



citrus club

# BANQUET MENU

407.843.1080 | [WWW.CITRUS-CLUB.COM](http://WWW.CITRUS-CLUB.COM)

255 S. ORANGE AVENUE, SUITE 1800 ORLANDO, FL 32801



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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies.



# WELCOME

Thank you for considering Citrus Club for your upcoming event. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you!

Citrus Club is the ideal location for hosting both corporate and social events. The Club is conveniently located on the 18th floor of the first high rise in Orlando in the heart of Downtown.

Every private space has a stunning view with sunset backdrops. We were established over 50 years ago and currently have in-house Audio-Visual Equipment, 7 private dining rooms with versatile spaces, and elegant settings.

From breathtaking views to fantastic cuisine, our experienced service staff and certified event planners stand ready to give you all the information you need to design a special event that's sure to please every time. Our staff creates magic moments for you and your guests by placing emphasis on fine food and impeccable creativity and service. Each and every event hosted at Citrus Club receives personalized service and outstanding food and beverages, along with a number of services and complimentary amenities, including:

- Set-up and breakdown of the event space
- On-site Banquet Captain
- Standard table linens in black, white or ivory
- Complimentary votive candles
- Comfortable banquet chairs and tables
- Placeware, glassware, and silverware
- Audio Visual equipment for presentations
- Attached parking garage
- Main entrance off of Orange Avenue
- Discounted room rental and basic audio visual for members

Enclosed you will find more information about our pricing, amenities, capabilities and more. Feel free to contact our Private Event Team with any questions you may have. We look forward to working with you on making your event a success!



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# PLATED BREAKFAST

Priced Per Person

House Blend Coffee, Tea, and Fresh Squeezed Florida Orange Juice Service Included

**Host to Select One Entree to be Served to All Guests**

Final Selections are Due (14) Business Days Prior to Your Event

## LIGHTER SIDE | 26

Scrambled Eggs, Chicken Sausage, Herb Roasted Tomato, English Muffin, Seasonal Fruit and Berries

## THE CLASSIC | 28

Scrambled Eggs, Crispy Bacon, Herb-Roasted Breakfast Potatoes, Croissant, Individual and Berries

# BREAKFAST BUFFET

Priced Per Person

**Minimum of 25 Guests Required**

House Blend Coffee, Tea, and Freshly Squeezed Florida Orange Included

## CONTINENTAL | 28

Fresh Cut Seasonal Fruit and Berries, Freshly Baked Breakfast Pastries, Local Honey, Butter, Yogurt Parfait, Whole Grain Raisin Almond Granola

## SUNRISE | 35

Scrambled Eggs with Cheddar Cheese and Chives, Crispy Bacon and Sausage Links, Roasted Breakfast Potatoes, Seasonal Fruit and Berries, Freshly Baked Breakfast Pastries, Local Honey, Butter, Yogurt Parfait with Whole Grain Raisin Almond Granola

## THE LOCAL | 40

Scrambled Eggs, Cheddar Cheese, Southern Biscuits and Gravy, Crispy Bacon, Roasted Breakfast Potatoes, Strawberry and Guava French Toast, Whipped Mascarpone, Fresh Cut Seasonal Fruits and Berries, Freshly Baked Breakfast Pastries, Local Honey, Butter, Yogurt Parfait, Granola and Dried Fruits



All food and beverages are subject to service charge (currently 23%) and sales tax (currently 6.5%)  
Pricing valid through June 30, 2026

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# CITRUS BRUNCH BUFFET

55 Per Person

**Minimum of 25 Guests Required**

House Blend Coffee, Tea, and Freshly Squeezed Florida Orange Included

## **INCLUDES:**

Farm Fresh Scrambled Eggs with Cheddar Jack Cheese and Fresh Herbs  
Applewood Smoked Bacon  
Grand Marnier French Toast with Brown Sugar Rum Syrup, Fresh Raspberries  
Seasonal Fruit and Berries  
Breakfast Breads  
Berry Jam, Butter, and Fresh Honey  
Chef's Choice Vegetable  
Breakfast Potatoes

## **SALADS | SELECT TWO**

Tortellini Salad  
Berry Salad  
Mediterranean Garbanzo Salad  
Loaded Potato Salad  
Caesar Salad

## **ENTREES | SELECT ONE**

Free Range Chicken Breast - Mushroom Dijon Supreme  
Citrus Salmon - Orange Glaze  
Flank Steak - Chimichurri

## **DESSERT**

Assorted Miniature Desserts

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# BUFFET ENHANCEMENTS

*Elevate your Breakfast Buffet by Selecting an Optional Add-On Below  
Priced Per Person - Added to Buffet Price*

## **MIMOSA BAR**

**1 Hour | \$11 Per Person**

**2 Hours | \$22 Per Person**

Assorted Juices, Fresh Fruits, and House Champagne

## **OMELETTES MADE TO ORDER | 12**

*\*Chef fee of 150 required*

Applewood Smoked Bacon, Smoked Ham, Trio of Cheeses, Diced Tomato, Sliced Mushrooms, Diced Onion, Bell Pepper, Spinach, Jalapenos

## **FRENCH TOAST BAR | 14**

Great Harvest Cinnamon Raisin Bread, Warm Maple Syrup, Caramelized Pecans, Chantilly Cream, Chocolate Chips, Fresh Berries, Banana Fosters Sauce

## **NEW YORK STRIP | 23**

Tater Tots, Caramelized Onions, Chimichurri

## **STEEL CUT OATMEAL STATION | 8**

Fresh Berries, Whole Grain Nut and Dried Fruit Granola, Brown Sugar, Cinnamon

## **CROISSANT SANDWICH | 10**

Egg, Applewood Smoked Bacon, Cheddar Cheese

## **SMOKED SALMON AND BAGELS | 14**

Scallion, Cream Cheese, Tomato, Chopped Egg, Pickled Red Onions, Capers, Hand Picked Herbs

## **GREEN AND BERRY SHOOTERS | 6.5**

Berries Pureed with Orange Juice, Fresh Spinach, Topped with Hemp Hearts

## **ASSORTED MUFFINS AND SCONES | 48 PER DOZEN**

## **ASSORTED BAGELS AND CREAM CHEESE | 48 PER DOZEN**

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# MEETING PACKAGES

*Minimum of 10 Guests Required*

## **BOARDROOM | 85**

All Day Beverage Package - Coffee, Iced Tea, Bottled Water, Assorted Sodas, Classic Continental Breakfast  
Wrap Buffet Lunch  
Hospitality Break  
Club Audio Visual Equipment  
Executive Meeting Set-Up

## **CORPORATE | 95**

All Day Beverage Package - Coffee, Iced Tea, Bottled Water, Assorted Sodas, Classic Plated Breakfast  
Three Course Plated Lunch  
Hospitality Break  
Club Audio Visual Equipment  
Executive Meeting Set-Up

## **EXECUTIVE | 130**

All Day Beverage Package - Coffee, Iced Tea, Bottled Water, Assorted Sodas  
Classic Plated Breakfast  
Three Course Plated Lunch  
Hospitality Break  
Club Audio Visual Equipment  
Executive Meeting Set-Up  
One Hour Open Beer and Wine Package  
Chef's Choice- Three Hors d'oeuvres

All food and beverages are subject to service charge (currently 23%) and sales tax (currently 6.5%)  
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# BEVERAGES

*Priced Per Drink*

Freshly Brewed Coffee (Regular or Decaf) with Assorted Sugars and Creamer	28 Per Pitcher
Chilled Starbucks Refreshers and Assorted Coffees	6
Assorted Teas with Hot Water and Lemons	3.50
Orange, Cranberry, and Pineapple Juice	6
Assorted Pepsi Products	5
Fiji Bottled Water	6
Flavored Sparkling Water	6
Iced Tea and Citrus Tea	28 Per Pitcher

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# SNACK STATIONS

*Minimum of 10 Guests Required*

## **FRUIT AND CHEESE | 18 PER PERSON**

Local and Imported Cheeses, Seasonal Fruit, Assorted Flat Breads

## **ENERGIZED | 18 PER PERSON**

Build Your Own Trail Mix- Marcona Almonds, Pecans, Walnuts, Dried Fruit, Reese's Pieces, MandMs and Granola. Paired with Berry Yogurt Smoothies

## **HALF TIME | 18 PER PERSON**

Roasted Red Pepper and Chipotle Hummus, Guacamole, Spinach Artichoke Dip, Black Bean Salsa, Assorted Chips

## **CHARCUTERIE | 18 PER PERSON**

Prosciutto, Soppressata, Artisanal Sausage, Coppa, Olives, Local Honey, Assorted Mustards, Pickled Vegetables

## **FLATBREAD | 18 PER PERSON**

Mozzarella and Grana Padano Cheese Flatbread  
Roasted Tomato, Mozzarella, and Fresh Basil Flatbread  
Peppers, Arugula, Pickled Onions, and Prosciutto Flatbread

## **POPCORN | 16 PER PERSON**

Parmesan Truffle, Salted Caramel, Curry, and Togarashi

## **DESSERT CHARCUTERIE | 16 PER PERSON**

Macarons, Assorted Chocolate Covered Fruit and Berries, Beignets, Key Lime Tarts, Salted Caramel Ganache, Chocolate Truffles



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# PLATED LUNCH

## 50 PER PERSON

Menu includes Freshly Baked Rolls and Butter, (1) Salad, (1) Dessert, Fresh Brewed Coffee, Hot Tea, and Water

**Under 100 Guests: Up to (2) Entree Selections | Over 100 Guests: Up to (3) Entree Selections**

*When Selecting Multiple Entrees, Host is Required to Provide Place Cards with Guest's Meal Selections  
Final Menu Selections are Due (14) Business Days Prior to your Event. Final Guest Count is Due (10) days  
Prior to your Event*

### SALADS

#### **Citrus Club Signature**

Arcadian Lettuce, Champagne Poached Pears, Candied Pecans, Mahone Cheese, Raspberry Vinaigrette

#### **Sunset Caesar**

Romaine, Shaved Pecorino Romano, Baby Heirloom Tomato, Garlic Croutons

#### **Southwest Salad**

Baby Iceberg, Cucumber, Tomato, Corn, Cotija, Fried Tortillas, Lime Vinaigrette

### ENTRÉES

Served with Chef's Choice Starch and Vegetable

#### **Citrus Club Spiced Chicken**

Truffle Demi Glace

#### **Pan Seared Chicken**

Roasted Sherry Tomato

#### **Roasted Salmon Filet**

Frangelico Beurre Blanc

#### **Prime Center Cut Sirloin Steak**

Chimichurri

#### **Roasted Ratatouille**

Roasted Red Pepper, Tomato, Red Onion, Yellow Squash, Zucchini, Tomato Basil Sauce, Grana Padano

#### **Asian Bowl**

Zucchini Yellow Squash, Broccolini, Brown Rice, Teriyaki Glaze

### DESSERTS

Key Lime Pie

Lemon Panna Cotta

New York Cheesecake

Espresso Martini Chocolate Cake

Flourless Chocolate Torte

Vanilla Creme Brulee

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# ENTREE SALAD

**42 Per Person**

Menu includes Bread Service, Coffee, Tea, and Iced Water

Final Guest Count and Entree Selections Due (10) Days Before Event

## ENTREES | GUEST SELECTION

### **Citrus Club Signature with Pan Seared Chicken**

Arcadian Lettuce, Champagne Poached Pears, Candied Pecans, Mahone Cheese, Raspberry Vinaigrette

### **Berry Salad with Roasted Salmon**

Mixed Greens, Assorted Berries, Hazelnuts, Goat Cheese, Blueberry Hazelnut Vinaigrette

### **Wonton Salad With Yuzu Marinated Tofu**

Spinach, Wontons, Tomato, Oranges, Peppers, Cucumbers, Asian Vinaigrette

## DESSERT | HOST TO SELECT ONE

Key Lime Pie

New York Cheesecake

Flourless Chocolate Torte

# THE DELI BOARD

Priced Per Person

**Minimum of 25 Guests Required**

Menu Includes Bread Service, Coffee, Tea, and Iced Water

## **CITRUS WRAP | 40**

House Salad, Caprese, Seasonal Fruit and Berries, Brownies and Blondies

Turkey Bacon Avocado Wrap

Grilled Vegetable and Hummus Wrap

Chicken Caesar Wrap

Chicken Salad Wrap

## **SANDWICH SHOP | 44**

Chopped Wedge Salad, Caprese, Mediterranean Orzo Pasta Salad, Seasonal Fruit and Berries, Citrus Club BBQ Chips, Brownies and Blondies

Cuban Sandwich

Turkey Bacon Avocado Sandwich

Steak and Caramelized Onion Sandwich

Serrano, Tomato Jam and Manchego Baguette



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# CITRUS LUNCH BUFFET

55 Per Person

***Minimum of 25 Guests Required***

Menu Includes Bread Service, Coffee, Tea, and Iced Water

## **SALADS | SELECT TWO**

Citrus Club Signature

Caesar

Greek Panzanella

Southwest Salad

Fresh Fruit Salad

## **ENTREES | SELECT TWO**

Oven Roasted Blackened Chicken

Cajun Mahi Mahi

Herbed Roasted Salmon

Asian Grilled Flank Steak

Vegetarian Tikka Masala



## **SIDES**

Chef's Seasonal Vegetable and Starch

## **DESSERT**

Assorted Miniature Desserts

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# HORS D'OEUVRES SELECTIONS

Minimum of 25 Pieces Per Selection  
 Priced Per Piece  
 Stationary or Tray Passed

## SEA

Smoked Salmon	8
Tuna Tartare	7
Shrimp Shooter	8
Crab Cake	10
Coconut Shrimp	7

## LAND

Miniature Beef Wellington	7
Ropa Vieja Empanada	8
Chicken Skewer	7
Flank Skewer	8
Miniature Beef Sliders	8
Italian Meatballs	7
Lamb Lollipop	11
Antipasto Skewer	7
Bao Bun Chicken Tempura	8

## EARTH

Traditional Bruschetta	6
Crispy Vegetable Spring Roll	6
Vegetable Dumpling	5
Goat Cheese Phyllo	6
Baked Brie with Raspberry	6
Three Cheese Arancini	5

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 Pricing valid through June 30, 2026



# MARKET STANDS

Minimum of 25 Guests Per Display  
Priced Per Person

## **FRUIT AND CHEESE DISPLAY | 19**

Local and Imported Cheeses, Seasonal Fruit, Assorted Flat Breads

## **ARTISAN ANTIPASTI | 20**

Italian Charcuterie, Local Cheeses, Grilled Vegetables, Olives, Onion Jam, Lavosh, Artisan Breads

## **SLIDER STATION | 32**

Build Your Own: Cajun Chicken, Beef, and BBQ Pulled Pork  
Accompanied with Slider Buns, Lettuce, Tomatoes, Mustard, Roasted Garlic Aioli, Pickled Onions, Assorted Sliced Cheeses

## **ITALIAN | 38**

Rigatoni with Sausage and Peppers, Vegetable a la Primavera Fresca, Lobster Mac and Cheese, Tortellini Carbonara with Goat Cheese, Pork Belly, and English Peas. Club-Made Garlic Bread, Parmesan Cheese, Cracked Black Pepper, Red Pepper Flakes

## **STREET TACOS | 30**

Roasted Chicken Tinga, Pork Carnitas, Churrasco, Cotija Cheese, Flour Tortilla, Corn Tortilla, Guacamole, Pico de Gallo, Pickled Onions, Lime Crema

## **SEAFOOD RISOTTO STATION | 38**

Roasted Tomato Risotto, Scallops, Shrimp and Grana Padano. Served with Grilled Broccolini. Finished with Lemon and Red Chili Flakes

## **POKE STATION | 28**

*150 Chef Attendant Required*

Tuna, Salmon, Ceviche, Sushi Rice, Tomato, Cucumber, Avocado, Peppers, Mellon Crab Salad, Pickled Ginger, Yuzu Dipping Sauce, Sriracha Aioli

## **RAW BAR | 40**

*6 Pieces Per Person*

Oysters on the Half Shell, Shrimp Cocktail, Ceviche, Asian Cucumber Mignonette, Cocktail Sauce, Horseradish, Hot Sauce, Lemons, Tortilla Chips

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# BUTCHER BLOCK

Menu Includes Freshly Baked Rolls and Butter  
150 Chef Attendant Required Per Station  
Minimum of 25 Guests Required

## **HERB ROASTED BEEF TENDERLOIN | 33**

Horseradish Dijonnaise, Grain Mustard, Bordelaise

## **PEPPER CRUSTED PRIME RIB | 29**

Horseradish Cream, Pan Jus

## **SALMON EN CROUTE | 28**

Truffle Dill Aioli, Maple Bourbon Glaze

## **PICANHA | 28**

Chimichurri, Arepas, Maduro

## **WHOLE ROAST PIG | 50**

Maduro, Arepas, Tortillas, Pico de Gallo, Salsa Criolla

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# PLATED DINNER

## 75 Per Person

Menu includes Freshly Baked Rolls and Butter, (1) Salad, (1) Dessert, Fresh Brewed Coffee, Hot Tea, and Water

Under 100 Guests: Up to (2) Entree Selections | Over 100 Guests: Up to (3) Entree Selections  
*When Selecting Multiple Entrees, Host is Required to Provide Place Cards with Guest's Meal Selections*

*Final Menu Selections are Due (14) Business Days Prior to your Event. Final Guest Count is Due (10) days Prior to your Event*

## ENTRÉES

### OVEN ROASTED CHICKEN

Wild Mushroom, Dijon Demi-Glace

### OVEN ROASTED CHICKEN

Cajun Cream Sauce, Pico De Gallo

### HERB SEARED BRONZINO

Sauce Veracruz

### PAN SEARED SNAPPER

Sherry Crab Cream Sauce

### CITRUS SALMON

Local Grapefruit Gastrique

### FILET MIGNON

Port Wine Reduction, Red Onion Marmalade

### ASIAN BRAISED SHORT RIB

Yakiniku Sauce, Micro Cilantro  
*\*Minimum of 25 Guests*

### TORTELLINI ALFREDO

Alfredo, Julienne Vegetables, Arugula Pesto

### ROASTED RATATOUILLE

Roasted Red Pepper, Tomato, Red Onion, Yellow Squash, Zucchini, Tomato Basil Sauce, Grana Padano

## DUO ENTRÉES

### FILET MIGNON AND ROASTED CHICKEN | 80

Cajun Cream Sauce, Wild Mushroom Diane

### FILET MIGNON AND SALMON | 85

Peppercorn, Frangelico Beurre Blanc

### LAMB AND BACON WRAPPED SCALLOPS | 90

Honey Chipotle Gastrique, Micro Herb Salad

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# SALAD

## **CITRUS CLUB SIGNATURE**

Arcadian Lettuce, Champagne Poached Pears, Candied Pecan, Mahone Cheese, Raspberry Vinaigrette

## **BEET AND GOAT CHEESE**

Pea Tendrils, White Balsamic Reduction, Honey Drizzle

## **SUNSET CAESAR**

Shaved Pecorino Romano, Romaine, Baby Heirloom Tomato, Garlic Croutons

## **SOUTHWEST SALAD**

Baby Iceberg, Cucumber, Tomato, Corn, Cotija, Fried Tortillas, Lime Vinaigrette

## **CAPRESE**

Tomato, Mozzarella, Arugula, Balsamic Reduction, Olive Oil

# FOURTH COURSE

*Optional Course Available at 9 Per Person*

## **CEVICHE**

Corvina, Sweet Potato, Corn

## **WILD MUSHROOM BISQUE**

Truffle Crema, Micro Herb Salad

## **CORN CHOWDER**

Lobster, Pork Belly, Potato

## **CHEF'S SEASONAL SOUP**

Made with Local Seasonal Ingredients

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Pricing valid through June 30, 2026

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# PLATED DESSERT

## **TRADITIONAL KEY LIME PIE**

Chantilly Cream, Raspberry Sauce

## **VANILLA BOURBON CAKE**

Caramel Pecan Bourbon Glaze

## **ESPRESSO MARTINI CHOCOLATE CAKE**

Kahlua Espresso Buttercream Frosting

## **LEMON PANNA COTTA**

Citrus Compote, Chantilly Cream

## **NEW YORK CHEESECAKE**

Seasonal Topping

## **VANILLA CREME BRULEE**

Fresh Fruit Compote, Chantilly Cream





# DINNER BUFFET

## 85 Per Person

Menu includes Chef's Choice Dessert Display, Fresh Brewed Coffee, Hot Tea, and Water

### SALADS | SELECT TWO

Citrus Club Signature  
Tortellini  
Summer  
Sunset Caesar  
Panzanella

### ENTREES | SELECT ONE

Chicken Forestiere  
Pan Seared Chicken  
Tajin Rubbed Red Fish  
Oven Roasted Salmon  
Picanha  
Vegetarian Primavera  
Roasted Bok Choy Fried Rice

### SIDES | SELECT TWO

Roasted Asparagus with Blistered Tomato and Garlic Confit  
Fire Grilled Vegetable Medley  
Lemon Herb Broccolini  
Baby Bok Choy  
Spanish Rice  
Roasted Garlic Mashed Potatoes  
Confit Fingerling Potatoes  
Patatas Bravas  
Potato Au Gratin, Caramelized Onion and Fontina  
Mushroom Farro Risotto

### STATIONS | SELECT ONE

*Served With Horseradish Creme Fraiche, Warm Rolls*  
Prime Rib  
Herb Roasted Beef Tenderloin - Additional 10 Per Person

All food and beverages are subject to service charge (currently 23%) and sales tax (currently 6.5%)  
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# SWEET STATIONS

Priced Per Person

## **CHEERS TO CHOCOLATE | 20**

Chocolate Dipped Strawberries  
Chocolate Cherry Fudge  
Chocolate Caramel Frappe Shooters  
Toasted Merengue Chocolate Tart  
Chocolate Banana Swirl Shooter

## **CITRUS SUNSET | 20**

Key Lime Tart  
Limoncello Cheesecake Shooter  
Sour Orange Martini  
Orange Crunch Cake  
Lemon Bar

## **MINIATURE DESSERTS**

*Order Individually | 5 Per Piece*  
*Choose Three | 12 Per Person*

Strawberry Mousse Shooter  
Key Lime Pie  
Cheesecake Shooter  
German Chocolate Cake  
Fruit Tart  
Fruit Parfait Shooter  
Chocolate Dipped Strawberry  
Vanilla Panna Cotta  
S'mores Tart  
Blueberry Cobbler Tart

All food and beverages are subject to service charge (currently 23%) and sales tax (currently 6.5%)  
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# BAR PACKAGES

Banquet Bar Packages May Be Purchased For Your Chosen Length of Time For All Guests in Attendance. Host is Charged Per Person Regardless of the Amount Consumed. Includes Single Mixer Drinks Only

*150 Bartender Fee Required For All Bars. One Bartender Per 50 Guests*

## **BEER AND WINE**

2 Hours | 27 | 3 Hours | 34  
Additional Hours | 8 Per Hour

Imported and Domestic Beers  
House Red, White, and Sparkling  
Soft Drinks

## **PREMIUM LIQUORS, BEER, AND WINE**

2 Hours | 41 | 3 Hours | 50  
Additional Hours | 10 Per Hour

Premium Liquor: Tito's Vodka, Lalo Tequila, Beefeater Gin, Bacardi Rum, Makers Mark Bourbon, Jack Daniel's Whiskey, Dewars White Label Scotch  
Beer: Coors Light, Blue Moon, Stella, Corona, All Day IPA  
Wine: Francis Coppola Pinot Grigio, Chardonnay, Cabernet Sauvignon, and Pinot Noir  
Soft Drinks

## **HOUSE LIQUORS, BEER, AND WINE**

2 Hours | 33 | 3 Hours | 42  
Additional Hours | 8 Per Hour

House Liquors: Private Label  
Imported and Domestic Beers  
House Red, White and Sparkling  
Soft Drinks

## **DELUXE LIQUORS, BEER, AND WINE**

2 Hours | 51 | 3 Hours | 61  
Additional Hours | 12 Per Hour

Deluxe Liquor: Belvedere Vodka, Cincoro Blanco Tequila, Bombay Sapphire Gin, Appleton Signature Rum, Woodford Reserve Bourbon, Whistle Pig Whiskey, Macallan 12 Scotch  
Beer: Coors Light, Blue Moon, Stella, Corona, All Day IPA  
Wine: Justin Sauvignon Blanc, Justin Cabernet Sauvignon, Kings Estate Pinot Noir, Kings Estate Chardonnay  
Soft Drinks

# BAR

150 Bartender Fee Required For All Bars. One Bartender Per 50 Guests

## **BAR ON CONSUMPTION**

All Beverages Ordered Will Be Charged to the Host's Master Bill. Host Selects Type of Beverages and Brand Level to Be Offered. Each Drink Will Be Charged Individually.

## **CREDIT CARD BAR**

Host Selects Type of Beverages and Brand Level to Be Offered. All Beverages Consumed Will Be Charged to the Individual Guests.

## **PRICE PER DRINK**

Domestic Beer, Imported, and Craft Beer | 8

House Wine and House Liquor | 14

Premium Wine and Liquor | 16

Deluxe Wine and Liquor | 18

Assorted Pepsi Products | 5

Fiji Bottled Water | 6

## **DRINK TICKETS**

Host Purchases Tickets, Provided By Citrus Club, and Distributes Up to (4) Drink Tickets Per Person. Host Will Be Charged for the Number of Guaranteed Drink Tickets.

Beer and Wine | 10 Per Ticket

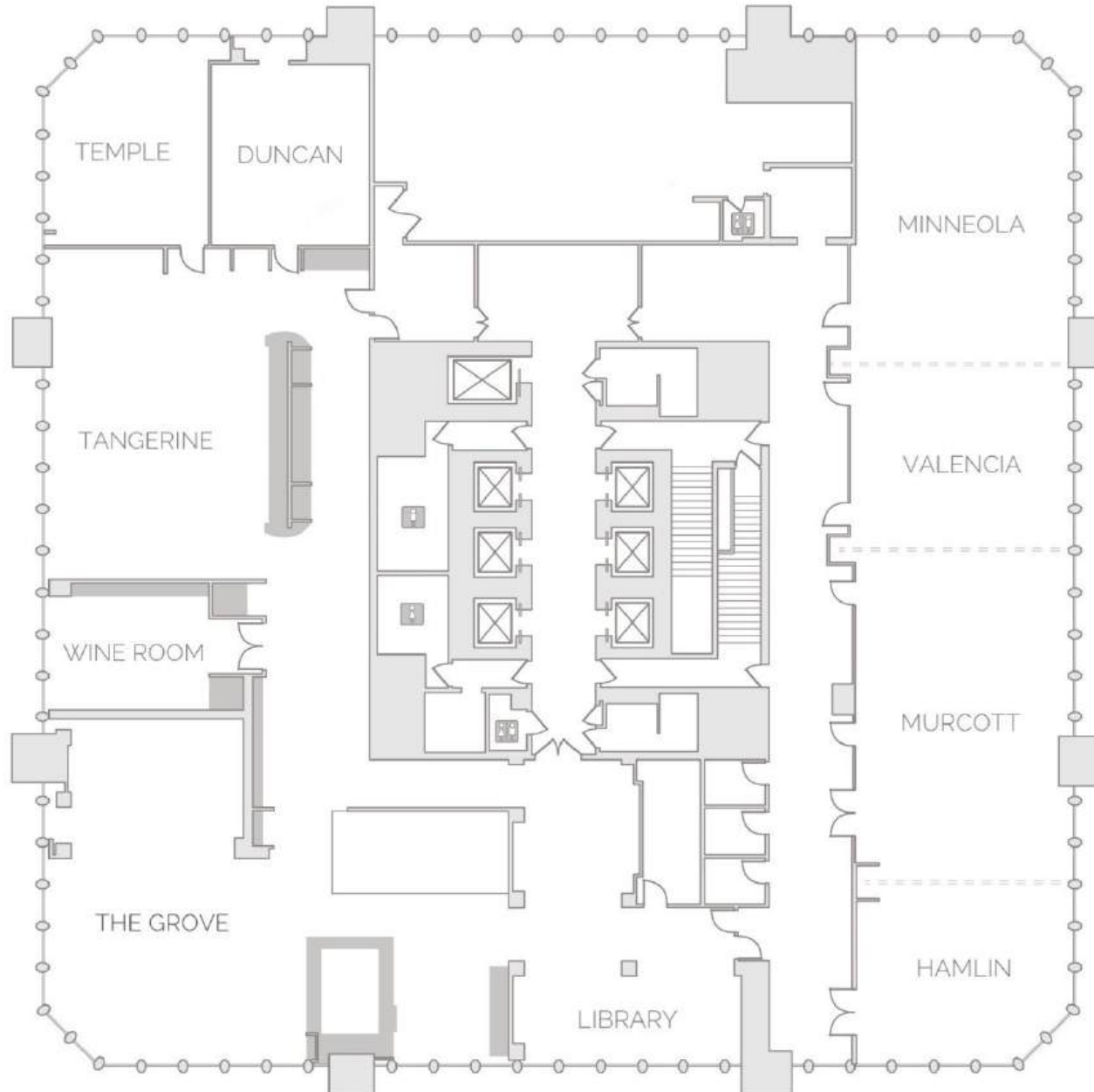
House Liquors, Beer and Wine | 14 Per Ticket

Premium Liquors, Beer and Wine | 16 Per Ticket

Deluxe Liquors, Beer and Wine | 18 Per Ticket



# FULL CLUB DIAGRAM





# MAIN BALLROOM

Total Square Feet: 4,000

Reception: 450

Seated: 250

Theater: 400

## HAMLIN

Total Square Feet: 658

Seated Capacity: 40

Reception Capacity: 50

## MURCOTT

Total Square Feet: 1232

Seated Capacity: 80

Reception Capacity: 100

## VALENCIA

Total Square Feet: 686

Seated Capacity: 40

Reception Capacity: 50

## MINNEOLA

Total Square Feet: 1200

Seated Capacity: 80

Reception Capacity: 100



# TEMPLE ROOM

Total Square Feet: 575

Seated Capacity: 20

Reception Capacity: 30



# DUNCAN ROOM

Total Square Feet: 400

Seated Capacity: 14



# WINE ROOM

Total Square Feet: 432

Seated Capacity: 18



# EVENT GUIDELINES AND POLICIES 2025

## **MENU**

- All food and beverage selections are due ten (14) days prior to your event date.
- No outside food or beverage is allowed at the Citrus Club.

## **GUARANTEE**

- Your final guest count guarantee is due to the Private Event Department ten (10) days prior to your event date.
- If more than the guaranteed number attend, you will be charged for the actual number of guests plus a \$10 per person late increase fee.
- If no guarantee is received, you will be charged according to the original estimate stated on the BEO/contract.

## **TAX AND SERVICE CHARGE**

- All food and beverages are subject to service charge (currently 23%) and sales tax (currently 6.5%).

## **VENDOR PROCEDURES**

- We are happy to assist in making arrangements for flowers, entertainment and other amenities to enhance your event. A Preferred Vendor List can be provided.
- A wide array of AV equipment and services are available at additional charges. Contact your Private Event Director for a list of services.

## **EVENT TIMING**

- Start and end times are to be listed on the event agreement.

## **HOTELS**

- The Citrus Club has great partnerships with local hotels. Should you need guestrooms, we can provide you with a list of hotel options.

## **COURTESY HOLD CONTRACT and DEPOSIT**

- It will be our pleasure to place a courtesy hold on your event date with a first right of refusal. During this time you will receive an event proposal for your review.
- An initial deposit will be required with the signed contract in the form of a check, card, or ACH to secure your date. Once the Citrus Club receives the signed contract and deposit, your event date will be confirmed and a countersigned contract and deposit receipt will be forwarded to you.



# AUDIO AND VISUAL

The club has audio/visual capabilities for all events, including meetings, corporate functions, and celebrations, with flexible event spaces designed to meet specific needs and budgets. We also offers AV services, music and entertainment coordination – please ask your Event Sales Director.

## **BUILT IN TV** **\$100**

with your own TV equipment/laptop

## **MICROPHONES AND ACCESSORIES:**

Podium and Microphone	<b>\$150</b>
Wireless Microphone	<b>\$95</b>
Wireless Lavalier	<b>\$120</b>
Conference Phone	<b>\$100</b>
OWL	<b>\$150</b>

## **STAGING, FLOORING AND LIGHTING:**

Uplights	<b>\$25 EACH</b>
Riser	<b>\$350 - \$500</b>
Dance Floor	<b>\$500</b>

## **OTHER EQUIPMENT AND SUPPLIES**

Extension Cord	<b>\$30</b>
Laptop	<b>\$150</b>
Flip Chart	<b>\$35</b>
White Board	<b>\$25</b>
Strip Cord	<b>\$25</b>
Clicker	<b>\$25</b>

Pricing Valid through June 30, 2026

Any additional A/V may be rented through one of our preferred vendors. Price not including tax.

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# citrus club

407.843.1080 | CITRUS-CLUB.COM

255 S ORANGE AVE | CITRUS CENTER 18TH FLOOR | ORLANDO, FL 32801

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your risk of Foodborne Illness.

All Food and Beverage Purchases are Subject to an Automatic 23% Service Charge. Please Inform your Server if You or Anyone in Your Party has Food Allergies or Special Dietary. Requirements. ©INVITED INC. All rights reserved. 45188 0819 SS