42 West Central Boulevard | Orlando, FL 32801 | 407.849.5200 | www.emberorlando.com

Large Party Information

For Semi-Private and Private Events

Corporate Events

Birthdays

Holiday Parties

Bridal Showers

Rehearsal Dinners

Wedding Receptions

Meetings

Luncheons

Reunions

Graduation Celebrations

Office Happy Hours

Team Building Experiences

Networking Events

Award Ceremonies

Concerts

Greek Life Events

Milestone Celebrations

And More!

Host Your Next Event at Ember!

Orlando's Largest Patio Terrace and Premium Dining Room

Celebrate your next special occasion with us, and allow our experienced team to WOW you with our excellent service, delicious cuisine, and full event planning services.

Director of Group Sales & Events

Kathryn Busche

407.649.4270 ext. 101

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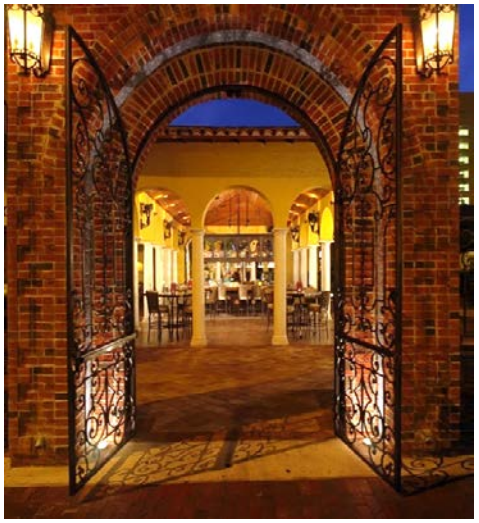
Welcome

Thank you for your interest in Ember! As downtown Orlando's most multi-faceted venue, Ember hosts over 500+ large reservations and events per year. Ember is open Monday through Sunday as a restaurant, lounge, bar and nightclub. Guests love our indoor/outdoor experience, and Ember offers table reservations, semi-private roped off areas, private venue buyouts and more for all group sizes and budgets. Our dedicated team customizes each reservation and event to fit our clients' needs. From birthdays to high school reunions to rehearsal dinners to corporate buyouts- we have seen and done it all, and we would love to help you book an unforgettable event for you and your guests!



LOCATION & PARKING

Ember is located nearest the Central Boulevard and Orange Avenue intersection, directly next to the Orlando Fire Department Station 1. Surrounded by parking, including two garages across the street and one garage next door, Ember also features a privately-owned parking lot directly behind the venue. Inquire within for rates and additional information.

VENUE CAPACITY

	Full venue	Main Dining Room	Patio Terrace
Standing Reception	1,272	341	931
Seated Banquet	150 - 165	100 - 135	140 - 175
Square Feet	12,100	4,500	7,600

HOURS OF OPERATIONS

Sunday | 10am – 12am
Monday | 11:30am – 12am
Tuesday - Friday | 11:30am – 2am
Saturday | 4pm – 2am

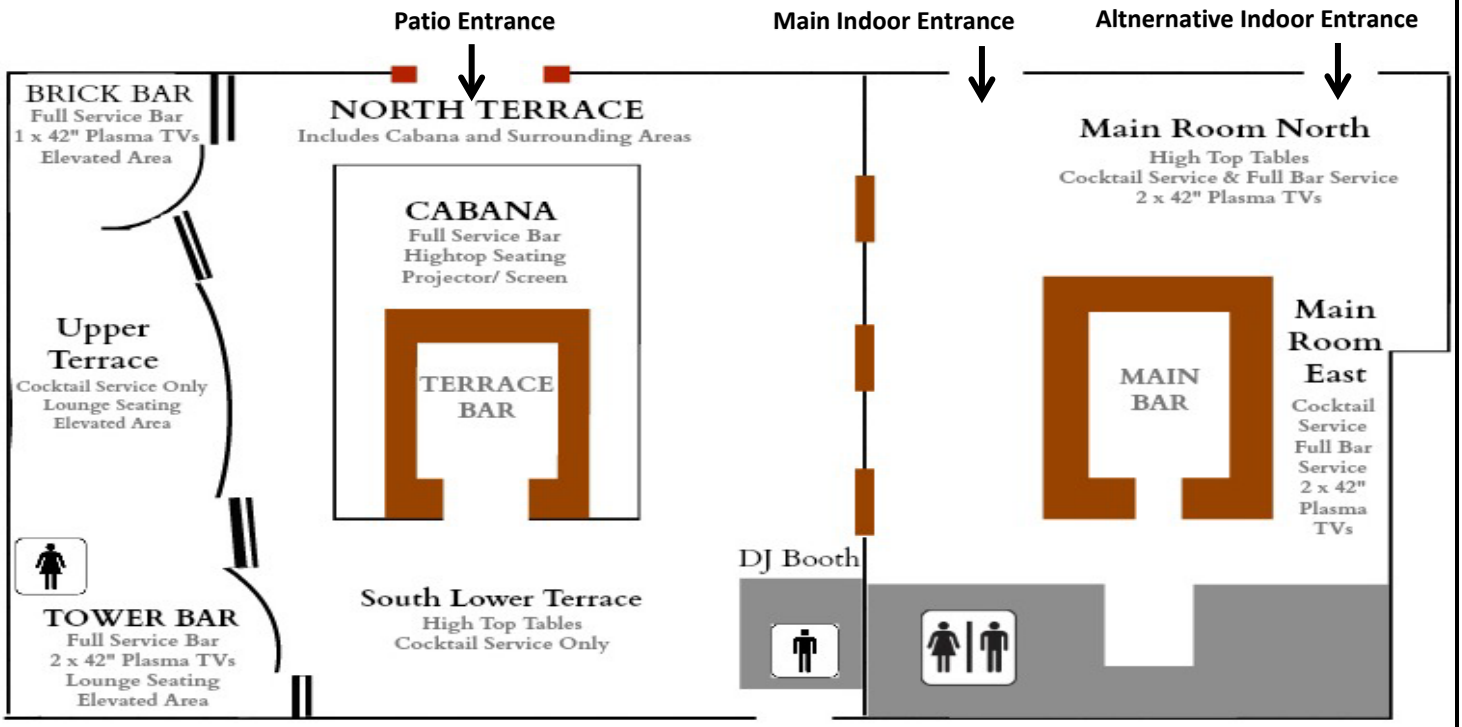
Private Events may be booked outside of the normal hours of operations

Hours are subject to change

Semi-Private Reserved Areas

A Semi-Private Reserved Area is a section of the venue roped-off exclusively for you and your guests only. Other patrons are permitted in the non-reserved portion of the venue during your event.

FLOORPLAN



Accommodations:

Reception-style | **20-175 standing guests**

Banquet-style | **20-75 seated guests**

(formal seating should be requested in advance)

Adjacent areas can be combined for larger groups

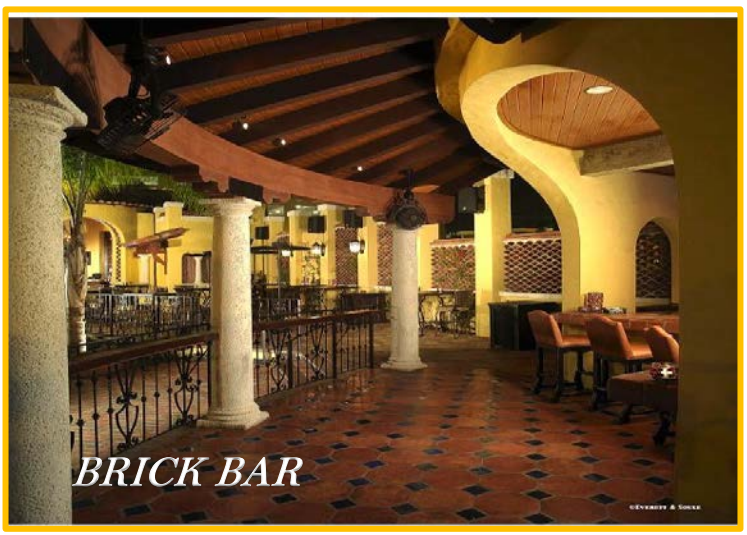
Full food and beverage service available in all areas

Tower Bar Fits up to 60 Standing Guests Outdoor Roped Off Area | Partially Covered Private Bar and Bartender(s) Lounge Seating	**Cabana** Fits up to 50 Standing Guests OR 35 Seated Guests Outdoor Roped Off Area | Fully Covered Direct Access to Main Outside Bar High Top Tables and Seating
Upper Terrace Fits up to 50 Standing Guests Outdoor Roped Off Area Dedicated Wait Staff Lounge Seating	**North Terrace** Fits up to 120 Standing Guests OR 65 Seated Guests Outdoor Roped Off Area | Partially Covered Direct Access to Main Outside Bar High Top Tables and Seating
Brick Bar Fits up to 35 Standing Guests Outdoor Roped Off Area | Fully Covered Private Bar and Bartender (s) High Top Tables and Seating	**Main Room North** Fits up to 70 Standing Guests OR 45 Seated Guests Indoor Roped Off Area Direct Access to Main Inside Bar High Top Tables and Seating
South Lower Terrace Fits up to 45 Standing Guests OR 25 Seated Guests Outdoor Roped Off Area Dedicated Wait Staff High Top Tables and Seating	**Main Room East** Fits up to 40 Standing Guests OR 20 Seated Guests Indoor Roped Off Area Direct Access to Main Inside Bar High Top Tables and Seating

TOWER BAR

UPPER TERRACE

CABANA


BRICK BAR

MAIN ROOM NORTH

MAIN ROOM EAST

Private Buyouts

A Private Buyout is a closure of the entire Dining Room OR the entire Patio Terrace (OR both) exclusively for your event only. Other patrons are not permitted in the venue during your event.

PRIVATE BUYOUT
INDOOR DINING ROOM

Accommodations:

Reception-style | **50-350 standing guests**
Banquet-style | **50-125 seated guests**
(formal seating should be requested in advance)
(1) Full bar
High-top tables and chairs
Full food and beverage service available
(5) Flat screen televisions
Private entrance
Private restrooms
Live entertainment and A/V capabilities

PRIVATE BUYOUT
OUTDOOR PATIO TERRACE

Accommodations:

Reception-style | **100 - 950 standing guests**
Banquet-style | **75-150 seated guests**
(formal seating should be requested in advance)
Up to (3) Full bars
High-top tables and chairs
Lounge couches
Full food and beverage service available
(7) Flat screen televisions
Private entrance
Private restrooms
Live entertainment and A/V capabilities
Built-in DJ booth and stage

PRIVATE BUYOUT FULL VENUE

Accommodations:

Reception-style | **100 – 1,250 standing guests**
Banquet-style | **100 - 150 seated guests**
(formal seating should be requested in advance)
Up to (4) Full bars
High-top tables and chairs
Lounge couches
Full food and beverage service available
(12) Flat screen televisions
Private entrance
Private restrooms
Live entertainment and A/V capabilities
Built-in DJ booth and stage

Features

INCLUDED AMENITIES

The following are included with all bookings at no additional charge:

High-top tables, chairs and lounge couches

Plates, napkins, silverware, glassware

All catering equipment

Wait staff, bartenders, necessary staff

Stanchions or velvet ropes

Standard reserve signs

Chalkboard A-Frame – *must request in advance*

Banquet Tables– *must request in advance*

Water Station – *must request in advance*

EXTRAS & UPGRADES

We can provide an all-inclusive event with most additional services necessary, including but not limited to:

Transportation and Parking
DJ and Live Music
Specialty Furniture Rentals
Specialty Linen Rentals
Staging/Lighting Equipment Rentals
Audio/Visual Equipment Rentals
Photographers and Photo Booths
Custom Desserts/Candy Tables
Bella Bella Dancers
Fortune Tellers
Henna Tattoo Artists
Jugglers, Fire Breathers, etc.
Strolling Magicians
Theatrical Troops
Caricature Artists
Gift Baskets and Party Favors
Cigar Rollers
Other

Have something in mind for your event, but don't see it on our list?
Let us know! We are happy to create a custom quote.

TAXES & GRATUITY

Semi-Private and Private Event Bookings are subject to a 6.5% Sales Tax and 20% Gratuity

Entertainment Packages

30-day notice required | pricing may vary based on date and availability

PRIVATE PAINT NITE

Book a personal PaintNite artist for a unique experience while you and your guests eat, drink, and create!

15 - 30 Guests | **per person**

PRE-GAME PARTY WITH TICKETS

Visit us for food and drinks before any Orlando Magic Basketball or Orlando City Soccer game, and receive an inclusive rate with tickets to the game.

15 - 50 Guests | **per person**

LIVE BANDS OR DUELING PIANOS

Book live entertainment during your event and enjoy your own personalized concert.

25+ Guests | **per hour**

AWARD CEREMONIES & PRESENTATIONS

Choose from our multi-level Audio/Visual packages for your presentation needs.

25+ Guests | **per hour**

KARAOKE

Book your very own Karaoke Host to engage your crowd while your guests sing the night away.

25+ Guests | **per hour**

TRIVIA OR OTHER BAR GAMES

We love a little friendly competition! Book one of our Game Hosts and test your guests' knowledge.

25+ Guests | **per hour**

TASTINGS

Choose from our Wine, Beer, and Liquor Tasting options. Enjoy samples while a professional educator expands your knowledge about chosen products.

20 - 50 Guests | **per person**

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BEVERAGE – Packages and Options

NON-ALCOHOLIC BEVERAGES

Unlimited Refill Package | per person
Unlimited refills on soda, tea, coffee and juice

Iced Tea or Coffee Station | per person
Self Service Station with Assortment of Cream, Sugar, Honey, Flavored Syrups

Infused Spring Water | per 3 gallons
Choose from Refreshing Lemon, Lime or Cucumber Infused Spring Water

CASH BAR

Guests are responsible for purchasing beverages on individual tabs. Cash Bars may be subject to a bartender fee or automatic gratuity.

RUNNING CONSUMPTION BAR TAB

Guests may order any approved selections on Host's main tab. Host will be charged per beverage consumed.

Consumption Beverage Pricing
Pricing is subject to change based on promotions and specials during time of event

Inquire within for up-to-date beverage pricing

DRINK TICKETS

Guests redeeming a ticket may order any approved selections on Host's main tab. Host will be charged a flat rate per drink ticket.

Beer & Wine | per ticket
Domestic Beer, Import Beer, House Wine

Call Brands | per ticket
Domestic Beer, Import Beer, House Wine, Call Brand Liquor

Premium Brands | per ticket
Domestic Beer, Import Beer, Tier 2 Wine, Premium Brand Liquor

Ultra-Premium Brands | per ticket
Domestic Beer, Import Beer, Tier 3 Wine, Ultra-Premium Brand Liquor

**A guaranteed number of tickets must be coordinated with the Sales Department no less than 4 days prior to event date. Additional tickets may be purchased on day of event.*

SPECIALTY

Champagne | per person (minimum 25)
Guests will be greeted with a glass of house champagne upon arrival
Or save the champagne for a special toast

Custom Sangrias | per 3 gallons
Let our experienced bar staff mix up a unique offering for your event
(**PLANNING TIP** : 1 Gallon = about 15 beverages)

DRINK PACKAGES

Guests may order unlimited approved selections during a select number of hours. Host will be charged a flat rate per person, per hour.

Beer & Wine | per person (minimum 25)
Domestic Beer, Import Beer, House Wine

Silver | per person (minimum 25)
Domestic Beer, Import Beer, House Wine, Call Brand Liquor

Gold | per person (minimum 25)
Domestic Beer, Import Beer, Tier 2 Wine, Premium Brand Liquor

Platinum | per person (minimum 25)
Domestic Beer, Import Beer, Tier 3 Wine, Ultra-Premium Brand Liquor

**A guaranteed number of packages must be coordinated with the Sales Department no less than 4 days prior to event date. Additional charges may apply if attendance is greater than the guaranteed number given on contract.*

FOOD – Service

Styles of Service

Stationary	Tray Passed	Chef Attended	Plated	Off Menu
20+ guests	20+ guests	20+ guests	10 to 30 guests	10 to 25 guests
Your selections are set up in a single location where guests may serve themselves	Your selections are presented to guests by wait staff while they rotate through the crowd	Your selections are set up in a single location while staff members plate the food and serve guests	Pre-ordered selections will be served at the table while guests remain seated	Wait staff will take orders from a pre-fixed menu, custom menu or regular menu upon guest arrival

FOOD – Catering Menu | a La Carte

Our Executive Chef loves to get creative, and we can create custom menu items for your event
Ask about our Meal Packages and Pre-Fixe Menus

Menu selections are prepared stationary for guest self-service unless otherwise noted
♦ = Tray Passed Service Available, additional charges may apply

Vegetarian, gluten free, and vegan options available

PLATTERS & DISPLAYS

Chips and Salsa | 20 servings
Tri-Color Tortilla Chips with Fresh Homemade Salsa

Cheese & Seasonal Fruit | 20 servings
Pepper Jack, Swiss and Cheddar Served With an Assortment of Crackers and Seasonal Fruit

Hummus & Vegetables | 20 servings
Fresh Mediterranean Hummus Served with Fresh Baked Pit, Garden Vegetables

Little Dipper | 20 servings
Guacamole, Buffalo Cheese Dip, French Onion Dip, Fresh Baked Pita, Lavoche Chips, Garden Vegetables

Italian Antipasto | 20 servings
Salami, Prosciutto, Capicola, Provolone, Artichokes, Roasted Red Peppers and Olives

Scallop Ceviche | 20 servings
Jumbo Sea Scallops in Island Citrus Ceviche

FLATBREADS

♦ **Roma** | 40 pieces
Fresh Mozzarella, Roasted Tomatoes, Basil, Pesto Aioli

♦ **Spinach Mushroom & Feta** | 40 pieces
Homemade Alfredo Sauce with Portobello, Shitake & Button Mushrooms, Spinach, Feta and Mozzarella

♦**Brie and Apple** | 40 pieces
Granny Smith Apples, Brie Cheese, Onion Jam, Arugula

♦**Blackened Chicken** | 40 pieces
Black Bean Corn Salsa, Sharp Cheddar, Pickled Jalapeno with BBQ Drizzle

♦ **Block and Bleu** | 40 pieces
Shaved Roast Beef, Provolone, Gorgonzola, Caramelized Onions with Horseradish Sauce Drizzle

♦ **Smoked Salmon** | 40 pieces
Smoked Salmon, Goat Cheese, Red Onion, Arugula, Fried Capers

COLD HORS D'OEUVRES

♦**Bruschetta** | 40 pieces
Toasted Baguettes with Diced Tomato, Fresh Basil

♦**Salad Skewers** | 40 pieces
Choose from Caprese, Greek, or Cobb Salad Ingredients Perfectly Assembled on a Skewer

♦**Deviled Eggs** | 40 pieces
Hard Boiled Eggs Stuffed with Bacon, Caramelized Onion and Jalapeno Filling

♦**Prosciutto Peaches** | 40 pieces
Grilled Peaches, Wrapped in Prosciutto and Skewered with Mozzarella, Basil and Balsamic Drizzle

Classic Pinwheels | 20 servings
Assorted Pinwheels with Ham, Turkey, Cream Cheese, Spinach, Roasted Tomatoes

♦**Jumbo Shrimp Cocktail** | 40 pieces
Jumbo Gulf Shrimp, Boiled with Cocktail Sauce

♦ **Ahi Tuna Canapé** | 40 pieces
Sushi Grade Tuna over Wonton with Seaweed Salad, Cucumber, Bell Pepper, Wasabi, and Yuzu Mayo

♦ **Salmon Avocado Bites** | 40 pieces
Smoked Salmon over Cucumber with Avocado and Herbed Goat Cheese

FOOD – Catering Menu | a La Carte

HOT HORS D'OEUVRES

Stuffed Mushrooms
(Tray Passed Service Only)

Vegetarian | 40 pieces
Cheddar Bacon Ranch | 40 pieces
Crab and Goat Cheese | 40 pieces

Bacon-Wrapped Bites
(Tray Passed Service Only)

Asparagus | 40 pieces
Jumbo Shrimp | 40 pieces
Scallops | 40 pieces

Mini Sliders
(Tray Passed Service Only)

Vegetarian | 40 pieces
Grilled Chicken | 40 pieces
USDA Burger | 40 pieces
Pulled Pork | 40 pieces

♦ Spring Rolls / Egg Rolls

Vegetarian | 40 pieces
Loaded Potato | 40 pieces
Blackened Chicken | 40 pieces

♦ Boneless Chicken Poppers

Buffalo | 40 pieces
BBQ | 40 pieces
Honey Mustard | 40 pieces

♦ Empanadas

Vegetarian | 40 pieces
Chicken | 40 pieces
Beef | 40 pieces

♦ Crispy Raviolis

Vegetarian | 40 pieces
Italian Beef | 40 pieces
Seafood | 40 pieces

♦ Mozzarella Sticks | 40 pieces
Fresh Mozzarella Coated and Fried in Italian Breading

♦ Arancinis | 40 pieces
Handmade and Fried Italian Rice Balls with Cheese

♦ Dijon Chicken Satay | 40 pieces
Hand-cut Chicken Breast in our Peanut Dijon Satay

♦ Chicken & Waffle Skewers | 40 pieces
Breaded Chicken, Bite Sized Waffle and Syrup Drizzle

♦ Cordon Bleu Bites | 40 pieces
Bite-sized and Breaded Chicken Breast Stuffed with Ham and Cheese

♦ Cheesesteak Bombs | 40 pieces
Shaved Ribeye, Peppers, Onions and Beer Cheese Breaded and Crispy Fried

♦Asian Beef Skewers | 40 pieces
Hand-cut Beef Skewers in our Special Asian Marinade

♦Cocktail Meatballs | 40 pieces
Handmade Meatballs with Onion and Garlic

♦Filet & Blue Tortellini | 40 pieces
Fried Tortellini with Blue Cheese, Beef and Demi Glaze

Beef Wellington | 40 pieces
(Tray Passed Service Only)
Hand-cut Tender Sirloin with Mushrooms Confit & Crème Fraiche in Puff Pastry

♦Lamb Chop Lollipops | 40 pieces
Hand Cut Lamb Chop Lollipops in our Cilantro-Pesto Marinade

Boars in a Blanket | 40 pieces
(Tray Passed Service Only)
Wild Boar Sausage with Cranberries and Shiraz Wine in a Puff Pastry Drizzled with a Malt BBQ Glaze

♦ Pork Croquettes | 40 pieces
Mojo Roasted Pulled Pork Wrapped in Garlic Mashed Potatoes with Cheddar Cheese

Honey Stung Shrimp | 80 pieces
(Tray Passed Service Only)
Lightly Battered Gulf Shrimp Stung with Real Honey

Crab Cakes | 40 pieces
(Tray Passed Service Only)
Handcrafted Bite Size Real Lump Crab Cakes

♦ Crab Rangoons | 40 pieces Fried Wonton With Authentic Crab and Goat Cheese

FOOD – Catering Menu | a La Carte

GREENS AND GRAINS

Traditional Bread Service | per serving (minimum 20)
Assorted Artisanal Breads and Butter

Garlic Bread Service | per serving (minimum 20)
Toasted Rolls with Garlic and Homemade Seasoning

Cheddar Biscuits and Gravy | per serving (minimum 20)
Our Handmade Cheddar Biscuits with Sausage Gravy on the Side

Fresh Field Green Salad | per serving (minimum 20)
Fresh field greens, tomato, carrots and onion with Balsamic & Ranch on the side

Caesar Salad | per serving (minimum 20)
Fresh romaine lettuce with Homemade Croutons and Caesar Dressing on the side

HOT PANS

Garlic Mashed Potatoes | 20 servings
Creamy Mashed Potatoes with Roasted Garlic

Red Bliss Potatoes | 20 servings
Boiled and Seasoned with Garlic and Herbs

Vegetable Medley | 20 servings
Fresh Seasonal Vegetables Sautéed to Perfection

Roasted Brussel Sprouts | 20 servings
Crispy Brussel Sprouts with Parmesan Cheese

Green Bean Casserole | 20 servings
Green Beans, Cream of Mushroom, Fried Onions

Rice Pilaf | 20 servings
Yellow Rice with Fresh Carrots, Celery, Onions, Peas

Beans and Rice | 20 servings
Black Beans Mixed with White Rice

Mushroom Risotto | 20 servings
Creamy Risotto with Mushrooms and Parmesan

Truffle Mac and Cheese | 20 servings
Pasta with a Blend of Cheeses and Truffle Oil

BLT Pasta Salad | 20 servings
*served hot or cold
Bowtie Pasta, Bacon, Roasted Tomatoes, Onions, Chopped Romaine, Parmesan

Vegetable Lo Mein | 20 servings
Stir Fried Asian Vegetables with Lo Mein Noodles and Tofu in a Kobachi Sauce

Pasta Primavera | 20 servings
Pasta tossed with Fresh Garden Vegetables served in an Olive Oil and White Wine Sauce

Chicken Breast | per serving
Chicken Breast with Lemon Caper Beurre Blanc

Grilled Mahi Fillet | per serving
Fresh Mahi Fillets with Herbed Butter and Lemon

Grilled Salmon Fillet | per serving
Fresh Salmon Fillets with Herbed Butter and Lemon

Chicken Mediterranean | 20 servings
Penne with Roasted Chicken, Artichoke Hearts, Olives, Onions, Peppers, White Wine Garlic Sauce

Grilled Chicken Farfalle | 20 servings
Farfalle with Grilled Chicken, Spinach, Sliced Mushrooms, White Cream Sauce, Goat Cheese

Baked Ziti | 20 servings
Ziti with Ground Beef and Homemade Pomodoro Sauce topped with Mozzarella

Sausage Rigatoni | 20 servings
Rigatoni with Juicy Italian Sausage, Red & Green Peppers, Parmesan Cheese, Red Tomato Sauce

Steak Medallions | 20 servings
Steak Tips over Caramelized Onions and Mushrooms with a Shitake Bordelaise Sauce

Cottage Pie | 20 servings
Tenderloin Steak with Carrots, Peas, Corn, Mashed Potatoes, Cheddar Cheese and Demi Glaze

Jambalaya | 20 servings
A Cajun Classic with Fresh Shrimp, Spicy Sausage, Red & Green Peppers served over seasoned Rice

Shrimp Linguini | 20 servings
Grilled Shrimp, Tomato, Andouille Sausage, Zucchini, Cajun Cream Sauce

FOOD – Catering Menu | a La Carte

CARVING STATIONS

**Carving Stations Include an Attended Chef for a Carving Fee*

Oven Roasted Turkey Breast | per serving (minimum 20)
Roasted in a Cran-Citrus Glaze and Homemade Cranberry Chutney

Roasted Chicken Breast | per serving (minimum 20)
Chicken Breast Oven Roasted in an Assortment of Herbs and Garlic

USDA Choice Roast Beef | per serving (minimum 20)
Tender Roast Beef with Creamy Horse Radish Sauce

Smoked Salmon | per serving (minimum 20)
Fresh Filet of Salmon Smoked to Perfection with Lemon Butter Sauce

CREATE-YOUR-OWN STATIONS

Potato Bar | per serving (minimum 20)
Choice of Baked Potatoes or Mashed Potatoes with Butter, Sour Cream, Chives, Chopped Broccoli, Bacon, Scallions, Shredded Cheese and Diced Ham on the Side

Slider Bar | per serving (minimum 20)
Choice of USDA Beef Patties, Grilled Chicken Breasts or Pulled Pork with Brioche Buns, Lettuce, Tomatoes, Onions, Dill Pickles, Mayonnaise, Mustard and Ketchup on the Side

Nacho Bar | per serving (minimum 20)
Tri Color Tortilla Chips with
Lettuce, Pico de Gallo, Shredded Cheese, Jalapenos, Corn Salsa, Guacamole and Sour Cream on the Side
Add Ground Beef, Diced Chicken, OR Pulled Pork
Add Trio (Beef, Chicken and Pork)

Taco Bar | per serving (minimum 20)
Corn or Flour Tortillas with Ground Beef
Lettuce, Pico de Gallo, Shredded Cheese, Jalapenos, Corn Salsa, Guacamole and Sour Cream on the Side
Add Diced Chicken, OR Pulled Pork
Add Trio (Beef, Chicken and Pork)

Pasta Bar | per serving (minimum 20)
Choice of Penne, Linguini or Macaroni with Marinara, Alfredo, Pesto, Roma Tomatoes, Zucchini, Mushrooms, Onions, Parmesan, Mozzarella on the Side
Add Italian Sausage OR Diced Chicken
Add Shrimp
Add Trio (Beef, Chicken and Shrimp)

SWEETS

Cheesecake Lollipops | 25 pieces
Assortment of Chocolate Ganache, Peanut Butter, and Red Velvet Cake Lollipops

Shot Glass Desserts | 25 pieces
Assortment of Tiramisu, Carrot Cake, and Pure Chocolate

Fresh Baked Cookies | 25 pieces
Your choice of Chocolate Chip or Peanut Butter Cookies Hot and Fresh from the Oven

STILL NEED OPTIONS?
Check Out Our Sister-Properties In The Immediate Area Or Ask Your Event Manager For Details.

ember | 180 Skytop Lounge | Latitudes | Cahoots | Chillers | Irish Shannon's | ClandestinO | City Pub | Bitters & Bottles