



SAVOR . . .

OSCEOLA *CATERING BY SMG*

Osceola Heritage Park



Wedding Guide & Reception Menus

Dear Bride and Groom to be,

Congratulations!

Thank you for your interest in **Osceola Heritage Park** for your upcoming wedding reception. This is one of the most important days of your lives and we would love to help make this the most memorable occasion for years to come. You've always dreamed about having a beautiful wedding, let us make your dreams come true. We are excited about every element – from the way the tables are set, to the moment you enter the room as Bride and Groom.

We have an experienced and professional staff that will cater to your every need. You'll choose from several customized wedding packages and services, which will satisfy your every wish and create the most unforgettable day. We'll work with you on everything from menus and wine selection to candles and linens to help make your fairytale wedding complete. The cuisine, the music, the ambiance...when it all comes together, the result will be amazing.

Each wedding is unique. Whatever style wedding your heart desires, Osceola Heritage Park will make it happen. After all, it's your wedding, and only you know what it will take to make this exciting day everything you imagined it would be.

Once again, Congratulations! We hope to make your dreams a reality and work with you to plan the most exciting, romantic and memorable day of your life. Catering menus are available if you do not find exactly what you are looking for, Our Executive Chef; **Tony Donnelly C.E.C.** will create unique menus to fit your special occasion.

If you should have any questions, feel free to give us a call at **321-697-3376**. We look forward to the possibility of hosting such a memorable event.

Sincerely,

Greg Angermeier
Catering Manager
321-697-3376

Osceola Heritage Park

General Information

Osceola Heritage Park is easily accessible from the Florida Turnpike and Osceola Parkway so out of town guests can locate the reception venue easily.

Any and all proposals, reservation, agreements and contracts respecting the use of services are subject to all Osceola Heritage Park rules and regulations and shall include, but not be limited to the following express items and conditions:

Catering by SMG is the exclusive food and beverage provider at Osceola Heritage Park. With our state of the art kitchen facility, our Executive Chef and catering personnel stand ready to offer the finest product and service for your wedding reception.

No food and beverage of any kind will be permitted to be brought into (with the exception of wedding cakes) or removed from the facilities by the patron or any of the patron's guests or invitees.

Beverage Services: We offer a complete selection of beverages to compliment your function. The State of Florida regulates the sales and service of alcoholic beverages. As the Licensee, SMG is accountable for the administration of these regulations. Therefore, as the sole purveyor for Osceola Heritage Park, it is our responsibility to enforce a policy of not allowing individuals or groups to bring liquor from outside sources onto the premises of Osceola Heritage Park. SMG requires that all alcoholic beverages be dispensed only by SMG employees. SMG reserves the right to ask for identification (Photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and refuse alcoholic beverage service to any person, who in SMG's judgment, appears intoxicated. Alcohol beverages may not be removed from the premises.

Service Charge for Less than 50 People: A Service fee of \$125.00 will be applied to buffet and plated meal service where there are less than 50 people in attendance.

Labor: Catering Personnel are scheduled in 4 hour shifts for each meal period. These shifts include setup, service and breakdown. Events requiring additional time for service will incur additional charges of \$25.00 per server, per hour. There is a charge of \$75.00 for each station attendant and Carver required. The charge

for Bartenders is \$125.00 which will be waived if Bar Revenue exceeds \$500.00. The number of Station Attendants, Bartenders, and Carvers are based on one attendant per 100 guests.

Menu: The following menus are designed to assist you in the selection of your food and beverage service. Please note that we welcome the opportunity to customize menus and services.

Pricing: A 20% Service Charge will be applied to all food and beverage sales (including alcohol). A 7% State of Florida sales tax will be added to all food, alcohol beverages, labor, rental, floral, and service charges. Services Charges are taxable in the State of Florida. All menu prices are based on service for 100 guests. China Service is standard for Wedding Receptions.

Contracts: A signed copy of the Catering by SMG Contract must be returned by the date specified within the contract, along with a 25% deposit to Savor...Osceola Catering By SMG. The BEO, Catering Contract and Banquet Policies signed by both parties, with its stated terms and deposit constitute an entire agreement between the client and Catering by SMG. A Certificate of Insurance naming SMG, Osceola Heritage Park and Osceola County Board of County Commissioners as additional insured is required to be on file prior to the event.

Guarantees: In order to ensure the success of your function and the satisfaction of your guests, food and beverage guarantees must be received by Catering by SMG no later than 3 business days prior to the date and time of your event. (Business days are defined as before 12:00 noon M-F). This number will constitute your final guarantee and is not subject to reduction after the 3 day deadline. Increases in attendance within the 72 hour deadline are subject to additional charges. The Catering Department will make every effort to service additional guests based upon availability of product and labor however: the Catering Department will not be responsible or liable for serving these additional guests. The Catering Department will prepare food products for seated functions 5% over the final guarantee to a maximum of 30 people. Additional seating will only be placed, if needed. You will be charged for the greater of the actual number of guests served or the final guarantee amount.

Facility Services: Round table seating of ten will be provided unless otherwise specified. Seating diagrams with numbered tables are available upon request. Banquet prices include white linens, glassware, china and flatware. For banquets exceeding 500 guests additional rental charges may apply.

Entertainment: Bands or DJ's requiring electrical requirements will be subject to an additional fee.

Decorations: All decorations must meet with approval of the Osceola County Fire Marshall. No open flames are permitted in the facility. Candles must be enclosed in Hurricane Globe or Votive Holder. The following items are prohibited: bird seed, rice and confetti. Your Catering Manager is available to assist you with fresh floral arrangements, thematic decorations and specialty linens to enhance your event.

Cancellation: Should if be necessary for Customer to cancel a function after the agreement has been signed, SMG Food & Beverage will be entitled to liquidation damages equivalent to no less than 25% of the total estimated charges for the cancelled function. All requests for cancellation of the contracted services must be made in writing to SMG Food & Beverage
1875 Silver Spur Lane
Kissimmee, Fl 34744
Attn: Brian Eggers

Payment: A deposit of 25% of estimated charges is due, along with the signed contract, by the date specified in the Catering by SMG Contract to guarantee services. The remaining balance is due no later than 3 days prior to the event. Services will not be performed without the required full payment and a signed contract on file in our office. Any additional amount due to SMG Food & Beverage from the customer will be determined following the event, based on actual number of persons served and/or other variable charges (i.e. minimums and labor charge guarantees). Such amount due is payable by customer upon receipt of the final invoice from SMG Food & Beverage. Any on-site adjustments, additions or replenishments of the contracted catering services will be reflected in the final invoice, payable by customer upon receipt. Catering by SMG does not extend direct billing. As such, a guarantee payment is required for all functions. A Catering by SMG Credit Card Authorization form is required for all services and must accompany the signed Catering Contract. You may finalize your account by Company Check, Cashiers Check, Visa, MasterCard or Cash. Catering by SMG will process/pre approve your credit card for any estimated balances due three (3) business days prior to your function date.

Signature of Acknowledgment by Client

Date



Complimentary Amenities

- * Black skirted tables for; cake, head table, and buffet. Skirting color preferences are available upon request for an additional charge.
- * Complimentary cutting and serving of the cake
- * White table linens and napkins
- * Complimentary parking for all of your guests
- * Décor for Buffet and/or Cake Table
- * Beautiful china, stemware, and flatware
- * Mirror Centerpieces with Votive Candles
- * Banquet round tables to comfortably accommodate seating for 10 guests.
- * Guidance offered for musicians, florists, decorators, bakers and photographers



Served Dinner Entrées

Hot plated Entrées include your choice of Garlic Mashed Potatoes, Roasted Rosemary New Potatoes, Wild Rice or Linguine Pasta
And your choice of Glazed Baby Carrots, Broccoli or Vegetable Medley, also comes with
Fresh Rolls and Butter, Starbucks Freshly Brewed Coffee, Starbucks Decaffeinated Coffee, Tazo Hot Tea, Iced Tea
And your choice of Salad

Chicken Marsala

Boneless Breast of Chicken
Topped with a Rich Mushroom Marsala Wine Reduction

\$19.95

Chicken Parmesan

Roasted Breast of Chicken
Served with an Alfredo Cream and Marinara Sauce
Topped with Bubbling Mozzarella Cheese

\$18.95

Fire Roasted Center Cut Bone In Pork Chop

Atop Corn Polenta
Served with a Bartlett Pear Balsamic Reduction
Sprinkled with Candy Pecans

\$21.95

Cedar Plank Roast Salmon

Served with a Taragon Beurre Blanc Sauce

\$24.95

Oven Roasted Farm Raised Grouper*

Served with a Lemon Caper Butter Sauce

\$19.50

*Available Blackened topped with Cajun Garlic Butter

Oven Roasted Prime Rib of Beef

Served with Garlic Au Jus and Horseradish Cream
Accompanied by Maytag Bleu Cheese Yorkshire Style Popover

\$27.95

Filet Mignon

Served with Béarnaise Sauce or Green Peppercorn Demi Glace

Market Price

Dinner Salad Selection

Entrées include Fresh rolls and Butter. Starbucks Freshly Brewed Coffee, Starbucks Decaffeinated Coffee, Tazo Hot Tea and Iced Tea
And your choice of Salad

Chefs House Salad

Served with Assorted Dressings

Classic Caesar Salad

Spinach Salad

Served with Warm Bacon Vinaigrette

Magnolia Salad



CREATE YOUR OWN DINNER BUFFET

\$75.00 set up fee for groups of 50 people or less

Customized menus available upon request

SALADS

(Selection of Two)

Tossed Green Salad

With condiments to include:

Grape Tomatoes, Sliced Cucumbers,

Red Onions, Croutons

Two Dressings

Caesar Salad

Spinach Salad

Tomato, Cucumber in Balsamic

Tropical Fruit Salad

Magnolia Salad

ACCOMPANIMENTS

(Selection of Two)

Rice Pilaf

Rosemary Roasted Redskin Potatoes

Steamed Broccoli Florets

Steamed Asparagus

Arroz Gon Dulles

Vegetable Medley

Buttered Egg Noodles

Glazed Baby Carrots

Red Skin Garlic Mashed Potatoes

ENTRÉES

(Selection of Two, Three or Four)

Beef Tips with Portabella Mushrooms

Peppered Round of Beef

Cavatappi Alfredo with Grilled Chicken

Baked Penne with Grilled Chicken & Marinara

Sliced Roasted Pork Loin

Beef Stroganoff with Egg Noodle Pasta

Chicken Marsala

Chicken Dijonaise

Chicken Parmesan

Chicken Santa Fe

Sliced Virginia Baked Ham

Lasagna (veg or with meat)

INCLUDED

Warm Rolls with Butter

Starbucks Coffee, Starbucks Decaffeinated Coffee, Tazo Hot Tea, Ice Tea

Two Entrée \$28.95

Three Entrée \$32.95

Four Entrée \$35.95

Reception

Recommendation: Light Reception 7 pieces per person

Medium Reception 10 pieces per person

Heavy Reception 14 plus pieces per person

Reception Dinner 30 pieces per person

~ Cold Hors d'Oeuvres ~

Priced Per 50 Pieces

Bruschetta	Topped with Tomato and Basil	\$150.00
Finger Sandwiches	Chicken Salad, Tuna & Egg Salad	\$125.00
Jumbo Shrimp Cocktail	Cocktail Sauce, Horseradish, Lemon	\$175.00
California Sushi Rolls	with Ginger, Soy and Wasabi	\$185.00
Grilled Vegetable Display	Seasonal Squash and Portabella Mushrooms Served with a Balsamic Glaze	\$165.00
Mini Petit Fours	Assortment of Mini Desserts	\$160.00

Cheese Display

A Selection of Imported and Domestic Cheeses served with Gourmet Crackers & French

Baguettes attractively displayed

(serves up to 50 \$175)

(serves up to 100 \$325)

(serves up to 200 \$600)

Vegetable Crudités Display

Fresh Cut Vegetables with Dips artistically arranged

(serves up to 50 \$145.00)

(serves up to 100 \$250)

(serves up to 200 \$480)

Fresh Seasonal Fruit Display

A Selection of the finest seasonal fruit

(serves up to 50 \$175.00)

(serves up to 100 \$325)

(serves up to 200 \$425)

OTHER SELECTIONS AVAILABLE UPON REQUEST

~ Hot Hors d'Oeuvres ~

Petite Quiche Lorraine	Mini Quiche with Bacon and Cheese	\$125
Italian Meatballs	with Fresh Tomato Basil Sauce	\$100
Pork Pot Stickers	Ginger Soy Sauce with Sesame Seed	\$150
Chicken Fingers	with Honey Mustard Sauce	\$135
Buffalo Wings	with Celery and Bleu Cheese	\$125
Beef Wellington	Beef in Puff Pastry, Bordelaise Sauce	\$175
Coconut Shrimp	with Tangy Duck Sauce	\$175
Crab Cakes	served with Cajun Remoulade Sauce	\$150
Jumbo Mushroom Ravioli	served with Opal Basil Marinara Sauce	\$150
Jumbo Scallops	wrapped in a Cherry Wood Bacon	\$200

Warm Artichoke Crab & Fontina Cheese Dip

Served with Toasted Pita Chips

(serves up to 50 \$150.00)

(serves up to 100 \$275)

(serves up to 200 \$450)



Reception Specialty Stations

Requires a minimum of 50 guests, Carver/Attendant Fee \$75.00

Carved Pork Loin
Served with Cranapple Chutney

\$9.95

Carved Peppered Tenderloin of Beef
Carved Tenderloin with Creamy Horseradish, and Sliced Rolls

Market Price

Carved Roasted Turkey
Carved Roasted Turkey with Cranberry, Dijon Mustard and Sliced Rolls

\$8.95

Carved Honey Baked Ham
Brown Sugar Glaze & Dijon Mustard Baked Ham and Sliced Rolls

\$9.95

Carved Baron of Beef
Carved Steamship of Beef with Au Jus, Creamy Horseradish, Dijon Mustard and Sliced Rolls

Market Price

Penne Pasta and Tortellini
Served with Marinara and Alfredo Sauces

\$12.95



Beverages

Beverage List	Hosted	Cash
House Brands Crystal Palace Vodka, Kentucky Gentleman Whiskey, Crystal Palace Gin, Cluny Scotch, James Harbor Light Rum, Montezuma Gold Tequilla	\$6.00	\$7.00
Premium Brands Dewar's Scotch, Jack Daniels Bourbon, Finlandia Vodka Bacardi Rum, Bombay Gin, Jose Cuervo Tequilla, Crown Royal, Canadian Club Whiskey	\$7.00	\$8.00
Domestic Beer	\$5.00	\$5.25
Imported Beer	\$5.50	\$5.75
O'Douls	\$4.00	\$4.25
Premium Wine by the Glass Bogle Sauvignon Blanc, Danzante Pinot Grigio, Bonny Doon Pacific Rim Riesling, Oxford Landing Chardonnay, Bogle Cabernet Sauvignon, Oxford Landing Merlot, Camelot Pinot Noir	\$5.75	\$6.00
Champagne Cristalino Brut Cava	\$7.25	\$7.50
Soft Drinks & Juices	\$2.00	\$2.00
Bottled Water	\$2.00	\$2.00

House Hosted Bar

\$12.00 Per Person One Hour
 \$14.00 Per Person One and ½ Hours
 \$16.00 Per Person Two Hours

Premium Hosted Bar

\$13.00 Per Person One Hour
 \$15.00 Per Person One and ½ Hours
 \$17.00 Per Person Two Hours

Wines by the Bottle*

Premium \$40

*Other Wine Brands available on request

Punches

Champagne Punch \$75.00 per Gallon

Lemonade/Fruit \$20.00 per Gallon

Champagne Toast \$2.75 per person

A service charge of 20% and 7% sales tax will be added to all Food & Beverage orders

Bartenders provided at \$125.00 which will be waived if Revenue exceeds \$500.00 per Bar.

One Bartender for every 100 guests is recommended for Bar Service. Hosted Bar Service is charged based on actual consumption at the rates listed above. Cash Bar Prices Include Service Charge and Applicable Taxes.