





Host your next event at The Point Hotel & Suites!

The Point offers flexible meeting space that can be arranged for training seminars, an intimate wedding, business meetings, conferences, or a grand all-night celebration. Professional catering services are on-site, and our staff goes the extra mile to ensure your event is memorable and stress-free.

Enjoy panoramic views of the city and more than 1,700 square feet of flexible space, plus, customized menus and incredible savings. We have tons of great offers for you to choose from.

Our Sales Team will be with you every step of the way to ensure your event is spectacular. We also offer guestroom block discounts for groups booking at least eight rooms per night.

The Point Hotel & Suites

7389 Universal Blvd, Orlando, FL 32819 PointSales@PHMemail.com 321-299-0410













BREAKFAST

CONTINENTAL BREAKFAST

\$19++ Per Guest

- · Chilled Florida Orange Juice
- Assorted Breakfast Pastries to Include Danish, Croissants, and Muffins
- · White and Wheat Toast
- Butter and Fruit Preserves
- · Freshly Brewed Starbucks® Coffee
- Assorted Herbal Teas

DELUXE CONTINENTAL BREAKFAST \$23++ Per Guest

- · Chilled Florida Orange Juice
- Sliced Fresh Fruit
- Assorted Breakfast Pastries to Include Danish, Croissants, and Muffins
- White and Wheat Toast
- Individual Yogurts
- Butter and Fruit Preserves
- Steel Cut Oatmeal
- Freshly Brewed Starbucks® Coffee
- Assorted Herbal Teas

THE SUNRISE BREAKFAST BUFFET

\$28++ Per Guest

- Chilled Florida Orange Juice
- Sliced Fresh Fruit
- Fluffy Scrambled Eggs
- · Smoked Bacon or Sausage Links
- Assorted Breakfast Pastries Home Fried Potatoes
- White and Wheat Toast
- Butter and Fruit Preserves
- Freshly Brewed Starbucks® Coffee
- Assorted Herbal Teas

BUFFET ADD-ONS:

- Pancakes with Syrup \$5++ Per Guest
- French Toast with Syrup \$5++ Per Guest
- Waffles with Syrup \$5++ Per Guest
- Assorted Bagels \$5++ Per Guest
- · Sausage, Gravy and Biscuits \$7++ Per Guest

OMLETTE STATION

\$10++ Per Guest

Selection of Ham, Crumbled Bacon, Tomatoes, Mushrooms, Scallions, Sweet Peppers, Cheddar Cheese

One Chef Attendant Required for Every 25 Guests \$100++ Per Chef Attendant





ALL DAY BREAK

DELUXE CONTINENTAL BREAKFAST \$38++ Per Guest

- Chilled Florida Orange Juice Sliced Fresh Fruit
- · Assorted Breakfast Pastries to Include Danish, Croissants, and Muffins
- · White and Wheat Toast Individual Yogurts
- Butter and Fruit Preserves Assorted Cereal and Milk
- Freshly Brewed Starbucks® Coffee
- · Herbal Teas with Lemon

AM BREAK:

- Assorted Granola and Energy Bars
- Freshly Brewed Coffee

PM BREAK:

- MYO Trail Mix
- · Cashews, Almonds, Peanuts
- Pretzels, Dried Cranberries, Chocolate Chips
- Assorted Soft Drinks and Water

ADDITIONAL BREAKS

BERRY BREAK

\$18++ Per Guest

- Fresh Seasonal Berries
- · Crunchy Granola and Vanilla Yogurt
- · Bottled Water and Assorted Soft Drinks
- Freshly Brewed Starbucks® Coffee and Tea



HEALTHY BREAK

\$21++ Per Guest

- Fresh Sliced Fruit with Tropical Yogurt Sauce
- · Vegetable Crudités with Ranch
- · Assorted Granola Bars
- Bottled Water and Assorted Soft Drinks
- Freshly Brewed Starbucks® Coffee and Tea

SWEET TOOTH \$14++ Per Guest

- Freshly Baked Assorted Cookies and Brownies
- Bottled Water and Assorted Soft Drinks
- Freshly Brewed Starbucks® Coffee and Tea





BREAKS

- Hot Chocolate \$4++ Per Packet
- Bottled Spring Water \$4++ Each
- Individual Bags of Chips or Pretzels \$3.50++ Each
- Assorted Soft Drinks \$4++ Each
- · Lemonade \$35++ Per Gallon
- Fruit Punch \$35++ Per Gallon
- · Iced Tea \$35++ Per Gallon
- · Orange \$45++ Per Gallon
- · Starbucks® Coffee \$65++ Per Gallon

- International Tea Selections \$65++ Per Gallon
- Bagels and Cream Cheese \$40++ Per Dozen
- Danish, Muffins, and Croissants \$35++ Per Dozen
- Chocolate Fudge Brownies \$30++ Per Dozen
- Granola Bars and/or Candy Bars \$4++ Per Piece
- · Assorted Ice Cream Bars \$6++ Per Piece
- Freshly Baked Jumbo Cookies \$38++ Per Dozen
- Seasonal Whole Fresh Fruit \$6++ Per Piece
- Sliced Fresh Fruit \$8++ Per Guest







LUNCH SERVICE

THE DELI BOARD BUFFET

\$26++ Per Guest (Minimum of 20 Guests to Order)

CHOICE OF TWO:

- · Seasonal Fresh Fruit Salad
- · Marinated Cucumber Salad
- Pasta Salad with Roasted Vegetable
- · Red Skin Potato Salad
- Tossed Garden Salad
- Tomato, Cucumbers, Carrots Ranch and Italian Dressing

DELI BOARD SELECTIONS TO INCLUDE:

Sliced Roast Beef, Smoked Turkey, Honey Ham, Genoa Salami, Assorted Sliced Cheeses

DELUXE RELISH TRAY TO INCLUDE:

Lettuce, Tomato, Onion, Dill Pickles Mustard and Mayonnaise Assorted Deli Breads and Rolls Potato Chips

DESSERT:

• Homemade Cookies and Brownies

INCLUDED:

- Freshly Brewed Starbucks® Coffee
- Iced Tea and Water

THE POINT LUNCH BUFFET

\$36++ Per Guest / Additional Entrée: \$10++ Per Guest Additional Side \$5++ Per Guest (Minimum of 20 Guests to Order)

CHOICE OF ONE SALAD:

- Garden Greens
- Tomato, Cucumber, and Carrots Ranch Dressing
- Fresh Fruit Salad
- Grilled Vegetable Salad
- Red Skin Potato Salad
- · Tomato. Onion and Cucumber Salad

CHOICE OF TWO ENTRÉES:

- Baked Chicken with Sun Dried Tomato Pesto
- · Grilled Salmon with Dill Cream Sauce
- · Parmesan Chicken
- Roast Pork Loin Adobo Style
- · Grilled Mahi Mahi with Pineapple Cilantro Salsa

CHOICE OF ONE:

- Herb Mashed Potatoes
- Saffron Rice Pilaf
- · Penne Pasta Tossed in Olive Oil

CHOICE OF ONE:

- · Chef's Seasonal Vegetables
- Green Beans with Toasted Almonds
- · Baby Corn and Butter

DESSERT:

· Chef's Dessert Display

INCLUDED:

- Rolls and Butter
- · Freshly Brewed Starbucks® Coffee
- · Iced Tea and Water

Based on One Hour of Service

All Prices Subject to 23% Taxable Service Charge and 6.5% Sales tax. All Prices Subject to Change.



LIGHT PLATED LUNCH

\$28++ Per Guest (Maximum of 30 Guests)
Entrée selections are due to Event Manager 72hrs prior to event start date.
A \$50++ service charge will apply to all plated lunches of 24 or less.
(Minimum of 20 Guests to Order)

CHOICE OF THREE

THE POINT CHICKEN SALAD WRAP:

- Lettuce, Tomato
- Served with House Fried Chips

TUNA SALAD CROISSANT:

- Lettuce, Tomato, Cheddar Cheese
- · Served with Fresh Seasonal Fruit

DAGWOOD STACKER:

- Ham, Turkey, Roast Beef Cheddar Cheese, Swiss Cheese
- Lettuce, Tomato
- Marble Rye
- Served with House Fried Chips

GRILLED CHICKEN CAESAR SALAD:

- Romaine Hearts, House Pickled Garlic and Onion Shaved Parmesan with Croutons
- Creamy Caesar Dressing

DESSERT CHOICE OF ONE:

- Cheesecake
- Chocolate Cake

- Freshly Brewed Starbucks® Coffee
- Iced Tea and Water





BOXED LUNCHES

\$18++ Per Guest (Minimum of 20 Guests to Order) All Guests Selections Are Due 72hrs Prior to the Event Start Date

CHOICE OF THREE

HAM AND CHEESE:

- Whole Wheat Bread
- Lettuce and Tomato
- Whole Fruit
- · Bag of Chips
- · Chocolate Chip Cookie
- Bottled Water

CHICKEN SALAD WRAP:

- Whole Fruit
- · Bag of Chips
- Chocolate Chip Cookie
- Bottled Water

ROASTED TURKEY CROISSANT:

- · Lettuce, Tomato and Swiss Cheese
- Whole Fruit
- · Bag of Chips
- · Chocolate Chip Cookie
- Bottled Water

TUNA SALAD CROISSANT:

- Whole Fruit
- Bag of Chips
- · Chocolate Chip Cookie
- Bottled Water



PLATED DINNERS

Maximum of 30 Guests

GRAND PLATED DINNER

\$36++ Per Guest

- · Rolls with Butter
- Garden Salad: Tomato, Cucumber, Carrots, Ranch and Italian Dressing
- Grilled Chicken Breast: Mango, Red and Green Pepper Salsa Parmesan Baked Potatoes
- New York Style Cheesecake with Fresh Strawberries
- · Lemonade and Iced Tea
- Freshly Brewed Starbucks® Coffee

MAJESTIC PLATED DINNER

\$45++ Per Guest

- · Rolls with Butter
- Garden Spring Salad: Tomato, Olives and Feta Cheese
- Grilled Beef Tenderloin: Caramelized Onions and Demi Glaze Sauce
- Garlic Mashed Potatoes
- · Seasonal Vegetables of Yellow and Green Squash, Carrots, Peppers and Onions, Sautéed in Olive Oil
- Spoon Lover's Chocolate Cake Espresso Crème Anglaise
- · Lemonade and Iced Tea
- Freshly Brewed Starbucks® Coffee







TASTE OF ITALY

\$45++ Per Guest Additional Entrée at \$7++ Per Guest Additional Side Selections at \$4++ Per Guest Additional Dessert at \$6++ Per Guest (Minimum of 20 Guests to Order)

DINNER BUFFET

COLD DISPLAY - CHOICE OF TWO:

- Farfalle Pasta with Kalamata Olives and Feta Cheese
- Marinated Antipasto Salad
- · Caesar Salad with Fresh Grated Parmesan Cheese
- Caprese Salad
- Minestrone Soup

HOT ENTRÉES - CHOICE OF TWO:

- Chicken Piccata with a Lemon Caper Sauce
- Chicken Parmesan
- Flank Steak Marsala

ACCOMPANIMENTS - CHOICE OF TWO:

- Green Beans with Toasted Almonds
- Sautéed Fresh Vegetables
- · Garlic & Parmesan Roasted Potatoes
- Tri-Color Tortellini Alfredo

DESSERT DISPLAY:

- Cannoli Tiramisu
- · Mini Cheesecakes

- Hot Rolls and Butter
- Freshly Brewed Starbucks® Coffee
- Iced Tea and Water





FLORIBBEAN

\$44++ Per Guest (Minimum of 20 Guests to Order)

DINNER BUFFET

COLD DISPLAY - CHOICE OF ONE:

- Tomato, Cucumber, Florida Orange Salad with Citrus Vinaigrette
- Garden Salad: Cucumbers, Tomatoes, Onions and Mushrooms
- Choice of Dressing: Char-Grilled Pineapple or Caesar Salad

HOT ENTRÉES - CHOICE OF TWO:

- Baked Chicken with Passion Fruit Beurre Blanc
- Oven Roasted Pork Pernil with Mojo
- Grilled Mahi Mahi with Pineapple and Mango Chutney

ACCOMPANIMENTS - CHOICE OF TWO:

- Cilantro Potatoes
- Baked Sweet Plantains
- Fresh Sautéed Vegetables

DESSERT DISPLAY:

- Key Lime Pie
- Pineapple Upside-Down Cake
- Flan

- Hot Rolls and Butter
- Freshly Brewed Starbucks® Coffee
- · Iced Tea and Water





ON POINT

\$47++ Per Guest (Minimum of 20 Guests to Order)

DINNER BUFFET

SALAD - CHOICE OF TWO:

- Iceberg Lettuce
- Blue Cheese Crumbles, Bacon Bits
- Hard Boiled Eggs
- · Choice of Dressing
- Grilled Romaine Hearts
- · Shaved Parmesan Cheese
- Pickled Onions, Marinated Tomato
- House Vinaigrette

ENTRÉE - CHOICE OF TWO:

- Flank Steak Oscar, Crab with Asparagus Hollandaise
- Baked Salmon Red Wine Beurre Noisette
- Grilled Chicken Mediterranean Artichoke, Asparagus, Tomato Balsamic and Basil

ACCOMPANIMENTS - CHOICE OF TWO:

- Garlic Mashed Potatoes
- Garlic and Onion Roasted Potatoes
- Saffron Rice Pilaf
- Baby Corn with Butter
- Chef's Vegetable Medley

DESSERTS - CHOICE OF TWO:

- Freshly Baked Cookies
- Freshly Baked Brownies
- · Mini Cheesecake Bites
- Chocolate Mousse

- Bread Rolls and Butter
- Freshly Brewed Starbucks® Coffee
- Iced Tea and Water





RECEPTION SERVICE

WARM HORS D' OEUVRES:

- · Bacon Wrapped Scallops \$140++ / 50 Pieces
- Mini Beef Wellington \$180++ / 50 Pieces
- Mini Chicken Cordon Blue \$160++ / 50 Pieces
- Jalapeño Poppers with Ranch Dip \$140++ / 50 Pieces
- Chicken Tenders with Honey Mustard \$160++ / 50 Pieces
- Crispy Spring Rolls with Sweet and Sour Sauce \$120++ / 50 Pieces
- · Swedish Meatballs \$120++ / 50 Pieces
- Mini Brie en Croute \$140++ / 50 Pieces
- Three Cheese Quesadillas \$125++ / 50 Pieces
- Buffalo Chicken Wings \$160++ / 50 Pieces
- Coconut Shrimp with Orange Marmalade \$180++ / 50 Pieces

COLD HORS D' OEUVRES:

- Sliced Pepper Crusted Beef Tenderloin \$200++ / 50 Pieces
- Deviled Eggs \$120++ / 50 Pieces
- Tomato, Mozzarella Cheese and Basil Bruschetta \$140++ / 50 Pieces
- Smoked Salmon Wheel with Cream Cheese and Capers \$180++ / 50 Pieces
- Pork Tenderloin with Black Bean and Corn Salsa \$180++ / 50 Pieces
- Cucumber Rounds with Crab Salad \$180++ / 50 Pieces
- · Jumbo Shrimp Cocktail \$200++ / 50 Pieces
- · Chips and Salsa \$25++ / Pound
- Deluxe Nuts \$25++ / Pound

COLD DISPLAYS

\$3++ Additional if less than 20 Guests

- Vegetable Crudités \$4.75++ Per Guest
- Fruited Palm Display \$8++ Per Guest
- Fresh Seasonal Fruit Tray \$8++ Per Guest

ANTIPASTO TRAY

\$18++ Per Guest

- Assorted Meats, Cheeses, Olives, Roasted Tomatoes, Marinated Artichokes, Grilled Vegetables
- · Sliced Garlic Bread

CHEESE DISPLAY

\$10++ Per Guest

- Assorted Domestic and Imported Cheeses
- Gourmet Crackers





CARVING/ACTION STATIONS

One Chef Attendant is Required for All Action Stations at \$100++ Per Chef Attendant

CARVING STATIONS:

- ROASTED BEEF TENDERLOIN: Cabernet and Peppercorn Demi Sauce (Serves 25 Guests) \$350++
- ROASTED PRIME RIB: Horseradish Sauce Au Jus (Serves 30 Guests) \$350++
- SMOKED TURKEY: Cranberry Sauce and Rosemary Gravy (Serves 30 Guests) \$300++
- WHOLE BAKED COUNTRY HAM: Raisin Orange Sauce, Honey Mustard (Serves 30 Guests) \$300++

ACTION STATIONS (Minimum of 25 Guests)

MASHED POTATO STATION

\$16++ Per Guest

- · Chef's Choice of Mashed Potatoes
- · Assorted Toppings to Include: Bacon Bits, Shredded Cheddar, Sour Cream, Chives, Whipped Butter

PASTA STATION

\$18++ Per Guest Add Chicken - \$3++ Per Guest / Add Shrimp - \$5++ Per Guest

CHOICE OF TWO:

- Fettuccini
- Tortellini
- Penne
- Cavatapi

CHOICE OF TWO:

- Marinara Sauce
- Alfredo Sauce
- Pesto Sauce

INCLUDED:

• Garlic Bread



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BEVERAGE SERVICE

Bar Packages Include Appropriate Mixers, Juices and Garnishes. All Bars Require One Bartender at \$100++ for Every 50 Guests. Cash Bars Require One Cashier at \$100++ for Every 50 Guests.

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DELUXE BAR TIER		MINIMUM OF 2 HOURS		
Liquor Brands	Wines	2 Hours	\$26++ Per Guest	
Tito's Vodka	House Chardonnay	3 Hours	\$36++ Per Guest	
Beefeater Gin	House Pinot Grigio	4 Hours	\$46++ Per Guest	
Sailor Jerry Rum	House Cabernet Sauvignon			
Jack Daniel's Whiskey	House Merlot			
Red Label Scotch	Beers			
Don Julio Tequila	Domestic Bottled Beers			
	Imported Beers			
PREMIUM	BAR TIER	MINIMUM OF	2 HOURS	

PREMIUM	BAR TIER	MINIMUM OF	2 HOURS
Liquor Brands	Wines	2 Hours	\$36++ Per Guest
Grey Goose Vodka	Premium House Chardonnay	3 Hours	\$46++ Per Guest
Bombay Sapphire Gin	Premium House Pinot Grigio	4 Hours	\$56++ Per Guest
Bacardi Rum	Premium House Cabernet Sauvignon		
Crown Royal Whiskey	Premium House Merlot		
Johnnie Walker Black Scotch	Beers		
Patron Silver Tequila	Domestic Premium Beers		
	Imported Premium Beers		

CASH BAR SERVICE

Deluxe Liquors \$12++ Per Drink
Premium Liquors \$14++ Per Drink
Domestic Beers \$8++ Per Bottle

Imported Beers **\$9++ Per Bottle**House Wines **\$8++ Per Glass**Soft Drinks **\$4++ Each**Still and Sparkling Water **\$4++ Per Bottle**



TERMS & CONDITIONS

- · All function rooms are non-smoking.
- All prices and menus are subject to change with notification when possible.
- No food or beverage of any kind will be permitted to be brought into any banquet/meeting rooms by any guest without the prior written approval of the General Manager of the Hotel.
- Final menu selections must be submitted two weeks prior to the function to insure the availability of the desired menu items.
- All catering functions are subject to service (gratuity) charges and applicable state and local sales taxes. A deposit is required for all functions and menu selections unless prior arrangements have been made.
- Payment in full is required at least 30 days prior to the function, unless other credit arrangements have been established with the Hotel.

- A final count of the attendants (the "Guaranteed Number") of any catering function must be received no less than 72 hours in advance. Guarantees for a Monday or Tuesday function must be received by 12:00 noon on the preceding Friday.
- If actual attendance is below the Guaranteed Number, the customer will, nonetheless, be charged for the Guaranteed Number.
- The Hotel reserves the right to move functions to other meeting/banquet rooms other than those appearing on this contract with notification.
- Cancellation policy: Any meeting/function the cost of which is \$500 or less must be cancelled not less than 30 days prior to the function date to avoid room rental charges and loss of deposit. All other functions must be cancelled one year prior to the function date to avoid forfeiture of deposit.

We look forward to hosting your event here at The Point Hotel & Suites!