

FOOD & WINE WEEKENDS

Weekends through November 24

Welcome to our ninth annual Food & Wine Weekends celebration. This year, Waldorf Astoria® Orlando and Hilton Orlando Bonnet Creek present an array of experiences designed for those who truly savor fine wine & the culinary arts.

We are excited to share our passion for the culinary arts with you, and wish you Bon Appetit!

(\$) - Indicates experience requires additional cost.



Taste of Bull & Bear



Fridays and Saturdays 6pm - 10pm

Bull & Bear at Waldorf Astoria Orlando

Experience an exclusive four-course tasting menu
comprised of exquisite food and wine pairings –
prepared by the illustrious chefs of Waldorf Astoria Orlando.
Reservations recommended, please call 407-597-5413
or visit the Concierge. (\$)

Four Course Dinner \$125

Captain's Wine Pairing \$45 • Sommelier's Wine Pairing \$65

Vegan options available. Prices exclude tax and gratuity.

FIRST COURSE (Select one)

Florida Farms Corn Soup

Truffle and Robiola Cheese Sandwich

Lobster Bisque

Butter Poached Lobster Medallion, Dry Sherry

SECOND COURSE (Select one)

Wagyu Carpaccio

Stanbroke Farms Strip Loin, Seasonal Fresh Shaved Truffles,
Pushed Egg Yolk, Mugolio 18 Month Shaved Parmesan
Reggiano Cheese, Served with Feuille de Brick

Oyster Rockefeller

Peak Season Boutique Oyster, Pernod,
Fresh Spinach, Cheesecrumb

THIRD COURSE (Select one)

Pan Seared Sea Bass

Black Venus Rice Risotto, Lightly Sauteed Broccolini, Piquillo
Pepper and Marcona Almonds, Soubise Sauce, Achote Tuille

Filet Mignon

8oz Certified Black Angus, Potato Pave, Merlot Greens

Iberico Double Cut Pork Chop

Spanish Heritage Pork, Maderia Reduction,
Potato Pave, Merlot Greens

DESSERT

Waldorf Beignets, Chocolate Bar, Crème Brûlée Flambée

Taste of La Luce



Fridays and Saturdays 6pm - 11pm

La Luce at Hilton Orlando Bonnet Creek

From the kitchen of La Luce, we invite you to join us for an exclusive four-course Italian dinner with recommended wine pairings.

Reservations recommended, please call 407-597-5413 or visit the Concierge. (\$)

Four Course Dinner \$55

La Luce Exclusive Wine Pairing \$35

Vegan options available. Prices exclude tax and gratuity.

ANTIPASTI (Select one)

Zuppa

Roasted Pepper & Tomato Stracciatella

Arancini Alla Milanese

Risotto Fritters, Saffron, Veal Shanks, Aged Provolone

PRIMI (Select one)

Spaghetti Cacio e Pepe

Reggiano, Pecorino Romano

Lasagna Ai Funghi

Wild Mushroom, Spinach, Truffle Cheese

SECONDI (Select one)

Risotto

Seared Filet Mignon, Cipollinis, English Peas,
Thyme, Reggiano, Red Wine Butter

Seared Salmon Filet

Buttermilk Potato Purée, Tomato & Chive Butter Sauce

DOLCE (Select one)

Sugar Bomboloni

Served with Amarena Cherry Gelato

Caramelized Apple Crostata

Served with Honey Gelato

Taste of Zeta Asia



Fridays and Saturdays 5pm - 10pm

Zeta Asia at Hilton Orlando Bonnet Creek

Guests can enjoy an exciting
epicurean journey at Zeta Asia, exploring
perfect beverage pairings with favorite
Asian-inspired dishes. (\$)

Four Course Dinner \$35

Zeta Asia Beverage Pairing \$35

Vegan options available. Prices exclude tax and gratuity.

STARTERS (Select one)

Miso Soup

Dashi Broth, Miso, Tofu, Wakame, Scallions

Zeta Greens

Field Greens, Cucumber, Carrots, Tomato, Served with
House-made Ginger Dressing

SECOND COURSE (Select one)

Pork Bao Buns

Slow-roasted Pork Belly, Tangy Asian BBQ Sauce,
Pickled Cucumber & Bao Bun

Tuna Nachos

Seared Seven Spice Tuna Sashimi, Avocado, Spicy Mayo,
Massago, Micro Cilantro, Wasabi-scented Nori Chips & Frisee

Roti

Served with Malaysian Yellow Curry Sauce

ENTRÉES (Select one)

Taste of Zeta Sushi Rolls – Bonsai & Kanji Rolls

Bonsai Roll - Spicy Ahi Tuna, Cucumber, BBQ Eel, Avocado, Tempura Crunch
Kanji Roll - Spicy Salmon, Cucumber, Avocado, Tobiko, Sriracha, Micro Cilantro

Pork Tonkatsu

Crispy Pork Cutlet, Shredded Cabbage, Tonkatsu Sauce

Beef Short Rib Bibimbap

Short Rib, Fried Egg, Spinach, Namul, Japanese Rice, Gochujang Sauce

DESSERT

Peanut Butter Brownie

Warm Brownie Swirled with Peanut Butter Cheesecake Topped
with Vanilla Ice Cream & Candied Peanuts

New Vegan Tasting Menus

BULL & BEAR

FIRST COURSE

Fresh Arugula Salad

SECOND COURSE

Vegan Creamy
Mushroom Soup

THIRD COURSE

Seasonal Vegetable Fricassée

DESSERT COURSE

Dark Chocolate and Coconut
Mousse or Mango Sorbet

LA LUCE

FIRST COURSE

Zuppa or Cauliflower Salad

SECOND COURSE

Spaghetti Primavera

THIRD COURSE

Risotto Verde

DESSERT COURSE

Sorbet or Fresh Fruit

ZETA ASIA

FIRST COURSE

Vegan Miso Soup or
Zeta Greens Salad

SECOND COURSE

Vegetable Bao Buns or
Vegan Nachos or Roti

THIRD COURSE

Yanagi Vegetable Roll or
Tempeh & Bean Katsu or
Beyond Beef® Bibimbap

DESSERT COURSE

Raspberry Sorbet with
Fresh Fruit and Berry Coulis

Select one dish from each course (\$).

Sip, Swirl & Savor A Wine Tasting Experience



Fridays & Saturdays 5:30pm - 7pm

Outside La Luce at Hilton Orlando Bonnet Creek

Before dinner, sample an array of wines which will be offered as a complement to The Taste of La Luce dinner menu. Regardless of your wine knowledge, this complimentary experience is a wonderful opportunity to learn more from an experienced sommelier.

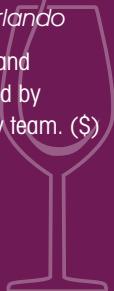
Bar Du Chocolat & Champagne Tasting



Saturdays 6:30pm - 10:30pm

Peacock Alley at Waldorf Astoria Orlando

A decadent selection of champagne and
à la carte chocolate treats hand-crafted by
Waldorf Astoria Orlando's world-class pastry team. (\$)



Pop Culture



Saturdays 8pm - 10pm

Myth Bar at Hilton Orlando Bonnet Creek

Try our home-made, fresh fruit popsicles, creamy organic ice pops and adult poptails! Choose from a variety of gourmet toppings, including hand-dipped chocolate, caramelized almonds, sweet coconut and chocolate vermicelli. (\$)

Cocktail Creations



Saturdays 4:30pm - 5:30pm

Peacock Alley at Waldorf Astoria Orlando

Muddle, mix and sample! Guests partake in a complimentary interactive experience creating their very own specialty cocktails.

Waldorf Astoria Spa Himalayan Salt Therapy



***Add flavor to your weekend
with Himalayan Salt Therapy***

Enjoy a relaxing and recharging session inside our therapeutic Himalayan Salt Room, where salt-infused air helps to clear allergens, reduce inflammation and improve respiratory function.

30 minute session \$45 | 60 minute session \$90

To reserve your session,
please visit the Concierge or call 407-597-5360.

Astoria After Dark

Fridays & Saturdays 6pm - 10pm

WA Kids Club

It's the little things that count – especially our youngest guests. The WA Kids Club is offering a nightly children's program including dinner and a non-stop roster of fun activities. Reservations are required. Please visit the Concierge or call 407-597-5450. (\$)



Royal Tea

Sundays 2pm - 4pm Peacock Alley



Treasure time together as you savor finely-prepared tea sandwiches and house-made pastries, while sipping premium hot tea and listening to live piano music. Reservations are required 24 hours in advance. Please visit the Concierge or call 407-597-5450. (\$)

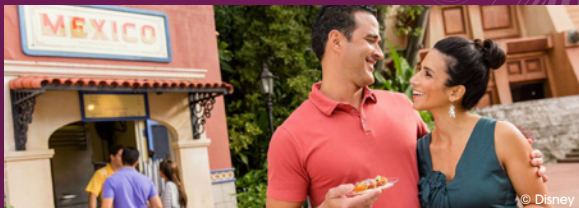
Epcot® International Food & Wine Festival

Now through November 23

Sip, savor and stroll your way through delicious destinations in a fun and flavor-filled celebration of global cuisines, music & more.

Luxury motor-coach transportation to Epcot® is available.

Please see our concierge or visit
www.bonnetshuttle.com to view schedule.



Disney *Extra Magic Hours* benefit

Resort guests enjoy even more family fun! On select days of the week, guests are granted extra hour(s) either prior to official opening and/or after official closing at specified *Walt Disney World®* Theme Parks.

Visit the Front Desk to receive an *Extra Magic Hours* voucher and visit disneyworld.disney.go.com/calendars for schedule.

Available to resort guests with valid theme park tickets through Dec 31, 2020.



Share Your Foodie Experience with Us



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#FoodandWineWeekends

For more information on all Food & Wine Weekends events,
please visit our website.

waldorfastoriaorlando.com/food-wine

hiltonbonnetcreek.com/food-wine