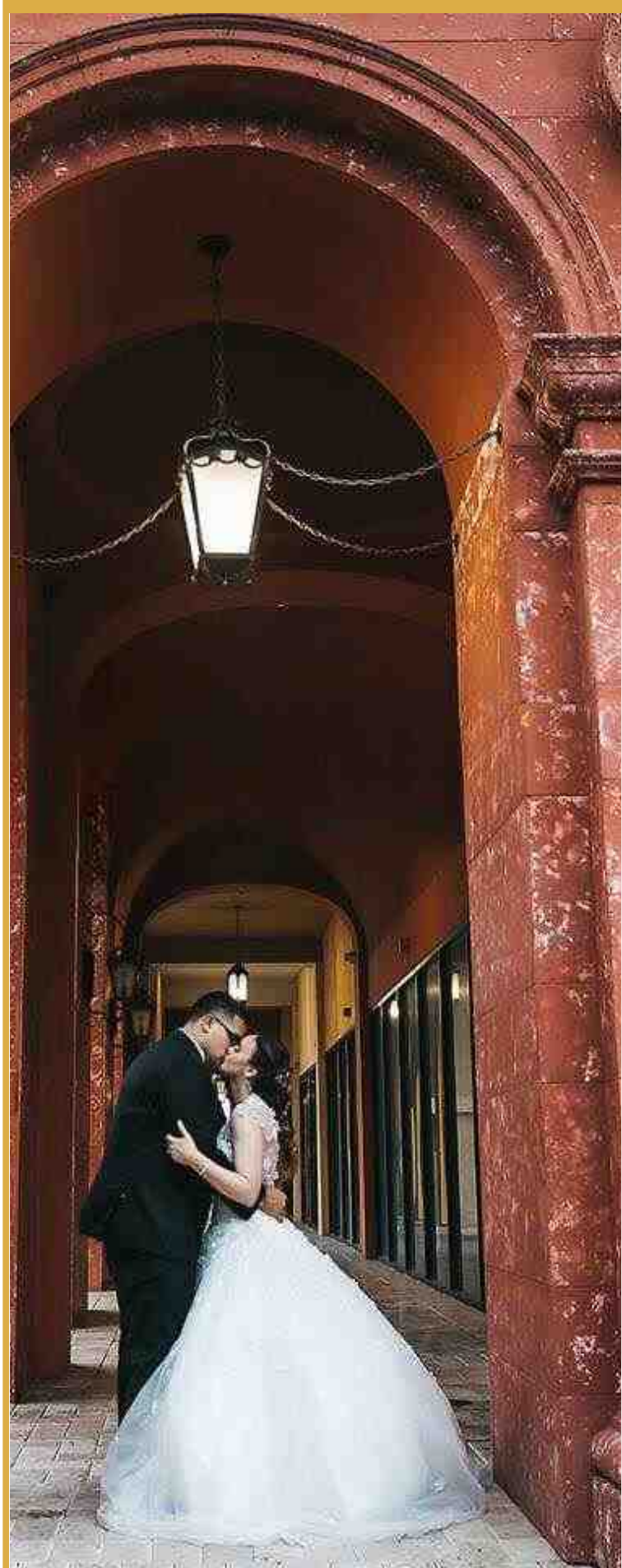
- 1- hour consultation with the designer
- Centerpieces
- Room Attendant & Banquet Manager Staff
- Bartender*
- Ice, Glassware & Napkins
- Day of Event Coordinator
- Ceremony Petal Design
- Food Service Management
- Reception Party Light System
- Indoor Cold Sparkler Fireworks for Reception Ballroom
- Sequin Photo Backdrop with Props
- Lemonade & Iced Tea Refreshments

Prices can range from \$7,000-\$18,000 depending on catering choices, day of the week, event type and upgrades.

Packages are good for up to 100 guests including the client.

Additional guests after 100 are \$30 per person and must be paid no later than 2 weeks prior to the event.

If your guest count meets 125 or more, a second bartender must be added (\$400 fee).



OUR SPACE



INCLUDED IN OUR PACKAGES:

Sovereign Ceremony Ballroom

- 9 gorgeous crystal chandeliers
- Ceiling drapery
- Up-lights
- Full stage
- Accenting floral arrangements
- Mirrored unity table
- Hydrangea floral wall
- Beautiful French door entrance
- Hanging wisterias and crystals above your aisle
- Flickering candles down your aisle
- Silver Chiavari chairs dressed in stunning ivory linens
- Bride's Suite & Groom's Foyer fully decorated with full length mirror, vanity, storage drawers, bar areas, and plush couch seating

Imperial Reception Ballroom

- 4 major chandeliers over your guest seating
- 3 chandeliers inside your showstopping sweetheart or person of honor table canopy complete with throne chair
- 45ft ceilings dressed in drapery and up-lights
- Guest tables with choice of linen (sequin or satin)
- Silver Chiavari chairs with choice of chair bow style
- Choice of runner and napkin color(s)
- Choice of centerpiece(s)
- Table Designs include: candles, pearl/diamante adornments, beveled mirrors, table numbers, charger plates, napkin rings, accenting florals
- China Rental includes: plates, flatware, water glasses, champagne flutes, and bar glasses

Cocktail Hour Patio

- Stunning Venetian style buildings make up your outdoor cocktail hour backdrop
- High top tables dressed in neutral linen and bar stools for guest comfort
- Small floral centerpieces on each table
- Veranda's exclusive Royal Carriage Display for photos
- Red carpet entry
- Butler style service for caterer's hors d'oeuvres and beverages





CATERING PACK



	Bliss Package	Dream Package	Love Package	Signature Package	Ultimate Package
Price per Person	\$28	\$35	\$40	\$48	\$58
Appetizer	1	2	2	x	Featured PAELLA Menu: Meat or Seafood Paella and Side Salad.
Entrée	1	1	2	2	
Starches	1	1	2	2	
Vegetable	1	1	1	1	
Salad	✓	✓	✓	✓	
Specialty	x	x	x	Exquisite Charcuterie Grazing Station with Cheese, Meats, Olives, Rustic Bread, 2 Dips, Bread Sticks and Crackers	

VERANDA ELEGANT EVENTS EXCLUSIVE CATERING PACKAGE PROMOTION

Signature PLUS Package: \$46 per person

COCKTAIL HOUR
Exquisite Charcuterie Grazing Station with Cheese, Meats, Olives, Rustic Bread, 2 Dips, Bread Sticks and Crackers plus one FREE Appetizer of your choice from the section above that can be displayed or butler passed by Veranda Elegant Events Staff.

MAIN RECEPTION BUFFET SELECTION
You pick any 2 entrées, 2 starches, 1 vegetable, salad bar, and dinner rolls from the selections above.

Free Tasting Available.





CATERING MENU



FEATURED ITEM:

- Exquisite Charcuterie Boards with Handcrafted Artisan Cheeses. Thoughtfully Paired Cured Meats and Fresh Seasonal Fruits

PAELLA

- Paella Valenciana - Meat
- Paella Del Mar - Seafood

HORS D'OEUVRES SELECTION / APPETIZERS

- Buffalo Chicken Dip Served with Tortilla Chips
- Small Imported Cheese Display with Fresh Fruit
- Meatballs
- Creamy Spinach and Artichoke Dip
- Goat Cheese and Figs on Crostini
- Bruschetta
- Fresh Fruit
- Chicken Salad on Croissants
- Beef Empanadas
- Cherry tomatoes and mozzarella skewers
- Lettuce Goat Cheese and Oranges.
- Tostones
- Chicken and Waffles
- Mango and Shrimp Cups
- Watermelon and Brie Sticks
- Cocktail Patties

STARCH

Garlic and Parmesan Roasted Potatoes, Tostones, White Rice, Baked Macaroni & Cheese, Yellow Rice, Pigeon Peas Rice, Sweet Plantains, Chinese Fried Rice, Rice with Red Beans, Rice and Peas.

SALAD

Baby Mixed Greens with Cucumber, Tomato, Red Onions, and Crouton Served with Homemade Dressings or Potato Salad, Macaroni Salad, Shrimp Salad.

VEGETABLES

Broccolini, Green Beans with Roasted Almonds, Roasted Honey Baby Carrots, Mixed Vegetables, Collard Greens.

ENTREES

- Roast Chicken
- Fried Chicken
- Steak with Onions and Peppers
- Stuffed Pasta Shells with Bolognese and Marinara Sauce
- Pan Seared Salmon with Herb Butter
- Beef Stew
- Pork Tenderloin
- Pernil
- Fried Pork
- Lasagna
- Simple Pasta with either Vodka, Alfredo, Marinara Sauce (no protein)
- Spaghetti and Meatballs
- BBQ Ribs
- Fettuccine Alfredo with Herb Roasted Chicken
- Chicken Parmesan
- Four Cheese Ravioli
- Jerk Chicken
- Chicken Curry
- Curried Goat

DESSERT & SWEET



DESSERT AND SWEET TABLE FOR ANY EVENT

Having a sweet dessert table at your wedding or any special event offers several advantages and can enhance the overall experience for you and your guests. Here are some compelling reasons to consider having a sweet dessert table:

- **Variety and Options:** A sweet dessert table provides a diverse array of dessert options, catering to various tastes and preferences. Guests can choose from a wide range of sweet treats, ensuring there's something for everyone. It's an opportunity to please even the most discerning sweet tooth.
- **Memorable Experience:** Offering a sweet dessert table ensures that guests leave the wedding with a memorable and sweet experience. It's a gesture that shows your appreciation for their presence and adds a delightful touch to the celebration, leaving a lasting impression on your guests.
- **Alternative to Traditional Cake:** For couples who want to offer an alternative to a traditional wedding cake, a sweet dessert table is an excellent choice. It offers a versatile range of desserts that can complement or replace the wedding cake, providing a modern and unique approach to dessert presentation.

The magic of pricing is in your hands.

For a bundle of 2 treats, you can serve up to 100 hungry guests for \$350. But if you're feeling extra peckish, 4 treats will do the trick at \$700.

Or you can create up your own sweet banquet by selecting individual treasures for just \$2.95 per person. The power is yours!

DESSERT AND SWEET TABLE SELECTION

- Mini Cupcake - Vanilla or Chocolate Cake with White Frosting
- Chocolate Covered Strawberries
- Brownies with marshmallow and strawberry tops
- Individual Shooter Cups- Moose, Fruit, Cheesecake, Cake, Jello.
- Mini Cheesecakes Selection
- Mini Carrot Cakes
- Mini Red Velvet Cakes
- Mini Double Chocolate Cakes
- Mini Fruit Tarts
- Mini Glazed Donuts



Gallery



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