



Wedding Rental & Catering Packages



EXPERIENCE. INDULGE. TRANSCEND

HARRIETT'S ORLANDO BALLET CENTRE WEDDING PACKAGES

RENTAL RATES

Each wedding includes three hours of setup time
4.5 hours of event time (Including ceremony and reception), one hour of cleanup time
See your event designer for additional setup and rental pricing.

OCTOBER - MAY RATES

Saturday Rental: 5,500 | Plus Tax
Friday or Sunday Rental: 3,850 | Plus Tax
Mon -Thurs Rental: 2,900 | Plus Tax

JUNE-SEPTEMBER RATES

Saturday Rental: 4,200 | Plus Tax
Friday or Sunday Rental: 3,000 | Plus Tax
Mon -Thurs Rental: 2,500 | Plus Tax

WHAT'S INCLUDED

HARRIETT'S BALLET CENTRE RENTAL

- Use of Harriett's Hall, lobby, and lakeside patio
- (200) Clear Chairs
- (20) 72" round seated tables
- Ceremony rehearsal (date and time is confirmed 30 days before)
- Exclusive access to our lakeside patio for an engagement photo session

ARTHUR'S CATERING MENU PACKAGES

- Floor length poly cotton linens, napkins, china, flatware, & stemware
- Professional banquet captain to oversee reception, on-site chef & servers
- Fruit infused water station available to guests prior to ceremony
- Cake cutting service
- Gourmet coffee bar

CATERING DETAILS

- Food & Beverage minimum is 10,000 on Saturday and 8,000 on Friday and Sunday
- All pricing subject to 22% service charge & 6.5% sales tax
- Please contact your Event Designer for Wedding Packages under 100 guests
- Discounted Vendor & Children Pricing is available upon request

DEPOSIT SCHEDULE

Initial deposit due when signing

ARTHUR'S CATERING

- Initial Deposit: 2,500.00
- 50% of the total amount is due 120 days prior to event date
- Final guest count is due to Arthur's 20 days prior to event date
- Final Payment: Due to Arthur's 15 days prior to event date

THE ORLANDO BALLET

- Initial Deposit: Half of the total rental amount including tax
- Final Payment: The final half of the ballet centre's rental is due 120 days prior to event date

PAYMENTS CAN BE MADE BY CHECK, MASTERCARD, OR VISA

Pricing is subject to change without notice



COCKTAIL SELECTIONS

Smoked Salmon Savory Cone
Crème Fraîche | Dill

Roasted Tomato Crostini
Goat Cheese | Pesto

Shrimp Puff
Gruyere | Fontina | Lemon Zest | Dill

Goat Cheese and Caramelized Onion Flatbread
Rosemary | Chili Pepper Flakes

Caprese Salad Skewers **Mozzarella**
Grape Tomato | Basil

Miniature Bacon Cheeseburgers
Ketchup

Tuscan Shrimp GF
Garlic Aioli

Thai Chicken Meatballs
Sweet Chili Sauce

Wild Mushroom Tartlets
Fontina | Parmesan | Goat Cheese

Artichoke Fritters
Sun-dried Tomato | Parmesan

Brie and Blackberry Bite
Rosemary Fig Jam

Watermelon Tomato Basil Skewers **Vegan**
Balsamic Syrup

Pesto Chicken Flatbread
White Sauce | Sautéed Spinach | Tomatoes

Ginger Chili Tuna on a Fork

Chile Cumin Lamb Meatballs
Cucumber | Minted Yogurt

Crispy Crab and Sweet Potato Fritters
Tamarind Aioli

Southern Lump Crab Cakes
Scallions | Sweet Onion | Rémoûlade

Potato Latkes
Duck Prosciutto | Sour Cream | Apple
Sauce

Smoked Paprika Tenderloin
Piquillo Pepper Jam | Arugula
Lemon Aioli | Naan Bread

Lollipop Lamb Chops*
Fig Balsamic Demi-Glace

Figs in a Blanket
Honey | Red Pepper Flakes *Upgrade Item
Dijon Cream Cheese



PLATED SELECTIONS

SALAD Select One

Grilled Zucchini Salad GF
Arugula | Bibb Lettuce | Radish | Sliced Almonds
Shaved Parmesan | Lemon Vinaigrette

Strawberry Salad GF
Baby Spinach | Spring Mix | Sliced Strawberries
Sunflower Seeds | Jicama | Feta Cheese
Sugarcane Vinaigrette

Chopped BLT Salad GF
Butter Lettuce | Diced Tomato | Bacon | Spiced Pumpkin Seeds
Frizzled Leeks | Red Onion | Bleu Cheese
Roasted Tomato Vinaigrette

Roasted Carrot Salad Vegan | GF
Arugula | Cranberries | Almond | Red Onion
Apple Cider Vinaigrette

Caprese Salad GF 2.75/Guest* GF
Mozzarella | Tomatoes | EVOO | Basil | Garlic
Sea Salt | Fresh Cracked Pepper

Burrata and Asparagus Salad 3.25/Guest*
Shaved Prosciutto | Tomatoes | Lemon Zest | Grilled Ciabatta

OPTIONAL SECOND COURSE Select One

Tomato Bisque GF 5.95/Guest*
Fire Roasted Tomato Bisque | Candied Bacon
Micro Arugula

Crab Louis Parfait GF 6.95/Guest*
Avocado Mousse | Remoulade | Pico de Gallo

Roasted Cauliflower and Fennel Soup 6.95/Guest*
Black Pepper Crema | Basil Oil | Chives

Lobster Bisque 7.95/Guest*
Lobster | Savory Whipped Cream | Tarragon
Ciabatta Crouton

Agnolotti Stack 7.95/Guest*
Wilted Spinach | Frizzled Leeks | Gorgonzola Cream
Crushed Walnuts

ALL PLATED ENTRÉES INCLUDE
(3) PASSED HORS D'OEUVRES FROM
COCKTAIL SELECTIONS

ENTRÉES Select One or Two

Surf & Turf
Center Cut Filet | Jumbo Tuscan Shrimp
Yukon Gold Mashed Potato
Roasted Broccolini | Cabernet Demi-Glace
100 - 140 Guests 92.75 | 141+ Guests 88.75

Grilled Filet Mignon GF
Wild Rice Pilaf | Butternut Squash | Craisins
Hazelnuts | Mushrooms
Haricot Verts | Blackberry Gastrique
100 - 140 Guests 89.75 | 141+ Guests 85.75

Miso Glazed Grouper GF
Ginger Scallion Rice | Green Beans
Shiitake Mushrooms
Roasted Sesame Seeds
100 - 140 Guests 86.00 | 141+ Guests 82.00

Coriander Crusted Lamb with Pan Seared Scallops
Lamb Chops | Chimichurri
Pan Seared Scallops | Smoked Paprika Butter
Lemon Parmesan Polenta Cakes
Haricot Verts | Blistered Tomatoes
100 - 140 Guests 93.75 | 141+ Guests 89.75

Chicken Chardonnay
Provolone Cheese | Spinach | Prosciutto | Wild
Mushrooms | Caramelized Onions | Parmesan Risotto Cake
Haricot Vert | Chardonnay Cream Sauce
100 - 140 Guests 82.75 | 141+ Guests 78.75

Vegetarian Entrée Available Upon Request

Roasted Acorn Squash GF
Burrata | Baby Greens | Basil Chimichurri

Portabella Mushroom Wellington Vegan
Hummus Walnut Pate | Puff Pastry
Red Wine Roasted Shallot Sauce

Pumpkin Cashew Curry GF | Vegan
Coconut Milk | Red Onion | Ginger | Cumin | Lime
Juice Cilantro | Basmati Rice

*Upgrade Item

Per person entrée price includes passed hors d'oeuvres, assorted bread basket, salad course, and entrée (with a vegetarian option available upon request at no additional cost). If you are planning to offer guests a choice of entrées, you may make up to two selections.

The per person cost for offering two selections will be the price of the higher entrée. All pricing subject to 22% service charge & 6.5% sales tax. Guest menu selections due 60 days prior to event.

BUFFET SELECTIONS

BUFFET ONE

INCLUDES (3) PASSED HORS D'OEUVRES

SELECT ONE

Caribbean Salad GF

Baby Greens | Strawberries | Mangoes
Goat Cheese | Caramelized Pecans
Passion Fruit Vinaigrette

Chopped Garden Salad

Romaine | Iceberg | Cheddar Cheese
Tomatoes | Cucumbers
Green Onions | Croutons | Ranch Dressing

SELECT TWO

Yukon Gold Mashed Potatoes GF

Chef Stephen's Potatoes Vegan | GF
Red Potatoes | Sweet Potatoes
Yukon Gold Potatoes | Carrots | Garlic
Shallots | Thyme

Green Beans GF

Caramelized Onions | Crispy Bacon

Roasted Zucchini and Grape Tomatoes Vegan | GF

ENTRÉES

Chicken Manchego Roulade
Prosciutto | Sun-Dried Tomato Sauce
Manchego Cheese | Fresh Herbs

Oven Roasted Salmon GF
Mango Salsa

CHEF ATTENDED CARVING STATION

Garlic Rubbed Flank Steak GF
Chimichurri Sauce

PRICING

141+ Guests 76.50
100 - 140 Guests 79.50

BUFFET TWO

INCLUDES (3) PASSED HORS D'OEUVRES

SELECT ONE

Strawberry Salad GF

Baby Spinach | Spring Mix | Strawberries
Sunflower Seeds | Jicama | Feta Cheese
Sugarcane Vinaigrette

Caprese Salad GF

Mozzarella | Tomatoes | Olive Oil
Balsamic Syrup

SELECT TWO

Sun-Dried Tomato Risotto Cakes

Roasted Broccoli and Carrots Vegan | GF
Roasted Sweet & Yukon Potatoes Vegan | GF
Roasted Brussels Sprouts Vegan | GF

ENTRÉES

SELECT TWO

Pan Seared Seasonal White Fish
White Wine Lemon Butter Sauce

Shrimp and Scallop Skewers
Lemon Cream Sauce

Chicken Forestiere
Thyme | Shallots | Garlic
Wild Mushroom Sauce

Champagne Chicken
Shallots | Thyme | Champagne Cream Sauce

CHEF ATTENDED DINNER STATION

The Short N' Sassy
Boneless Braised Short Ribs
Roasted Poblano Cheddar Polenta
Ancho Coffee Demi

INCLUDES ONE OF THE FOLLOWING

Tapas Buffet
Avocado Bar
Shrimp N Grits Station
Dessert Enhancement Station

PRICING

141+ Guests 83.50
100 - 140 Guests 86.50

BUFFET THREE

INCLUDES (3) PASSED HORS D'OEUVRES

SELECT ONE

Grilled Zucchini Salad GF

Arugula | Bibb Lettuce | Radish
Sliced Almonds | Shaved Parmesan
Lemon Vinaigrette

Harvest Salad GF

Mesclun | Poached Pears | Bleu Cheese
Sugared Walnuts | Sugarcane Vinaigrette

SELECT TWO

Seasonal Roasted Vegetables GF | Vegan

Roasted Asparagus GF
Toasted Pinenuts | Shaved Parmesan
EVOO

Wild Mushroom and Roasted Carrot Farro Vegan
Swiss Chard

Roasted Fingerling Potato Ragout GF
Wild Mushroom | Shallots | Leeks

ENTRÉES

SELECT TWO

Honey Rosemary Chicken
White Wine | Shallots | Rosemary Cream Sauce

Chicken Chardonnay
Spinach | Mushroom | Onion
Prosciutto | Chardonnay Cream Sauce

Herb Seared Seasonal White Fish
Citrus Beurre Blanc

Miso Glazed Salmon
Miso Glaze

CHEF ATTENDED CARVING STATION

Angus Tenderloin of Beef GF
Bearnaise | Horseradish

INCLUDES TWO OF THE FOLLOWING

Avocado Bar
Hokee Poke | Add 2.00
Shrimp N' Grits
Citrus Seared Sea Scallops
Dessert Enhancement Station

PRICING

141+ Guests 91.00
100 - 140 Guests 94.00

All pricing subject to 22% service charge & 6.5% sales tax.
Guest menu selections due 60 days prior to event.

RECEPTION ENHANCEMENTS

Cocktail Hour Stations

Tapas Buffet 5.25/Guest

Farmer's Market Crudité & Craft Hummus GF
Gourmet Cheeses | Crackers
Spinach Artichoke Dip GF
Tortilla Chips

Spanish Antipasto GF 4.95/Guest

Serrano Ham | Spanish Chorizo
Manchego Cheese | Spanish Bleu Cheese
Mushrooms | Asparagus | Roasted Peppers
Crackers

Dinner Stations

Short and Sassy 8.95/Guest

Boneless Braised Short Ribs
Roasted Poblano Cheddar Polenta
Ancho Coffee Demi

Tropical Florida Fish 9.75/Guest

Caramelized Plantains
Scallion Rice
Pineapple Mango Salsa

Dessert Enhancement

to accompany your Wedding Cake

Flaming Doughnuts 4.95/Guest

Glazed Doughnut Holes | Kahlua | 151 Rum
Butter | Brown Sugar | Vanilla Ice Cream

Adult Ice Cream Bar 6.95/Guest

Vanilla Ice Cream | Bacon | Cocoa Puffs
Fruit Loops | Caramel Popcorn
Dark Chocolate Chips | Peanut Brittle
Salted Caramel Sauce | Pretzels
Cinnamon Whipped Cream
Bailey's Irish Cream | Kahlua | Frangelico

Strawberry Shortcake Bar 6.95/Guest

Grand Marnier Strawberries
White Chocolate Biscuits | Whipped Cream

The Seafood Bar GF 13.75/Guest

Snow Crab Claws | Joe's Mustard Sauce
Jumbo Cocktail Shrimp
Vodka Cocktail Sauce
Smoked White Fish Dip | Crackers

The Hokee Poke Station 9.95/Guest

Basmati Rice or Shredded Lettuce
Ahi Tuna or Korean BBQ Tofu
Toppings: Cucumbers | Green Onions
Pickled Ginger | Wakame | Jalapeno | Kimchee
Macadamia Nuts | Sesame Seeds | Wonton Strips
Sauces: Teriyaki Pineapple | Creamy Miso
Spicy Gochujang

Savannah Shrimp and Grits 7.95/Guest

Shrimp | Bacon | Mushrooms | Corn
Onions | Cheese Grits
Pickled Jalapeño Corn Muffins
Hot Sauce | Green Onions

Asparagus Crespelle 7.95/Guest

Marinara | Béchamel | Rocket Salad
Arugula | EVOO | Lemon Juice | Parmesan

New Orleans Bananas Foster GF 4.95/Guest

Vanilla Ice Cream | Brown Sugar
Banana Liqueur | 151 Rum

Campfire Cookie Station 6.95/Guest

Select Two of the following flavors:
Pretzel Peanut Butter
Chocolate Chip Brownie
Apple Butterscotch Oatmeal
Served with Vanilla Ice Cream

Doughnut Bar 4.95/Guest

Flavors may include Maple Bacon
Chocolate Cream Filled | Oreó
Old Fashioned Sour Cream | Red Velvet

Seasonal Avocado Bar Vegan | GF 6.95/Guest

Ahi Tuna | Bacon | Chickpeas | Feta | Parmesan
Grilled Corn | Grape Tomatoes | Balsamic Syrup
EVOO | Southwest Ranch | Lemon Vinaigrette
Tortilla Crisps

Crab Cakes 6.95/Guest

Lump Crabmeat | Red and Green Peppers
Sweet Onion | Asian Slaw | Cilantro Cream

Mexican Street Corn with Chopped Brisket GF 6.95/Guest

Sweet Corn Carved Off the Cob | Crema | Butter
Cotija Cheese | Chopped Smoked Brisket
Lime Squeeze | Chili Powder Sprinkle
Garnished with Crispy Pork Rind

Citrus Seared Sea Scallops 9.75/Guest

Wild Mushroom Ravioli | Champagne Cream Sauce
Fresh Spring Pea | Chervil

Mini Desserts 5.85/Guest

Select Three Desserts:
Almond Cream Bar | Espresso Brownies
French Macarons | Heavenly Peanut Butter Bars
Lime Thyme Tarts | Cheesecakes
Passion Fruit Clouds | Chocolate Toffee Cupcake

Shortbread Fondue Station 8.95/Guest

Select Two of the following flavors:
Vanilla Shortbread Cookies
Chocolate Shortbread Cookies
Peanut Butter Chocolate Fondue
Dark Chocolate S'more Fondue
Myers Dark Rum Dulce de Leche Fondue
Served with Vanilla Ice Cream



These stations will require a chef attendant for 190.00 additional cost
All pricing subject to 22% service charge & 6.5% sales tax



BEVERAGE PACKAGES

Wine & Beer Package

19 | Guest for Four Hours

23 | Guest for Five Hours

House Cabernet
House Chardonnay
House Pinot Grigio
Stella Artois
Corona Extra
Sierra Nevada Pale Ale

Premium Bar

26 | Guest for Four Hours

31 | Guest for Five Hours

Ketel One Vodka
Maker's Mark
Johnnie Walker Black
Bombay Sapphire
Crown Royal
Mount Gay Rum
Chardonnay
Cabernet Sauvignon
Stella Artois
Corona Extra

Craft Beer

Add 3 | Guest

Cigar City Jai Lai
Cigar City Maduro Brown

Champagne Toast

House Brut Champagne
Add 4 | Guest

Tableside Wine Service

House Cabernet
House Chardonnay
Add 7 | Guest

Signature Cocktails

Add 6.95 | Guest

Garden Game
Bombay Sapphire | Peach Liqueur
Pineapple Lemon | Tarragon

Elderflower Mule
Bombay Gin | Elderflower Liqueur
Lemon | Ginger Beer

The Orange Blossom
Kettle One Vodka | Grand Marnier | Lime Juice
Orange Juice | Orange Blossom Essence

Beverage Package Includes

Liquor License and Insurance | Professional Bar Staff | Soft Drinks, Sparkling & Spring Water, Mixers, Glassware, Ice, etc.

All pricing subject to 22% service charge & 6.5% sales tax

THANK YOU

Events@OrlandoBallet.org
HarriettsOrlandoBalletCentre.com