



DAYTONA BEACH

Weddings
BANQUET MENU

All prices subject to 24% taxable service charge and 6.5% sales tax.



DAYTONA BEACH



WEDDING CEREMONY

CEREMONY INCLUSION

Spectacular Indoor and Outdoor Ocean Front Venues

Ceremony Rehearsal (Location and Date Based on Availability)

Custom Seating Set Up for Your Guests

Sound System: Wireless Mic, (2) Speakers

Fruit Infused Hydration Water Station

Wedding Arch

Weather Back Up Location, If Applicable

All prices subject to 24% taxable service charge and 6.5% sales tax.



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WEDDING RECEPTION PACKAGES

RECEPTION PACKAGE INCLUSIONS

(There is a minimum of 50 guests for all wedding packages)

Spectacular Ocean Front Indoor and Outdoor Venues

Private Ballroom or Event Space with Dance Floor and Staging

"A Glam Room"

Menu Tasting for up to Four Guests prior to Your Wedding

Cake Cutting

"I DO" Toast

Personal Butler for Couple During Reception

Floor Length House Linens, with Overlays and Napkins

Standard Banquet Chairs and Tables

Sweetheart Table, Gift Table, and Cake Table

Votive Candles, and Table Numbers

Oceanfront Deluxe Suite for the Couple on Wedding Night

(Suite Type Based on Availability)

Preferred Guestroom Accommodations for Guests

10% off Any Spa Service for Wedding Party and Guests in the Rock Spa

Keepsake Hard Rock Hotel guitar with Name and Wedding Date

WEDDING RECEPTION ENHANCEMENTS

Wedding Planner Services Available (Day of Coordination to Full Planning)

Specialty Décor, Chairs and Linen Available

LED Uplight Packages Available

Dance Floor Monogram

All prices subject to 24% taxable service charge and 6.5% sales tax.



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WEDDING DINNER BUFFETS

All themed buffets include freshly brewed coffee, decaffeinated coffee, selection of artisan teas, lemonade or iced tea. Buffets will be removed after 1.5 hours.

Caribbean Queen

Caribbean Chicken Gumbo

Romaine Lettuce, Spring Mix, Sliced Red Onions, Grape Tomatoes, Sliced Peppers, Sliced Cucumbers, Herb Croutons and Cheeses

Fresh Baked Rolls & Butter

Dressings: Cilantro Ranch, Balsamic Vinaigrette

ENTRÉES AND SIDES

Jamaican Braised Short Ribs
Blackened Mahi Mahi with Pineapple Salsa

Coconut Jasmine Rice & Black Beans
Roasted Sweet Potato & Plantains
Edamame Succotash

\$100 per person

Livin' La Vida Loca

Chicken Tortilla Soup

Taco Station: Beef Barbacoa, Braised Chicken Tinga, Pork Carnitas

Corn Tortillas, Cilantro, Limes, Shaved Red Onion, Sliced Jalapeños
Flour Tortillas, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream

Tortilla Chips & Salsas

SIDES

Street Corn Off the Cob
Black Bean Charros
Cilantro Lime Rice
Fried Plantains

\$100 per person

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That's Amore

Italian Vegetable Minestrone

Chopped Caprese Salad – Mozzarella, Heirloom Tomato, Spinach, Basil, Balsamic
Antipasto Salad – Kalamata Olives, Pickled Peppers, Garbanzo Beans, Artichokes, Salami

Garlic Bread

ENTRÉES AND SIDES

Mediterranean Mahi Mahi
Pesto Grilled Chicken
Rigatoni Bolognese

Grilled Asparagus with Roasted Red Peppers and Parmesan
Baked Risotto with Sweet Peas and Pancetta

\$105 per person

Come Sail Away

New England Clam Chowder

Boston Bibb Lettuce Salad – Goat Cheese, Candied Pecans, Pickled Onions, Raspberry Vinaigrette
Iceberg Cobb Salad – Egg, Tomato, Bacon, Blue Cheese Dressing

Fresh Baked Rolls & Butter

ENTRÉES AND SIDES

Massachusetts Pot Roast
Baked Cod Casino
Lobster Ravioli - Sherry Cream Sauce

Smashed Dill Red Potatoes
Green Bean Amandine

\$115 per person

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Band Together

Blue Hawaii

Coconut Ginger Chicken Soup

Fire and Ice Salad – Marinated Tomato, Cucumber, Sweet Onion & Basil
Citrus Cabbage Salad – Orange, Carrot, Peppers, Edamame, Sesame Vinaigrette

Hawaiian Rolls & Honey Butter

ENTRÉES AND SIDES

Teriyaki Marinated Chicken Thighs
Coconut Crusted Snapper with Pineapple Gaze
Pork Loin with Teriyaki and Pineapple Sauce

Stir Fried Vegetables
Vegetable Fried Rice
Tri-Color Roasted Potatoes

\$115 per person

Domo Arigato Mr. Roboto

Mushroom Miso Soup

Cucumber & Carrot Sunomono – Sesame, Wakame, Ginger, Soy
Chopped Cabbage Salad – Carrot, Peppers, Ginger, Edamame, Sesame Vinaigrette

Fresh Baked Rolls and Butter

ENTRÉES AND SIDES

Mongolian Flank Steak and Broccoli
Kung Pao Shrimp with Chilis and Peanuts
Bourbon Chicken

Vegetable Fried Rice
Jasmine Rice
Stir Fried Cabbage and Vegetables

\$115 per person

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Young Americans

Cream of Yukon Gold Potato Soup with Smoked Gouda and Pancetta

Baby Iceberg Wedge Salad with Chopped Bacon, Grape Tomatoes and Roasted Red Peppers
Blue Cheese Dressing

Fresh Baked Rolls & Butter

ENTRÉES AND SIDES

Roasted Beef Strip Loin, Bordelaise Sauce
Herb Seared Corvina, Lemon Beurre Blanc
Penne Pasta, Roasted Shallot Butter, Grape Tomato, Spinach, Fresh Mozzarella, Basil

Goat Cheese Mashed Potatoes
Grilled Asparagus and Sundried Tomatoes

\$120 per person

Soul Train

Chicken and Sausage Gumbo Soup

Fire and Ice Salad – Marinated Tomato, Cucumber, Sweet Onion & Basil
Three Bean Salad – Haricot Vert, Kidney Bean, Chickpea, Spinach, Cajun Vinaigrette

Jalapeño Cornbread

SEAFOOD DISPLAY
Peel and Eat Shrimp

ENTRÉES AND SIDES

Blackened Redfish with Bell Pepper Relish
Buttermilk Fried Chicken Thighs with Hot Honey Glaze
Cajun Braised Short Ribs

Jasmine Rice
Corn Maque Choux
Roasted Okra and Squash

\$125 per person

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Band  Together
Unplugged
Italian Minestrone Soup

Chopped Romaine Salad – Tomatoes, Cucumbers, Garbanzo Beans, Roasted Red Peppers, Lemon Vinaigrette

Bibb Lettuce Salad – Goat Cheese, Candied Pecans, Pickled Onions, Raspberry Vinaigrette

Fresh Baked Rolls & Butter

SEAFOOD DISPLAY

Chilled Peel and Eat Shrimp | Snow Crab Legs | Cocktail Sauce and Lemon Wedges

ENTRÉES AND SIDES

Herb Roasted Chicken Quarters

Braised Beef Short Ribs with Peppercorn Jus

Miso Glazed Sea Bass

Herb Roasted Potato

Saffron Rice Pilaf

Charred Broccolini

\$155 per person

High Rollers

Manhattan Conch Chowder

Vegas Caesar –Focaccia Croutons, Boquerones, Crispy Parmesan, Lemon Vinaigrette

Poached Pear & Arugula – Baby Arugula, Goat Cheese, Candied Pecans, Apple Cider Vinaigrette

Fresh Baked Rolls & Butter

COLD DISPLAY

Imported & Domestic Cheese Display | Jumbo Shrimp Cocktail | Cocktail Sauce and Lemon Wedges

ENTREES AND SIDES

Chef Carved Beef Tenderloin, Rosemary Scented Red Wine Reduction

Herb Roasted Chicken – Wild Mushroom Veloute

Seared Sea Bass with Corn & Crab Maque Choux Cream

Roasted Root Vegetables

Boursin Whipped Potatoes

Grilled Asparagus & Roasted Red Peppers

\$170 per person

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PLATED

All plated selections include fresh rolls & butter, choice of salad, freshly brewed coffee, decaffeinated coffee, selection of artisan teas, lemonade or iced tea.

HOUSE SALAD

House Spring Mix, Sliced Cucumbers, Grape Tomatoes, Pickled Onions and Italian or Ranch Dressing

CAESAR SALAD

Romaine Lettuce, Shaved Parmesan, Focaccia Croutons, Lemon & Homemade Caesar Dressing

APPLE CRANBERRY SALAD

Spring Mix Lettuce, Feta Cheese, Candied Pecans, Dried Cranberries, Apple Cider Vinaigrette

Salad

POACHED PEAR & ARUGULA

Baby Arugula, Blue Cheese, Candied Pecans, Apple Cider Vinaigrette

BIBB LETTUCE SALAD

Goat Cheese, Candied Pecans, Pickled Onions, Raspberry Vinaigrette

TOMATO & BURRATA

Marinated Heirloom Tomatoes, Burrata Cheese, Basil, Spinach, Balsamic Reduction, Extra Virgin Olive Oil

BABY ICEBERG LETTUCE WEDGE

Bacon, Smoked Blue Cheese, Cucumber, Roasted Tomatoes, Blue Cheese Dressing

Entrees

Choose up to 3 Options

CAPRESE BALSAMIC GRILLED CHICKEN

Fresh Mozzarella, French Green Beans, Roasted Red Bliss Potato

PAN SEARED CHICKEN BREAST

Sundried Tomatoes, Goat Cheese, Whipped Potato, Broccolini

HERITAGE PORK LOIN

Caramelized Apple Chutney, Sweet Potato Puree, Garlic Green Beans

BLACKENED MAHI MAHI

Coconut Rice, Grilled Asparagus, Tropical Salsa, Orange Gastrique

\$90 per person

ANGUS BEEF SHORT RIB

Boursin Whipped Potato, Grilled Asparagus, Red Wine Mushroom Demi-Glace

NEW YORK STRIP STEAK

Chimichurri, Roasted Purple Potatoes, Charred Asparagus

CHAR-GRILLED RIB EYE

Red Wine Demi-Glace, Boursin Whipped Potatoes, Charred Asparagus

\$105 per person

FILET MIGNON

Parmesan Gratin Potato, Roasted Baby Vegetables, Mushroom Bordelaise

PAN SEARED SEA BASS

Corn & Edamame Succotash, Carrot Pureé, Florida Citrus Beurre Blanc

\$110 per person

LIGHTLY BREADED CHICKEN MARSALA

Creamy Mushroom Marsala, Whipped Potato, Broccolini

\$95 per person

MISO & SESAME GLAZED SALMON

Scottish Salmon, Coconut Lime Rice Pilaf, Charred Asparagus

\$100 per person

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Vegetarian and Vegan Plated Entree Dinner

VEGETARIAN

VEGETABLE LASAGNA ROLL

Ricotta, Marinara, Spinach, Roasted Squash

WILD MUSHROOM POLENTA

Kale, Tomato Ragu

RICOTTA GNUDI WITH BASIL CREAM

Roasted Tomatoes, Arugula, Shaved Parmesan

\$80 per person

VEGAN

ROASTED CAULIFLOWER STEAK

Romesco, Braised Lentils

MOROCCAN STUFFED PEPPER

Couscous, Sweet Potato, Raisins, Almonds, Spicy Tomato Sauce

CRISPY TRUMPET MUSHROOM

Quinoa and Edamame Succotash, Sesame Glaze

\$80 per person

Plated Dinner Duets

MISO GLAZED SALMON & SHRIMP

Coconut Lime Rice, Sesame Broccolini

\$110 per person

PETITE FILET MIGNON & LEMON GARLIC SHRIMP

Fingerling Potato Lyonnaise, Grilled Asparagus, Red Wine Demi-Glace

\$110 per person

ANGUS BEEF SHORT RIB & HERB MARINATED CHICKEN

Boursin Whipped Potato, Grilled Asparagus, Red Wine Mushroom Demi-Glace

\$110 per person

PETITE FILET MIGNON & HERB SEARED CHICKEN

Whipped Potato, Charred Asparagus, Bordelaise Sauce

\$135 per person

PRIME NEW YORK STRIP & SEA BASS

Chimichurri, Roasted Purple Potatoes, Baby Vegetables, Jalapeno Plantain Beurre Blanc

\$165 per person

PRIME FILET MIGNON & LOBSTER TAIL

Cabernet Reduction, Citrus Beurre Blanc, Pommes Fondant & Charred Broccolini

market price

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Display Stations

Cocktail Reception/Late Night

Cold Displays

FRESH VEGETABLE CRUDITÉ PLATTER
Hummus, Ranch Dressing

\$15 per person

SLICED SEASONAL FRUIT DISPLAY
\$15 per person

CHEFS COLLECTION OF CHEESE & CHARCUTERIE
Artisan and Imported Cheeses, Garlic Bread, Lavash Crackers

Cured Sliced Meats, Marinated Olives,
Pickled Vegetables, Mustards, Toasted Breads
\$20 per person

MASHED POTATO BAR
Whipped Idaho Potatoes &
Country Style Mashed Red Mashed Potatoes
Chopped Bacon, Sour Cream, Shredded Cheese, Chives,
Mushroom Gravy, Four Cheese Sauce, Jalapeños, Butter
\$25 per person

Hot Displays

BUILD YOUR OWN MINI SLIDER STATION
(Choose 3)

MINI BEEF BURGER
Cheddar, Bacon Jam

TURKEY BURGER
Pepper Jack, Crispy Onions

BEEF SHORT RIB
Smoked Gouda, Caramelized Onion

COASTAL PULLED PORK
Grilled Pineapple, BBQ

CHICKEN PARMESAN
Fresh Mozzarella, Marinara

CRISPY FALAFEL
Tzatziki, Roasted Tomato

\$30 per person

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Carving Stations

All carving stations require \$150.00 attendant fee per attendant for 2 hours of service.
\$50.00 for each attendant for additional hour.

HOT SMOKED SALMON (serves 20) \$300 each
Everything Seasoned Flatbreads, Whipped Boursin

ROASTED BREAST OF TURKEY (serves 30) \$400 each
Cranberry Mayonnaise, Assorted Dinner Rolls, Condiments

SMOKED PORK LOIN (serves 50) \$600 each
Pineapple & Pepper Chutney, Artisan Mini Rolls

WHOLE ROAST TENDERLOIN OF BEEF (serves 25) \$675 each
Wild Mushroom Demi-Glace, Whole Grain Mustard, Assorted Dinner Rolls

ROASTED PRIME RIB OF BEEF (serves 40) \$675 each
Horseradish Cream, Au Jus, Mini French Baguettes

CORIANDER & WASABI RUBBED TUNA LOIN (serves 20) market price
Flash Seared and Served Rare Miso Ponzu, Pickled Ginger, Soba Noodle Salad

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Action Stations

All action stations require \$150.00 attendant fee per attendant for 2 hours of service.
\$50.00 for each attendant for additional hour.

ON TOP OF SPAGHETTI	\$30 per person
Cavattapi, Penne Pasta, Tomato Basil, Asiago Cream, Italian Sausage, Roasted Chicken, Chopped Bacon, Spinach, Asparagus, Artichokes, Sun-Dried Tomatoes, Shaved Parmesan, Red Pepper Flakes, Warm Bread Sticks	
STREET TACO CART (CHOOSE TWO)	\$35 per person
Beef Barbacoa Chicken Tinga Blackened Mahi Carne Asada Pork Al Pastor	
Toppings: Pickled Onion Relish, Cilantro Cabbage Slaw, Pico De Gallo, Avocado Crema, Cotija, Pineapple Salsa	
Corn & Flour Tortillas	
SEASIDE MAC & CHEESE	\$32 per person
Lump Crab Blackened Shrimp Bacon Lardons	
Cheddar Cheese Sauce & Smoked Gouda Cream	
Mix ins: Broccoli Florets, Scallions, Crispy Onions, Truffle Oil, Herbed Breadcrumbs	
GRITS REMIXED	\$32 per person
Stone Ground Grits	
Hot Honey Shrimp Buttermilk Fried Chicken Bites Chopped Brisket	
Mix ins: Roasted Corn, Andouille Sausage, Caramelized Onions, Cheddar Cheese, Smoked Gouda	
Toppings: Hot Sauce, Scallions, Crispy Onions, BBQ Sauce, Hot Honey	
BANANARAMA FOSTER	\$20 per person
Fresh Banana, Butter, Cinnamon, Caramel Syrup, Chocolate Sauce, Rum Sauce, Vanilla Ice Cream, Powdered Sugar, Orange Zest, Red Cherries	

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DAYTONA BEACH

P. 13

Band Together

Sweet Table

MINI DESSERT DISPLAY

\$22 per person

Gourmet Cookies and Brownies, Miniature Cheesecakes, Petit Fours,
Assorted Fruit & Mousse Shooters, Chocolate Covered Strawberries

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DAYTONA BEACH



Hors D'oeuvres

Minimum 50 pieces per selection.

Cold Selections

\$6 per piece

- BOURSIN CHEESE CANAPE
- RICOTTA & GRAPE CROSTINI
- OLIVE & CAPRESE CROSTINI
- TOMATO BASIL BRUSCHETTA

\$7 per piece

- BEEF TENDERLOIN CANAPE
- SEARED TUNA CANAPE
- SHRIMP CEVICHE
- SMOKED SALMON CANAPE
- BLACKENED PORK TENDERLOIN
- CRAB & AVOCADO TART

Hot Selections

\$7 per piece

- COCONUT CHICKEN TENDER
- VIETNAMESE MEATBALL
- FIRECRACKER SHRIMP SHOOTER
- SPANIKOPITA
- VEGETABLE SPRING ROLL
- CHICKEN SATAY
- CHICKEN WONTON

\$8 per piece

- BACON WRAPPED BLUE CHEESE DATES
- BEEF EMPANADA
- BEEF SATAY
- COCONUT SHRIMP
- PORK POT STICKER
- CRAB STUFFED MUSHROOM
- BACON WRAPPED BEEF TENDERLOIN
- BACON WRAPPED SCALLOP
- BACON WRAPPED SHRIMP
- MARYLAND CRAB CAKE
- SHRIMP TEMPURA
- SHRIMP CHORIZO KEBAB

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DAYTONA BEACH

P.15



Band Together

All Bar Packages require one bartender per 75 guests.
 Bartender fee is \$150 per bar for up to 4 hours of service. All bars are fully stocked with your selection of spirits, red and white wine, domestic and imported beers, soft drinks, bottled water, mixers and juices.

Consumption Bar Service - HOSTED

ASSORTED SOFT DRINKS	\$5 per drink
DASANI WATER	\$5 per drink
RED BULL	\$7 per drink
DOMESTIC BEER	\$7 per drink
IMPORTED BEER	\$8 per drink
HARD SELTZER	\$8 per drink
WELL BRANDS	\$11 per drink
HOUSE WINES	\$11 per drink
PREMIUM BRANDS	\$13 per drink
TOP SHELF BRANDS	\$15 per drink
SPARKLING WINE	\$15 per drink
PREMIUM WINE	\$14 per drink

Consumption Bar Service - CASH

Cash Bar prices are inclusive of 6.5% tax

ASSORTED SOFT DRINKS	\$5 per drink
DASANI WATER	\$5.50 per drink
RED BULL	\$7.50 per drink
DOMESTIC BEER	\$7.50 per drink
IMPORTED BEER	\$8.50 per drink
HARD SELTZER	\$8.50 per drink
WELL BRANDS	\$11.50 per drink
HOUSE WINES	\$11.50 per drink
PREMIUM BRANDS	\$13.50 per drink
TOP SHELF BRANDS	\$15.50 per drink
SPARKLING WINE	\$15.50 per drink
PREMIUM WINE	\$14.50 per drink

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HOSTED BAR PACKAGES

All Bar Packages require one bartender per 75 guests.

Bartender fee is \$150 per bar for up to 4 hours of service. All bars are fully stocked with your selection of spirits, red and white wine, domestic and imported beers, soft drinks, bottled water, mixers and juices.

Hosted Bar by the Hour

BEER & WINE

1 hour	\$22 per person
2 hours	\$29 per person
3 hours	\$36 per person
4 hours	\$45 per person

SILVER SELECTIONS/ WELL BRANDS

1 hour	\$30 per person
2 hours	\$40 per person
3 hours	\$50 per person
4 hours	\$60 per person

GOLD SELECTIONS/ PREMIUM BRANDS

1 hour	\$35 per person
2 hours	\$45 per person
3 hours	\$55 per person
4 hours	\$65 per person

PLATINUM SELECTIONS/TOP SHELF BRANDS

1 hour	\$55 per person
2 hours	\$65 per person
3 hours	\$75 per person
4 hours	\$85 per person

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Wedding Details

FOOD & BEVERAGE

A food and beverage requirement will apply to your event. Your menu and bar beverages will go toward meeting this requirement. The food and beverage requirement is the amount that you are committed to. However, the actual price will be determined by your menu selections and consumed beverages. The menu should be determined no later than one month prior to the reception.

OUTDOOR FUNCTIONS

Due to local city ordinances, all music must end prior to 11:00 p.m. During the dates of May 1–October 31, special permits are required for additional lighting needed for outside evening events due to lighting restrictions caused by local sea turtle nesting season. The cost of any special permitting will be the financial responsibility of the client and will be communicated in writing.

WEATHER POLICY FOR OUTDOOR FUNCTIONS

In all cases, the Hotel reserves the right to make a final decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or employees. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated backup area. Temperatures below 60 degrees and/or wind gusts more than 20mph shall also be cause to hold the function indoors. This decision will be made no less than three (3) hours prior to the scheduled starting time of the function. If a ceremony double set for both indoors and outdoors is requested, a \$5.00 per person set up will be applied and placed on the final bill.

GUARANTEED ATTENDANCE

Please inform your Catering Manager of the final number of guests attending your event two (2) weeks prior to your event. After this time, you may only increase your count.

DEPOSITS

To hold space on a definite basis, a signed contract, credit card, and deposit are required. The deposit is non-refundable. The contract will determine the date, time, location, estimated attendance, and food and beverage minimum. Pre-payment, based on the estimated costs, is required for all wedding receptions.

PARKING

Standard parking rates are \$35 self-parking or \$42 valet for overnight Resort guests. Hard Rock Hotel Daytona Beach offers a \$15 event parking discount on self-parking and valet.

SERVICE CHARGE AND TAX

Food and beverage service charge is 24%. State sales tax is 6.5%.



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