

CYGNUS 27 PRIVATE DINING ROOMS

SKY 1

- Room Rental Fee: \$250.00
- Audio Visual (*client provides laptop with pre-loaded slide show*)
 - Existing 55" flat screen Complimentary.
 - VGA cord rental \$26.00, Sound sync cord rental \$26.00
- Complimentary Public Wi-Fi (high speed connection upgrade available for purchase)
- Food/Beverage Minimum: \$1,000.00 prior to Tax: 6% and Service Charge: 22%
- Room Capacity
 - 20 People with Full View of Screen
 - 28 People with Partial View of Screen
 - 40 People Maximum at full rounds, some guests would have backs to the screen
- Menus attached are inclusive of 2 bar beverages, tax, and service charge
 - \$115: break-even for f/b minimum is 12 guests, \$100: break-even is 13 guests

SKY 2

- Room Rental Fee: \$125.00
- Audio Visual (*client provides laptop with pre-loaded slide show*)
 - 5' X 5' Projection Screen Rental \$30.00
 - VGA cord rental \$26.00, Sound sync cord rental \$26.00
 - LCD Projection Combo Rental \$195.00 (includes projector, screen and cords)
 - Complimentary Public Wi-Fi (high speed connection upgrade available for purchase)
- Food/Beverage Minimum: \$500.00 prior to Tax: 6% and Service Charge: 22%
- Room Capacity
 - 12 People with Full View of Screen
 - 16 People with Partial View of Screen
 - 20 People Maximum, some guests would have backs to the screen
- Menus attached are inclusive of 2 bar beverages, tax, and service charge.
 - \$115: break-even for f/b minimum is 6 guests, \$100: break-even is 7 guests

PINNACLE

The Pinnacle Room is not ADA Accessible; a flight of stairs serves as access to the space; Restrooms are located one floor below.

- Room Rental Fee: \$500.00
- Audio Visual (*client provides laptop with pre-loaded slide show*)
 - Existing 80" flat screen Complimentary
 - VGA cord rental \$26.00, Sound sync cord rental \$26.00
 - Complimentary Public Wi-Fi (high speed connection upgrade available for purchase)
- Food/Beverage Minimum: \$1,500.00 prior to Tax: 6% and Service Charge: 22%
- Room Capacity
 - 30 People with Full View of Screen
 - 40 People with Partial View of Screen
 - 50 People Maximum with full rounds, some guests would have backs to the screen
- Menus attached are inclusive of 2 bar beverages, tax, and service charge
 - \$115: break-even for f/b minimum is 17 guests, \$100: break-even is 20 guests
- Cygnus 27 spaces are completely private, have 4 walls, and a door.
- 3 hours complimentary parking is included with the Amway Grand Plaza Hotel; valet or self-parking.
- All Final Guest Counts are due 3 business days prior to the event by 5:00pm.
 - We are able to set the room 15% over the final count to allow for last minute additions.

*Cygnus27 is located on the top three floors of the Amway Grand Plaza Hotel.
We respectfully decline outside audio visual vendors in our facility.
Please inquire for pricing of in-house audio visual services.*



CHEF'S INCLUSIVE PRIVATE DINNER MENU

Designed for minimal interruption of presentation dinners

THREE COURSE EXPERIENCE

\$110 INCLUSIVE Tax & Service Charge

**2 House Wine, Beer, or Cocktail
Included in Menu Price.**

SALAD

Local Greens *gf*

mixed greens, cucumber, tomato, heirloom carrot,
shaved manchego
*house made sherry vinaigrette & creamy herb dressings
offered*

ENTRÉE (Choice of)

Pan Seared Arctic Char

black beluga lentils, seasonal vegetable, sorrel,
yellow romesco

Grilled Miller's Amish Chicken

wheat berries, heirloom carrots, broccolini, sweet corn
puree

Filet of Beef Tenderloin *gf*

whipped root vegetable, tomatoes on the vine, port
wine demi glace

DESSERT

Trio

chef's seasonal selection, three miniatures

FOUR COURSE EXPERIENCE

\$125 INCLUSIVE Tax & Service Charge

**2 House Wine, Beer, or Cocktail
Included in Menu Price.**

HORS D'OEUVRES

Cocktail Skewers

assorted manchego, cornichon, piquillo, olive, piparras
and pearl onion

Manchego Fritter

bell pepper jam

Serrano Ham Crostini

romesco, smoked bleu cheese

SALAD

Local Greens *gf*

mixed greens, cucumber, tomato, heirloom carrot,
shaved manchego
*house made sherry vinaigrette & creamy herb dressings
offered*

ENTRÉE (Choice of)

Pan Seared Arctic Char

black beluga lentils, seasonal vegetable, sorrel,
yellow romesco

Grilled Miller's Amish Chicken

wheat berries, heirloom carrots, broccolini, sweet corn
puree

Filet of Beef Tenderloin *gf*

whipped root vegetable, tomatoes on the vine, port
wine demi glace

DESSERT

Trio

chef's seasonal selection, three miniatures



Chef's vegetarian creation available upon request. • Menus are subject to change.

Per person pricing includes coffee, tea, soda, bread service, 22% service fee, 6% sales tax, and 2 house bar beverages per person.