LOEWS PORTOFINO BAY HOTEL AT UNIVERSAL ORLANDO
5601 UNIVERSAL BOULEVARD
ORLANDO, FLORIDA  32819
Buon Giorno from the Loews Portofino Bay Hotel,

Thank you for inquiring about the Loews Portofino Bay Hotel at Universal Orlando as a location for your event. We understand that event planning is a challenging endeavor. We are here to help. We offer a wide variety of options for your dining experience.

Our Executive Chef and his culinary staff are capable of catering any menu, big or small, whether it be for a business dinner for thirty in our Harbor Room, or an intimate Wedding Celebration for ten in our Wine Room.

Your guests will remember your event for its scenic beauty and all of the fun they had during their visit. Our restaurants combine the finest Italian Cuisine, Loews Signature ‘And More’ service and the magical ambiance of the Italian Riviera to make your event spectacular.

If you have any questions or would like more information about the Loews Portofino Bay Hotel and its restaurants, please contact me personally.

Cordial Salute,
Lauren Pariseau
Group Sales and Event Marketing Manager
Lauren.Pariseau@loewshotels.com
BOOKING AN EVENT?

To confirm an event on a definite status, we will need to complete an event order with your group menu selection and event arrangements.

Groups of 16 guests or more are required to select a prefixed family style menu.

A signed copy of that event order and completed credit card authorization will need to be faxed or e-mailed back to us for your event to be considered definite.

Final guarantee of guests attending will be required 72 hours (3 business days) prior to event.

*Some events will require a F&B minimum spend. Please inquire about more details.

At the conclusion of your event all charges will be made to your desired form of payment (credit card or group master account)

We regret that separate checks cannot be prepared for group events.

STEP 1: INTRODUCTIONS

Please notify us of the following to confirm availability

Full Name:
Event Name:  (e.g. Smith Rehearsal Dinner, Sam’s 40th Birthday, Loews Corp Staff Reception)
Private Room requested:  Yes/No
Preferred Date:
Preferred Time:
Approx # of attendees:
Email Address:

GROUP EVENT SALES OFFICE CONTACT INFORMATION

Mailing Address
5601 Universal Boulevard, Orlando Florida  32819
Fax: (407) 503-1113

Contact
Lauren Pariseau, Group Sales and Event Marketing Manager
Email: Lauren.Pariseau@loewshotels.com

Features

Experience La Dolce Vita
Mama Della’s Ristorante
Mama Della’s “Rapallo” Menu
Mama Della’s “San Remo” Menu
Mama Della’s “Bordighera” Menu
Mama Della’s “Ravenna” Menu
Additions and Substitutions
Experience ‘La Dolce Vita’ at the
Loews Portofino Bay Hotel!

As part of your dining experience you can savor all the magic of Italy the Loews Portofino Bay Hotel has to offer. Each hotel is also within walking distance to Universal Studios, Islands of Adventure and CityWalk.

Don’t forget to catch our nightly, ‘Musica della Notte’ performing, an enchanting balcony show featuring talented Italian Opera singers during the sunset. This takes place right outside Mama Della’s, guests dining al fresco can watch this show while they dine!
Mama Della’s Ristorante offers numerous private and semi private rooms from groups of 15-70. Each room offers its own charming appeal and tells the story of the home of Mama Della. Strolling through these beautiful rooms you will find charming Italian musicians, Mama and the friendly, professional staff of Mama Della’s. Please find attached pictures to help guide you. If you would like to schedule a visit to Mama Della’s, please feel free to contact us at your earliest convenience to schedule your appointment.
The Harbor Room is Mama Della’s largest private room, seating up to 30 people comfortably. The room adjoins Trattoria del Porto (restaurant next door) and Mama Della’s Ristorante. The Harbor Room offers stunning views of the Loews Portofino Bay Hotel Harbor Piazza and is filled with charming Italian flare. The room is ideal for all events—weddings, birthdays, business dinners, reunions, etc. It features soft background Italian music and private doors to the Bay.
Papa’s Room is located within the heart of Mama Della’s Ristorante and is semi-private. It comfortably seats up to 28 people and the doors can close for a more private feel.
The Family Room

The Family Room is Mama’s largest semi-private room. Nearing the open kitchen the Family Room seats up to 40 guests and allows guests the opportunity to watch the chefs in action! Seating arrangements are approx. as shown.

The Wine Room

The Wine Room is a semi-private room located in the back of Mama Della’s. It is a smaller room which can seat around 8-24 people and is best suited for groups who would like to experience the atmosphere of Mama Della’s but still be in a quieter, more private area. Seating arrangements are approx. as shown.
The Rapallo Menu

SALAD

Insalata Mama Della
Mixed Greens, Sweet Peppers, Tomatoes & Balsamic Dressing

ENTREES

ALL THREE DISHES WILL BE SERVED FAMILY STYLE

Pollo Carbonara
Chestnut Flour Roasted Chicken, Spaghetti, Pancetta, English Peas

Lasagna -OR- Cheese Ravioli
Mama’s Famous Recipe, Braised Beef & Italian Pork Sausage -OR-
Homemade Cheese Ravioli with Ricotta Cheese and Herbs in Marinara Sauce

Salmon and Jumbo Shrimp
Garlic and Olive Oil Pappardelle, Broccolini, Leek and Shaved Fennel

DESSERT

Mama’s Mini-Dessert Trio
A Delicious Trio of Mama’s Favorites

Served with Tea, Coffee and Decaffeinated Coffee

$64.00 Per Person
Plus Applicable 22% Taxable Service Charge and 6.5% Sales Tax

Whole Wheat Pasta is available for substitution. Vegetarian Meals and Gluten-free Pasta options prepared upon request. Consuming raw or uncooked poultry, seafood, shellfish and eggs may increase your risk of food borne illness especially if you have certain medical conditions.
The San Remo Menu

APPETIZER

La Mamma della Antipasto
Marinated Olives, Artichokes, Roasted Red Peppers,
Sliced Capicola, Prosciutto, Salami,
Aged Provolone, Pecorino Cheese

SALAD

Insalata Mama Della
Mixed Greens, Sweet Peppers, Tomatoes & Balsamic Dressing

ENTREES

ALL THREE DISHES WILL BE SERVED FAMILY STYLE

Lasagna -OR- Cheese Ravioli
Mama’s Famous Recipe, Braised Beef & Italian Pork Sausage
Homemade Cheese Ravioli with Ricotta Cheese and Herbs in Marinara Sauce

Pollo Parmigiana
Chicken Breast, Spaghetti, Marinara Sauce

Vitello Marsala
Pan Roasted Veal Loin, Mushrooms, Fingerling Potatoes, Marsala Sauce

DESSERT

Mama’s Mini-Dessert Trio
A Delicious Trio of Mama’s Favorites

Served with Tea, Coffee and Decaffeinated Coffee

$68.00 Per Person
Plus Applicable 22% Taxable Service Charge and 6.5% Sales Tax

Whole Wheat Pasta is available for substitution. Vegetarian Meals and Gluten-free Pasta options prepared upon request. Consuming raw or uncooked poultry, seafood, shellfish and eggs may increase your risk of food borne illness especially if you have certain medical conditions.
The Bordighera Menu

APPETIZER
La Mamma della Antipasto
Marinated Olives, Artichokes, Roasted Red Peppers, Sliced Capicola, Prosciutto, Salami, Aged Provolone, Pecorino Cheese

Calamari Fritti
Crispy Capers, Spicy Marinara

SALAD
Insalata Mama Della
Mixed Greens, Sweet Peppers, Tomatoes & Balsamic Dressing

ENTREES
ALL THREE DISHES WILL BE SERVED FAMILY STYLE
Lasagna -OR- Cheese Ravioli
Mama’s Famous Recipe, Braised Beef & Italian Pork Sausage -OR-
Homemade Cheese Ravioli with Ricotta Cheese and Herbs in Marinara Sauce

Salmon and Jumbo Shrimp
Garlic and Olive Oil Pappardelle, Broccolini, Leek and Shaved Fennel

Girello di Manzo
Beef Tenderloin, Roasted Fingerling Potatoes, Hen of the Wood Mushrooms

DESSERT
Mama’s Mini-Dessert Trio
A Delicious Trio of Mama’s Favorites

Served with Tea, Coffee and Decaffeinated Coffee

$74.00 Per Person
Plus Applicable 22% Taxable Service Charge and 6.5% Sales Tax

Whole Wheat Pasta is available for substitution. Vegetarian Meals and Gluten-free Pasta options prepared upon request. Consuming raw or uncooked poultry, seafood, shellfish and eggs may increase your risk of food borne illness especially if you have certain medical conditions.
The Ravenna Menu

SALAD

Insalata Mama Della
Mixed Greens, Bell Peppers, Carrots, Tomato, Balsamic Vinaigrette

ENTREES

BOTH DISHES WILL BE SERVED FAMILY STYLE

Chicken Marsala
Caramelized Shallots and Mushrooms, Fingerling Potatoes, Broccolini, Marsala Sauce

Lasagna -OR- Cheese Ravioli
Mama’s Famous Recipe, Braised Beef & Italian Pork Sausage -OR-
Homemade Cheese Ravioli with Ricotta Cheese and Herbs in Marinara Sauce

DESSERT

Mama’s Mini-Dessert Trio
A Delicious Trio of Mama’s Favorites

Served with Tea, Coffee and Decaffeinated Coffee

$56 Per Person
Plus Applicable 22% Taxable Service Charge

Whole Wheat Pasta is available for substitution. Vegetarian Meals and Gluten-free Pasta options prepared upon request. Consuming raw or uncooked poultry, seafood, shellfish and eggs may increase your risk of food borne illness especially if you have certain medical conditions.
Additions and Substitutions

APPETIZERS OR SALAD
(Add or Substitute on any menu)

Shrimp Scampi—$3.00 Per Person
Bruschetta—$2.00 Per Person
Calamari Fritti—$3.00 Per Person
Caprese—$2.00 Per Person
Antipasto—$3.00 Per Person
Grilled Vegetables (Vegan) - $3.00 Per Person
Special Tableside Risotto with Chef—$6.00 Per Person (20 People Max.)
Caesar Salad - $1.00 Per Person

ENTREES
Please inquire if you’d like to substitute any of the entrees on our menus for options and pricing.

VEGETARIAN OPTIONS
Eggplant Parmesan (serves 8-10 people) - $40.00
Gluten Free Pasta Primavera (serves 8-10 people) - $40.00
Grilled Vegetable Platter (serves 8-10 people) - $40.00

KID’S PLATTERS
(for 10 or more Children in a Party)

Chicken Tenders and Fries—$35.00
Spaghetti and Meatballs—$35.00
Mac and Cheese—$35.00

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We hope to see you at Mama Della’s Ristorante, Grazie Mille!