

The logo features a large, bold white number '3' followed by the word 'NINE' in a tall, thin, white sans-serif font. A registered trademark symbol (®) is located at the top right of the 'E'. The background is a dark purple field with a pattern of lighter purple dots, overlaid with abstract geometric shapes in various shades of purple and pink.

3NINE®

9700 INTERNATIONAL DRIVE
ORLANDO, FL 32819

3NINEORLANDO.COM

The background of the advertisement is a photograph of a nightclub interior. At the top, there are large, illuminated panels in shades of blue and pink. Below them, a bar is visible with various bottles and a glowing pink light strip. In the foreground, there are two large, illuminated panels with a blue, rippling water-like texture, supported by metal stands. The overall atmosphere is modern and energetic.

ANYTHING BUT **BUSINESS AS USUAL.**

Private events. Corporate buyouts. Signature menus. Who says doing business has to be boring? Come experience the vibe, the energy and exotic flavors of 3NINE. The only indoor-outdoor entertainment venue located in the heart of it all at Rosen Plaza and connected to the Orange County Convention Center via Skybridge

3NINE[™]

CATERING MENUS

PACKAGE #1 \$33.00 PER PERSON

(Total 6 pieces per person) Choice of Four (4) Hot Hors d'Oeuvres One (1)
Cold Display

PACKAGE #2 \$44.00 PER PERSON

(Total 8 pieces per person) Choice of four (4) Hot Hors d'Oeuvres One (1) Cold
Display One (1) Station

PACKAGE #3 \$55.00 PER PERSON

(Total 12 pieces per person) Choice of four (4) Hot Hors d'Oeuvres Two (2)
Cold Displays Two (2) Stations

PACKAGE #4 \$69.00 PER PERSON

(Total 15 pieces per person) Choice of four (4) Hot Hors d'Oeuvres Three (3)
Cold Displays Two (2) Stations

50 person minimum guarantee required for all hors d'oeuvres packages

All prices are subject to 25% service charge and 6.5% Florida Sales Tax

2 hours of food service provided. Additional hours of service will result in additional labor fees.

Attendant fees at \$125.00 per station

COLD DISPLAYS

INTERNATIONAL AND DOMESTIC CHEESE & FRUIT

A variety of cheeses including: Smoked Cheddar, Creamy Boursin, Provolone and Gouda

Garnished with Fresh Fruit and served with Flat Breads and Crackers

CRUDITÉ OF FRESH VEGETABLES

Market Fresh Raw Vegetable with Bleu Cheese, Ranch & Onion Dips

FRESH FRUIT SPECTACULAR

An array of Sliced Cantaloupe, Honeydew, Watermelon, Pineapple, Seedless Grapes and Seasonal Berries with Strawberry Yogurt Dip

MUNCHIES

Artichoke & Parmesan Dip, Sour Cream Spinach Dip, Onion Dip, Warm Nacho Cheese Dip, Fire Roasted Salsa, Tahini Hummus (choice of two)

Tortilla Chips, Potato Chips, Mini Naan Rounds, Pita Chips, Exotic Vegetable Chips (choice of two)

HOT HORS D'OEUVRES

Mini Cheeseburger Slider

Mini Beef Wellington

Chicken Tortilla Trumpet

Mini Onion Soup Boule

Crispy Asiago Asparagus

Vegetable Spring Roll with Duck Sauce

Kalamata Olive and Goat Cheese Tart

Chili-Lime Chicken Kabob

Southwest Spring Roll with Spicy Chorizo, Black Beans and Jack Cheese,
Red Chili Crema

ACTION STATIONS

CHEF ATTENDANT OR CARVER REQUIRED AT \$125.00 PER STATION, 50 PERSON MINIMUM

PORK STEAMSHIP

Slow Smoke-Roasted with Adobo Seasoning
Salsa Verde & Pina Colada Rolls

BOURBON SWEET POTATOES

Served Martini Style
Bourbon Maple Mashed Sweet Potatoes, Applewood Smoked Bacon, Chopped Scallions and Kahlua Caramel

FAJITAS

Shrimp or Chicken Fajitas (choice of one)
Fire Roasted Peppers & Onions, Diced Tomatoes, Sour Cream, Shredded Cheddar & Salsa with Flour Tortillas

BRAISED SHORT RIBS

Served Martini Style
Over Horseradish Mashed Potatoes, Wild Mushrooms & White Truffle Oil

RISOTTO STATION

Served Martini Style
Herbed White Truffle Risotto, Parmesan Cheese and Smokehouse Bacon,
with Roasted Chicken or Sweet Royal Red Shrimp & Scallions
(choice of one)

FRESH MADE GUACAMOLE

Served Martini Style
Baja Avocados, Diced Red Onion, Chopped Cilantro, Fresh Lime, Fresh Garlic and Diced Tomatoes
Mixed to order and served with Tri-Color Tortilla Chips

SHRIMP TACOS

Sauteed Gulf Shrimp, Marinated Red Cabbage, Diced Tomatoes, Sour Cream, Fresh Cilantro, Shredded Cheddar, Mango Salsa
Served with Warm Flour Tortillas

ACTION STATIONS (CONTINUED)

ASIAN STIR FRY

Served in Asian Take-out style boxes with Chop Sticks
Shrimp, Chicken or Pork (choice of one)
Tossed with Far East Vegetables, Lo Mein Noodles and
Ponzu Sauce

AN ADDED TOUCH...

MARINATED WHOLE ROASTED RED SNAPPER*

Featuring Whole Roasted Local Red Snapper
Mango-Jalapeno & Cilantro Salsa, Sautéed Sweet Peppers, Jack Cheese, Red Chilli
Crema and Warm Soft Tortillas
\$425.00 EACH (SERVES 35)

JUMBO SHRIMP COCKTAIL

Serve chilled on ice with Fresh Lemon, Traditional Cocktail Sauce and Remoulade
(3 pieces per person)
\$14.00 PER PERSON

WHOLE ROASTED NEW YORK STRIP LOIN*

Rubbed with Garlic and Crushed Peppercorns
Red Chili Crema
Mini Sour Dough Rolls
\$495.00 EACH (SERVES 45)

3NINE SLIDERS

Based on 2 pieces per person, choose two selections

Angus Beef Burger with American Cheese
Pulled Mojo Pork Slider
Sliced Smoked Brisket Slider with 3NINE BBQ Sauce
Chicken, Bacon and Pepper Jack Slider
\$11.00 PER PERSON

AN ADDED TOUCH... (CONTINUED)

MEDITERRANEAN ANTIPASTO

Lavish Displays of Sliced Italian Prosciutto, Salami, Capicola, Giardiniera Vegetables, Gorgonzola, Smoked Gouda, Fresh Mozzarella, Spiced Olive Salad, Peppadews, Pesto Marinated Roma Tomatoes with Pita Points and Flat Breads

\$12.00 PER PERSON

ASSORTED SUSHI & NIGIRI

Based on 3 pieces per person

Hand rolled and beautifully displayed sushi
with Soy, Wasabi & Pickled Ginger

\$12.00 PER PERSON

Add Nigiri **\$14.00 PER PERSON**

CRAB CAKE STATION*

Based on 2 pieces per person

Maryland Style Crab Cakes Seared to order
Spicy Bayou and Remoulade Sauces

\$11.00 PER PERSON

DIM SUM STATION

Based on 3 pieces per person

Shrimp Shumai, Edamame Dumpling, Pork Pot Sticker, Chicken Pot Sticker
(choice of two)

Sweet Thai Chili Sauce, Soy Sauce, Wasabi & Pickled Ginger

\$12.00 PER PERSON

GOURMET BITES

Based on 3 pieces per person

Assorted Dessert Shots, Petit Fours and Bite Size Cakes & Brownies

\$9.00 PER PERSON

*Chef / Attendant Required

SPONSORED HOST BAR (CHARGED TO CLIENT PER DRINK)

HOUSE BRANDS	\$7.25 EACH
DELUXE BRANDS	\$8.00 EACH
PREMIUM BRANDS	\$8.25 EACH
HOUSE WINE	\$5.75 EACH
DELUXE WINE	\$7.00 EACH
PREMIUM WINE	\$8.00 EACH
DOMESTIC BEER - BUD/BUD LITE	\$5.50 EACH
MICRO BREW - ALLIGATOR DROOL	\$6.50 EACH
IMPORTED BEER - HEINEKEN/CORONA.....	\$6.50 EACH
SOFT DRINKS.....	\$3.00 EACH
MINERAL & SPARKLING WATER.....	\$3.50 EACH

OPEN BAR (ALL PRICES ARE PER PERSON)

COCKTAILS, HOUSE WINES, DOMESTIC & IMPORTED BEER, SOFT DRINKS, WATERS

HOUSE BRANDS (FIRST HOUR)	\$19.00
EACH ADDITIONAL HOUR	\$9.00
DELUXE BRANDS (FIRST HOUR)	\$21.75
EACH ADDITIONAL HOUR	\$9.75
PREMIUM BRANDS (FIRST HOUR)	\$25.75
EACH ADDITIONAL HOUR	\$12.25

BEER, WINE AND SODA (ALL PRICES ARE PER PERSON)

DOMESTIC AND IMPORTED BEER, CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL,
ASSORTED SODA AND BOTTLED WATER

FIRST HOUR.....	\$15.00
EACH ADDITIONAL HOUR	\$7.00

**Consult your 3NINE Sales Representative to Design a Signature Cocktail or Mocktail
for your Event**

EVENTS • PRIVATE PARTIES • CORPORATE AFFAIRS • THEMED RECEPTIONS

3NINE®