

IN-ROOM DINING MENU



WALDORF
ASTORIA®
ORLANDO



EXCEPTIONAL SERVICE
 CULINARY PRECISION
 FRESH INGREDIENTS

TREND-SETTING FARE



BON APPÉTIT

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For decades, the Waldorf Astoria name has been synonymous with the most celebrated cuisine and superior service known around the world. Equally notable are the ingredients of innovation and creativity. After all, the Waldorf Salad, Veal Oscar, Rob Roy, and the concept of 24-hour room service were all originated at the flagship Waldorf Astoria in New York City. And now we're once again revolutionizing hotel private dining, combining the extraordinary taste of our restaurants with the ultimate luxury of privacy and exclusivity.

Here at Waldorf Astoria® Orlando, we have a unique philosophy towards in-room dining. The experience of our world-class cuisine and personalized, attentive service is not only found in our five exquisite restaurants and lounges. When you experience in-room dining, you are treated to the same caliber of culinary excellence and legendary Waldorf Astoria service of our restaurants. However, you also experience the one item you won't find on any menu — luxurious relaxation in the privacy of your guest room. *Bon appétit.*

BREAKFAST

Serving breakfast from 6:30 AM to 11:00 AM

Please dial 5480 on your guest room telephone or press 

EARLY MORNING COCKTAILS

Blood Orange Mimosa \$18

House Champagne, Blood Orange or Freshly Squeezed Florida Orange Juice

Bloody Mary \$17

House Vodka, Tomato Juice, Worcestershire, Tabasco Sauce, Lemon Juice

Bellini \$16

Prosecco, Lime Juice, Guava Juice or Mango Juice

SMOOTHIES - YOGURTS - PARFAITS

Berry Smoothie \$15

Strawberry, Blueberry, Blackberry, Banana, Yogurt, Agave Syrup

Choice Of Yogurt \$9

French Vanilla Low Fat, Greek Yogurt Non Fat, Mixed Berry Yogurt

Heart Healthy Parfait \$15

Oscar's Scones, Mixed Berries, House-Made Granola, Winter Park Honey, Greek Yogurt, Parfait with Caramelized Pineapple

FROM THE PANTRY

Mixed Berries \$16

Strawberries, Blueberries, Blackberries, Light Orange Honey Gastrique

Sliced Fruit Plate \$14

Honeydew, Kiwi, Cantaloupe, Pineapple, Watermelon, Orange

Grapefruit \$10

Brûlée or Natural

Vegetable Crudité \$14

Carrots, Celery, Cucumber, Heirloom Tomatoes, Raita Yogurt Dip

Scottish Smoked Salmon And Bagel \$18

Pickled Red Onions, Cream Cheese, Caper Berries, Yellow Tomatoes, Lemon, Dill, Chives, Baby Kale, Choice of a Bagel

GRAINS, CEREALS, NUTS, OATS

Steel Cut Irish Oatmeal \$12

Brown Sugar, Raisins, Apple Compote, Choice of Whole Milk or 2% Milk (Soy or Almond Milk \$3)

Fresh House-Made Granola \$14

Oats, Pumpkin Seeds, Cashews, Raisins, Choice of Whole Milk or 2% Milk (Soy or Almond Milk \$3)

Breakfast Risotto \$15

Barley, Raisins, Dried Fruit

Cereals \$12

Oat Bran Flakes, Gluten-Free Amaranth Sprouted Flakes, Cheerios, Frosted Flakes, Special K, Chocolate Puffs, Blueberries, Almonds, Flax Seeds, Choice of Whole Milk or 2% Milk (Soy or Almond Milk \$3)

FROM THE BAKERY

Waldorf Astoria Bakery Basket \$14

Choice of Three Items from Bakery: Croissant, Pain Au Chocolat, Blueberry Muffin, Bran Muffin, Cinnamon Roll, Banana Nut Cake, Gluten-Free Buckwheat Chocolate, Espresso Coffee Cake, Seed Nut Bar, Polenta Cake

Freshly Made Bagels \$7

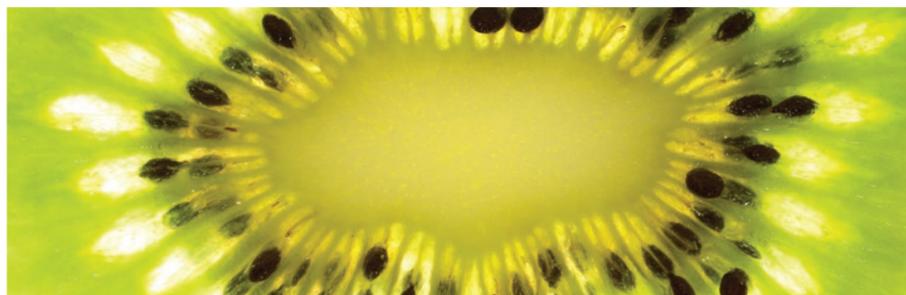
Everything, Whole-Wheat, Plain, Served with Cream Cheese

Breads \$6

White, Multigrain, Rye, Cinnamon Raisin, Brioche, English Muffin

Continental \$18

Choice of Three Items from Oscar's Bakery: Croissant, Pain Au Chocolat, Blueberry Muffin, Bran Muffin, Cinnamon Roll, Banana Nut Pound Cake. Choice Of Orange Juice or Grapefruit Juice and Tea Forte or Freshly Brewed Lavazza Italian Coffee



FROM THE FARM

Eggs Your Way \$20

Two Local Cage Free Eggs prepared to your liking, including choice of Nueske Smoked Bacon, Country Ham or Artisan Pork Sausage, Vine Ripe Roasted Tomato, Breakfast Potatoes, Toast

Oscar's Omelet \$22

Three Local Cage Free Eggs served with Vine Ripe Roasted Tomato, Breakfast Potatoes and Toast. Including your choice of three (3) of the following: Nueske Smoked Bacon, Black Forest Ham, Artisan Pork Sausage, Nueske Canadian Bacon, Diced Tomato, Onions, Mushrooms, Peppers, Spinach or Cheese (choice of: Brie, Black Diamond Cheddar, Goat Cheese, Gruyere)

To Enhance Your Omelet Add: Lobster \$10, Smoked Salmon \$6, Shrimp \$8

FROM THE GRIDDLE

Oscar's Buttermilk Pancakes \$16

Mixed Berries, Maple Syrup

To Enhance Your Pancakes Add: Blueberries, Chocolate Chips, Strawberries or Banana

Signature House-Made Waffle \$18

Mixed Berries, Maple Syrup, Whipped Cream

The French-Man \$20

House-Made Brioche, Bourbon Vanilla Custard, Pure Maple Syrup, Caramelized Banana, Mixed Berries

BENEDICTS

Waldorf Astoria Classic \$24

Lake Meadow Cage Free Poached Eggs, Nueske Canadian Ham, English Muffin, Hollandaise Sauce, Slow Roasted Tomato, Asparagus, Breakfast Potatoes

Blue Crab \$32

Poached Egg, Crab Cake, English Muffin, Wilted Kale, Black Forest Ham, Béarnaise Sauce, Slow Roasted Tomato, Asparagus

SPECIALTY EGGS

Steak And Eggs \$28

Beef Tenderloin, Poached Egg, Breakfast Potatoes, Sautéed Asparagus, Slow Roasted Tomato, Toast

Shakshuka \$24

Lake Meadow Cage Free Eggs, Tomato Red Pepper Sauce, Cumin, Paprika, Chick Peas, Feta Cheese. Served With House Baked Warm Challah Bread

Huevos Rancheros \$23

Eggs Your Way, Refried Beans, Corn, Peppers, Queso Fresco, Guacamole, Tomato Salsa, Sour Cream, Lettuce

SIDES

Breakfast Meats \$8

Applewood Smoked Bacon, Artisan Pork Sausage, Turkey Bacon, Canadian Ham, Chicken Sausage

Artisan Milled Yellow Cheese Grits \$8

Breakfast Potatoes \$6

Slow Roasted Tomatoes \$4

One Egg Your Way \$4

 Heart Healthy  Gluten Free  Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

22% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 17% will be distributed to room service team members and 5% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$4.00 in-room dining charge will also be added to your account.

ALL DAY MENU

Serving from 11:00 AM to 11:00 PM

Please Dial 5480 on your guest room telephone or press 

SOUPS

24-Hour Roasted Tomato Soup \$14

Focaccia Herb Croutons

Oscar's Onion Soup \$15

Garlic Gruyere Gratin

STARTERS

Mezze Plate \$36

Chef's Daily-Made Hummus, Mixed Olives, Manchego Cheese, Cauliflower Tabbouleh, Baba Ghanouj, Fra'Mani Salami, Pickled Octopus, Sweet Drop Peppers, Mini Pita

Cheese Board \$36

Vermont Bijou, Pleasant Ridge, Petit Muenster A.O.C., Comte A.O.C., Taleggio, Fontina Valdostana D.O.C., Spirulina Bar, Apricots, Honey, Sourdough Bread, Grapes

Bull & Bear Shrimp Cocktail \$22

Colossal Shrimp, Organic Horseradish Ketchup, Lemon Tarragon Aioli

Charcuterie and Cheese Board \$34

Capicola Fra'Mani, Prosciutto di Parma D.O.P., Salami Fra'Mani, Pleasant Ridge, Petit Muenster A.O.C., Blue Cheese, Marinated Olives, House-Made Preserve, Sourdough Bread

HOT APPETIZERS

Shrimp And Grits \$24

Tender Tiger Shrimp, Forest Mushrooms, Fresh Local Corn, Andouille Sausage, Herbs, Cheese Grits

Chicken Wings \$17

Buffalo Sauce or Sticky Asian Sauce, Carrot Sticks, Celery Sticks, Edamame

Chips & Salsa \$13

Tortilla Chips, Spicy Salsa, House-Made Guacamole

SALADS

To Enhance Your Salad Add Chicken \$6, Shrimp \$8, Salmon \$7

Caesar Salad \$15

Romaine Hearts, Focaccia Croutons, Parmigiano Reggiano D.O.P., House-Made Dressing

Oriental Salad \$16

Asian Greens, Daikon, Carrots, Edamame, Wasabi Peas, Soy Peanuts, Crystalized Ginger, Sweet and Sour Ginger Vinaigrette

West Florida Chop Salad \$18

Market Lettuce, Red Peppers, Cherry Tomatoes, Cucumber, Avocado, Kalamata Olives, Fresh Corn, Edamame, Spring Onion, Crispy Blue Corn Strips, Florida Orange Citrus Dressing

Caprese \$18

Heirloom Red and Yellow Tomatoes, Buffalo Mozzarella D.O.P., Lemon Vinocotto, Basil

SANDWICHES AND PANINIS

Served With Your Choice of Potato Chips, French Fries or Small House Salad

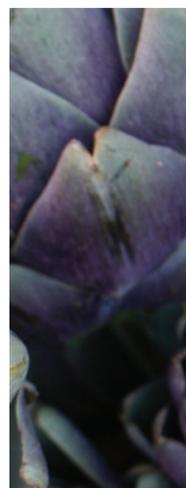
Vegetable Panini \$20

Marinated Grilled Vegetables, Romesco Sauce, Gruyere Cheese, Arugula

Avocado And Egg \$23

Poached Egg, House-Made Seed and Nut Bread, Fresh Avocado, Smoked Salmon, Sautéed Arugula, Peruvian Dwarf Peppers

 Heart Healthy  Gluten Free  Vegetarian



Peacock Alley Club \$22

Grilled Chicken, Nueske Bacon, Guacamole, Tomato, Bibb Lettuce, Gruyere Cheese, Fried Egg, Pineapple Aioli, Brioche

Chicken Salad Wrap \$20

Chicken Salad, Grapes, Apples, Lettuce, Flour Tortilla

Ham And Cheese Panini \$21

Black Forest Ham, Gruyere Cheese, Dijon Mustard Aioli, Arugula, Focaccia

BURGERS

Served With Your Choice of Potato Chips, French Fries or Small House Salad

Black Angus Short Rib Beef Burger \$17

Bibb Lettuce, Tomatoes, Russian Dressing, Red Onions, House-Made Brioche Bun, Pickle To Enhance Add: Aged Cheddar, American, or Swiss Cheese, Applewood Smoked Bacon

Salmon Burger \$17

Salmon Quinoa Burger, Citrus Jam, Asian Vegetable Slaw, House-Made Brioche Bun, Pickle

ENTREES

Pan-Seared Grouper \$28

Chardonnay Dill Buerre Blanc, Citrus Butter

Wild-Caught Salmon \$24

Pan Seared, Herb Butter

Roast Tanglewood Chicken Breast \$22

Natural Jus

Moroccan Dry Spiced Lamb Chops \$38

Sweet and Sour Tagine Sauce

Cigar City "Florida Cracker" Braised Bone-In Short Rib \$36

Onion Jus

12oz Prime New York Strip \$40

Cabernet Sauvignon Demi-Glace

Bull & Bear Côte De Boeuf \$125

38oz Natural Certified Black Angus. To Share, Ask Your Server to Have It Carved.

Filet Mignon \$40

8oz Certified Angus Beef, Red Wine Sauce

Organic Tofu Stir Fry \$21

Tofu, Green Beans, Bok Choy, Red Pepper, Ginger, Cabbage, Carrots, Broccoli, Spring Onions, Sake Soy Sauce, Basmati Rice

SIDES

Red and White Quinoa with Pine Nuts \$8

Sautéed Wild Mushrooms \$8

Whipped Yukon Potatoes \$7

Potato Au Gratin \$9

Bull & Bear Mac & Cheese \$9

Sautéed Baby Kale, Mustard Greens, Spinach \$8

Asparagus Sautéed or Steamed \$7

Basmati Rice or Brown Rice \$6

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PASTA

Ragu Alla Bolognese \$23

Traditional Meat Ragout (Ground Beef, Pork, Veal, Tomatoes, Ricotta)

Fontina Alfredo \$22

Fontina, Parmesan Reggiano

Roasted Tomato and Basil \$21

Oven Roasted Tomatoes, Garlic, Basil, Olive Oil, Parmesan Reggiano

Choice of Pappardelle, Garganelli, Spaghetti, Gluten-Free Penne

To Enhance Add: Chicken \$6, Shrimp \$9, Wild Mushrooms \$8, Edamame \$6

ARTISAN PIZZA

House-Made Dough, Prepared In Our Stone Oven

Pizza Margherita \$22

San Marzino Tomato Sauce, Mozzarella Cheese, Fresh Basil

Gluten Free Pizza \$22

Toppings: \$2 Each

Pineapple, Pepperoni, Marinated Artichoke, Black Forest Ham, Crimini Mushrooms, Red Peppers, Red Onion, Spinach, Sausage

GLOBAL FLAVORS

To Enhance Add: Chicken \$6, Shrimp \$8, Tenderloin Cuts \$9 or Tofu \$7

India \$26

Tomato Flavored Spicy Velvet Butter Sauce, Onions, Ginger, Garam Masala, Cumin, Turmeric, Cinnamon, Cilantro, Crispy Onions, Chili, Basmati Rice, Yogurt Raita, Crispy Pom Pa Dom, Naan, Mango Chutney

Thai \$26

Coconut Red Curry Infused with Lemongrass, Onion, Galangal, Cilantro, Chili Pepper, Cumin, Peppercorns, Ginger, Peppers, Potatoes, Carrots, Baby Corn, Cilantro Rice, Cucumber Red Onion Salad

DESSERT

Red Velvet Cake \$12

Cream Cheese Mascarpone Icing

Valrhona Chocolate Cake \$13

Rich Flavorful Cake Infused with Argan Oil

Signature Housemade Cheesecake \$13

Raspberry Coulis

Gelato \$12

Seasonal Selection

Ice Cream \$8

Vanilla & Chocolate

Strawberries And Cream \$12

Fresh Hand Picked Strawberries, Chantilly Cream

Bull & Bear Crème Brûlée \$10

Short Bread



CHILDREN'S BREAKFAST

Serving from 6:30 AM to 11:00 AM

Please dial 5480 on your guest room telephone or press 

Silver Dollar Pancakes \$12

Maple Syrup & Strawberries

Assorted Cereals \$10

Choice of: Cheerios, Corn Flakes, Fruit Loops, Frosted Flakes, Rice Krispies, Frosted Mini Wheats, Special K, Raisin Bran with a Choice of 2%, Skim or Whole Milk

Scrambled Eggs \$14

Two Eggs Your Way, Choice of Breakfast Meat, Fresh Fruit

Mini Waffle \$12

House-Made Mini Waffles, Strawberries, Maple Syrup

Fruit Cup \$8

Strawberries, Pineapple, Blueberries

CHILDREN'S ALL DAY

Serving from 11:00 AM to 11:00 PM

Please dial 5480 on your guest room telephone or press 

All Entrees Are Served with a Choice of Potato Chips, French Fries or Fruit Salad

Mini Cheese Burger \$12

Brioche Bun, 4oz Short Rib Patty, American Cheese

Mini Hotdog \$12

Chicken and Cheese Quesadilla \$12
Grilled Chicken, Cheddar Cheese, Flour Tortilla

Chicken Fingers \$12

Grilled Salmon or Chicken Breast \$14

Green Pea Purée, Mashed Potatoes, Carrots

Grilled Cheese Triangles \$12

White or Whole-Wheat Bread, Cheddar Cheese, American Cheese

PB & J \$11

White or Whole-Wheat Bread, Peanut Butter and Strawberry Jam

Pasta \$13

Spaghetti Marinara or Mac & Cheese

CHILDREN'S DESSERTS

Serving from 11:00 AM to 11:00 PM

Please dial 5480 on your guest room telephone or press 

Chocolate Mousse \$10

Strawberries

Freshly Baked Chocolate Chip Cookies \$10

Two Chocolate Chip Cookies

Ice Cream \$12

Chocolate or Vanilla Ice Cream, Chocolate Sauce, M&M's

Banana Split \$22

Chocolate or Vanilla Ice Cream, Chocolate Sauce, M&M's, Banana, Whipped Cream, Almonds, Blueberries

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 Heart Healthy  Gluten Free  Vegetarian

LATE NIGHT MENU

Serving from 12:00 AM to 5:00 AM

Please dial 5480 on your guest room telephone or press 

24-Hour Roasted Tomato Soup \$14

Focaccia Herb Croutons

Caesar Salad \$15

Romaine Lettuce, Focaccia Croutons, Parmigiano Reggiano D.O.P., House-Made Dressing
To Enhance Add: Chicken \$6, Shrimp \$8, Salmon \$7

Chicken Salad Wrap \$20

Chicken Salad, Grapes, Apples, Lettuce, Flour Tortilla

Chicken Wings \$17

Buffalo Sauce or Sticky Asian Sauce, Carrot Sticks, Celery Sticks, Edamame

Black Angus Short Rib Beef Burger \$17

Bibb Lettuce, Tomatoes, Russian Dressing, Red Onions, House-Made Brioche Bun, Pickle
To Enhance Add: Aged Cheddar, American or Swiss Cheese and Applewood Smoked Bacon

PASTA

Ragu Alla Bolognese \$23

Traditional Meat Ragout (Ground Beef, Pork, Veal, Tomatoes, Ricotta)

Fontina Alfredo \$22

Fontina, Parmesan Reggiano

Roasted Tomato and Basil \$21

Oven Roasted Tomatoes, Garlic, Basil, Olive Oil, Parmesan Reggiano

Choice of Pappardelle, Garganelli, Spaghetti, Gluten-Free Penne

To Enhance Add: Chicken \$6, Shrimp \$9, Wild Mushrooms \$8, Edamame \$6

DESSERT

Valrhona Chocolate Cake \$13

Rich Flavourful Cake Infused with Argan Oil

 Heart Healthy  Gluten Free  Vegetarian



BEVERAGES

Freshly Brewed Lavazza Italian Coffee – Regular or Decaffeinated

Small Pot (2-3 cups) \$9

Large Pot (3-5 cups) \$12

French Press Coffee \$13

Tea Forté Hot Tea \$7

English Breakfast, Earl Grey, Chamomile Citron, Jasmine Green, White Ginger Pear

Hot Chocolate \$6

Espresso \$5

Latte or Cappuccino \$6

Republic of Tea Iced Tea \$8

Pomegranate Green, Ginger Peach, Darjeeling, Raspberry Quince

Assorted Sodas \$5

Coke, Coke Zero, Diet Coke, Sprite, Ginger Ale, Orange Fanta

Club Soda or Tonic Water \$4

Bottled Water

Small \$4

Large \$7

Aqua Panna Mineral Water, San Pellegrino Sparkling Natural Mineral Water

Glass of Milk \$5

Whole, Low Fat, Skim,

Almond Milk, Rice Milk, Soy Milk \$7

Juice \$5

Apple, Cranberry, Florida Grapefruit, Florida Orange, Pineapple, Tomato

For our selection of Spirits, Beer and Wine, please refer to pages 12 and 13.

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SPIRITS AND BEER

Serving from 7:00 AM to 2:00 AM

Please Dial 5480 on your guest room telephone or press 

SPIRITS	375ml BOTTLE
Absolut	\$60
Grey Goose	\$70
Bacardi Silver	\$55
Captain Morgan	\$50
Beefeater	\$55
Tanqueray	\$70
Patron Silver	\$70
Jack Daniels	\$55
Macallan 12 Year	\$80
Hennessey	\$85
Baileys	\$60

BEER	
Domestic	\$6.50
Blue Moon, Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, O'Doul's (non-alcoholic)	
Sam Adams, Sam Adams Seasonals	\$7.50
Import & Craft*	\$8
Amstel Light, Corona Extra, Guinness Draught, Heineken, Peroni, Stella Artois, Cigar City Jai Alai IPA, Cigar City Maduro Brown Ale, New Belgium Fat Tire	

*Based on availability

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WINE LIST

Serving from 7:00 AM to 2:00 AM

Please Dial 5480 on your guest room telephone or press 

CHAMPAGNE	BOTTLE
Moët & Chandon Brut, "Imperial", Champagne NV	\$116
Veuve-Clicquot, "Yellow Label", Champagne NV	\$183
Perrier-Jouët Blason Rosé, Champagne NV	\$188
Dom Perignon Brut, Champagne 2004	\$395
Louis Roederer 'Cristal' 2006	\$463

SPARKLING WINE	GLASS	BOTTLE
La Marca Prosecco, Italy NV		\$40
La Spinetta "Bricco Quaglia" Moscato d'Asti, Piedmont DOCG	\$15	\$60
Domaine Chandon, Napa Valley NV	\$13	\$54
Domaine Chandon, Étoile, Rosé, Napa Valley NV		\$114

WHITE WINE	GLASS	BOTTLE
ALTERNATIVE WHITES		
Alta Luna Pinot Grigio, Veneto, Italy	\$12	\$43
Chateau Ste. Michelle & Dr. Loosen, Riesling, Washington		\$59

SAUVIGNON BLANC		
Kim Crawford, New Zealand	\$14	\$49
Cliff Lede, Napa Valley		\$77

CHARDONNAY		
Rodney Strong Chalk Hill, Sonoma Valley	\$15	\$49
Domaine Ferret Pouilly Fuisse, Burgundy, France		\$70
Far Niente, Napa Valley		\$120

RED WINE	GLASS	BOTTLE
PINOT NOIR		
Laetitia, Bonnet Creek Resort Reserve, Arroyo Grande	\$18	\$64
Bethel Heights, Willamette Valley, Oregon		\$88

MERLOT		
Canoe Ridge Expedition, Columbia Valley, Washington	\$17	\$60
Markham, Napa Valley		\$67

CABERNET SAUVIGNON		
Jade Mountain, Napa Valley	\$13	\$45
Sequoia Grove, Napa Valley		\$110
Silver Oak, Alexander Valley, Sonoma		\$184

ALTERNATIVE REDS		
Bodega Norton Reserve Malbec, Argentina		\$50
Mulderbosch "Faithful Hound" Stellenbosch, South Africa		\$64
Castello di Meleto, Chianti Classico Riserva, Tuscany, Italy		\$96
Le Sghere di Frassinello, Super Tuscan, Tuscany, Italy		\$72
1000 Stories Zinfandel, Mendocino County, California		\$66



FOR YOUR SUITE LIFE BULL & BEAR® EXPERIENCE MAY WE SUGGEST

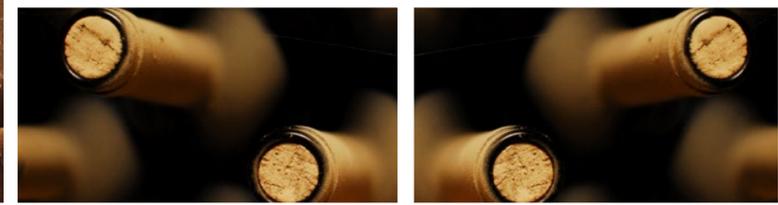
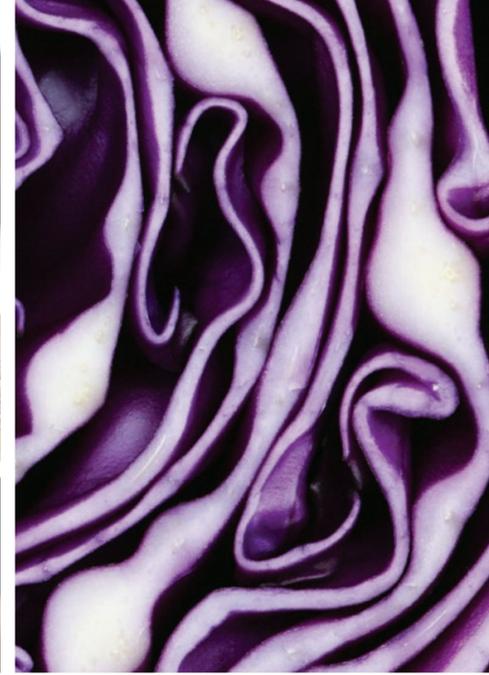
- Exquisite multi-course menu
- Tableside service
- Personal wine pairing presentation
- Gourmet house-made chocolate selection
- Hand-crafted cocktails

SUITE LIFE PRIVATE DINING

BULL & BEAR EXPERIENCE

Serving up to four guests, this is your unique opportunity to have the award-winning Bull & Bear restaurant experience all to yourself, with the highest quality grade cuts and other gourmet culinary selections prepared to perfection in your suite.

The Bull & Bear Dining Experience includes a multi-course meal, your own service team, as well as authentic tableside service and wine pairing. This is without doubt the ultimate expression of exclusivity, providing your party with the privilege of having one of the most legendary restaurants in the country serving, indulging and impressing you and you alone.



To begin your unique Suite Life Private Dining Experience, please contact your Personal Concierge by dialing extension 5466 on your guest room telephone.

To ensure a customized experience like no other, we request 48-hour advance notice please.

Suite Life Private Dining Experiences are available to guest of Waldorf Astoria Orlando residing in suite accommodations. We are pleased to customize your dining experience to meet your needs and for any special occasion. Please allow 48-hour advance notice.



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